WELCOME!

FSPCA Webinar:
Current Status and Next Steps
March 12, 2015
INTRODUCTION AND INSTRUCTIONS

Robert Brackett
Illinois Institute of Technology Vice President and Director, Institute for Food Safety and Health
Introduction

• Background
  - FDA recognized the need to assist the regulated industry to comply with FSMA
  - Decision was made to follow the Seafood HACCP Alliance model
  - FSPCA followed similar format, but with different structure to account to various commodities included in FSMA
FSPCA Structure

FSPCA Steering Committee

- Federal and State Food Inspection Officials
- Academic Researchers and Educators
- US Food Industry Trade Association Reps

Training Materials, Course, Models, Protocol

- Editorial Subcommittee
- Continuation Subcommittee
- Animal Foods Subcommittee
- Working Groups

Certificates and Records

- Association of Food and Drug Officials and the Association of American Feed Control Officials
- International Food Protection Training Institute
Introduction

• Background

• Why this webinar?
  - Need for more communications with stakeholders
  - Allow for Q&As
Coming Up Next

FSPCA Editorial Subcommittee
EDITORIAL SUBCOMMITTEE UPDATE

Katherine M.J. Swanson, Ph.D.
FSPCA Project Manager, Curriculum Development
Curriculum Discussion Points

- FSPCA curriculum pilot plans
- FSPCA curriculum development progress
- Curriculum materials
- Curriculum next steps
Curriculum Pilot Plans

• Cannot finalize until the final regulation is published
• Pilot objectives:
  ▪ Build on feedback on content, organization, exercises, slides, etc., obtained from previous session
  ▪ Estimate timing
• Invitees:
  ▪ Experienced trainers from academia, government and industry
  ▪ A few small processors
• 2015 Sessions:
  ▪ April 7-9, 2015, DC area – Full
  ▪ May 5-7, 2015, Vancouver, WA
  ▪ June 16-18, 2015, Chicago, IL
  ▪ Fall 2015 – Train-the-trainer
## Curriculum Development Progress

**3/4/2015**

<table>
<thead>
<tr>
<th>Complete 👍</th>
<th>Peer reviewed 🎉</th>
<th>Awaiting regulation 😐</th>
<th>Needs work 😞</th>
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<tbody>
<tr>
<td>Introduction to Course</td>
<td>Sanitation Preventive Controls</td>
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<td>Food Safety Plan Overview</td>
<td>Supplier Preventive Controls</td>
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<td>GMPs and Prerequisite Programs</td>
<td>Recall Plan</td>
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<td>Food Safety Hazards – 2 chapters</td>
<td>Verification &amp; Validation</td>
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<td>Preliminary Steps</td>
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<td>Hazard Analysis and Preventive Control Determination</td>
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<td>Process Preventive Controls</td>
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<td>Allergen Preventive Controls</td>
<td>Food Safety Plan Example</td>
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Curriculum Support Materials

• For students
  ▪ Participants Manual
    o Slide images, supporting text, example forms, reference material
  ▪ Exercise Workbook

• For FSPCA Lead Instructors
  ▪ Instructors Manual
    o Slide images, select explanatory text, exercise instructions
  ▪ Slide set

• Partial Food Safety Plans for model foods to support exercises
FSPCA Curriculum Summary

• A draft curriculum for *Preventive Controls for Human Foods* is ready to pilot

• FSPCA curriculum cannot be finished until after the final rule is published.

• Next steps
  - Pilots
  - Complete peer review
  - Update materials:
    - With pilot and peer review feedback
    - When final rule is published
ANIMAL FOODS SUBCOMMITTEE (AFSC) UPDATE

Sonya M. Lambkin
Consumer Safety Officer, Division of Compliance, Center for Veterinary Medicine (CVM), U.S. Food and Drug Administration (FDA)
AFSC Structure

• Follows the FSPCA structure for the training curriculum, fees, outreach and course translation

• Utilizes FSPCA resources, such as the central Learning Management System and outreach efforts

• AAFCO will provide administrative support for the animal food training course
Animal Foods Training Curriculum

The Animal Foods Subcommittee is utilizing the human food training curriculum as a starting point and altering it to make it applicable to the animal food industry.

