

**Day 1, Tuesday, Feb. 5<sup>th</sup>, 2019****Preventive Controls Meetings****1:00pm: Preventive Controls Workgroup Meeting****National Preventive Controls Updates****Donna Schaffner**

- Food Innovation Center 2017-2018 -> ran more classes, but had less participants. The companies are requesting smaller trainings specifically at their facilities for their employees.
- HACCP trainings -> numbers are decreasing, however there is indication that this training will continue going forward as it is still needed due to 3<sup>rd</sup> party audit requirements.
- 2017 HACCP: 7 courses, 101 participants. 2018 HACCP: 4 courses, 47 participants.
- 2019 expectations: # of hybrid classes will increase. Not necessarily a certification course, but training for personnel to understand the regulations and compliance.
- Processors most commonly ask "What is the difference between PCHF and HACCP?"
- 2017 -> 2018 IFPTI numbers: PCHF courses 26% decrease. Animal food 41% decrease. FSVP courses 31% decrease. Customized trainings for medium-small companies 14% decrease.
- "Consultant-type" help needed. DFS team does NOT "write" plans, however works with companies to "critique" their plans.
- Clientele for Food Innovation Center includes international businesses trying to bring product into the US. These businesses do not require a HACCP plan per say, however they must be in compliance with regulations.
- Covered an overview for "course name" and "who needs to attend" for GMP courses, HACCP courses, GAPs, PS, PCQIs, IA.
- **Q:** Would there ever be a possibility to eliminate the need for HACCP certification if they have taken PCQI? or combine the 2?
- **A:** from a regulatory standpoint, taking one does NOT cover the material in the other course. This is due to the specifics covered in Juice and Seafood HACCP for example. This is a common misunderstanding.
- **Group Discussion:** Buyers should be made more aware of the regulatory standards and differences in these plans... How can we effectively communicate with these buyers? – we are unsure.
- **Difference B/w HACCP and PC:** Being covered in podcast next week. "The Small-Holder Food Business Development Institute Podcast" Thursdays at 5.

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Albany, New York, 02/04/19 through 02/06/19

- **Q:** are the courses held 2.5 or 3 day online? Why do you think there is a consistent decrease in attendance for the trainings?
- **A:** all courses are held in person over 2.5-3 days. There could be a decrease in course attendance due to getting “over the hump”. A lot of companies jump on board early with certification regulatory compliance. Other companies wait until they are “threatened” shut-down to become trained.
- **Q:** is there any course we can work on for small producers for “stepping-stones” for them to take to prepare themselves for when they are required to have a FSP?
- **A:** GMPS! Small-processors can ease into PC by becoming familiar with food safety regulation involved in GMPs. These small-processors also do not want to hear about the PC regulations until their required to comply.

## Angela Shaw

- North Central Regional Center
- Deals with small and large producers. Some producers deal w 1-2 million dollars, however they have ~5 employees. Therefore, they are supplying massive amounts of processed foods.
- Online document “checklist” including PCHF and PCAF, GMPs, supply chain incorporated into document. What are the rules saying? Hints to being in compliance. Helpful for when these companies are working through their FSPs.
- **Q:** have you been marking your success rates for businesses that have used the checklist vs. not,
- **A:** there have been 5,000 downloads of this list, however there is not data on whether this document is used, or who is using it. There is no tracking involved.
- Document can be found on NCRFSMA.org and on the NECAFS Clearinghouse

## Renee Schneider

- Southern Regional Center
- Original proposal included added “add-ons” (things that can help growers/processors implementing PSR or PCR in a deeper way than in class)
- The time was focused on a beginners guide (currently available), advanced guide (still being developed), compliance guide (being developed), tool for developing Food Safety Plans (being developed)
- Beginner’s guide- smaller processors who are starting from scratch with HACCP and FSMA, covers the major components of what goes into thinking about food safety in an effective way. Thinking through product development, processing, sanitation and WHERE TO START.

