**Presentation title: Welcome meeting**

* Introduction: Chris Callahan
	+ Thank you to attendees
	+ Open sharing/reflection
	+ The annual meeting is to come together to discuss the programs you have run in the past year.
* What people hope to get out of the annual meeting this year?
	+ Discussion groups – open forums to discuss food safety initiatives
	+ Meeting people in person after being virtual for so long; new faces
	+ Learning from others’ experiences
	+ Making new connections, expanding their network
	+ Visit with old friends
* NECAFS
	+ Enhance produce safety and preventive controls training, education, and outreach among small and medium sized farms
	+ Who: University researchers, educators and extension specialists, state regulatory
		- Connecting all professionals together to work on enhancement of produce and preventive controls training education, and outreach among small and medium sized farms and processors.
	+ NECAFS started with NE-PHRESH
		- Disparate opinion, accuracy and location of knowledge. Overlapping and non-coordinated effort in region,
		- Based on field experiences, shared by peers
	+ FSMA implementation
		- Delivering on the sense of enhancing produce and preventive controls safety education
* Elizabeth Newbold
	+ Introduced additional staff to the team – Chris Callahan, Elizabeth, Annie, Sean Fogarty, Anna Loewald
* Produce Safety in Hydroponic and Aquaponic Operations
	+ Topic-based factsheets
		- Cleaning and sanitizing
		- Fish health and handling
		- Harvest, post-harvest
	+ Guide reader to implementing produce safety
	+ FSOP grant application
	+ Northeast Produce Safety Research Consortium – establish regional
		- Work with university partners to work on outreach -> farmers get guidance for sampling
			* Looking in pathogens at processing environment
			* Year 1 Sample Collection – Maine: Blueberries, Delaware: Apples, Ohio:
			* Year 2 – More Apples?
	+ Existing Produce Safety Research – Anna Loewald
		- Articulate critical research questions and conduct extensive review of existing research related to FSMA PSR topics – approaching existing produce safety research in an approachable way
		- Lit reviews and digestible outputs
	+ NECAFS Preventive Controls Working Group: Leveraging the shared needs, skills and outputs of Food Safety Communicators in the Northeast - Annie
		- Preventive Controls Workgroup: Leveraging the shared needs, skills, and outputs of food safety communicators in the northeast
		- Resources: Processors food safety toolkit
		- Awareness: Processors and community are aware of this work
		- Evaluation: developing regional assessment of the PCHF course and learning outputs
		- Needs Assessment: Research into what food safety communicators need in terms of needs of small processors
		- Resource Clearinghouse: Using google analytics to understand how the Clearinghouse is used, what needs are not being met, and how do we use this to improve the Clearinghouse
		- How do people find what they need on NECAFS?
			* Water: 31% click through to a resource – other % are not finding what they’re looking for
			* Water testing, managing water, water quality
			* Handwashing Food Safety Plan
		- How do we close the research gaps?
			* FSOP proposal
			* Develop a peer review tool on Clearinghouse
			* Understand what the gaps are and how do we connect people to resources that they need
			* Video series
	+ Elizabeth - Wrap-up of ongoing projects
		- Produce Safety Handbook for Buyers
			* Help with the communication gap between buyers and growers
			* Regional handbook: online tool, about to be launched – Feb/March 2023
			* Look at the various state audit and inspection information and put this information on a site that’s transparent and enhance ability of language and other information: use friendly
		- **Training support stipend program**
			* Funding available for lead training, produce safety and preventive controls to support costs for trainings
			* Subsidize cost for attendees
		- National Water lab Map
			* 607 maps
			* 27,209 views
			* Map water testing sources throughout the country
		- Pre-post testing
			* Produce safety alliance
			* Knowledge went up from pre- to post- test across the region
		- Upcoming Work
			* Long term look back survey in partnership with the Produce safety Alliance
			* Assesses behavior change, confidence and continuing need
	+ What to expect this year
		- Last Year – Situational assessment, planning for changes, change in practices…
		- Now
			* Day One – Separate in different working groups: Regulatory and Educational Group
			* Day Two: Panels -> Joint Breakout Groups to facilitate change – > plans & teams for a handful of feasible and important actions and projects
			* Coming Year – collaborative activity, change in practice, repeat… follow our activities!
		- Guiding Protocols
			* Respect and trust each other
			* Everybody is an expert!
			* Step forward and step back
			* Celebrate and share success, and be candid that remain
			* Take breaks and take care of yourself!
