Roadmap to Resources

NECAFS Workgroup Project Update

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Acknowledgements: Resources Subgroup

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Project Summary

- **Problem:**
  - Small processors do not know how to find or are not aware of existing resources on FDA's FSMA Preventive Controls for Human Food (PCHF) rule.
- **Solution:**
  - Develop a 'roadmap' to direct small processors who are impacted by the PCHF rule to relevant resources.

- **Action Required:**
  - Build a comprehensive website with a catalogue of resources under defined categories specific to meet the needs of small processors.

Developed Resource Categories

- Identified and defined categories to classify resources

Specific to the PCHF Rule

- Complying with the PCHF Rule
- GMPs
- Allergens
- Sanitation SOPs
- Developing a Food Safety Plan
- Validation Studies and Processes
- Production Specifications
- Environmental Monitoring Program

Additional Resources

- State and Local Regulations
- Extension and Consulting Services and Resources
- Funding Opportunities
- Directory of Services

Resource Categories	Descriptions
Complying with the PCHF Rule	Tools for determining requirements under the Preventive Controls for Human Food (PCHF) rule and resources on how to comply with basic requirements.
GMPs	Resources and trainings for developing good manufacturing practices (GMPs).
Allergens	Resources for creating and implementing an allergen control program/plan.
Sanitation SOPs	Resources and trainings for developing sanitation standard operating procedures (SOPs; also known as SSOPs).
Developing a Food Safety Plan	Resources for developing an easy-to-follow and compliant food safety plan.
Validation Studies and Processes	Studies and other required documentation to justify process preventive controls in food safety plan.

Created Rubric to Assess Resources

- Created rubric*
  - Used to assess relevance, quality, and content of resources selected
    - Resource citation and category
    - Initial screening to establish applicability
      - Credible source, current information, and stakeholders would use it
    - Quality and content assessment
      - Clear and easy to view
      - Explains how it relates to food safety and importance of the topic
      - Effectively explains complex issues, clearly summarized, provides usable information that relates to food safety
    - Final assessment and recommendation

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Initial rubric template provided by Amanda Kinchla, Dept. Food Science, UMass Amherst.

Food Safety PC Resource Rubric

The scope of this assessment is to identify PCHF and related food processing and manufacturing resources.

Resource citation:	
Resource category:	
Date Assessed:	
Your name (optional):	
Email or other contact information (optional):	

Initial Screening (Yes/No): If the resource does not meet the first two criteria, then no further assessment is necessary (i.e. the resource should reference for this project).

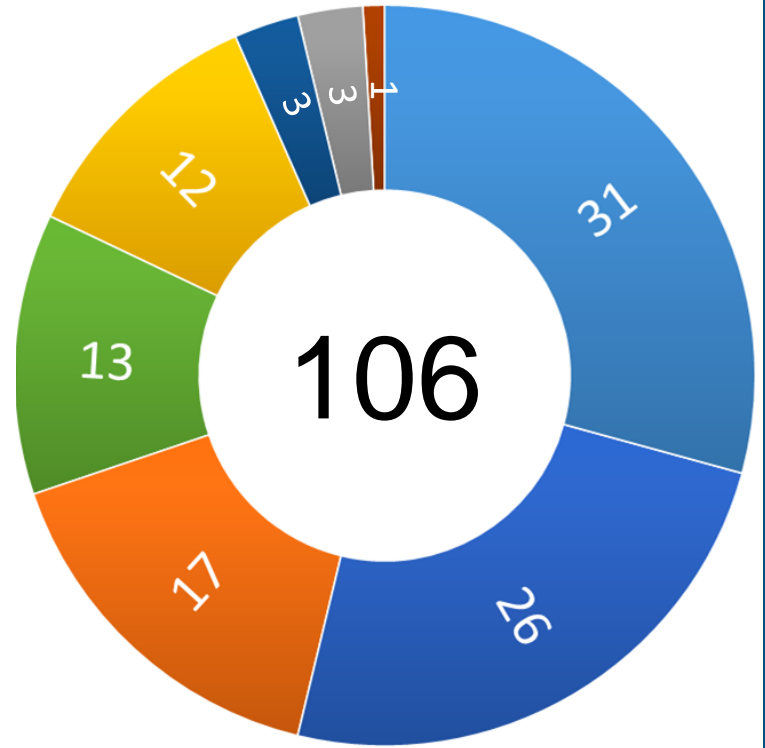| Reliability/Credibility	Yes or No	If yes... CONTINUE.	If no... STOP HERE.	Notes
Does the resource cite credible sources? (E.g., government, extension, peer-reviewed science, accredited lab methods, etc.)		Proceed to the next question.	The qualifying criteria are not met and this resource should not be cited.	
Does the information presented represent current regulatory and scientific information (e.g., current GMPs, best practices, etc.)?		Proceed to the next question.	The qualifying criteria are not met and this resource should not be cited.	
Would your stakeholders (i.e. participants at your training, etc.) find this resource useful?		Proceed to the next section: *Resource Quality and Content Assessment*.	The qualifying criteria are not met and this resource should not be cited.	

