NECAFS Workgroup Project Update

Roadmap to Resources

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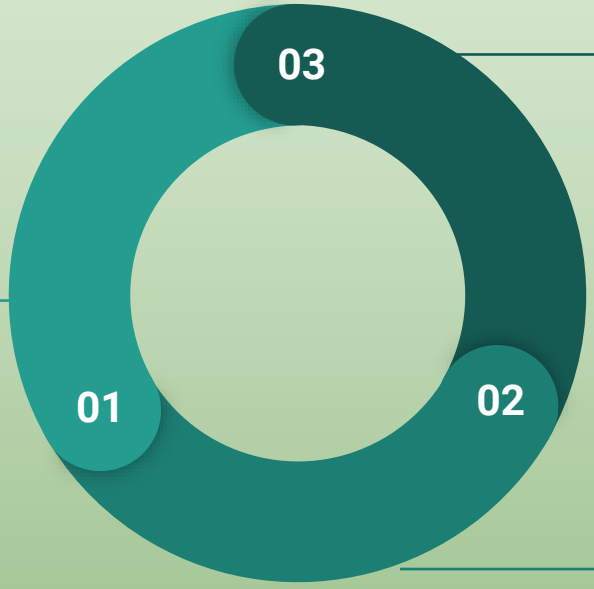
The Northeast Center to Advance Food Safety

go.uvm.edu/necafs
necafs@uvm.edu

Management Plan

NECAFS Staff

Execute project aims, seek input and guidance from Resources Subgroup



NECAFS Management Team

Oversees funding and assesses project progress and outputs

Resources Subgroup

Steers project activities, reviews outputs, oversees project completion, and reports progress to the NECAFS Management Team

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Resources Subgroup

- **Jason Bolton, Ph.D.**, Associate Extension Professor and Food Safety Specialist, Academic Director of Innovation Engineering, University of Maine
- **Amanda Chin**, Undergraduate Extension Researcher, University of Massachusetts Food Science Program
- **Cathy Davies**, CEO, Food Industry Employment Program
- **Beth Demmings, Ph.D.**, Program Coordinator, Institute for Food Safety at Cornell University
- **Chelsea Matzen**, FSMA Project Director, National Farmers Union
- **Billy Mitchell**, FSMA Training Coordinator, National Farmers Union
- **Dr. Michele Pfannenstiel**, CEO Dirigo Food Safety | The Smallholder Food Business Development Institute
- **Rohan Tikekar, Ph.D.**, Assistant Professor and Extension Specialist, University of Maryland
- **Christopher Von Achen**, Extension Research Assistant, University of Massachusetts Food Science Program

NECAFS Staff Support

- **Andrea Gilbert**, Graduate Assistant, University of Maryland
- **Dave Seddon**, **MBA R.D. L.D.**, CEO/SQF Auditor, Peakcore, LLC | CEO, Maine Farm and Sea Cooperative

1865 THE UNIVERSITY OF MAINE Cooperative Extension

Food Industry Employment Program
Food Safety Coaching
Noncompliance = Death

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UMASS AMHERST

IFS @CU Institute for Food Safety at Cornell University

peak core, llc

Want to join the Resources Subgroup? Contact Beth Demmings emt32@cornell.edu

Project Summary

- Develop a roadmap to direct small processors who are impacted by the FDA's Food Safety Modernization Act (FSMA) Preventive Controls for Human Food (PCHF) Rule to relevant resources.
- Build a catalog of resources under defined categories specific to the needs of small processors.
- Electronically publish and distribute the roadmap.

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Approach

1) Create content outline
    a) Explain purpose and provide guidelines for use
    b) Define and describe categories to classify resources
2) Identify and pool resources for each category
3) Review and finalize list of pooled resources
4) Design content layout
5) Evaluate roadmap and conduct pilot testing
6) Rework based on feedback
7) Final review
8) Electronic publication and distribution

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Category and Definition List

Category	Definition
Complying with the PCHF Rule	Tools for determining exemptions or modified requirements for the Preventive Controls for Human Food (PCHF) rule and resources on how to comply with basic requirements of the PCHF rule.
Developing a Food Safety Plan	Resources for developing an easy-to-follow and compliant food safety plan.
Sanitation Standard Operating Procedures	Resources and trainings for developing sanitation standard operating procedures (SOPs; also known as SSOPs).
Good Manufacturing Practices	Resources and trainings for developing and implementing good manufacturing practices (GMPs).
Validation Studies and Processes	Studies and other documentation required to justify process preventive controls in a food safety plan.
Allergens	Resources for creating and executing an allergen management program.
State and Local Regulations	Information about state specific regulations, with links cataloged by each state represented in NECAFS.
Production Specifications	Product development guidelines to ensure food quality and safety.
Extension and Consulting Services and Resources	Extension and consulting services, trainings and resources to assist stakeholders in meeting PCHF rule requirements such as developing food safety plans or obtaining a scheduled process.
Funding Opportunities	Grants and other funding sources for improving and expanding food safety operations.
Directory of Services	Contact information for state, extension, and consulting personnel or programs.

