

# FSMA & UMass Extension's Role in Food Safety Education

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Sturbridge Host Hotel  
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United States  
Department of  
Agriculture

National Institute  
of Food and  
Agriculture



The Center for  
**Agriculture,**  
**Food** and the  
**Environment**



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- Applied research and educational outreach
- Technical assistance
- Farm visits
- Trainings & workshops



- Regulations & enforcement
- Regulatory literacy
- Market support
- Access to grant funds



## Expanding Food Safety Education in Massachusetts and Shifting from Voluntary to Regulatory Compliance

- Expand current GAP, CQP certification training to include FSMA requirements
- Focus on training, on-farm workshops, and practical, research-based resources for small and mid-sized farms
- Reach growers who have not yet sought training because of market pressure
- Strengthen relationships with community-based organizations
- Promote consumer education through buy-locals







## Collaborating Organizations

- **Berkshire Grown**

*Small farmers, food entrepreneurs, and the Berkshire community*

- **Community Involved in Sustaining Agriculture (CISA)**

*Small-scale commercial enterprises with focus on specialty crops and direct to consumer or retailer sales, serving farmers in Franklin, Hampden, and Hampshire Counties*

- **Northeast Organic Farming Association – Massachusetts chapter (NOFA/Mass)**

*Organic farmers and MA producers of all scales and production practices*

- **New Entry Sustainable Farming Project (New Entry)**

*Diverse, economically disadvantaged, immigrant, refugee, and beginning farmers*

Host of the **Beginning Farmer Network (BFN)**



**ESMA: What You Need to Know**



## Collaborating Organizations



Friday, March 24  
Bristol Ag High School

- **Southeastern Massachusetts Agricultural Partnership (SEMAP)**  
*Farmers in Bristol, Plymouth, and Norfolk Counties*

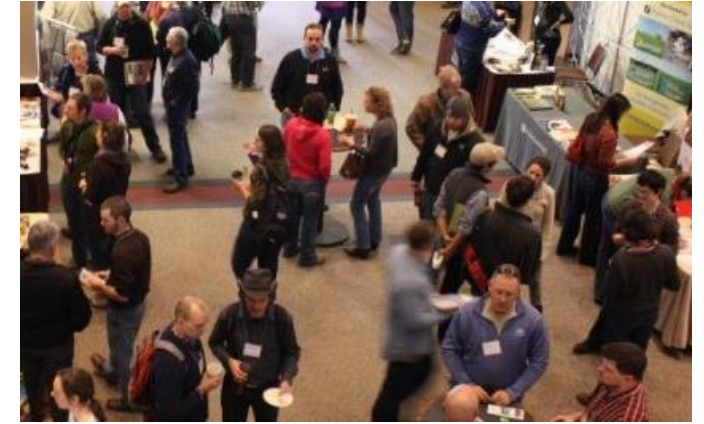
- **Cape Cod Cooperative Extension (CCCE)**  
*Farmers and gardeners in the 15 towns in Barnstable County*  
Hosts **Buy Fresh Buy Local Cape Cod (BFBLCC)**



- **Sustainable Nantucket**  
*Island growers, who are historically not well-connected to mainland support networks*

## Roles of collaborators

- Help UMass tailor outreach materials to niche audiences
- Co-host workshops and trainings
- Disseminate educational materials through networks – *newsletters, conferences, websites*
- Consumer education – *food safety at farmers' markets, grocery stores, home*
- Convene as advisory group – *Receive regulatory updates from MDAR, get everyone on the same page!*

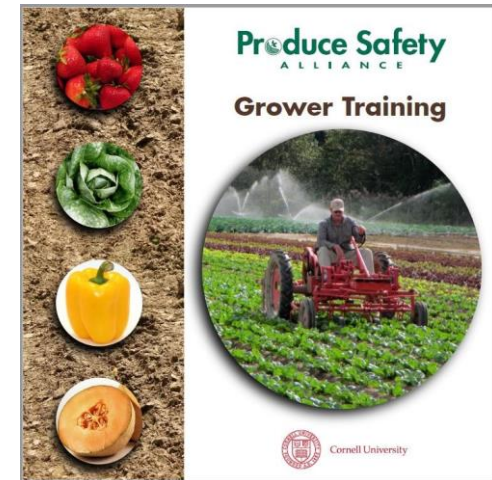




## Regional Collaboration



- USDA-NIFA funded regional center
- Aims to jointly advance understanding and practice of improved food safety among the region's small and medium sized produce growers and processors.
- UMass project requires communication plan for working with NECAFS to ensure regional relevance, access to resources and to avoid duplication of efforts



- PSA-certified lead trainer
- Collaborate with other states to deliver grower trainings
- Share other states' expertise at workshops and demonstrations



# NECAFS

The Northeast Center to  
Advance Food Safety



## Research

### Special projects Grant Program

- Facilities and Infrastructure
- Water Management (Irrigation, Wash, & Discharge)
- Wash Line Improvements (e.g. Barrel Washers and Brush Washers)
- Cleaning and Sanitizing Cold Rooms and Storage Areas
- Wash/Pack-house Enterprise Budgeting
- Educational Programming that Integrates FSMA  
Training with the Development of Farm Food Safety  
Plans



Amanda Kinchla, UMass Food Science  
Extension is NECAFS co-PI

- Processing background
- Support with Preventive Controls
- HACCP plans
- Environmental monitoring
- Ag water profiles
- Standard Operating Procedures
- Fate of pathogens in manure



Treating irrigation water



SOPS for cleaning hard-to-clean equipment



Best practices for cheap innovative solutions



Best practices for integrating animals



Monitoring and maintaining sanitizer solution levels



Dealing with inadequate infrastructure



## Produce Rule

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## Preventive Controls Rule

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