Food safety management and document development for PCHF Rule qualified exemption-eligible food facilities

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The training needs for very small food businesses are different from the larger members of the industry whose training in the 20-hour Food Safety Preventive Control Alliance (FSPCA) Preventive Controls for Qualified Individuals (PCQI) course focuses on Subpart C and G.

- Full day of in-person training
- 5 trainings in Ohio
- >200 participants
A survey of food businesses revealed a preference for virtual education among small and very small food businesses.

**Figure 1**: Spider plot for relative responses to forced choice (Yes/No/Somewhat or In-Person/Online) questions based on facility size. Greater values correspond with a higher proportion of respondents indicating “Yes” or “In-Person.” Lower values correspond to a higher proportion of respondents indicating “No” or “Online.”

*Question 1: Do you understand hazard analysis and GMP’s (Good Manufacturing Practices) as it relates to a food business?*

*Question 2: Do you have a written food safety program (e.g. GMPs, HACCP) in place?*

*Question 3: Do you feel the food safety training and implementation in your facility is sufficient?*

*Question 4: Do employees receive refresher training courses?*

*Question 5: What would be the preferred delivery of training (classroom/workshop)?*

Barone, DiCaprio, and Snyder.
Virtual trainings

✓ Total trainings: 23

✓ Total people trained: 2,079

✓ 859 synchronous participants in 19 trainings and 1,220 attendees in 4 asynchronous trainings

✓ States: 11

✓ https://foodsaftyclearinghouse.org/node/794
SWOT Analysis about Virtual Food Safety Trainings

**STRENGTH**
* Community discussion and chat features online
* Students relate to instructors when they see them at home
* Prompt and automated reminders and links
* Improved accessibility by providing transcripts & closed captions

**WEAKNESS**
* Reliance on internet connectivity and technological resources (computers)
* Missed opportunity for live questions to the instructor for asynchronous learning
* Decreased connection to an institution

**OPPORTUNITY**
* Criteria re-alignment during course transition to distance education
* Greater flexibility in assessment tools, including real-time polls and chat responses
* Broader audience reach

**THREAT**
* Direct and indirect costs of the training (even if the training itself is free)
* Less engagement after course is over
* Analphabetism & language barrier
* Long-term learning outcomes unclear

Beary et al. Food Safety Management in Practice.
General recommendations for future FS trainings

✓ Include diverse instructors to enhance engagement and trust.

✓ Acknowledge technical barriers and provide accommodations.

✓ Increase engagement and better higher cognition by using chat boxes, break-out discussion rooms and virtual office hours post training.

✓ Provide participants with flexible and multiple options of instruction.
Questions?

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Thank you