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Food Safety Resources Rubric Development*

- Assessment using Likert Scale:
  - Quality
  - Content
  - Reliability/credibility
- Total score range:
  - 7 (i.e. poor resource) to 35 (i.e. exceptional resource)
- Additional closed questions (i.e. yes or no):
  - Accessibility
  - Usability
  - Recommendation to incorporate

**Designed based on rubric originally developed by students Amanda Chin and Chris Von Achen in Amanda Kinchla's program at UMass Amherst.*

Resources Identified To Date

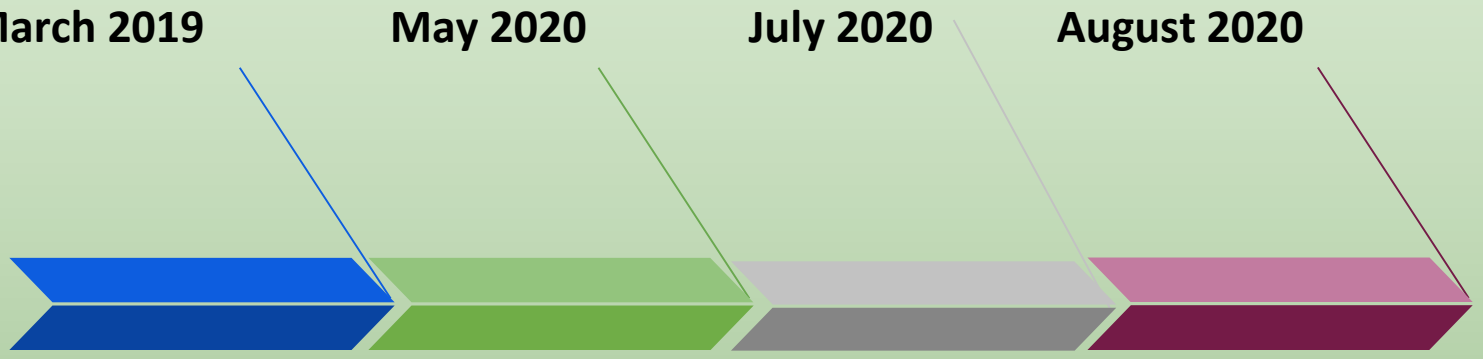
- Resources compiled at last year's NECAFS Conference
- PCQI Training Resources (from Nicole Richards, University of Rhode Island)
- IFS@CU Website *Meeting Regulatory Requirements in New York State* instituteforfoodsafety.cornell.edu/resources/meeting-regulatory-requirements

- Others???

Poll

- Can you name a program website that has PCHF rule resources?

Timetable: Steps to Create Content



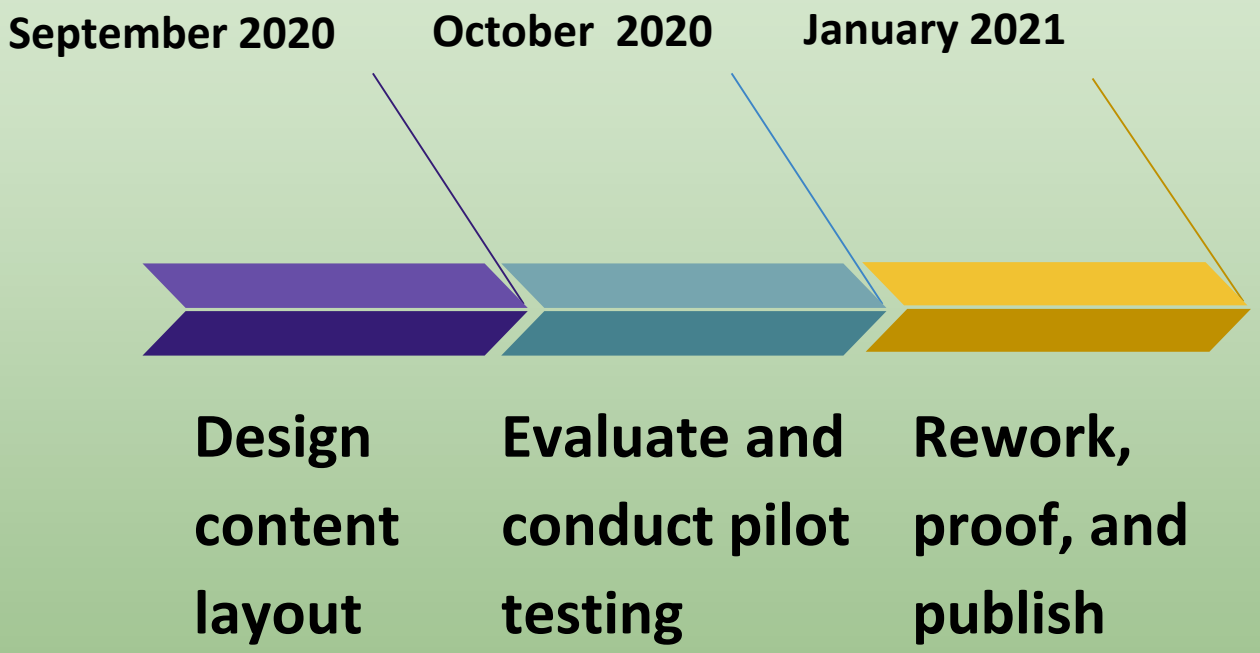
Create content outline

Identify and pool resources

Review list of resources

Finalize content

Timetable: Steps to Publish



Questions???

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