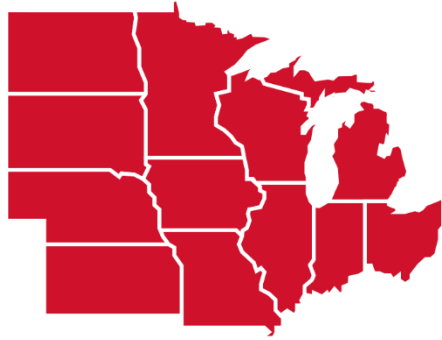


IOWA STATE UNIVERSITY

NCR Center for FSMA Training, Extension and Technical Assistance



North Central Region

Center for FSMA Training, Extension
and Technical Assistance

This institution is an equal opportunity provider. For the full non-discrimination statement or accommodation inquiries, go to www.extension.iastate.edu/diversity/ext.

The leadership team

- Joe Hannan, PI for USDA grant
- Angela Shaw, PI for FDA grant
- Ani Naig, FSOP coordinator
- Arlene Enderton, evaluator
- Ellen Johnsen, program coordinator

State Leads

State	Lead	State	Lead
Iowa State Univ.	Joe Hannan	The Ohio State Univ.	Sanja Ilic Melanie Lewis Ivey
Kansas State Univ.	Londa Nwadike	Univ. of Minnesota	Annalisa Hultberg
Purdue Univ.	Amanda Deering	Univ. of Nebraska	Sarah Browning
Lincoln Univ.	Touria Eaton	Univ. of Wisconsin-Madison	Kristin Krokowski
North Dakota State Univ.	Julie Garden-Robinson	Southern Illinois	Ruplal Choudhary
South Dakota State Univ.	Rhoda Burrows	Michigan State Univ.	Philip Tocco

26 Advisory Board Members

Six Major Objectives

Deliver

- Expand the network
- Update communication system

Review

- Support FSOP Awardees
- Review Alternative Curriculum

Develop

- Provide Prof Development
- Provide Technical Assistance

Alternate Curricula Review

- Procedures
- Develop review matrix
- Internal review
- Coordinate external reviews

Intake Form #1						
Submitters fill in only the blank boxes under the blue headings. Columns in green are for reviewers						
Terminal Learning Objective	Enabling Learning Objective	Standardized Curriculum Learning Objective AND Produce Safety Rule or Standard citation	Proposed Alternate Curricula Learning Objective AND proposed Produce Safety Rule or Standard citation	Proposed Learning Objective Assessment (optional)	Proposed Alternate Curriculum Learning Activity Description	Equivalent Learning Objective (Y or N with comments if necessary)
		From the FDA's Draft Guidance	Example: Monitoring of wild and domesticated animals intrusion into the growing area of covered produce. §112.83(a)	NA	Lecture on the different ways animals can contaminate produce	
Module 1 Introduction to Produce Safety						
1		Discuss produce safety				
	1.1	Explain how FSMA supports food safety				
	1.2	Explain how the Produce Safety Rule supports produce safety				
	1.4	Discuss the impact of produce-related outbreaks on public health				
2		Explain how produce safety may impact your operation				
	2.1	List compliance dates for Produce Safety Rule				
	2.2	Explain why someone familiar with the farm should be involved in assessing "known or reasonably foreseeable hazards" related to produce and implementing the requirements of the Rule				
3		Identify the types of human pathogens that can contaminate produce				
	3.2	Describe the characteristics of each type of human pathogen				
	3.3	Explain how each type of human pathogen can be				

Best Practice Guide for those considering the development of Alternate Curriculum

Responsibility: NCR
FSMA Center

No course materials need to be developed

To determine if the proposed learning objectives and learning activities are adequately covered and at least equivalent to the standardized curricula as described in FDA's guidance.

Responsibility: NCR
FSMA Center

Course materials for each learning objective must be developed

Initial evaluation to determine if the course content and learning activities support the learning objectives.

