

# Preventive Controls for Human Food Workgroup: How We Got Here

Presented by:

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**NECAFS**

The Northeast Center to  
Advance Food Safety



Current Good Manufacturing Practice,  
Hazard Analysis, and Risk-Based  
Preventive Controls for Human Food  
(21 CFR Part 117)

Aka Preventive Controls  
for Human Food

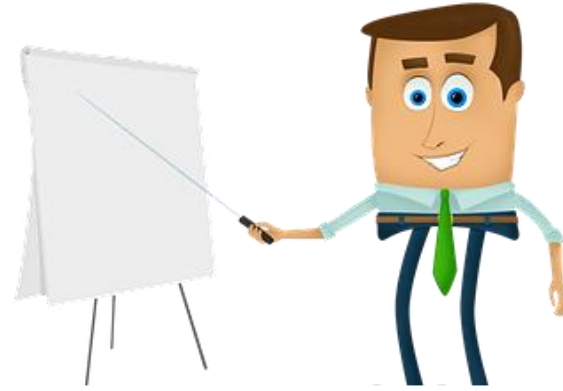
Aka PCHF

# The Food Safety Modernization Act (FSMA)

- Produce Safety Rule
- Preventive Controls for Human Food
- Foreign Supplier Verification Programs
- Accreditation of Third-party Auditors for Foreign Facilities
- Preventive Controls for Animal Food
- Mitigation for Intentional Adulteration
- Sanitary Transportation of Human and Animal Food
- Mitigation Strategies to Protect Food Against Intentional Adulteration

# Training Alliances

- Comprised of industry, academia and regulatory partners
- Developed standardized training curriculum



# FSPCA PCHF Training Curriculum

- Standardized curriculum recognized by FDA
- Aligns with FSMA PCHF rule
- Provides education regarding risk-based preventive controls
- Challenges encountered among less experienced small and medium scale processors





## Regional Centers

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- FDA and USDA funded the development of a national center as well as 4 regional centers
  - Goals aimed at improving coordinated training, education and outreach efforts related to food safety and compliance with FSMA.

# Northeast Center to Advance Food Safety (NECAFS)

Focuses on coordination and facilitation of the Northeast regional network to support a national food safety training, education, extension, outreach, and technical assistance system among small and medium-sized producers and small processors, specifically around the **FSMA Produce Safety Rule** and the **FSMA Preventive Controls for Human Foods Rule**.





## NECAFS Annual Conference and Meeting

Provides an opportunity for regional partners to **connect in person to discuss** current training, education and outreach trends and **activities related to** the FSMA associated **Produce Safety Rule** and the **Preventive Controls for Human Food Rule**.

# Back where it all began...2018

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PCHF focused meeting at 2<sup>nd</sup> NECAFS conference

- **Goal:** build a cohesive strategy to address the needs of small to medium-sized food processors impacted by the FSMA PCHF rule.
- **Objective:** facilitated group discussions to determine successes, challenges and opportunities regarding the PCHF standardized curriculum training program.
- **Outcome:** determine priorities or focus areas for immediate group work



# 2018 Meeting Summary

- **Small and medium-scale facilities with less food safety experience struggled**
  - understanding how the FSMA PCHF regulation impacts them
  - attending FSPCA training curriculum
  - finding reliable resources for help
  - Knowing where to go for training and help
- **Need for regional coordination of PCHF related activities**

# Priorities Identified



**AWARENESS**



**RESOURCES**



**EVALUATION**

Before we  
adjourned....



Identified  
workgroup (WG)  
leads for each  
priority

Identified  
volunteer WG  
partners for each  
priority



# Awareness Campaign Workgroup

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## Goal:

- Increase awareness of the FSMA PCHF regulation, especially among small and medium-scale facilities.