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- Spent a lot of time developing teaching modules. For example packaging methods and materials.

## Amanda Kinchla

- UMass Extension
- FSOP Grant awarded partnered with URI
- Issues: shared-use facilities challenged with regulation and food safety compliance.
- Mission: provide a focused educational delivery of customized training to food entrepreneurs to understand critical food safety considerations
- Idea to be more proactive by making new processors aware of food safety and regulation from the start, rather than after their product is "ready"
- Approach: - conduct a needs assessment, develop a curriculum and online training tools, pilot test and evaluate, implement a sustainable food safety training program targeted specific to small/ new processors.
- These processors may not necessarily need to be in immediate compliance with PC, however it is beneficial for them to be aware of these regulations before they are required to follow them.
- PLEASE HELP!! Encourage small emerging food businesses to complete our survey by Feb. 28<sup>th</sup>
- For ever participant there is a raffle for an amazon gift card
- Q: are you looking for processor or for client? Is there an online option?
- A: Client. If you have 10 processors, please take 10 surveys. ANY entrepreneur. There is an electronic version available!!
- Contact Nicole Richard from URI or Amanda Kinchla from UMass

## Luke LaBorde

- Penn States Good Manufacturing Practice Course
- Food Safety and Sanitation for Food Manufacturers- Online Course
  - 1. The Science of Safe Food
  - 2. Preventing contamination
  - 3. Sanitation Process
  - 4. Smart Design for Food Safety
  - 5. Regulations and Hazard control Systems
- In comparison to Cornell online trainings: split into 5 sections. They are working to translate into Spanish as well.
- Course Handouts are included: for example proper soil identification and appropriate cleaners.
- Evaluations: online courses are 12 hours. 100% of participants were willing to take another online course.

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- On-campus vs. on-line evaluations presented the same % for course ratings, "learned-something" & "likely to use on job"
- Online course takes about 12 hours of work, however you are given up to 1 year to complete the training.
- Q: what does it cost?
- A: Live course up to \$800/person. Online \$419/person
- Q: is there a mini-course version for on-field workers instead of supervisors?
- A: We have done them in the past, specifically with the mushroom business. It was a day-long course in-person and was requested by the industry.

## Day 1, Tuesday, Feb. 5<sup>th</sup>, 2019

3:00pm: Preventive Controls Workgroup Discussion

**Last year, three areas of focus were identified- Evaluation, Awareness and Resources**

### Evaluation Sub-Group: Training to Implementation- Gap Analysis

- Issue: Standardized PCQI training curriculum
  - Does disservice to small/medium processors with less resources
  - What can we do to help them get more from the class?
    - Targeted knowledge
    - Targeted resources
- Audience
  - Indirect- Food Processors
    - Primarily less-experience, small/medium processors
    - May or may not need to fully comply with PCHF, but have **some requirements**
  - Direct- PCQI lead instructors
    - People who are making/distributing PCQI program evaluations
- Plan
  - Develop evaluation tools for:
    - Knowledge before and after
    - Which topics were most challenging
    - Issues with implementation of best practices
    - Demographics
  - Determine how to identify support
- Approach
  - Assess evaluation tool format
  - Develop evaluation to ID support needs of target processor audience before, during, and after PCQI training course

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- Determine best way to share and distribute within NECAFS
- Promote tool usage
- (the idea is to have a cycle of reporting, ID'ing, and developing)
- Outputs
  - Evaluation tools
    - Preliminary
    - Post-training
    - Extended post-training (i.e. "one year later")
  - Communicate data to NECAFS
- Discussion
  - Q: will lead instructors actually use this tool? There are concerns with "dragging" info out of people
  - A: The goal is to balance using this tool with using a personal evaluation. If done right, it could help reduce efforts by instructors as a whole.
  - Q: what are the key metrics of this evaluation
  - A: currently being worked on this year
  - Q: What is the FSPCA evaluation like, what does the data look like?
  - A: has not been released
  - Q: how can we get lead instructors on board?
  - A: Be considerate of the timing of when you give the survey, aim for it to be "quick" or "easy" questions, done at the end of the course
  - Q: Do the North Central Region and Southern Region have evaluations, how do they do it?
  - A (NC): Most of the training is done by consultants, they go to Chicago to get lead trained. NC then deals with the technical assistance
  - A (S): Follows FSPCA instructor evaluation, also does pre- and post-test to measure knowledge gained