Searching for resources online

- Current stage of project
- 284 online resources vetted against the rubric and catalogued
- 169 (59.5%) resources recommended
  - 106 (62.7%) resources fall under categories specific to the PCHF rule
  - 63 (37.3%) resources fall under additional categories
- 115 (40.5%) resources excluded

Resources Specific to the PCHF Rule

- Complying with the PCHF rule, 29.2%

- GMPs, 16.0%

- Allergens, 2.8%

- Sanitation SOPs, 11.3%

- Developing a food safety plan, 24.5%

- Validation studies and processes, 12.3%

- Production specifications, 2.8%

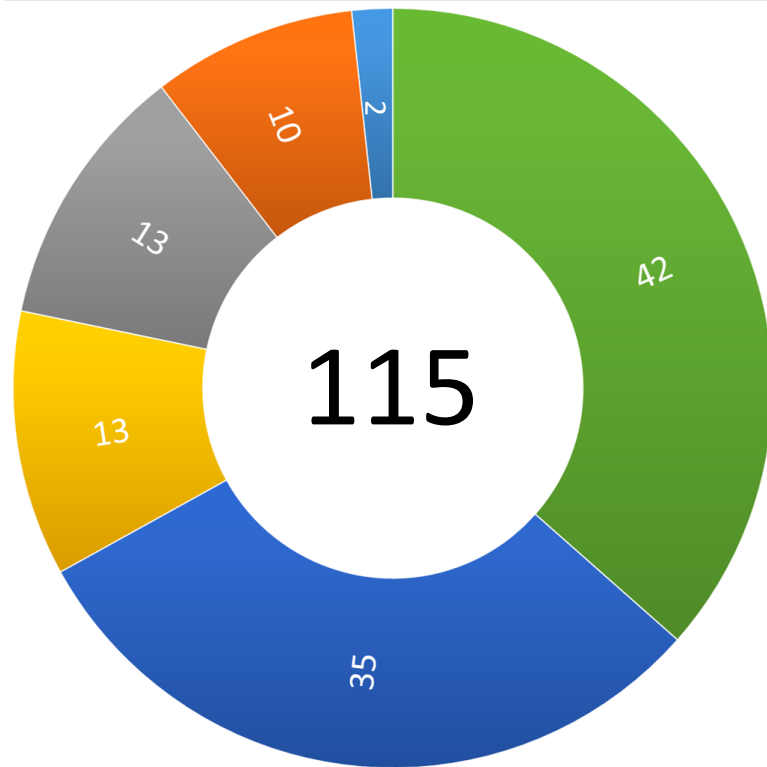- Environmental monitoring program, 1%

Additional resources (63 total)

- State and Local Regulations (23)
- Extension and Consulting Services and Resources (40)
  - Training or workshops
- Funding Opportunities (0)
- Directory of Services (Not applicable)

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Reasons Why Resources are Excluded

