



2018 Food Safety Priorities and Programs

Food safety programming and other related food safety opportunities at United Fresh continue to be a top priority for our membership and a driver of active participation, as well as a vehicle to bring new companies to the Association. Food safety priorities are developed by the Food Safety & Technology Council, United Fresh Board of Directors, and professional staff.

Those members with expertise in food safety and a willingness to serve the Association sit on the United Fresh ***Food Safety & Technology (FS&T) Council***. The Food Safety & Technology Council focuses on all aspects of food safety, food technology, and food security/defense through the total supply chain, working to bring the safest, highest-quality produce most efficiently to end consumers. The Council has been active in providing comments related to the implementation of the Food Safety Modernization Act (FSMA), and developing white papers, guidance and training materials that reflect the latest science and industry practices related to the safe production and distribution of fresh produce. The Council meetings bring together like-minded professionals and provides a forum for interaction, networking, and sharing of practices. Currently, the Council has over 150+ members with strategic direction provided by a small steering committee.

The FS&T Council identifies food safety topics and issues that are then addressed through webinars, the development of white papers, or other forms of education and outreach. Members of the Council generally chair or lead each workgroup, task force, etc. United Fresh staff coordinate each effort, welcoming input from the entirety of the food safety community. There are three in person FS&T Council Meetings per year.

- **2018 Food Safety & Technology Council Meeting Dates & Locations:**
 - **January 17, 2018** – Rancho Bernardo Inn, San Diego, CA – United Fresh Start Foundation Annual Conference
 - **June 25, 2018** – McCormick Place Convention Center, Chicago, IL – United Fresh Annual Convention & FreshTEC
 - **September 24, 2018** – JW Marriott, Washington, DC – United Fresh Annual Washington Conference

The United Fresh ***Food Safety Community*** serves as the primary communication vehicle to deliver timely food safety-related announcements and updates to interested United Fresh members. The goal of the community is to connect interested parties with relevant food safety material, up-to-date pertinent information that is summarized, at-a-glance style on the latest topics such as (but not limited to) FSMA resources, FDA updates and information, pathogen research, new United Fresh program releases, and any other food safety centric information. Communications are sent every 1-2 weeks.

The community consists of members who have attended previous food safety related webinars, trainings, and programs, etc. or had food safety/quality company titles. However, this community is not limited to food safety professionals and there is a standing open invitation for all United Fresh members' who wish to receive timely food safety information.

FY 2018 Priorities

- **FSMA Policy and Implementation**
 - Ongoing education and training (described below).
 - Opportunities for members to share information about inspections etc., to understand areas where there may be inconsistencies, and to consider peer perspectives on how to address certain situations with regulators
 - Development and submission of public comments
 - Ag water deadline extension
 - “Solely engaged in” draft guidance
 - Refusal of inspection draft guidance
 - Other guidance and/or rules as issued and as determined by the steering committee and FS&T Council
 - Ongoing engagement with FDA
 - Quarterly meetings between FDA leadership and Association staff
 - FDA participation in FS&T Council meetings; member field trips to FDA; FDA speakers at Council or broader United Fresh meetings; member calls and meetings to address specific topics
 - Steering committee input to develop content for regulator training (as requested by FDA to United Fresh for Sanitary Transport and Produce Safety Rule)
- **Tomato Guidelines**
 - **GOAL: Completion by Q1 2018 for updated Tomato Guidelines draft which will be open for comment for 90 days.**
 - The Tomato Guidelines document is being updated and will be used to support tomato growers, packers and fresh-cut processors.
 - The Tomato Metrics will fold into the Harmonized (see below) with a tomato specific addendum.
 - A communications plan will be developed to educate the tomato industry about the changes (science based, as well as the process of using addendum/guidelines vs metrics).
- **Listeria Guidance Doc v.2**
 - **GOAL: Begin in FY 18 with completion in FY 19**
 - Volunteers are scanning the document to identify areas to revise
 - Volunteer workgroups for each chapter are being developed
- **Fresh-cut Guidance Doc v.3**
 - **GOAL: Begin in late FY 18 with completion date individually established for each chapter/topic**
 - In Sept 2017 the Council selected “chapters” of the abandoned fresh-cut guidance that are priorities for resurrecting as individual white papers

