WELCOME!

FSPCA Webinar: Quarterly Update
July 20, 2017
WELCOME AND INTRODUCTIONS

Robert Brackett
Illinois Institute of Technology Vice President and Director, Institute for Food Safety and Health
FSPCA 2017 Quarterly Webinars

• The next FSPCA Quarterly webinar will be held on October 19
• Register on the FSPCA website
• Previously held webinar recordings and presentations are available on the FSPCA website

https://www.ifsh.iit.edu/fspca/fspca-webinars
• Ask questions by typing into the Q&A box
  1. Click on the Q&A icon
  2. To pose a question, begin typing in the Q&A box that is provided on the screen and click “send”
  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*
Presenters

• Kirk Sundling
  ▪ IFPTI and co-chair of FSVP Subcommittee

• David Gombas
  ▪ Food Safety Plan Teaching Example Work Group Chair

• MaryLou Carlson
  ▪ Senior Program Manager, FAS USDA
NEW FSVP MODULES

Kirk Sundling
IFPTI and co-chair of FSVP Subcommittee
New FSVP Modules

• Optional slides and text for Lead Instructor use in:
  ▪ Human Food Course
  ▪ Animal Food Course

• A separate set for:
  ▪ Produce Safety Course

• Intent is to familiarize foreign suppliers about what U.S. importers are required to do

• Foreign suppliers may be asked for information by their importers
FSVP Module: Goal and Learning Objectives

**Goal:** Upon completing this module, participants will be able to:
- Recognize how to support U.S. importers in meeting their FSVP responsibilities.

**Learning Objectives:**
- Upon completing this module, participants will be able to:
  1. Explain the purpose of FSVP requirements.
  2. Define an FSVP importer.
  3. Define a foreign supplier.
  4. Describe the foods subject to and exempt from FSVP requirements.
  5. Describe the FSVP requirements (standard and modified) and to whom they apply.
  6. Discuss the importance of early communication between importers, foreign suppliers, and others in the supply chain in meeting FSVP requirements.
New FSVP Modules

- Both sets found in Instructor Portals:
  - Human Food
  - Animal Food
  - FSVP
  - Also check with Produce Safety Alliance

- Includes slides (~35), module text (34 pages)
- Not yet in bookstore nor yet inserted into the appendices of the manuals
CURRENT FSPCA DEVELOPMENT PROJECTS

Kirk Sundling
IFPTI and co-chair of FSVP Subcommittee
Current FSPCA Development Projects

1. Animal Food version 1.1
2. Animal Food Blended course

Moving to 2.5 day LI courses
Current FSPCA Development Projects

3. FSVP version 1.1
4. FSVP modules for insertion into PC and PS courses
Current FSPCA Development Projects

5. Human Food Spanish Version 2
6. Human Food Blended Spanish
Current FSPCA Development Projects

7. Intentional Adulteration online and Instructor-Led
8. Sprout online course
FSPCA FOOD SAFETY PLAN TEACHING EXAMPLES

David Gombas
Food Safety Plan Teaching Example
Work Group Chair
FSPCA Food Safety Plan Teaching Examples for Fresh-cut and Packinghouse Operations

• Developed by a group of industry, academic, and government subject matter experts assembled by the United Fresh Produce Association, who worked from draft models originally developed by the Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety based at the University of Florida
Resources

035. Model Food Plan - Leafy Greens Salads

036. Model Food Plan - Mature Green Round Tomatoes

037. Model Food Plan - Fresh Blueberries

038. Model Food Plan - Dark Green Leafy Vegetables
Selected Sections of a Food Safety Plan Teaching Example

Food Safety Plan for Leafy Greens Salads
Table of Contents

Company Overview 3
Organizational Chart 3
Product Description 3
Flow Diagram 4
Process Narrative 5
Hazard Analysis 7
Process Preventive Controls 11
Allergen Preventive Controls 12
Sanitation Preventive Control (only Trimline SOP shown) 14
   Environmental Monitoring Program 15
Supply-chain Preventive Controls Program 17
Selected Sections of a Food Safety Plan
Teaching Example

