Southern Center for Training Education, Extension, Outreach, and Technical Assistance to Enhance Produce Safety

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Project Objectives

1. Develop a cadre of PSA and FSPCA certified trainers within the Southern US who are focused on supporting the produce industry.

2. Develop and deliver region and stakeholder specific education, training curricula, and technical assistance programs.

3. Create strong partnerships with representative non-governmental organizations/community-based organizations to build capacity and strengthen collaboration for FSMA compliant trainings.

4. Evaluate the impact of Southern Center education, training and technical assistance programs.
Objective 1
Developing a cadre of trainers

Fourteen (14) PSA Train the trainer courses have been held in the South in the past year (2017), including courses in: Alabama, Arkansas (2), Florida (3), Georgia, Louisiana, Mississippi, North Carolina, Oklahoma, Tennessee, and Texas (2).

FSPCA has altered their approach to Preventive Controls Lead Instructor Courses, now only hosting a handful of courses across the country annually, at locations of their selection; they no longer seek to work to offer regional courses with our Regional Center.

However, they have contacted us to host Foreign Supplier Verification Lead Instructor Courses, of which two have been hosted by the SC.
Objective 2
Add-on Curricula

Produce Safety Rule Add-ons
• Biohazards
• Exemptions
• Preharvest Water
• Postharvest Water
• Sanitation

Preventive Controls Rule Add-ons
• Beginner’s Guide
• Advanced Guide
• Compliance and Exemptions
• Food Safety Plan
Commodity Specific Teaching Examples

- Aggregator/multi-commodity
- Apples
- Dry-packed blueberries
- Wet-packed blueberries
- Broccoli
- Bulb onions
- Cantaloupe
- Collards
- Cucumbers
- Grapefruit
- Green beans
- Herbs
- Microgreens
- Pecan shelling
- Peppers
- Shelled peas
- Squash
- Strawberries
- Sweet corn
- Sweet potatoes
- Grape tomatoes
- Mature green tomatoes
- Dry-packed watermelon
- Wet-packed watermelon
Objective 3 - NGO Partners

FLORIDA ORGANIC GROWERS

Local Food Hub
Providing access to farm sourced food for everyone

carolina farm stewardship association
Evaluation Updates as of 9/30

Table 3: Number of trainings and participation numbers by state.

<table>
<thead>
<tr>
<th>State</th>
<th>No. of Trainings</th>
<th>No. of Participants</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>PSA</td>
<td>FSPCA</td>
</tr>
<tr>
<td>Alabama</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Florida</td>
<td>23</td>
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<td>Georgia</td>
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<td>3</td>
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<td>Louisiana</td>
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<td>4</td>
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<td>Mississippi</td>
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<td>North Carolina</td>
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<td>6</td>
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<tr>
<td>Oklahoma</td>
<td>0</td>
<td>3</td>
</tr>
<tr>
<td>Puerto Rico</td>
<td>0</td>
<td>7</td>
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<tr>
<td>Tennessee</td>
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<td>5</td>
</tr>
<tr>
<td>Texas</td>
<td>3</td>
<td>1</td>
</tr>
<tr>
<td>Virginia</td>
<td>6</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>57</strong></td>
<td><strong>40</strong></td>
</tr>
</tbody>
</table>
Objective 4 - Evaluation

- A logic model for PSA and FSPCA PCHF Trainings
- An attendance questionnaire in both English and Spanish
### Evaluation Participant Questionnaire

**Sample size (n): 789**

#### Perceived Challenges to FSMA Compliance

<table>
<thead>
<tr>
<th>Rank</th>
<th>Challenge</th>
<th>Yes</th>
<th>No</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Producers' current knowledge of the FSMA</td>
<td>58</td>
<td>42</td>
</tr>
<tr>
<td>2</td>
<td>Costs of compliance for producers (changes in operating costs, profits)</td>
<td>54</td>
<td>46</td>
</tr>
<tr>
<td>3</td>
<td>Producers' perception and attitudes of the FSMA</td>
<td>42</td>
<td>58</td>
</tr>
<tr>
<td>4</td>
<td>The amount of training that will be needed by producers</td>
<td>41</td>
<td>59</td>
</tr>
<tr>
<td>5</td>
<td>Producers’ participation in training the FSMA</td>
<td>35</td>
<td>65</td>
</tr>
<tr>
<td>6</td>
<td>Availability of information on the FSMA</td>
<td>32</td>
<td>68</td>
</tr>
<tr>
<td>7</td>
<td>Extension's ability to provide training on the FSMA</td>
<td>23</td>
<td>77</td>
</tr>
</tbody>
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#### Industry type

<table>
<thead>
<tr>
<th>Industry type</th>
<th>Percent (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary (Growers/any form of raw production)</td>
<td>47</td>
</tr>
<tr>
<td>Secondary (Wholesale/Retail)</td>
<td>13</td>
</tr>
<tr>
<td>Processing/manufacturing</td>
<td>40</td>
</tr>
</tbody>
</table>

USDA NIFA AWARD NUMBER 2015-70020-24397
Evaluation Updates as of 9/30

Short-Term Outcomes – Knowledge gains from PSA

A directional dependent samples t-test was used to determine if there was a significant increase in knowledge after completion of the PSA training \((n = 921)\) and FSPCA training \((n = 163)\).

PSA training results showed post-test scores \((21.38)\) were significantly higher than pre-test scores \((16.75; p < 0.001)\), indicating a significant increase in knowledge after participation in the training \((\text{out of 25 points})\).

FSPCA training results indicated post-test scores \((9.94)\) were significantly higher than pre-test scores \((8.10; p < 0.001; \text{out of 15 points})\).
Evaluation Updates as of 9/30

Medium-Term Outcomes – Practices Adopted

Three months after attending a training, all participants are emailed to participate in a qualitative follow-up survey.

- What have you done with the information you learned from the training?

To date, 145 participants responded to the three-month follow-up survey.

- Provided food safety trainings to their respective organizations.
- Write food safety plans and manuals for their organization.
- Fine-tune existing plans and implement food safety plans.
- Consult with clients on compliance and work with suppliers to become compliant.
- Assist colleagues with understanding the requirements, and share information with growers.

Many attendees also stated they recommended the training to other stakeholders.