



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

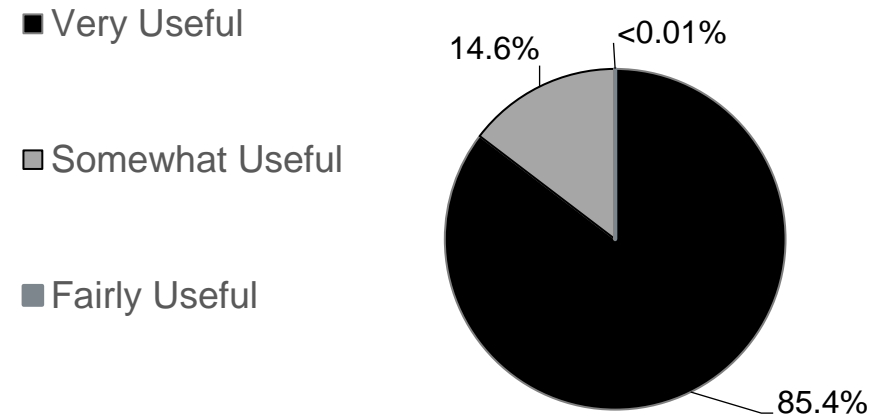
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2019 – Pilot Program

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

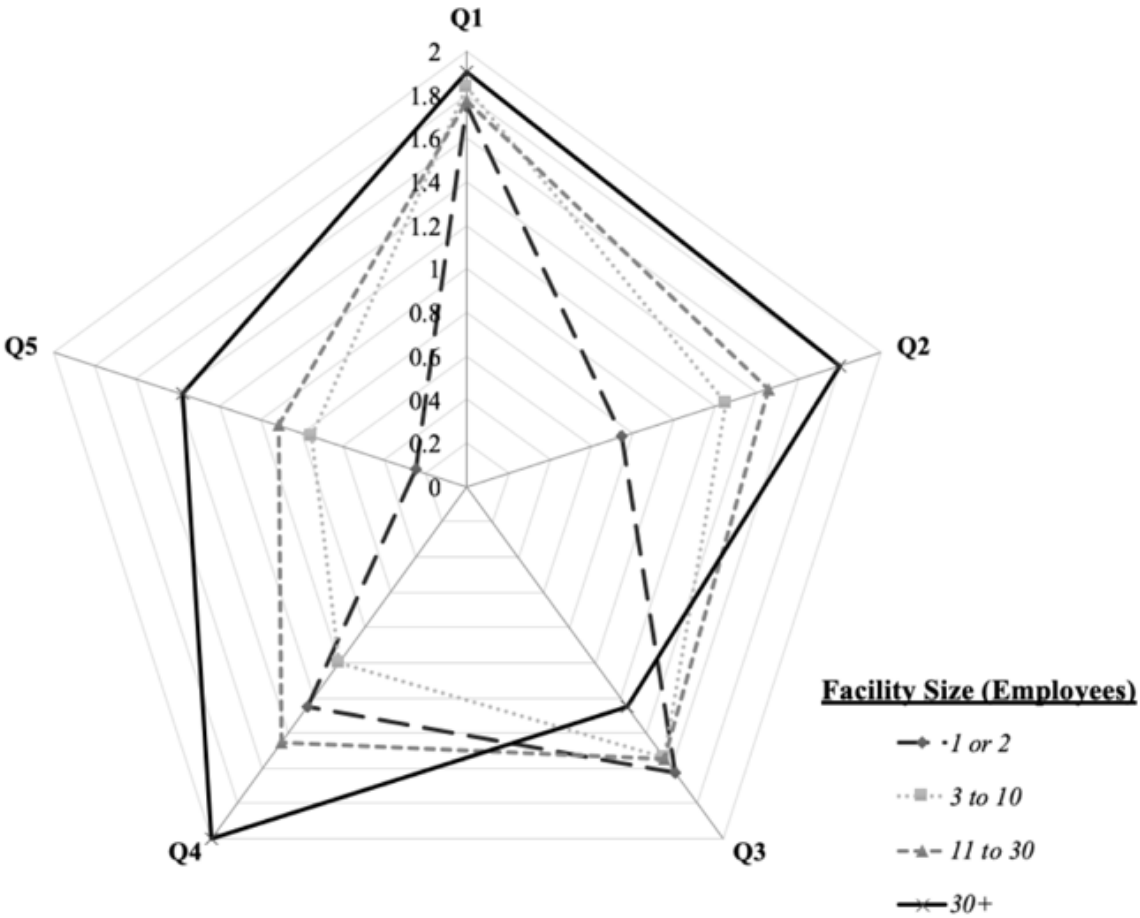


Figure 1: Spider plot for relative responses to forced choice (Yes/No/Somewhat or In-Person/Online) questions based on facility size. Greater values correspond with a higher proportion of respondents indicating “Yes” or “In-Person.” Lower values correspond to a higher proportion of respondents indicating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

