



WRC



Western Regional Center
to Enhance Food Safety

Western Region FSOP Abstracts

WRCEFS 4th Annual Meeting
May 12, 2020
Online

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United States Department of Agriculture
National Institute of Food and Agriculture



**WESTERN REGIONAL CENTER TO ENHANCE FOOD SAFETY
4th ANNUAL MEETING**

Online Format via Zoom
May 12, 2020

MEETING AGENDA

* Times listed are based on the Pacific Standard Time (PST).

May 12, 2020

8:30 AM Participants Test Videoconferencing Software

9:00 AM Welcome and Meeting Objectives - Jovana Kovacevic

9:20 AM WRCEFS Sub-Region & NGO Updates

- Southwest – UC-Davis and CAFF and Arizona
- Mountain
- Northwest
- Pacific
- NGO Updates- CCOF and Tilth Alliance

9:55 AM ***First Break***

10:10 AM Western NIFA FSOP Projects – Updates and Introductions

Presentations from Community Outreach Projects

- Food Safety Outreach and Education for Local Food Systems in California- Kali Feiereisel
- Online Food Safety Training for New Mexico Food Manufacturers- Nancy Flores
- A Primer to the Produce Safety Rule for Small and Very Small Farms in Washington State- Stephanie Smith
- Customized Food Safety Education Strategy for Hard-To-Reach Audiences in the Western Pacific Islands- Jang Ho Kim
- Supporting Underserved CA Leafy-Green Producers' FSMA Compliance, through Interdisciplinary Food Safety, Communication and Marketing Training- Jeta Polloshka
- Hawaii Roots Food Safety Community Outreach Project: A Look at Food Safety Through a Cultural Lens- Sharon Kaiulani Odom
- Food Safety Education for Korean Speaking Specialty Fruit Growers in California- Luis Sierra
- Extending Food Safety, Sanitation and Quality Training to Primary Processor Employees that have Frontline Interactions with Seafood Harvesters- Christina DeWitt

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- Latino Immigrant Farmers Trained in Organic Farm Food Safety (LIFT OFFS)- Antonio Acosta and Nathan Harkleroad
- Supporting FSMA Compliance for California's Regional Food Hubs through Training and Technical Assistance- Erin DiCaprio
- Food Safety Outreach to Socially Disadvantaged Farmers in Santa Clara, San Benito, and Santa Cruz Counties – Aparna Gazula
- Achieving FSMA Compliance through USDA Harmonized GAP: Preparing the Four Corners Region's Diverse Farmers for Food Safety Certification- Valerie Smith

Presentation from Multistate Projects

- Colorado Produce Safety Collaborative: Regionally Adapted Training and Outreach- Adrian Card

11:20 AM Add-on Peer Review Process – WRCEFS/NECAFS

11:55 PM ***Second Break***

12:15 PM Reports from Partners

USDA, FDA, Regional Centers (LRCC/SC, NCR, NE) & Collaboratives (LFSC, IFAI), Alliances (PSA, FSPCA)

1:30 PM Food Safety in the Time of COVID-19

- Session Overview
- Considerations for Health and Hygiene and Cleaning and Sanitation Practices:
 - Produce Growers/Farms (Betsy Bihn, PSA)
 - Food Processing Facilities (Joy Waite-Cusic, OSU)
 - Retail (Ben Chapman, NCSU)
 - Virtual panel: FAQs, Dispelling Myths (Betsy Bihn, PSA; Joy Waite-Cusic, OSU; Ben Chapman, NCSU; Erin DiCaprio, UC-Davis; Dave Stone, OSU; Jovana Kovacevic, OSU [moderator])

3:00 PM Updates and Opportunities for Research Related to FSMA through Office of Applied Research and Safety Assessment, CFSAN, FDA (Socrates Trujillo, FDA)

3:15 PM Concluding Remarks and Questions

3:30 PM *Adjourn*

Extending Food Safety, Sanitation and Quality Training to Primary Processor Employees that have Frontline Interactions with Seafood Harvesters