			* **Funder: USDA NIFA**

**Presentation title: State Department of Agriculture Introductions**

* Massachusetts
	+ 6 Program Personnel
	+ 4 Inspectors
	+ UMASS Agricultural Extension
	+ 894 Farm Registry
	+ 578 Verified Farm Registry
	+ 72 Large Covered Farms
	+ 78 Number of Inspections
	+ 0 For-Cause Inspections
	+ 105 Follow Up Inspections (Educational Visits)
* Maryland
	+ 3 Program Personnel
	+ 2 Inspectors
	+ University of Maryland Plant Science Extension ALEI (Agricultural)
	+ 808 Farm Registry
	+ 145 Verified Farm Registry
	+ 33 Large Covered Farms
	+ 13 Number of Inspections
	+ 0 For-Cause Inspections
	+ 21 Follow Up Inspections
* New Hampshire
	+ 4 Program Personnel
	+ 2 Inspectors
	+ UNH
	+ 211 Farm Registry
	+ 143 Verified Farm Registry
	+ 24 Large Covered Farms
	+ 8 Number of Inspections
	+ 0 For-Cause Inspections
	+ 16 Follow Up Inspections
	+ New program staff hired
	+ Farm inventory data and verification
* Rhode Island
	+ 4 Program Personnel
	+ 2 Inspectors
	+ URI
	+ 493 Farm Registry
	+ 199 Verified Farm Registry
	+ 14 Large Covered Farms
	+ 28 (from 2022) Number of Inspections
	+ 0 For-Cause Inspections
	+ 77 Follow Up Inspections
	+ Formal Produce Farm Registration
	+ Agricultural Water Quality testing program
	+ Mini grant program in 2021 and 2022 to assist with produce safety improvements
	+ Continue to support the RI GAP program – technical assistance and compliance vehicle
* New York
	+ 8 Program Personnel
	+ 5 Inspectors
	+ Cornell University & Cornell Coop Ext.
	+ 1503 Farm Registry
	+ 1503 Verified Farm Registry
	+ 236 Large Covered Farms
	+ 121 Number of Inspections
	+ 0 For-Cause Inspections
	+ 134 Follow Up Inspections (Including 8 OFRRs)
	+ Number of inspections conducted exceeded the goal, despite losing an inspector
	+ Produce Safety compliance program has been easily and effectively retrofitted into our Division’s compliance program
* Connecticut
	+ 7 Program Personnel
	+ 5 Inspectors
	+ UConn Extension
	+ 202 Farm Registry
	+ 386 Verified Farm Registry
	+ 20 Large Covered Farms
	+ 7 Number of Inspections
	+ 0 For-Cause Inspections
	+ 2 OFRRs
	+ Voluntary Registration and All Inspections are completed online through our E-license System.
	+ All new staff with less than 2 years of experience
* Maine
	+ 1 Program Personnel
	+ 3 trained Inspectors
	+ UMaine Cooperative Extension
	+ 1985 Farm Registry
	+ 872 Verified Farm Registry
	+ 22 Large Covered Farms
	+ 19 Number of Inspections
	+ 2 For-Cause Inspections
	+ 12 OFRRs
	+ As of last week testing of the new database/major fixes seem to be winding down
	+ CPI position (PSR specialist) re-posted
	+ Caught up with meeting min requirements
* Delaware
	+ 4 Program Personnel
	+ 1 Inspector
	+ University of Delaware Cooperative Extension
	+ 155 Farm Registry
	+ 110 Verified Farm Registry
	+ 14 Large Covered Farms
	+ 20 Number of Inspections
	+ 1 For-Cause Inspections
	+ 9 Follow Up Inspections
	+ State regulation for mandatory registration for produce farms growing, harvesting, packing and/or folding
* Pennsylvania
	+ 9 Program Personnel
	+ 8 Inspectors
	+ Penn State Extension
	+ 1643 Farm Registry
	+ 762 Verified Farm Registry
	+ 150 Large Covered Farms
	+ 119 Number of Inspections
	+ 3 For-Cause Inspections
	+ 507 Follow Up Inspections
	+ Completed 2 FDA Calibration Inspections
	+ Developed 4 SOPs
* West Virginia
	+ 8 Program Personnel, 3 of which are 100% Produce
	+ 1 Inspector
	+ West Virginia University, West Virginia State University
	+ 2365Farm Registry
	+ 1256 Verified Farm Registry
	+ 7 Large Covered Farms, 1 Small
	+ 8 Number of Inspections
	+ 0 For-Cause Inspections
	+ 118 Follow Up Inspections
	+ 100% of covered farm inspected
* New Jersey
	+ 7 Program Personnel
	+ 6 Inspectors
	+ Rutgers Cooperative Extension
	+ 231 Farm Registry
	+ 416 Verified Farm Registry
	+ 887 Large Covered Farms
	+ 55 Number of Inspections
	+ 1 For-Cause Inspections
	+ 1 Follow Up Inspections
	+ 51 Farms Received Technical Assistance
	+ 282 Inspections
	+ 233 initial
	+ 49 routine inspections
* Vermont
	+ 7 Program Personnel (20-82% CAP funded)
	+ 1 Inspectors
	+ UVM Extension
	+ 612 Farm Registry
	+ 612 Verified Farm Registry
	+ 17 Large Covered Farms, 6 Small, 7 Very Small
	+ 20 Number of Inspections
	+ 2 For-Cause Inspections