Food Safety Plan
for
Mature Green Round Tomatoes
Table of Contents

Company Overview 3
Product Description, Distribution, Consumers and Intended Use 3
Flow Diagram 4
Process Description 5
Hazard Analysis 6
Process Preventive Control – Metal Detection 11
Sanitation Preventive Control – Well Water 12
Sanitation Preventive Control – Dump Tank 13
Sanitation Preventive Control – Packing Environment 14
   ATP and Environmental monitoring 15
Supply-chain Preventive Control – Tomatoes 17
<table>
<thead>
<tr>
<th>Raw material or other ingredient</th>
<th>Tomatoes (including imports)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hazard requiring a supply-chain-applied control</strong></td>
<td>Microbial pathogens such as <em>Salmonella</em> and Hepatitis A</td>
</tr>
<tr>
<td><strong>Receiving Procedures</strong></td>
<td>For each shipment received, the receiving clerk verifies the tomatoes are from an approved supplier and within approval date, and documents the shipment in the incoming goods log</td>
</tr>
<tr>
<td><strong>Preventive controls applied by the supplier</strong></td>
<td>Procedures in accordance with Produce Safety rule and Produce GAPs Combined Harmonized Standards</td>
</tr>
<tr>
<td><strong>Identification of supplier verification procedure(s)</strong></td>
<td>USDA Produce GAPs Harmonized Audit (^2)</td>
</tr>
<tr>
<td><strong>Verification procedure</strong></td>
<td>Copy of third party annual audit by a qualified auditor obtained from supplier to verify control of above hazards. Audit report and any food safety-related corrective actions are reviewed by Food Safety/QA Manager (PCQI).</td>
</tr>
<tr>
<td><strong>Records</strong></td>
<td>Incoming goods log, record of review of the annual audit report and corrective actions</td>
</tr>
</tbody>
</table>

\(^1\) Note: Because this packinghouse is not a “receiving facility” (manufacturer/processor) but only packs and holds produce, it is not required by FDA to have a supply-chain program.

\(^2\) Commercial names used in this document are for illustrative purposes only.
<table>
<thead>
<tr>
<th>PRODUCT: Blueberries</th>
<th>PAGE 1 of 12</th>
</tr>
</thead>
<tbody>
<tr>
<td>PLANT NAME: Berry Town</td>
<td>ISSUE DATE: 6/1/2017</td>
</tr>
</tbody>
</table>

Selected Sections of a Food Safety Plan Teaching Example

Food Safety Plan for Fresh Blueberries
Table of Contents

Company Overview 3
Plant Layout 3
Product Description, Distribution, Consumers and Intended Use 4
Flow Diagram 5
Process Description 6
Hazard Analysis 7
Process Preventive Control 11
Supply-chain Preventive Control 12
Food Safety Plan Teaching Examples Work Group

MISSION
The mission of the Food Safety Plan Teaching Examples Work Group is to develop guidelines for FSPCA acceptance of industry-specific food safety plan teaching examples submitted for use during FSPCA Preventive Controls for Human Food courses.

RESOURCES
- FSPCA Guidelines for Industry-specific Food Safety Plan Teaching Examples for FSPCA Human Food Training
- FSPCA Food Safety Plan Template

WORK GROUP MEETINGS
2016 Meetings
September 15
September 30

FSPCA HOME
- THE ALLIANCE
- COURSES
- LEAD INSTRUCTOR
- TECHNICAL ASSISTANCE NETWORK (TAN) DATABASE
- RESOURCES
- FAQ
- INTERNATIONAL
- INTENTIONAL ADULTERATION
- COMMITTEES
  - EXECUTIVE COMMITTEE
  - STEERING COMMITTEE
  - ANIMAL FOODS SUBCOMMITTEE
  - IMPLEMENTATION SUBCOMMITTEE
  - CURRICULUM SUBCOMMITTEE (HUMAN FOOD)
1.0 Title
Guidelines for Industry-specific Food Safety Plan Teaching Examples for FSPCA Human Food Training