Christina A. Mireles DeWitt¹, Angee Hunt¹, Virginia Ng²

¹Oregon State University, ²Seafood Products Association

The purpose of this project is to support the expansion of food safety and quality training to an often overlooked group of individuals at primary seafood processors: fleet managers, dock managers, buyers or equivalent position. Primary processors often focus scarce training resources on individuals in quality assurance and quality control. Fleet managers typically oversee and direct the production aspects of all seagoing vessels including the safety, repair, and maintenance of vessels. Essential functions include working closely with independent fishermen, production and sales personnel to establish production and quality control standards. At some primary processors there is not an official “fleet manager”, but the dock manager or buyer are instead the positions that influence vessel maintenance and product safety, sanitation, and quality control. All of these individuals, however, have critical connections, interactions and communications with fishermen. They, essentially, serve as the frontline communicators of food safety and quality to our seafood harvesters. Seafood harvesters are a hard to reach group for training. This project will provide training support for this group of individuals to participate within an existing framework of food safety and quality trainings offered through the Better Seafood Processing School. Activities already have included engagement with processors in collaboration with the Seafood Products Association through a pre-survey sent in Dec 2019. Surveys were shared with 9 individual representing 5 processing facilities. Survey results were then shared at a full day program development meeting held on Feb 20, 2020 in Seattle. The meeting had 12 attendees representing academia, industry non-profit, a sanitation service company, and medium to large processing facilities and catcher processors located from northern California to Alaska. Next steps are to repeat the meeting with local small to medium seafood companies. Feedback from both meetings will be used to develop specific training for the frontline communicator cohort.

Supporting FSMA Compliance for California's Regional Food Hubs through Training and Technical Assistance

Erin DiCaprio¹, Gail Feenstra², Gwenael Engelskirchen², Alda Pires³

¹Department of Food Science and Technology, UC Davis ²UC Sustainable Agriculture Research and Education Program, UC Davis, ³Department of Population Health and Reproduction, School of Veterinary Medicine, UC Davis

The goal of this project is to improve understanding and adoption of food safety practices among a niche audience of produce distributors, food hubs, thereby increasing the success of regional supply chains through enhanced FSMA compliance. Food hubs, which manage the aggregation, distribution, and marketing of source-identified food products primarily from local and regional producers, are important sales channels for many small to medium-scale farmers, offering transportation efficiency and greater access to markets. The primary deliverables are: PCQI certificates issued to California food hub staff, review of food safety plans, hazard analysis recommendations based on site visits, and the development of FSMA guidance documents specifically targeting food hubs. These objectives will be achieved via technical support trainings (delivered remotely and in person), one-on-one consultations, individualized hub food safety plan development and review, and in person site visits. The project team delivered 3 webinars on the topic of FSMA compliance for the food hub audience, conducted one-on-one site visits to 5 food hubs, and issued 11 PCQI certificates to food hub operators. Food safety plan reviews with 5 food hubs are in progress. Additionally, the team led a ½ day workshop on FSMA compliance for food hubs at the National Good Food Network conference in March. Unfortunately, the COVID-19 crisis has necessitated that food hub participants focus their immediate energy on changing sales channels and staffing needs, and physical distancing requirements prevented the project team from completing our sixth in-person site visit. During the summer, the project team will continue to work on developing model SOP templates and a factsheet on FSMA compliance for food hubs. The outcomes of this project will support local food systems in California and increase access to nutritious, safe, fresh produce in communities served by food hubs while improving overall food safety and regulatory compliance.

Food Safety Outreach and Education for Local Food Systems in California

Kali Feiereisel

Community Alliance with Family Farmers

California has a majority of all farms covered by FSMA, and has also revised its direct marketing laws to require all direct marketing farms, regardless of size, to implement GAPs. This is creating increasing demand for food safety education and technical assistance tailored to the small farm community. The Community Alliance with Family Farmers (CAFF) has been conducting outreach and education on food safety to small, minority, disadvantaged, and organic farmers in California for the past seven years. In that time we have reached nearly 3,000 farmers in workshops and helped 250 with their farm food safety plans. We have collaborated with a variety of organizations in this effort, including UC Cooperative Extension (UCCE), California Certified Organic Farmers (CCOF), and various buyers, along with a number of other community-based organizations. This project expands our program and reaches new audiences by 1) partnering with incubator farm organizations and small farmer conferences to provide annual food safety trainings to their farmers; 2) collaborating with five partner farms across the state to provide technical assistance and help them come into compliance with FSMA and then have the farmer explain what they did to other farmers during a field day; 3) continuing to provide one-on-one and small group assistance to groups that reach out to CAFF for more in-depth technical assistance; and 4) expanding on our already extensive library of resources by creating additional factsheets and short guides on specific topics (postharvest, etc) in collaboration with colleagues at UCCE. As of April 9th, 2020 we have provided 14 in-person food safety trainings to 279 people during which we answered over 125 questions. Additionally, we have completed all three webinars that provided different FSMA education to small growers. We partnered with the California Department of Food and Agriculture Produce Safety Program (FSMA Inspection team) on two of the webinars so that growers could ask actual FSMA Inspectors their questions. There was a total of 142 people on those three webinars during which over 20 questions were answered. We added a bonus webinar on April 8th, during which we provided on-farm food safety information for small farmers. The focus of that webinar was to answer the dozens of grower questions we had received related to best practices during the COVID-19 pandemic. We had 102 people on that webinar during which 42 questions were answered. Lastly, we have provided 1-on-1 technical support to 117 farmers during which we answered nearly 300 questions.