	+ 1 Follow Up Inspections (Including 8 OFRRs)
	+ Completed FDA inspector calibration in 2022
	+ Voluntary farm registration, QE farms are encouraged
	+ 33 OFRRs ad 57 non-OFRR educational visits
	+ 8 PSA grower trainings

## **Presentation title: Federal Updates**

* FDA Produce Safety Network: Ben Marshall, CFSAN FDA
	+ FDA CFSAN
		- Promote, Build, Engage, Collaborate
	+ Produce Safety workshops
		- BSAAO Workshop
		- Cleaning and Sanitation Workshop
			* Virtual, but adapt to their farmers/clientele
		- Ag water workshop
		- Systems Thinking
		- Contact: 301-906-8064, Benjamin.marshall@fda.hhs.gov
	+ Questions
		- How do you train farmers that don’t speak English? ESL strategies?
			* Doesn’t know – making note to ask other folks in the room
* USDA Food Safety Outreach Program: Jodi Williams, NIFA USDA
	+ The USDA always reads comments, evaluations and questions
	+ FSOP program
		- SMP support for those under FSMA
		- Mid-november: request for applications
		- Technical assistance webinar available
		- Program has been around for ~10 year, started at 2.5 million dollars.
		- Feb. 16th proposal deadline
		- Technical assistance program
		- 150,000 entities (not strictly only academia/university professionals)
		- Cooperative extension, federal state local or travel agencies
		- 3 priorities: community outreach, collaborative education and training, and technical assistance and grant writing skills program (minority serving entities).
		- Proof in proposal that org that you’re collaborating with is underserved
		- Grant writing – NEW grant: grant writing resources, groups that interact with underserved populations. Problem with the writing, not a problem with goals or work in question
		- Coordinating and communicating sectors for social media and outreach to support target audiences
	+ Questions:
		- Can I apply for equipment for the farm fields?
			* As long as education outreach and training is part of the proposal
* Produce Safety Alliance: Donna Clements, Cornell
	+ Produce Safety Alliance Team
		- Diversity in language spoken
		- Gretchen left the program but we still work with her in an expanded team
		- Don is now in the west coast
		- West: Mariana Villarreal, Spanish language
		- Collings Bugingo – NW regional extension associate
		- Thais Ramos – SW regional extension associate
		- Looking to hire new Spanish language position
	+ Training Accomplishments
		- 3,742 grower trainings
		- 122 train the trainer
		- 79,707 GT participants
		- 3,486 TTT participants
		- Total PSA trainers: 2,925 (2,070 domestic)
		- Total PSA Lead Trainers: 505 (281 domestic)
		- Trainers can update their affiliation and contact preferences online
	+ PSA Updates
		- Expanding into international training
			* 15 PSA GT in Mexico, onion, mango, melon
			* Will impact domestic Spanish-language outreach
		- New Website
			* Update your bookmarks
		- Funding remains a big concern
			* Full funding through September 2023
			* Partial funding through June 2024
	+ Agricultural Water
		- Supplemental training slides on Subpart E requirements
		- Current priority is on harvest/postharvest water requirements
			* Updating PSA required records templates (water system inspection template)
			* Updating sanitizer resources
		- Upcoming produce safety educators call series on harvest/postharvest water
	+ Educational Materials
		- Traceability Supplemental Slides
		- More than words illustrations
		- PSA Grower training manual translations (English, Spanish, Korean, Chinese and Portuguese) online
		- Educators’ groups (English and Spanish) going strong
		- Independent series for English and Spanish
	+ Additional Updates
		- Settling into a new COVID normal
			* Optimizing training schedules, assessing needs and prioritizing objectives
			* Analyzing PSA Grower Training evaluations to evaluate the temporary remote training policy
				+ Comparing differences between training modalities
				+ Developing recommendations for effective remote trainings
				+ No significant difference in evaluations from in-person and online
	+ PSA Advanced Trainer Workshop
		- February 7-9, 2023 Lake Alfred, Florida
	+ PSA Migrated Website
		- Producesafetyalliance.cornell.edu
		- Es.producesafetyalliance.cornell.edu
	+ Questions:
		- Final Subpart E?