## Objectives:

- Identify food safety communicators in Northeast region
- Develop portfolio outreach/awareness products
- Disseminate products to food safety communicators



# Roadmap to Resources Workgroup

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## Goal:

- Build a catalog of resources under defined categories specific to the needs of small and medium-scale facilities impacted by FSMA PCHF

## Objectives:

- Create category content outline
- Identify and pool resources for each category
- Design and electronically publish and distribute



Evaluation:  
Training to  
Implementation  
Gap Analysis  
Workgroup

## Evaluation: Training to Implementation Gap Analysis Workgroup

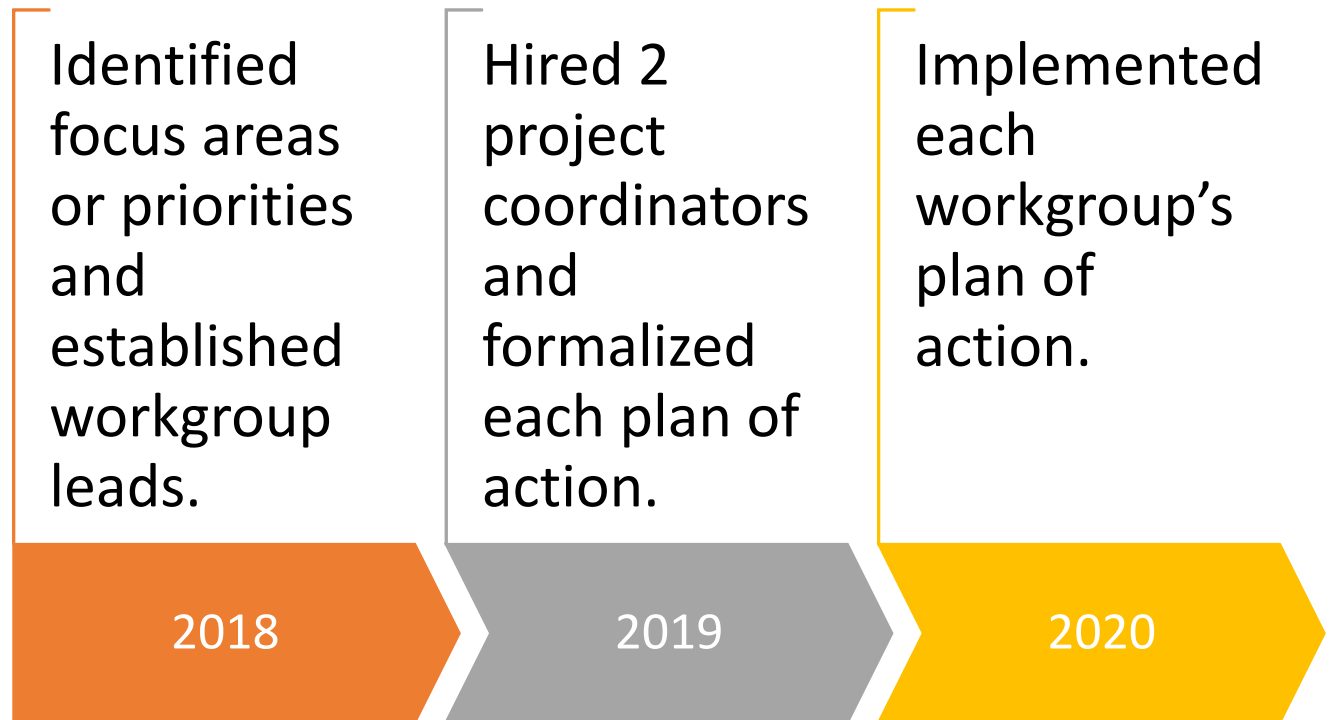
### Goal:

- identify knowledge gaps contributed to difficulties after taking the FSPCA PCHF training.