Online Food Safety Training for New Mexico Food Manufacturers

Nancy Flores¹, Paul Gutierrez², Sharon Bartley³

New Mexico State University ¹Extension Family Consumer Science, ²Extension Economics, ³Family Consumer Science

Good Manufacturing Practices apply to processing, packing, and holding of raw agricultural commodities and processed food. Both the state of New Mexico and federal food safety programs require that food manufacturing employees and management must be trained in safe food practices. Therefore, this project will engage with New Mexico's farmer-processors and manufactured food facility operators to assist with implementation of the New Mexico Environment Department Food Code and the Food Safety Modernization Act's Produce Safety and Preventive Controls for Human Foods Rules. The overall goal of this work is to assist New Mexico farmer-processors and food manufacturing operations meet state and federal employee training requirements. Specific objectives include (i) identifying operations that must meet food safety training requirements; (ii) developing or modifying training modules for farmer-processor and manufactured food facilities in New Mexico; and (iii) delivering training modules to manufactured food facilities in New Mexico. After determining which operations must meet these training requirements, modules will be developed for our manufactured food facilities. We will also use the Popular Education model to modify existing materials for Hispanic and Native American audiences and local food processing systems. Following content development and modification, the curriculum will be piloted by focus groups for appropriateness for target audience and usability of the online delivery platform. Comments collected from these groups will be used to modify curriculum as needed before delivery of online certification program. To date, the project team has been assembled and the database of operations that must meet training requirements has been created. Educational content, videos, and other culturally appropriate materials have been used to develop the online training modules. These modules are currently being reviewed by subject matter experts, and comments from these experts will be incorporated into the course prior to pilot testing with our focus group.

Latino Immigrant Farmers Trained in Organic Farm Food Safety (LIFT OFFS)

Nathan Harkleroad, Antonio Acosta

Agriculture and Land-Based Training Association

The Agriculture and Land-Based Training Association (ALBA) is a 501(c)3 non-profit organization with a mission to **create economic opportunity for limited-resource and aspiring organic farmers through land-based education in the heart of the Salinas Valley**. With a 100-acre training facility, ALBA's 5-year Farmer Education and Enterprise Development (FEED) program serves over 70 participants annually. FEED includes a year-long bilingual Farmer Education Course. Graduates of the course can proceed to the Organic Farm Incubator where over four years participants gain access to subsidized land, equipment, and technical assistance in a supportive environment while growing up to 5 acres of organic vegetables and berries

Food safety is an essential component of small farm business management in terms of protecting human health, complying with regulations, and accessing markets. LIFT OFFS addresses an urgent need to provide food safety training and technical assistance. Objectives include: to develop knowledge and strengthen capacity for 120 beginning, Latino-owned farms on the Central Coast with respect to GAPs, FSMA compliance and food safety management. This includes 60 graduates of ALBA's programs (i.e., alumni) and other regional farmers. Another 180 farmworkers, students and food safety professionals will build knowledge and skills through the project. The expansion of services to new groups both at ALBA and around the region is made possible through collaboration with partner organizations, such as, Hartnell Community College.

The methods will include culturally appropriate programming with the use of classroom instruction, demonstration, and one-on-one field, audit and record-keeping assistance. Lessons will be repeatedly reinforced in the classroom, office and the field to gradually enable farmers to gain comfort with independent food safety management.