2.0 Relevant FSPCA Committee/Subcommittee
Food Safety Plan Teaching Examples Work Group

3.0 Food Safety Plan Teaching Examples must:
• Be realistic for the identified product. There may be multiple ways to manufacture/process the product, but this food safety plan teaching example must describe one that is realistic. Likewise, the teaching example should not attempt to be “generic”; it should be appropriate for the process described in the teaching example.
• Be as complete as necessary to provide for a realistic example of a food safety plan, recognizing that the teaching example will likely not be complete (e.g., may not include all supporting SOPs and documents). While the size of the teaching example will be industry-specific and there is no maximum limit the teaching example must
FSPCA AND FAST PARTNERSHIP

MaryLou Carlson
Senior Program Manager,
Foreign Agricultural Service (FAS)
Food Safety and Agricultural Sustainability Training (FAST) Program
FAST Program Goals

• Build capacity of the public and private sectors in Central and South America and the Caribbean Community to comply with the rules of the Food Safety Modernization Act (FSMA).

• Support small and medium producers and processors that export to the United States.
FAST TARGET COUNTRIES

• **Caribbean:** Barbados, Dominican Republic, Haiti, Jamaica, Trinidad & Tobago and *CARICOM Members*

• **Central America:** *Costa Rica*, El Salvador, Guatemala, Honduras, Nicaragua and *Panama*

• **South America:** Colombia, Paraguay, and Peru

*Regional Participation*
FAST Program Objectives

Phase 1

• Strengthen the local level of FSMA-related preparedness with: 1) workshops, and; 2) Diagnostic Tool.

• Socialize importance with local stakeholders of providing FSMA-related training for trade and national food safety.

• Identify intermediary organizations for collaboration on FSMA training.

  Concluded Aug 2015

Phase 2

• Identify candidates to train as local lead instructors.

• Build technical assistance activities tailored to country specific needs.

• Train a cadre of local lead instructors.

• Have a strategic plan for and disseminate local trainings.
FAST Phase 1 Activities and Outcomes

Prior to Final Rules:

2-day FSMA Familiarization workshops:
11 countries for 1,218 participants

USDA-IICA supported webinars:
15 countries with 403 participants

FSMA Preparedness Diagnostic Tool:
12 countries with 33 producers/plants

Workshops on Good Agricultural Practices; Good Documentation Practices; Good Manufacturing Practices
FSPCA Material Spanish Translation

• Funded translation.

• Formed “FASTER” Working Group- FAST Educational Review group. FAS and FDA staff and academic volunteers that are native Spanish speakers.

• Verified using a team approach the 16 chapters and training aids for language use, terms, and applicability.

• Morphed into the with FSPCA Training Content Work Group.
FAST PHASE 2 Objective: PC-HF Rule Training

USDA will conduct Food Safety Preventive Controls Alliance (FSPCA) certified Train-the-Trainer (TTT) courses in Central and South America and the Caribbean. USDA will work with local implementation partners to identify and certify Lead Instructor candidates through the FSPCA so that a cadre of certified and abled trainers exists in the three regions to train local exporters, producers, and cooperators in the Preventive Control for Human Food Rule.
FAST PC-HF Delivery Model

**FSPCA TOT** trains Local Lead Instructors for FAST Program

Lead Instructors
Train Preventive Controls Qualified Individuals

Country Training Strategy

Preventive Controls Qualified Individuals share with others
### FAST PC-HF Outcomes

#### FAST Cumulative Preventive Controls-Human Foods Lead Instructors.

<table>
<thead>
<tr>
<th>Training Dates</th>
<th>Training Locations</th>
<th>Countries</th>
<th>Type of Participant</th>
<th>Gender</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aug 2016 – May 2017</td>
<td>8</td>
<td>17</td>
<td>45%</td>
<td>47%</td>
<td>53%</td>
</tr>
</tbody>
</table>

