Roadmap to Resources

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

*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.

<table>
<thead>
<tr>
<th>Resource citation:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Resource category:</td>
<td></td>
</tr>
<tr>
<td>Date Assessed:</td>
<td></td>
</tr>
<tr>
<td>Your name (optional):</td>
<td></td>
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<tr>
<td>Email or other contact information (optional):</td>
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</tbody>
</table>

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 not be cited as a reference for this project).

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