Customized Food Safety Education Strategy for Hard-To-Reach Audiences in the Western Pacific Islands

Jang H. Kim¹, Joshua Bevan¹, Jian Yang², Virendra M. Verma³, Jackson Phillip⁴, and Alfred Peters⁵

¹University of Idaho, ²University of Guam, ³Northern Marianas College, ⁴College of Micronesia, and ⁵American Samoa Community College

More than 48 million people are sickened by foodborne illness in the United States each year, with 56,000 hospitalized at a total cost of \$50-\$80 billion. The Food and Drug Administration's Food Safety Modernization Act (FSMA) was passed by the US Congress in 2011. It requires food processing, manufacturing, shipping, and other regulated entities to analyze their safety hazards and design and implement controls to reduce or eliminate these hazards. The FSMA improves foodborne illness surveillance systems in the US and most countries exporting food and agricultural commodities to the US. Although foodborne disease and food contamination continue to be significant public health issues across the US territories, commonwealths, and states freely associated with the United States in the Western Pacific, the region has not prepared for the FSMA due to a lack of timely training opportunities and geographic barriers. According to the World Health Organization, foodborne diseases continue to be significant public health issues across the Western Pacific region.

While it is imperative to provide current food safety information and education to local farmers, processors, and other important members in the food system, few food safety professionals in the region have had access to appropriate food safety information. This project will provide food safety education and trainings to extension agents/educators, public health agents, and agricultural professionals/paraprofessionals in the region. These trained food safety professionals will then provide current food safety trainings and information to socially disadvantaged and isolated very small farmers, processors, and other stakeholders within their jurisdictions.

Hawaii Roots Food Safety Community Outreach Project: A Look at Food Safety Through a Cultural Lens

Sharon Kaiulani Odom

Kokua Kalihi Valley

This project builds upon the success of KKV's previous Food Safety Outreach pilot project, expanding both the reach and content of developed curriculum. The strategy is to use feedback given from past participants, develop new networks, and include cultural historical knowledge and practices in the new curriculum and delivery mode.

Goals of this project included an update to the curriculum to reflect new regulations relevant to the community and to address a minimum of 5 additional food commodity or safety issues. Research and curriculum writing was a lengthy process, but we developed modules that combined our Hawaiian agricultural and food practices with modern day food safety.

The five new sections are entitled; ***Mo`olelo, Maiau, Kuleana, Waiwai and Hanauna***. These are values that are important to us and will open each module. We will explain more about these sections during the meeting.

It was our intent to provide 5 trainings on Oahu and 3 on the outer islands, and target farmers who were not engaging in the more mainstream presentations. Our first site was the island of Lānaʻi, one of our smaller islands. Over 25 attended and were very appreciative that they were the first. They are often overlooked or asked to travel to one of the other islands for trainings. There were a variety of small farmers who had many questions about the guidelines. At the end 100% were glad they attended, 100% found the information useful and 95% said they would share the information.

We were in the process of finalizing our schedule for the remaining workshops through University agricultural classes, Go Farm, small farms and community organizations. With travel, school and community gatherings postponed indefinitely, we are assessing the situation and how to proceed.

Supporting Underserved CA Leafy-Green Producers' FSMA Compliance, through Interdisciplinary Food Safety, Communication and Marketing Training

Jeta Rudi Polloshka¹, Karen J. Cannon¹, Amanda A. Lathrop¹, Erin Krier²

¹California Polytechnic State University, ²Allan Hancock College

Using an interdisciplinary approach, this collaborative project seeks to train socially-disadvantaged farmers in California's Santa Maria valley in an essential area - FSMA regulation compliance. Given recent prominent food safety outbreaks in romaine lettuce and the importance of the leafy greens' industry to California, we will work specifically with operators of small and very small leafy greens' farms in the Santa Maria valley. In this space, we aim to work with operators of Hispanic origin, given documented challenges they face in developing regulation compliance due to barriers in language, education, and other resources. Our project includes three objectives: (a) to provide PSA grower training to approximately 40 farmers, (b) to provide individually-tailored comprehensive food safety planning training to 15 leafy greens' operations via field visits, and (c) to train Allan Hancock College and Cal Poly students in an interdisciplinary approach to food safety, thereby increasing capacities of future food safety experts in the state. Field visits to participating farmers will include (i) Food safety plan development and review; (ii) Marketing and data collection workshop outlining the business aspect of food safety regulation compliance; and (iii) Crisis communication plan development and review. This project benefits not only our target population and consumers of leafy greens, but also positively impacts the wider leafy greens industry, as these items function in a non-branded food product space where the actions of one operator often have spill-over effects to the entire industry. Given a successful history of collaborating with industry, Cal Poly and Allan Hancock College are in a uniquely strong position to successfully deliver these project objectives. This project is in-line with FSOP objectives as it develops and delivers FSMA-related food safety training to socially disadvantaged farmers. Project materials, methods utilized, and data collected will be shared with FSOP Regional Centers and USDA NIFA in order to contribute valuable knowledge to future projects.