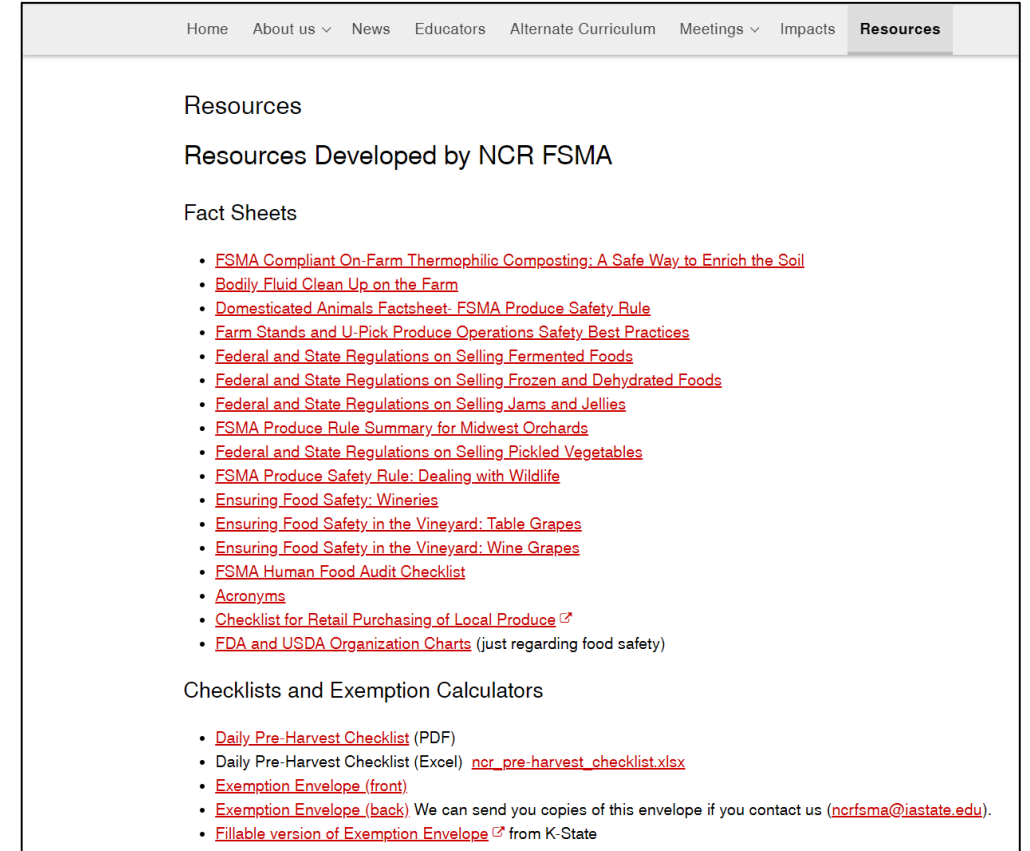
Responsibility:
External Reviewers

All course materials must be submitted

Peer review evaluation to determine if the proposed learning objectives are adequately covered, whether the Produce Safety Rule is appropriately cited, and that content is technically/scientifically accurate and complete.

Resource Development

- 17 Fact Sheets developed
- 2 Checklists/exemption envelopes
- All available on our website and the Produce Safety Clearinghouse



The screenshot shows a website navigation menu with the following items: Home, About us, News, Educators, Alternate Curriculum, Meetings, and Resources (which is highlighted). Below the menu, the page content is organized as follows:

- Resources**
- Resources Developed by NCR FSMA**
- Fact Sheets**
 - [FSMA Compliant On-Farm Thermophilic Composting: A Safe Way to Enrich the Soil](#)
 - [Bodily Fluid Clean Up on the Farm](#)
 - [Domesticated Animals Factsheet- FSMA Produce Safety Rule](#)
 - [Farm Stands and U-Pick Produce Operations Safety Best Practices](#)
 - [Federal and State Regulations on Selling Fermented Foods](#)
 - [Federal and State Regulations on Selling Frozen and Dehydrated Foods](#)
 - [Federal and State Regulations on Selling Jams and Jellies](#)
 - [FSMA Produce Rule Summary for Midwest Orchards](#)
 - [Federal and State Regulations on Selling Pickled Vegetables](#)
 - [FSMA Produce Safety Rule: Dealing with Wildlife](#)
 - [Ensuring Food Safety: Wineries](#)
 - [Ensuring Food Safety in the Vineyard: Table Grapes](#)
 - [Ensuring Food Safety in the Vineyard: Wine Grapes](#)
 - [FSMA Human Food Audit Checklist](#)
 - [Acronyms](#)
 - [Checklist for Retail Purchasing of Local Produce](#)
 - [FDA and USDA Organization Charts](#) (just regarding food safety)
- Checklists and Exemption Calculators**
 - [Daily Pre-Harvest Checklist](#) (PDF)
 - [Daily Pre-Harvest Checklist](#) (Excel) [ncr_pre-harvest_checklist.xlsx](#)
 - [Exemption Envelope](#) (front)
 - [Exemption Envelope](#) (back) We can send you copies of this envelope if you contact us (norfsma@iastate.edu).
 - [Fillable version of Exemption Envelope](#) from K-State

Success Stories

- 10 stories on the NCR FSMA website
<https://www.ncrfsma.org/impacts>
- NCR is tasked with writing national stories, so contact us if you have ideas
ncrfsma@iastate.edu

Annual Conference 2020

April 1-2

Eau Claire, WI



Contact Information

Ellen Johnsen

ncrfsma@iastate.edu

515-294-6773

www.ncrfsma.org

