

NECAFS WorkGroup Project Update

*Awareness and Knowledge Survey,
Next Steps*

Demographic information of Food Safety Communicators

- This survey was available from August 16th to December 31st 2019
- We received over 100 complete and partial responses from all 12 NECAFS states

Responder Occupation and Location

Please select what best describes how you work with small and very small food processors

Consulting	16	23%
Extension	16	23%
Other*	16	23%
Regulator (State)	13	18%
Retail Food Operations	4	6%
Buyer/Distributor	3	4%
Process Authority	2	3%
Regulator (Federal)	1	1%
Co-Packer	0	0%
Commodity Group	0	0%
Marketing Organization	0	0%
Restaurant	0	0%

*Other: incubators, and shared kitchen owner/managers

Responder Food Safety Role

What food business size categories best describe all of the food processing businesses you work with?

Small Business (500 or fewer employees)	50
Very Small Business (sales less than \$1m)	47
Farms expanding to sell value added products	32
Business not yet selling products	31
Larger Businesses (more than 500 employees)	24
Home Based Businesses	24
Prefer not to answer	3
Don't Know	0

Responder Food Safety Role

Do you conduct one-on-one or small group advice or assistance activities to help small and very small food processors comply with the PCHF regulation?

Yes, but it is not my main responsibility	24	36%
No, but I refer processors to other people who do	18	27%
Yes, that is my main responsibility	15	22%
No, I do not actively advise or assist food processors	10	15%

Please rate YOUR level of KNOWLEDGE of the requirements for small and very small food processors in the PCHF rule.

1 No knowledge	2	3%
2	3	5%
3	3	5%
4 Average or somewhat	13	20%
5	13	20%
6	17	26%
7 Expert	14	22%

Value of FSPCA PCQI Course

- 41% of survey responders were FSPCA-PCQI lead instructors (24 complete responses)
- Questions in this section were asked of these participants only

When teaching the PCQI course, which sections do you think are more challenging for small and very small food processors to understand and implement?

Validation Procedures	83%
Hazard Analysis	77%
Verification Procedures	64%
Supply Chain Controls	59%
Developing written operating procedures	55%
Process Controls	50%
Recall Plan Development	50%
Allergen Controls	41%
Sanitation Controls	41%

Among small and very small food processors who have taken the PCQI course, to what extent do you think they will make progress on developing a food safety system and writing a food safety plan?

1 Have not started at all	0%
2	5%
3	27%
4 Started to write a plan that is only moderately complete	50%
5	9%
6	9%
7 Completed a plan that is fully operational	0%

To what extent do you feel that the small and very small food processors would benefit from taking one or more of the following courses before taking the PCQI course.

A course on risk-based identification of food safety hazards	81%
A Good Manufacturing Practices (GMP) course	71%
A general HACCP course	62%
A food science and technology course	38%
A course in food microbiology	29%

Awareness, Knowledge, & Progress Towards Compliance with PCHF Rule

To what extent do you think the small and very small food processors you work with are AWARE of the requirements in the PCHF rule?

			Lead Instructors	Regulators
1 No awareness at all	8	13%	13%	25%
2	18	28%	13%	25%
3	17	27%	30%	17%
4 Average or somewhat aware	19	30%	39%	33%
5	1	2%	4%	0%
6	1	2%	0%	0%
7 Fully aware	0	0%	0%	0%

To what extent do you think the small and very small food processors you work with are KNOWLEDGEABLE of the basic food safety and sanitation procedures necessary to produce safe foods required of all food processors, known as Good Manufacturing Practices (GMP).

			Lead Instructors	Regulators
1 No awareness at all	1	2%	0%	8%
2	8	13%	23%	8%
3	20	32%	27%	33%
4 Average or somewhat aware	20	32%	32%	33%
5	7	11%	0%	8%
6	4	6%	5%	8%
7 Fully aware	2	3%	0%	0%

To what extent do you think the small and very small food processors you work with are KNOWLEDGEABLE of risk-based preventive controls approaches for conducting a hazard analysis, implementing preventive controls for potential food safety hazards, and writing a food safety plan (such as HACCP or HARPC).

			Lead Instructors	Regulators
1 No awareness at all	7	11%	13%	17%
2	26	41%	30%	58%
3	13	21%	26%	8%
4 Average or somewhat aware	12	19%	26%	17%
5	4	6%	4%	0%
6	1	2%	0%	0%
7 Fully aware	0	0%	0%	0%

Perception of Processor Challenges and Barriers

How important do you think the following challenges for achieving PCHF compliance are for small and very small food processors?

	Very or Extremely Challenging Responses	Instructors	Regulators
Lack of awareness and understanding of the regulation	74%	63%	57%
Lack of scientific knowledge of potential hazards	69%	67%	64%
Lack of knowledge regarding costs of implementation	60%	46%	50%
Lack of understanding the financial and business risks associated with non-compliance	58%	50%	50%
Lack of expertise in record keeping and documentation	60%	46%	36%
Lack of knowledge of basic food safety and processing principles	38%	33%	36%
Lack of appreciation of the importance of producing safe foods	26%	13%	36%

How important do you think the following MONETARY challenges for achieving PCHF compliance will be for small and very small food processors?

	Very or Extremely Challenging Responses	Instructors	Regulators
Costs for hiring additional workers to manage a food safety program	81%	79%	50%
Costs for paying third party consultants	81%	67%	71%
Costs for upgrading facilities and equipment	67%	58%	36%
Costs of training and enforcing compliance with current employees	63%	54%	50%

How important do you think the following TRAINING challenges for achieving PCHF compliance will be for small and very small food processors?

	Very or Extremely Challenging	Instructors	Regulators
Lack of time for training	65%	54%	64%
Training content does not match training needs (materials too advanced)	57%	42%	50%
Costs for training classes	56%	42%	71%
Difficulty in finding nearby training classes	49%	21%	57%
Training content does not match training needs (materials too general)	39%	21%	36%
Training content does not adequately engage adult learning needs and styles	38%	21%	36%

Other Food Safety Courses

	Have taken this course	Have been an instructor for this course	Course Very Helpful ("5" and "4" responses)	Very Helpful, Instructors	Very Helpful, Regulators
Good Manufacturing Practices training	35	23	83%	83%	57%
Sanitation training	31	14	82%	75%	43%
HACCP - General	38	24	69%	75%	43%
Preventive Controls Alliance recognized curriculum	38	22	62%	71%	43%
Produce Safety Alliance recognized curriculum	27	8	50%	42%	36%
Better Process Control School	28	8	45%	29%	43%
Food defense	23	9	42%	38%	36%
Serve-Safe restaurant training	32	14	41%	29%	14%
HACCP - Seafood	17	6	40%	46%	21%
HACCP - Meat and Poultry	16	9	38%	42%	21%
HACCP - Juice	19	7	36%	46%	29%
Allergen Management Training	28	13	27%	38%	36%

Next Steps

- What are the best ways to improve compliance and understanding of the regulation?
- How best to reach processors who are less well prepared for compliance with regulation?
- How will changes in the Food Safety and preventive controls alliance curriculum improve opinions on training?

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Thank You,
Questions?