- Changes from the human food training curriculum include:
  - Added emphasis on cGMPs
  - Removal of allergen chapter
  - Addition of nutrient toxicity and deficiency information
  - Removal of hazards not applicable to animal food
AFSC Training Curriculum Status

• Currently editing all chapters to delete the information specific to human food and add information applicable to animal food

• Next steps will be to:
  ▪ peer review the edited chapters
  ▪ begin work on the classroom exercises and examples

• The training curriculum will be piloted and finalized after the final rule is published
FSPCA CONTINUATION SUBCOMMITTEE UPDATE

Gerald Wojtala
Executive Director, International Food Protection Training Institute (IFPTI)
Continuation Subcommittee Activity

• Business Plan
  ▪ Goal is self sustainability
  ▪ Lays out governance and administrative responsibilities
  ▪ Projects revenue for reinvestment

• Instructor protocols
  ▪ Distributive model of independent instructors
  ▪ Instructor training & support
Continuation Subcommittee Activity

• Policies and Forms
• Learning Management System
  ▪ Certificate issuance & records maintenance
  ▪ Housing online courses
  ▪ Access to instructional material
• Implementation timelines
• Technical assistance network
• Outreach
Coming Up Next

FSPCA Outreach and Technical Assistance
FSPCA OUTREACH AND TECHNICAL ASSISTANCE UPDATE

Kathy Gombas
Senior Advisor, Office of Food Safety Center for Food Safety and Applied Nutrition (CFSAN) U.S. Food and Drug Administration (FDA)
Outreach Discussion Topics

• Goals and Objectives
• Technical Assistance Network
• Outreach to Date
• Website Overview
• Future Activities
Goals and Objectives

- To increase industry awareness about the FSPCA education, outreach, and technical assistance programs

- To identify and develop relevant technical information and educational resources useful especially for small food businesses

- To develop a comprehensive network of lead instructors interested in participating in the FSPCA training program

- To establish a national food safety technical assistance network for industry
Technical Assistance

Establish a network of food safety experts that will be available to assist the industry with technical questions:

• Experts answer scientific and technical questions
• Refer regulation interpretation questions to FDA
FSPCA Outreach To Date

• Face-to-face information sharing at industry organization conferences and events, e.g., IFT, IAFP, AFFI, United Fresh, AFDO
• Quarterly webinars
• IIT and FDA conference booths
• FSPCA Website
Content

- Task Timeline
- Draft Training Curriculum Outline
- FSPCA Presentations
- FSMA Proposed & Supplemental Rules
FSPCA Website: www.iit.edu/ifsh/alliance

Content

• Webinar Events

• Committees & Meeting Summaries
FSPCA Website: www.iit.edu/ifsh/alliance

Content

- FAQ
Next Steps

• Expand FAQs
• Establish Technical Assistance Network
• Continue presentations at industry conferences
• Quarterly Webinars:
  - March 12, 2015
  - June 24, 2015
  - September 3, 2015
  - December 17, 2015
Coming Up Next

Q & A
Q&A

• **Reminder:** Ask questions by typing into the chat box.

  1. Move your mouse to the top of the screen and click the chat icon. (*The icon is located at the top right hand corner of the WebEx homebar.*)

  2. To pose a question, begin writing in the chat box that is provided on the screen.

  3. Your question will be sent to the host of the webinar and the host will read it aloud.

• *We will do our best to answer as many questions as time allows but we may not be able to address every question.*
THANK YOU!

If you have any questions, please contact the FSPCA at fspca@iit.edu or visit the FSPCA website at http://www.iit.edu/ifsh/alliance for resources on preventive controls, links to the FSMA proposed rules, and details of other FSPCA activities.