			* Versions are relatively equivalent
			* Waiting for subpart E to be finalized
			* 2.0, coming in the future, will not be equivalent, start when subpart E is finalized
		- Powerpoint presentations?
			* Send email to Donna Clements for the new translated documents
		- Process envisioned for re-train the trainer?
			* Process in mind, have not finalized that process
			* Hosting a webinar to retrain
			* A couple of hours long
		- Do farmers need to be retrained?
			* No. Not a requirement
			* Recommended to know what the final requirements are
		- Difference between PSA training and TTT?
			* Participants attend grower session, next step would be to take TTT course
			* Attending the TTT gives opportunity for you to train other growers the PSA training
* Food Safety Preventive Controls Alliance
	+ Donna Schaffner – Rutgers Food Innovation Center
	+ Version 2 has to be approved by the FDA
		- Curriculum committee has approved the content and is in the process of being approved by the FDA
		- Will not be submitted to the National HACCP alliance and will not take place of a HACCP course
		- Lead instructors that would present this curriculum, all lead trainers are required to go through an updated training session
		- In-person or remote? In discussion
		- Cost? Being determined.
		- Would processors be required to go through training for version 2? No. No requirement to go through initial training, highly required to be as updated as possible.
		- 3rd party audits: will recommend that they go through the new training
			* No requirement
			* Not enough changes to go through a subsequent training.
	+ Lead instructors (all trainers) are required to go through updated training
	+ Encourage them to retake the course (updated training) – for former participants, not a requirement (trainers are still required)
	+ Certificates – drop during COVID, gradually growing back
		- Certificates
			* Drop in trainings during COVID
			* Gradually training back upward, with a more recent downward trend
		- Domestic PCQI Certs
			* Participants: 137,000
			* LI: 2,255, 105 courses completed
			* Upcoming registered: 350
			* Gap between registered and completed
	+ Contact: dfschaff@njaes.rutgers.edu
* FDA Preventive Controls
	+ Glenn Bass – Office of Regulatory Affairs
	+ PCHF Update
		- Human and animal food is the largest organization in the FDA
		- Food compliance programs to best prepare compliance group
			* Staff development via webinars: how to implement subpart B
			* Quarterly PCHF meeting with FDA and states: go over strategies and novel cases and findings, integrative food safety system
		- ORA Food Safety Culture
			* Sense of understanding of food safety
			* Translates to food safety preparedness
			* 1004 FDA staff in Food and Feed
			* 24 virtual and hybrid course sessions
		- Registration of Food Facilities and Other submissions
			* Final Rule: Requirement for Additional Traceability Records for Certain Compliance date: January 20, 2026
			* Working on implementation strategy to get program up and running
			* Working with state partners to flesh out new authority
	+ Impact of COVID
		- Now: considered back to normal (for routine work)
		- Routine onsite inspections postponed due to variants
		- COVID data tracker to track variants in areas of the country, thus impacting outreach in those areas
		- 2020 – below 4000 inspections
		- Always had the ability to conduct emergency work: recalls, etc.
		- Remote Regulatory Assessments (RRAs)
			* Done in Human Foods side
			* Have done in medical setups…
			* Offer for food side –
			* Does not replace an inspection – reduces the amount of time for inspection (documents given beforehand)
		- FDA Domestic Inspections – getting back to previous numbers (had decline during 2020-2021)
			* Classifications
			* Observations
			* FDA Data dashboard: <https://datadashboard.fda.gov/ora/index.htm>
	+ Questions?
		- Are food compliance program training and culture trainings available to educators?
			* Reach out to NC state to form collaboration to get access to food safety training
			* Webinars are internal trainings – will not share with educators
				+ Push by Amanda Kinchla to improve inspections, provide regulatory perspective and motivate processors to comply.