#### FAST Cumulative PCLI Provided PCQI Training Demographics in Target Countries.

<table>
<thead>
<tr>
<th>Country</th>
<th>Civil Society</th>
<th>Producers</th>
<th>People in Government</th>
<th>People in Firms</th>
<th>Sex Male</th>
<th>Sex Female</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jamaica</td>
<td>0</td>
<td>0</td>
<td>66</td>
<td>69</td>
<td>52</td>
<td>83</td>
<td>135</td>
</tr>
<tr>
<td>Barbados</td>
<td>0</td>
<td>11</td>
<td>33</td>
<td>78</td>
<td>55</td>
<td>67</td>
<td>122</td>
</tr>
<tr>
<td>Trinidad &amp; Tobago</td>
<td>0</td>
<td>42</td>
<td>28</td>
<td>30</td>
<td>68</td>
<td>32</td>
<td>100</td>
</tr>
<tr>
<td>Costa Rica</td>
<td>0</td>
<td>27</td>
<td>1</td>
<td>29</td>
<td>21</td>
<td>36</td>
<td>57</td>
</tr>
<tr>
<td>Guatemala</td>
<td>14</td>
<td>13</td>
<td>54</td>
<td>49</td>
<td>56</td>
<td>74</td>
<td>130</td>
</tr>
<tr>
<td>El Salvador</td>
<td>0</td>
<td>0</td>
<td>10</td>
<td>36</td>
<td>21</td>
<td>25</td>
<td>46</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>14</strong></td>
<td><strong>93</strong></td>
<td><strong>192</strong></td>
<td><strong>291</strong></td>
<td><strong>273</strong></td>
<td><strong>317</strong></td>
<td><strong>590</strong></td>
</tr>
</tbody>
</table>
# Preventive Controls Diagnostic Tool

## Major Findings

### Findings from FAST Phase 1:

- **Suppliers verification program**: improve control on produce suppliers
- **Allergen control**: none have implemented any procedure
- **Recall**: not implemented
- **Sanitation**: very deficient
- **Documentation and record keeping**: protocols needed
- **Training**: informal and inconsistent

### FAST PC Capacity Building:

- **Current good manufacturing practices**
  - Personnel, process & controls, validations, environmental monitoring
- **Hazard analysis and preventive controls**
  - Food safety plan, preventive controls, qualified individuals, recall plan
- **Record keeping**
- **Food allergen controls**
FAST PC-HF Monitoring and Evaluation

• PC-HF Training Assessment
  Pre to Post-Training Knowledge Assessment Gain,
  2 questions/module

• 6-Month Recall Assessment

• Continued correspondence for qualitative information

• In-Country M&E starting in September survey to learn:
  PCLI’s not training- why
  PCQI’s trained- technical changes that took place or planned after

Other Outcomes: PCLIs conducting training, country stakeholders
Additional FAST Programming

Training

• “3 Rule” workshop
  Transportation Safety, Intentional Adulteration, and FSVP
• Produce Safety Rule

Activities

• FSMA Diagnostic Tool
  Producers/Processing Plants—previous, new group
• Government program
• U.S. Importers program
• M&E
FAST Cumulative Training Numbers

<table>
<thead>
<tr>
<th>Countries</th>
<th>Type of Training Participant</th>
<th>Sex</th>
<th>Total Number</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Civil Society</td>
<td>Producers</td>
<td>People in Government</td>
</tr>
<tr>
<td>20</td>
<td>4%</td>
<td>14%</td>
<td>35%</td>
</tr>
</tbody>
</table>

Data as of July 15, 2017
Questions - Comments

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Coming Up Next

Q & A
Q&A

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THANK YOU!
Questions

If you have any questions, please contact the FSPCA at

fspca@iit.edu

or visit the FSPCA website at

fspca.net

for resources on preventive controls, lead instructor application, and details of other FSPCA activities.