- Not web accessible or poor quality, 1.7%
- Not available or outdated, 8.7%
- Primary website, 11.3%
- Redundant, 11.3%
- Ambiguous, 30.4%
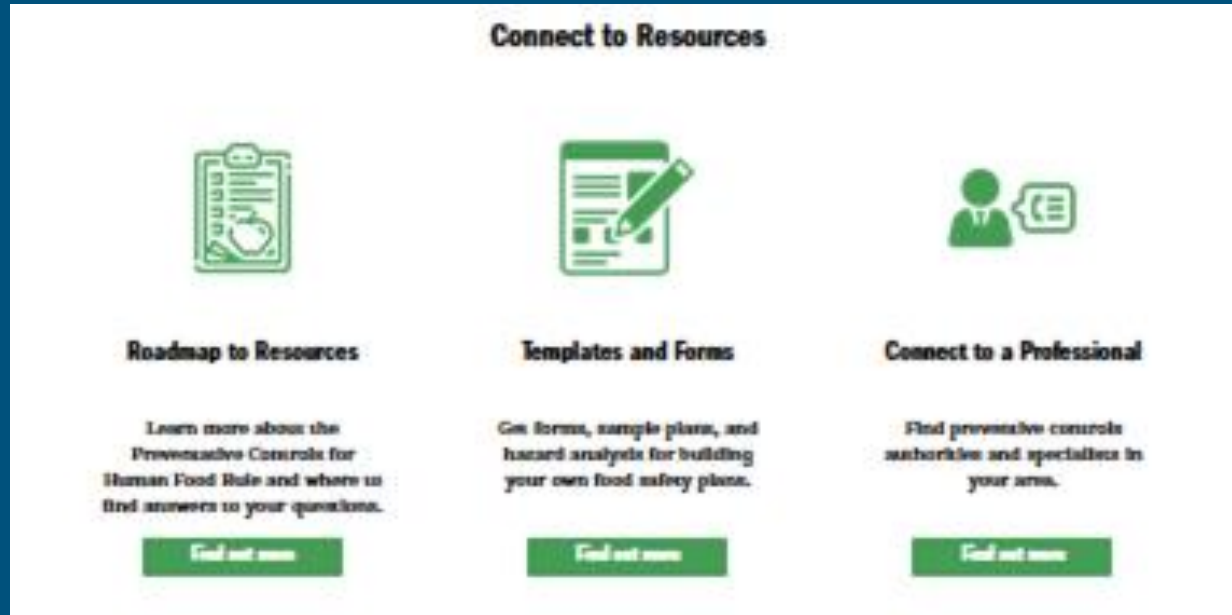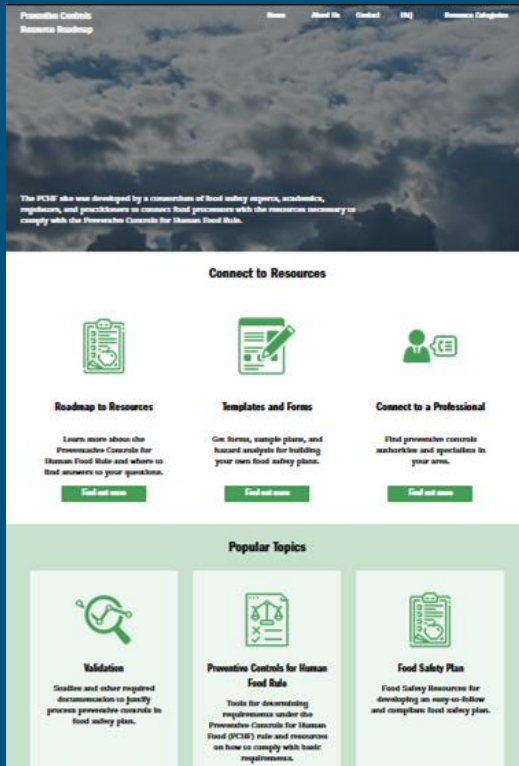- Not appropriate or relevant for target audience, 36.5%

Outcomes from initial online resource search

- Determined need to target search for specific categories
  - E.g., allergens, environmental monitoring program, …
- Identified need to include additional categories
  - HACCP and pest management plan
- Discovered need to establish method for cross-listing resources (i.e. resources that fall under multiple categories)

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Next Steps

- Complete search and compile resources under selected categories
- Finish building the website
- Pilot the PCHF website and 'Roadmap to Resources' (late summer/fall)
    - Develop survey
    - Solicit feedback
- Launch website
- Future projects
    - Developing new resources to fill in gaps identified

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Website Design

Introduction to Break Out Discussion

- Preassigned break out groups
- One facilitator per break out group
- Three discussion questions to address
- One volunteer per group to take notes
- Use Google sheet to record input
- *Conference organizers will give you a two-minute warning when the break out sessions will end.*
  - *You will automatically return to the PCHF conference room.*

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