				+ Advocating access to regulatory trainings with educators

## **Presentation title: Educational Projects with Unique Approaches**

* Sanitizing and Cleaning Resources for your Business (SCRUB): Andy Chamberlain
	+ Barriers
		- Scattered resources
		- Gaps and questions to answer
		- Digestible ways of communicating and sharing knowledge
	+ Technical Assistance
		- Twilight highlights
			* Online workshops
			* Peer learning in small groups
		- One-on-one, in-person and virtual sessions
		- Active listening to inform new resource needs
			* Listening to what growers need
	+ Resources
		- Print PDF
		- Responsive web and blog post
		- Video case studies, audio, and social
			* Good and bad instances
		- Existing resources have been reviewed and curated
			* 93 reviewed, 34 shared (38%)
		- Example situation: concrete floor repair
			* Start with farm visit
			* Process photo flow – blog post
		- Example: Cleaning tools
			* Blog post highlight color coding in farm
			* Videos explaining the cleaning tools: how cleanable? What options
			* Scrub shorts –
		- Post-Harvest Case studies
			* 13 farms – 3 formats: blog post, pdf, video
		- Instagram is a popular resource for farmers!
			* Curated site for sources
				+ SOPs,
				+ Case studies (post-harvest)
				+ Culture
				+ Trainings
				+ Nonconformances (example: fixing concrete floor, cleaning tools, hygienic design, color coding)
				+ Scrub shorts: short videos <60 seconds.
		- Go.uvm.edu/scrubresources, go.uvm.edu/phcs
* Experiential Learning Opportunities for Limited Resource Growers through Mobile Farm Innovation in Mississippi, Alabama and Georgia: Billy Mitchell
	+ Barriers
		- Time and cost that farmers take for farmers to seek educational opportunities
		- Limited resources
		- Presentation is not the preferred method of learning, food safety is not the number 1 concern
	+ Solutions
		- Mobile Farm Innovation trailers
		- Portable in-person activities
		- **Represented in program creation through programming materials**
		- Paid farmer review panel with honest feedback
		- Bring relevance back to farmers: conserving their land is a benefit to food safety education and programming
		- Work with underserved communities
	+ Hands on Activities – 3 major activities
		- About 20 minute activities
		- Discussion amongst the group
		- Fun and engaging
		- Farmer and trainer will display that activity and then they’ll perform that activity
		- Water Sampling
		- Using Sanitizers
		- Cold Storage
	+ Train the trainer model
		- Videos, fact sheets, guides
		- All resources are on the Clearinghouse
	+ Data collection
		- Focus groups for qualitative data
		- Pre and post
		- Improve awareness and intent to implement practices
		- Time and cost are major barriers to this audience
		- Creates space for collaboration
		- Farmers come back every 6 months to share how they’ve impacted their community
* Development of an alternative FSMA compliant produce safety curriculum for plain, sect and other smaller fresh produce growers: Jeff Stoltzfus
	+ Barriers
		- Low tech methods for trainings aren’t readily available
		- Low resources in certain cities/counties/states (specifically Amish communities in this instance)
		- Where do you conduct trainings?
		- Some communities don’t like cameras
	+ Solutions
		- Develop low tech options for training
		- “Plain English” training for farmers
		- Put FSMA curriculum into a notebook and put 2 slides to a page
		- Alternative to PowerPoint – grower doesn’t take the book home, they still need the manual
		- Offer 20 of them for free for teaching the Amish
		- Worked very well – great feedback on the model
	+ Worker Training Flip Chart
		- Pictures on the front, text on back
		- Changed pictures for Amish communities: emphasis on working with animals
			* Costs $25
	+ Questions?
		- Spanish-speaking group in Massachusetts didn’t like this model
			* Made the slides into videos instead
		- How is the book different from the grower training manual?
			* No presenter notes
			* Nothing but slides
			* Keep up with both grower manual and flipbook, works better for the presenter perspective.
		- Where to get them?
			* Luke LaBorde has the code to get up to 20 for free to teach underserved communities

**Presentation title: Educational Barriers of Producers and Processors**

* On-Farm Produce Safety: A Review of Needs Assessments of Small- and Medium sized Growers in the United States
	+ Elizabeth Newbold – University of Vermont, NECAFS
	+ Research Question
		- In Boston (area meeting) there was a discussion of needs assessments
		- Determined the need of a published peer review of all published needs assessments.
