# NECAFS

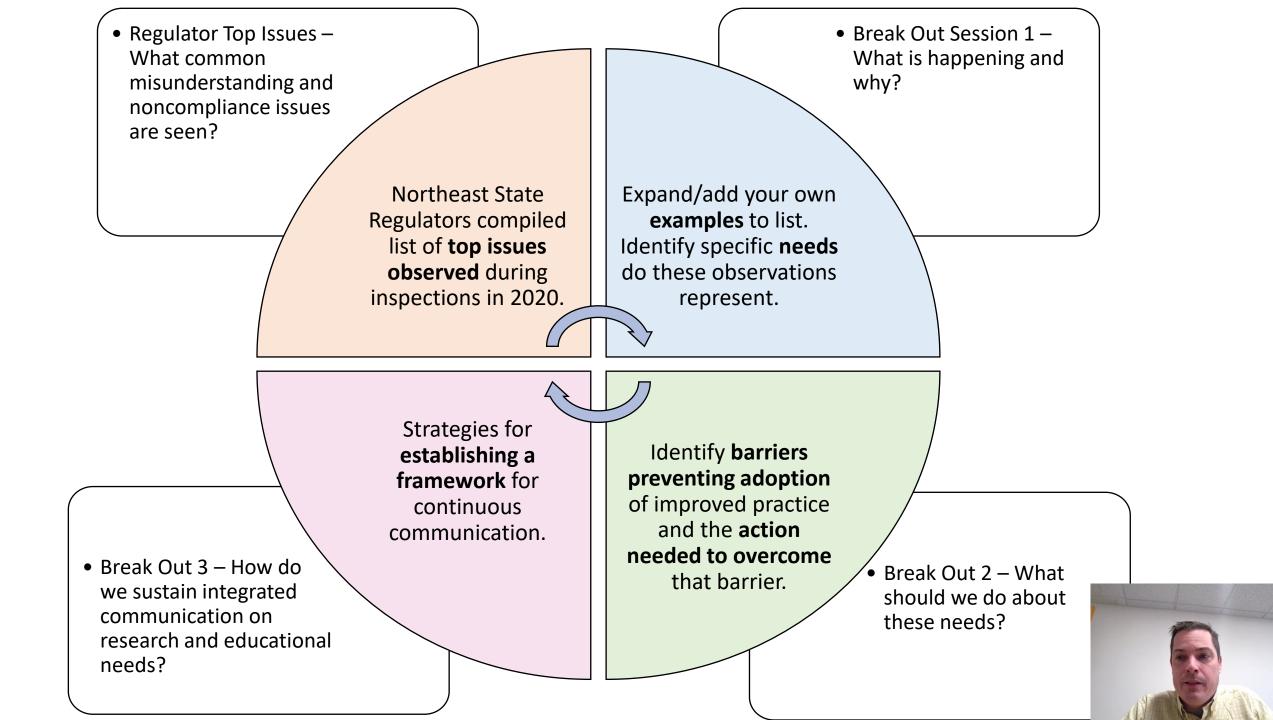
The Northeast Center to Advance Food Safety



## **Produce Safety Workgroup**







### Summary of 2020 Breakout Groups

Top 5 common **misunderstandings** are:

1. Cleaning, Sanitizing, Food Contact Surfaces

2. Audits vs FSMA Produce Safety Rule

3. Who the Produce Safety Rule Applies To

4. Record Keeping

5. Hand-Washing

Top 5 common **noncompliance** issues are:

1. Record Keeping

2. Cleaning, Sanitizing, Cleanability of Materials

3. Worker Training

4. Building & Facilities

5. Hand-Washing Stations

What is happening, what does it look like and why is it happening?

What's missing that needs significant attention?

What should we do about the issue, the needs, and the barriers?

What should NECAFS (and the annual meeting) look like going forward?



#### Planning Activities for NECAFS

Regularly identify key produce safety priorities

• Survey partners annually to identify priority areas

Focused break out group based on priority

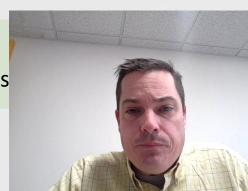
- Host annual break out groups to expand and articulate barriers
- Publish summary report

Integrated and interdisciplinary discussion

- Host research summit to discuss integrated approach
- Publish summary report from research summit

Sharing Information Across NECAFS Network

- Complete lit reviews of existing published research
- Host webinars to share information on research across



### 2022 Produce Safety Working Group Meeting

- Presentations and Project Updates (40 min)
  - Regulatory Observation Summary
  - Projects and Initiatives Underway
  - Outline of the Day's Activities
- Regulatory Overview of Worker Training (30 min)
- Break / Lunch / Poster Session (60 min)
- Inspector Panel Worker Training Issues Observed On-Farm (60 min)
- Breakout Groups (60 min)