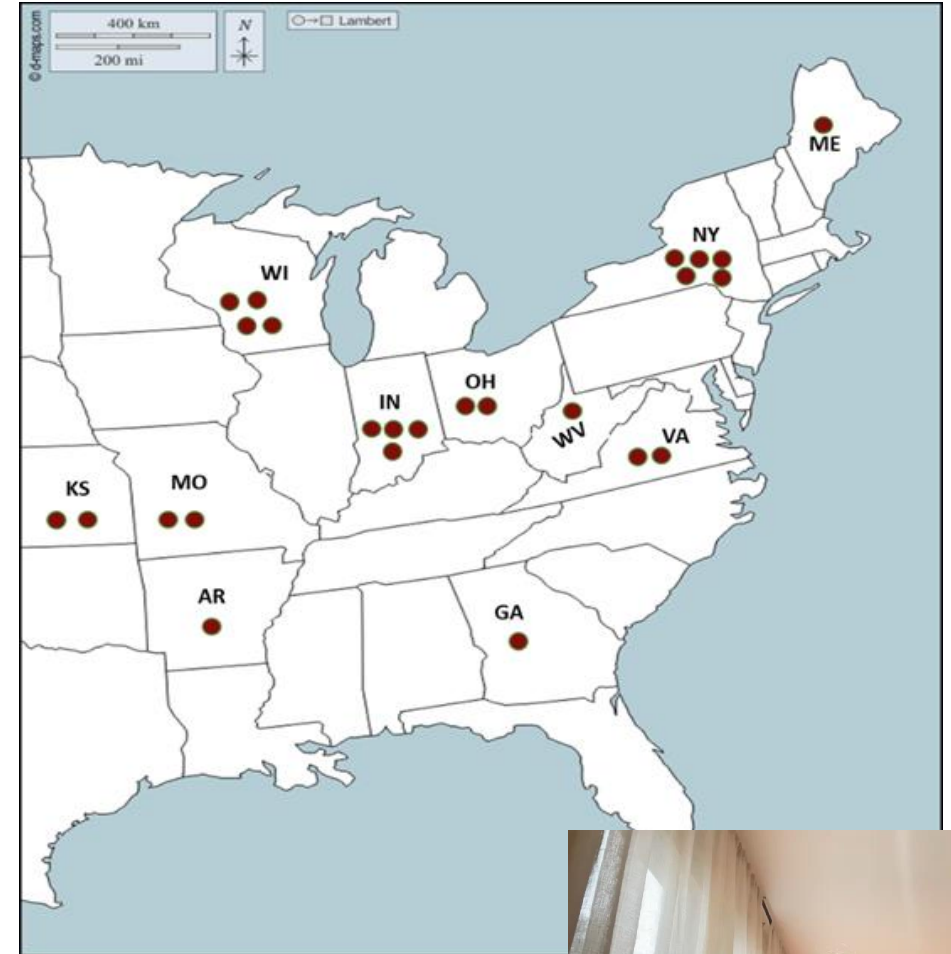
*Question 4: Do employees receive refresher training courses?