		- What are the known produce safety needs among small and medium sized producers in the northeast?
	+ Goal: Avoid duplication of what’s already done, summary of all available needs assessment research
	+ Overview: conducted a national semi-systematic review
		- Data from 2005-2020
		- Included only published lit
		- Reviewed 34 needs assessments
		- Preset findings at NECAFS in Philly 2020
		- Published in Food Protection Trends Jan/Feb issue
	+ Needs Assessments include:
		- Surveys
		- Phone interviews
		- Pre- and post-event surveys
	+ Two emerging dimensions or frameworks for Needs
		- Training: Specific technical training, on-the-ground assistance, 1:1, small group, technical skills for management, those not covered under the rule still want food safety training
		- Knowledge: lack of information, no resource on given topic, confusion on regulation, inconsistency in messaging, science behind the recommendations (WHY are they doing this practice)
			* + Pathways of contamination etc.
		- Time: Farmers never have enough time, time for record keeping, time for improving practices
		- Capital: high cost of compliance, infrastructure, equipment, cost of labor (training, implementation), maintaining or gaining market access (audits)
		- Mindset: Motivation, perspective, confidence. Big picture of motivation for compliance; motivation comes from buyers, regs, and opportunities with mutual benefits
	+ Factors that influence need
		- Farm size: scale ,methods, regulations that vary by annual sales
		- Farm type: organic versus conventional, Crop mix
		- Region: practices vary by region, public perceptions of food safety, cultural differences
		- Market: Wholesale versus small scale distribution
	+ How best can we meet needs?
		- Tailor outreach in content and delivery
		- Who’s presenting the content
		- NOT federal agencies
		- HOW are you presenting the content? Online? Hybrid? On-farm workshops?
		- Consider language barriers
		- Creative solutions to combat problems
		- Foster confidence
	+ Conclusion: Tailor outreach and Education consider both content and delivery
		- Content
			* Credible (experienced sources)
			* Respondents often favored ag service providers (extension professionals, researchers) NOT federal agencies
		- Delivery
			* Format: Online? Handouts? On-farm workshops?
			* Consider literacy, numeracy and language barriers
			* Creative solutions
* Understanding the Food Safety Needs of Small and Very Small Processors in the Northeast United States: A Food Safety Communicator Perspective
	+ Andrea and Annie
	+ Update on project
	+ Problem: many food processor struggle to understand and implement FSMA PCHF requirements that apply them
		- Small and very small processors have problems understanding regulations
		- The FDA says that 3500 processors are eligible for attestation, but 531 actually have filed for attestations
		- Difficulty reaching processors
	+ Need to identify barriers faced by small and medium sized food processors what adopting food safety programs and practices required
	+ Developed and deployed a needs assessments
		- Background: where people are located
		- Understanding awareness of the rule
		- Educational challenges, courses, and resources
		- Technical assistance needs and implementation barriers
		- What did they observe? Nonconformances
	+ Identified additional need
		- Initial results indicate sig diff between regulators and the food safety communicators (FSC’s)
		- Second survey was created to understand the diff in opinion
		- If they can give anonymous changes in the past year
	+ Takeaway 1: Awareness is the biggest challenge
		- Processors 17% average awareness
		- Majority below average awareness
		- Biggest impact: increase awareness
	+ Takeaway 2: Knowledge challenges are not always education priorities
		- Knowledge ranking GMPs: 3.8 (most recommended course for processors)
		- Knowledge ranking HACCP: 2.8
	+ Takeaway 3: Gaps in knowledge are also observed in implementation
		- Similarities in topics of food regulators and processors facing
		- Topics identified to improve
			* Sanitation controls
			* Allergen controls
			* Recall plan development
	+ Recommendations
		- Emphasize outreach to improve awareness
		- Create resources customized for this audience
			* One-on-one advice and consultation and training workshops
			* Topic specific information most recommended type of information
			* Additional technical/scientific resources and make them accessible
* Breakout Groups: Preventive Controls
	+ Goal: Sharing and Emergence – let people share, get comfortable with the framework, allow ideas to emerge to inform the next breakout activity
* Closing thoughts
	+ Gaps
		- Exemption
		- Culture of food safety
		- Without documented change, you can’t call something a solution
		- Refresher training for inspectors
		- How do we sell food safety: how do we motivate sales to small growers
		- How do we get people to review resources
	+ Solutions
		- “Connection before content”
		- Tell stories: of success or of failure (outbreaks)