## Awareness Campaign: Tool Development and Dissemination

- Issue: All food facilities that manufacture, process, pack, or hold food are covered by at least part of PCHF
  - Smaller operations lack the time and resources to figure out how
  - How can we get them to "wake up" and learn more about PC
- Goal
  - Increase awareness of PCHF
- Audience
  - Primary
    - Food safety communicators- work directly with small and medium processors
  - Secondary

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- Small/medium food processing facilities
- Approach
  - Small and very small processors are unaware of regulatory status under PCHF
  - To combat this, we must develop and disseminate focused/targeted messages on how the rule might affect them, which includes
    - Increased awareness
    - Places to look for resources
    - Incentives to take action- why they should care
- Plan
  - Contact food safety communicators, conduct awareness assessment
  - Develop useable and adaptable branded outreach awareness resources
    - Print, presentations, news articles
    - Not just NECAF branded, but also point of contact (i.e. cooperative extension program)
  - Disseminate to food safety communicators, other NECAF stakeholders
  - Evaluate what materials were actually used
- Outputs
  - Awareness communication portfolio tool kit- NECAFS and local affiliation brand
  - NECAFS resource finder for NE region
    - If I do \_\_\_\_\_, I should contact \_\_\_\_\_
- Budget
  - \$15k expenses
  - \$0 income
- Discussion
  - Q: is there any way to interface with small business development community?
  - A: will be working on it/adding to it
  - Q: Have we figured out what is successful/what the motivators are?
  - A: Comes down to whether buyers ask for it, need to work on developing a “sales pitch”. The goal is build partnerships with people who can influence motivation- buyers, shared-use facilities
  - Q: Are there parallel industries we could model for adoption practices?
  - A: Insurance companies, as an example, that sell something that they will hopefully never use (similar to worst case scenario with food safety plan/recall plan)
  - Comment: Clients wear ten hats, won’t do it until it’s mandatory. Many want to do it right, and feel they’re (mostly) doing it right

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- Response: The goal isn't to go into PC compliance, just alert people that it exists. Hopefully state regulators in inspections can mention casually "you might want to do this"
- Issue: hard to quantify this problem for grant-work that want hard numbers
- Try to frame as a way to improve business operations
  - Through food safety plan, easier to grow, can ID challenge spots in operations
  - Improve product development

## Resources: Roadmap to Resources

- Issue
  - Resources are spread across a variety of areas (academia, consultants, etc.)
  - Consolidation would help with implementation
  - Create framework for how to walk people through PC
- Audience
  - Direct
    - Small processors affected by PCHF
    - May/may not need to comply
    - May/may not need to do training
  - Indirect
    - Extension educators
- Plan
  - Use roadmap
  - Catalog with categories (clearinghouse)
  - Electronically publish and distribute list
- Approach
  - Content online
    - Copy in categories from clearinghouse
    - Open to suggestions for other categories?
      - Possible product development
  - ID and pool resources
    - This should help to find knowledge gaps
    - Also a means of communicating what is currently being worked on
  - Review/finalize list of pooled resources
  - Design content layout
  - Pilot and evaluate
  - Rework based on feedback
  - Final review

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- Publish/distribute
  - Extension
  - Others
- Timeline
  - March 2019
    - Create content online
  - September 2019
    - ID/pool resources
  - December 2019
    - Finalize
  - February 2020
    - Distribute

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