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



Virtual trainings

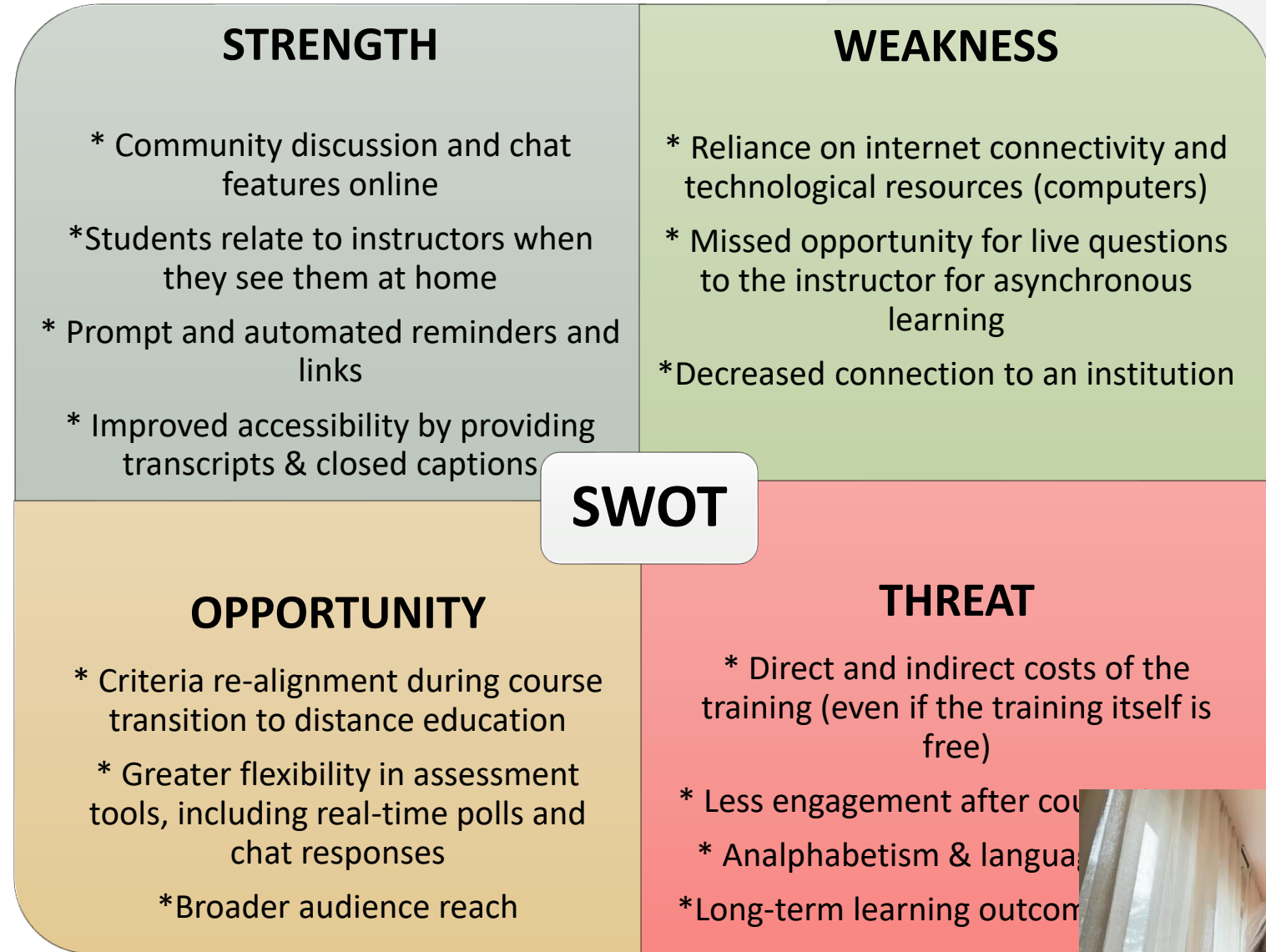
- ✓ Total trainings: 23
- ✓ Total people trained: 2,079
- ✓ 859 synchronous participants in 19 trainings and 1,220 attendees in 4 asynchronous trainings
- ✓ States: 11
- ✓ <https://foodsafetyclearinghouse.org/node/794>



Distribution of food safety trainings offered across the U.S. between October 2019 and October 2020



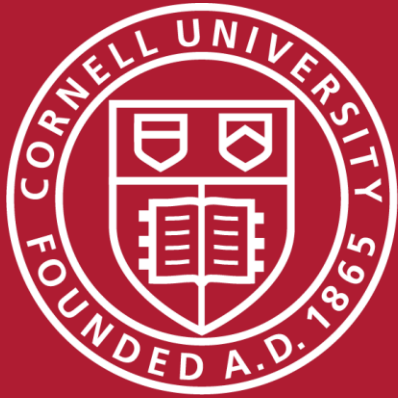
SWOT Analysis about Virtual Food Safety Trainings



SWOT



Questions?



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Thank you