Food Safety Education for Korean Speaking Specialty Fruit Growers in California

Luis Sierra

California Center for Cooperative Development

The Korean speaking farming communities in California are concentrated in the Lucerne Valley of San Bernardino County. The long-term goal of this food safety outreach project is to support a culture of informed food safety decision making, consistent compliance, and a more complete understanding of the Food Safety Modernization Act's (FSMA) Produce Safety Rule in the small-scale, mostly organic, and Korean-speaking farm communities in California. The specific objectives of this project are to increase small, organic, and Korean-speaking grower (i) knowledge of FSMA Produce Safety Rule requirements; (ii) compliance with the FSMA Produce Safety Rule requirement outlined in § 112.22©; and (iii) understanding and implementation of the Good Agricultural Practices (GAPs) outlined in FSMA. The project began in October 2019 and has focused on translating the PSA curriculum and supplemental materials included in PSA binders. One additional training on exemptions and exclusions has been planned and bilingual outreach materials are planned to be used in PSA trainings scheduled for 2020. The outreach through mail program was canceled due to the COVID-19 Shelter-in-Place order and we are waiting to set new dates for training once reductions in social distancing measures occurs. Two additional PSA trainings and 3 GAP-related workshops are planned for 2021.

A Primer to the Produce Safety Rule for Small and Very Small Farms in Washington State

Stephanie A. Smith, Scott Parrish, Susie Craig, Faith Critzer

Washington State University

Our studies have shown that small growers in Washington State are struggling to understand the basic requirements of the FSMA Produce Safety Rule (PSR). Some of the barriers that have been identified include: 1) they do not have a firm grasp of food safety because their markets are not requiring this information; 2) they do not understand the context of PSR and how it may apply to their operation; and 3) a lack understanding that inspections will be performed on their farm to assure they are meeting the minimum requirements set forth in (PSR) if covered. To address these issues, we have developed educational training content in English and will soon translate the materials into Spanish. The content provides participants introductory knowledge of third-party audit systems, provides training on which farms/facilities are covered under the FSMA PSR, and reviews the basic regulations under the rule. The training will be delivered both on-line and in-person over the next fall and winter. Additional content is being developed to train WSU Extension faculty and staff to deliver the content and provide expanded coverage of training across the State. Ultimately, this project will provide small growers with the knowledge needed to understand PSR, and what steps they will need to take to ensure delivery of fresh produce to their customers and begin to take steps toward compliance with the PSR. Moreover, this will enable growers to expand their markets through increased compliance with food safety programs.

Food Safety Outreach to Socially Disadvantaged Farmers in Santa Clara, San Benito, and Santa Cruz Counties

Qi Zhou and Aparna Gazula

University of California Cooperative Extension Small Farm Program

Understanding and completing food safety Good Agricultural Practices (GAPs) and Food Safety Modernization Act (FSMA) regulatory requirements, and implementing compliance requirements on the farm are very challenging for Socially Disadvantaged Farmers (SDFs) who have significant language barriers, minimal educational background, financial hardship, lack of time commitment, and lack access to technical resources. The goal of this project is to equip SDFs with the knowledge and educational resources needed to successfully implement food safety GAPs and FSMA compliance requirements on their farms. The specific objectives of this project are: 1) Provide customized technical assistance on food safety GAPs and FSMA compliance requirements to SDFs through food safety workshops, Produce Safety Alliance (PSA) grower trainings, on-farm mock inspections, one-on-one technical assistance, and tailgate meetings. 2) Develop culturally relevant food safety educational materials and FSMA required labeling and record keeping templates (in different languages) to SDFs. Some specific activities we did included: 1) Translate PSA growers training pre-/post-tests, FSMA required record keeping templates and posting signs, and GAPs templates, into Chinese 2) A food safety workshop were offered in Sep 5th 2019 (with 20 attendees) to introduce FSMA and Produce Safety Rule to growers. 3) Follow up “one-on-one meeting” were held (with 48 attendees) on Sep 11th, Sep 18th and Oct 2nd to growers that couldn’t make it to the Sep 5th workshop and help them to fill the CDFA required self-reporting FSMA survey form. Evaluation showed that the workshop and meetings increased growers’ food safety knowledge and 81% of growers are planning to seek food safety assistance from UCCE Small Farm Program in the future. Due to the Covid-19 outbreak and shelter-in-place orders in the region, we canceled April 2nd and 3rd PSA Grower Training and all one-on-one on-farm mock inspections and technical assistance until further notice.