- Prioritized list of chapters/ topics to be updated, and draft timeline established
- **Time Temperature Control for Safety (White Paper)**
 - **GOAL: Completion by FY 2019**
 - Currently led by Marshall Sherman and co-leader Brian Zomorodi
 - Strategy and table of contents was based on an initial discussion of a small workgroup, and a broader discussion at the FS&T Council Open Forum in Sept 2017
 - 11 workgroups have been formed
- **Harmonized Standard: A Path Forward**
 - In 2009 the FS&T council and United Fresh Board of Directors endorsed a plan to drive harmonization of GAP standards to reduce audit fatigue. The goal for “one audit by any credible third party, acceptable to all buyers,” was addressed by the Technical Working Group (TWG) which created a harmonized audit through the work of many industry and FS&T Council volunteers. In 2016, the TWG met to update the Harmonized to align with FDA’s FSMA (PC and PSR). GLOBALG.A.P. has worked to benchmark the Harmonized to GFSI; others are in the process as well.
 - About a dozen audit organizations hold a no-fee license to use the Harmonized and those audit organizations, plus other subject matter experts, make up another active committee, the Calibration Committee.
 - Today, there is market confusion regarding the Harmonized which likely limits its utility. There is also a strong need to update the Harmonized training materials to calibrate all auditors to the Harmonized Standard.
 - In January 2018 the BOD will discuss and determine a path forward for United Fresh’s role in the Harmonized Standard that considers the resources allocated by United relative to the benefit derived from our role with the standard.
- **Research**
 - United Fresh supports the Center for Produce Safety and is represented on the Technical Working Group
 - United Fresh solicits FS&T Council members to serve as industry relevance reviewers for the USDA Specialty Crops Research Initiative
 - United Fresh writes over a dozen letters of support for academic research proposals annually

FY 2018 Programs: Education, Training and Workshops

United Fresh provides food safety education, training and program services to members and non-members to improve member value, recruit new members and contribute to the organizations financial stability. These include:

- **Webinars** for members and non-members related to food safety topics; \$100 for non-members, free for members.
- **PCQI Blended (Web based + 4 optional webinars + 1 day in person) and traditional (2.5 day) training courses.**
 - 3/26/18 – Salinas, CA
- **FSVP Training Course (1.5 days in person).**

- **Joint Listeria Workshops Opportunities:** A 1.5-Day Lm Intervention & Control Workshop Designed for the Produce Industry in partnership with PMA. More info on the Listeria workshop can be found here: <http://www.unitedfresh.org/listeria-workshop/>
 - 1/31 – 2/1 – Miami, FL with regional partner Florida Fruit & Vegetable Association
 - 4/11-4/12- TBD Georgia, with regional partner Georgia Fruit and Vegetable Growers
- **Recall Ready Training Workshop V 2.0:** The Recall Ready Workshop will be redesigned . The goal of the new 1-day workshop is to have participants in groups, work through a hypothetical scenario and after each scenario stage there will be lecture from experts on each topic(s) to apply the concepts and reinforce learning.
 - 3/27/17 in Salinas, CA

Food Safety Resources & Education Program Information Helpful Links:

- **FS&T Council Information:** <http://www.unitedfresh.org/food-safety/food-safety-technology-council/>
- **FS&T Roster:** <http://www2.unitedfresh.org/forms/committee/CommitteeFormPublic/view?id=%20B47000000D0>
- **Food Safety Community:** <http://www.unitedfresh.org/food-safety-community/>
- **Food Safety Training Opportunities:** <http://www.unitedfresh.org/food-safety-training-opportunities/>
- **FSMA Information:** <http://www.unitedfresh.org/food-safety/food-safety-modernization-act/>
- **FSMA Resources:** <http://www.unitedfresh.org/fsma-resources>
- **Food Safety Peer Resources and Issue Briefs:** <http://www.unitedfresh.org/peer-resources-issue-briefs>
- **Food Safety White Papers and Technical Resources:** <http://www.unitedfresh.org/white-papers-technical-resources>
- **Additional Food Safety Resource Information:** <http://www.unitedfresh.org/additional-resources/>
- **GAP Harmonization Information:** <http://www.unitedfresh.org/food-safety/gap-harmonization-initiative/>
- **Recall Ready Services:** <http://www.unitedfresh.org/events-programs/recall-ready-program/>