### Objectives

- Develop PCHF training evaluation tool
- Promote regional usage
- Identify supports needed for compliance with PCHF rule

# Workgroup Timeline Review

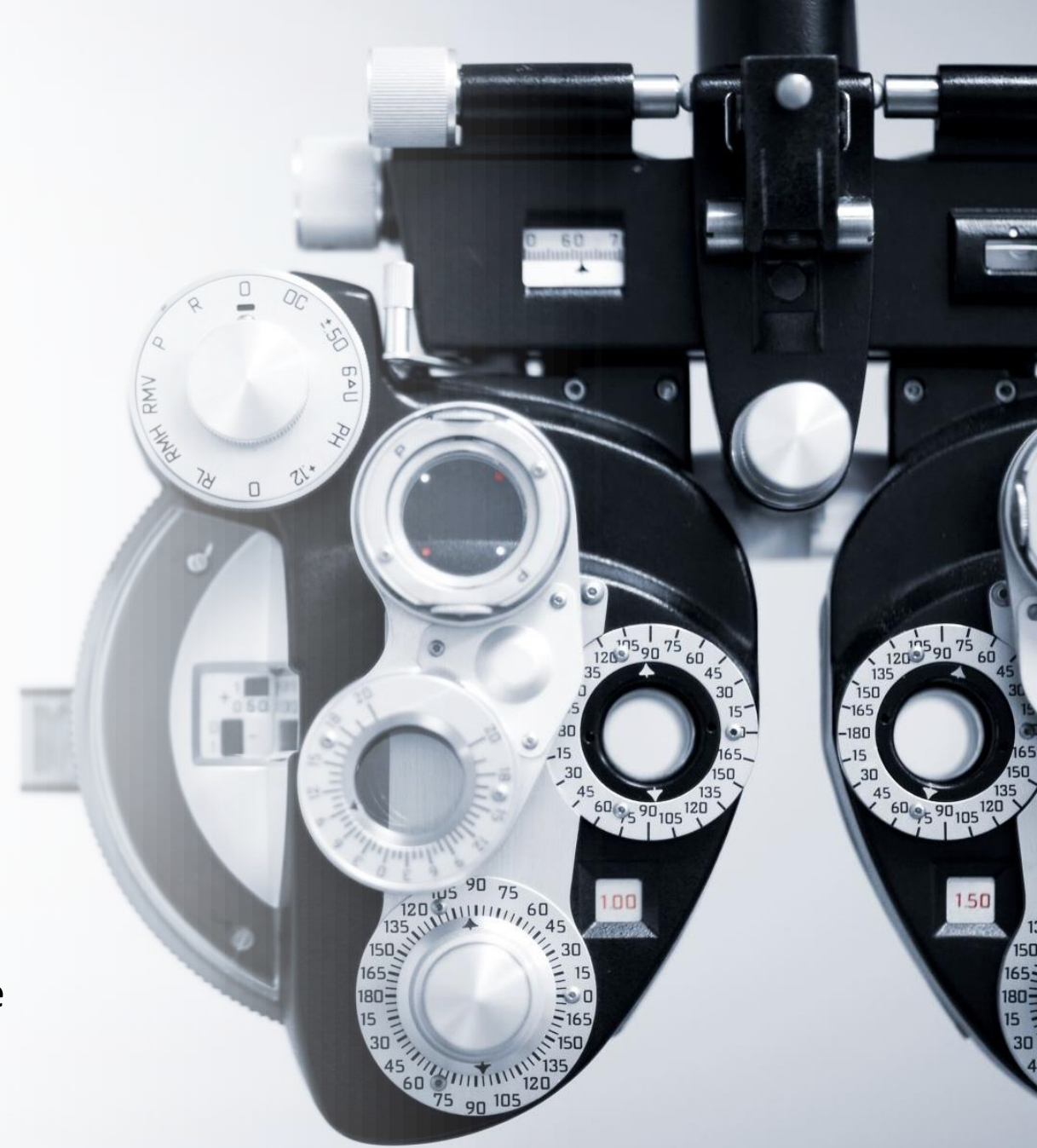




Today

# Looking Forward

- Evaluation
  - Promote usage of evaluation tool
  - Provide data analysis
- Publish Roadmap to Resources
  - Identify resource gaps
- Awareness
  - Rollout postcard
  - Portfolio of products to emphasize NECAFS website
- Website
- New priorities or focus areas



<https://www.uvm.edu/extension/necafs>

# NECAFS

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