Colorado Produce Safety Collaborative: Regionally Adapted Training and Outreach

Adrian Card¹, Martha Sullins¹, Beth LaShell², Harrison Topp³, Marilyn Drake⁴, Robert Sakata⁴

¹Colorado State University Extension, ²Ft. Lewis College,³Rocky Mountain Farmers Union, ⁴Colorado Fruit and Vegetable Growers Association

The Colorado Produce Safety Collaborative is uniquely positioned to provide Colorado produce growers with a continuum of education around produce safety planning, practices, and regulation that corresponds to specific regional needs. The Collaborative, a multi-organizational team that has been providing education and support throughout Colorado since January 2017, has identified differentiated grower needs through multiple evaluation channels. Team members recognize that Colorado's produce industry is changing, as are the regulatory environment and buyer requirements around food safety. This project offers a suite of educational approaches and opportunities as part of a long-term strategy to address known risks in Colorado's fresh produce industry. This roadmap for educational enhancement will increase produce growers': 1) understanding of produce safety as a key business risk; 2) knowledge about the Food Safety Modernization Act, Produce Safety Rule, new risk management tools and regulatory updates; 3) ability to implement tools and risk management strategies; and 4) community connectivity via an advisory board, regional tours and mentorships. Over the three-year project period, Colorado produce growers will benefit from a series of Produce Safety 101 workshops, 12 good agricultural practices workshops, 9 webinars on risk prioritization and regulatory updates, expert content delivered at three industry conferences per year, enhanced resources and tools housed on the team websites, 9 Produce Safety Alliance Grower training workshops, 15 skill-building workshops, 9 regional tours and 12 mentorships. This project will build produce safety confidence and competence among 420 growers per year by encouraging learning and implementation relevant to Colorado's diverse growing regions. We have executed 2 webinars on risk, 3 PSA trainings, 1 intro class on food safety, 2 experts to conferences, and added additional online food safety content, and begun planning for food safety plan workshops and consultations, and GAPs workshops.

Western Regional Center to Enhance Food Safety

Jovana Kovacevic¹, David Stone¹, Robert McGorin¹, Christina DeWitt¹, Tom Dean², Erin DiCaprio³, Alda Pires³, Faith Critzer^{4,5}, Channah Rock⁶, Jensen Uyeda⁷

¹Oregon State University, ²New Mexico State University, ³University of California at Davis, ⁴Washington State University, ⁵University of Idaho, ⁶University of Arizona, ⁷University of Hawaii

The Western Regional Center to Enhance Food Safety (WRCEFS) is one of four U.S. regional centers that coordinates food safety training programs relevant to the Food Safety Modernization Act (FSMA). The primary goal of the WRCEFS is to build on the collaborative infrastructure in our region to support the delivery of FSMA-related training, education, outreach, and technical assistance. Specific objectives include: (i) facilitating continuing education opportunities for our trainers; (ii) coordinating regional communication strategies and annual meetings; (iii) establishing standardized protocols for add-on curricula reviews; (iv) identifying subject matter experts to participate in existing FSMA-related technical assistance networks; and (v) evaluating the impact of education, training, and technical assistance in the Western Region. Since 2018, three PSA train-the-trainer (TTT) courses have been held with a fourth planned for summer 2020. The WRCEFS, New Mexico State University, and the Produce Safety Alliance (PSA) will be hosting a Produce Safety Professional Development workshop in May 2020. Other planned educational opportunities in 2021 include a GMP-based TTT course and an Advanced PSA Training workshop. Over the past two years, the WRCEFS partners and grantees have provided numerous educational and training opportunities to our stakeholders, with more than 93 workshops and trainings hosted across the western region. To facilitate communication across the region, in-person and online meetings, monthly newsletters, the WRCEFS website, and social media have been actively used. As of May 2020, our website has been viewed by 1,633 users and we reached 167 people by newsletter. We also engaged with 71 followers on social media. Through our 18 Twitter postings, we have received 6,609 impressions and 295 interactions with our links and content. Significant progress has also been made on the add-on materials peer review process. This three-stage process includes a peer review request, quality check, and peer review step. Corresponding forms for each step were developed and piloted at the 3rd WRCEFS Annual Meeting prior to integration into the Food Safety Resource Clearinghouse. Add-on content from WRCEFS will be used to pilot the peer-review process on the Clearinghouse, with the goal of launching the peer review process in June 2020.