

## **Project: Extension Food Safety**

**Project Leader: Amanda Kinchla**

### **Project Overview**

The Food Safety Extension program focuses on applied research and food safety education to support the food industry and a safe and sustainable food system. The program conducts and supports research to help businesses address technical challenges and create innovative products and processes from farm to fork. Our group also identifies public needs, conducts applied research and educational programming and offers other outreach opportunities that address the food safety needs of individuals and groups through short courses, on-line training and other outreach venues.

### **Activity Summary - 2017**

- 4-H Summer of Science (2)
- Postharvest Produce Washing Workshop (1)
- Better Process control School Training and Certification (1)
- On farm Food Safety environmental monitoring (1)
- Development of the Northeast Center to Advance Food Safety (NECAFS) regional center to provide technical support and education to small and medium producers and processors that are impacted by FSMA (5)
- Lead or Supported FDA Food Safety Modernization Act's Preventive Controls for Human Food Training for Food Processors (5)
- Produce Safety Training (1)
- Develop Standard Operating Procedures for GAP State Certification Program (2)
- Grant Preparation and submission related to food safety research and extension (11)
- Multistate Conference - Enhancing Microbial Food Safety by Risk Analysis (1)
- Technical consultation for economic development (35)
- Product Development Short Course Program, "Considerations - Beyond the Concept" (2)

### ***Total educational contacts***

	Adult Contacts
In Person	1643
Indirect Contacts (Print, Web, etc...)	103

### **Narrative Summary and Impact**

Key extension programming this year included increased capacity for educational programming for food safety. In addition to her continued contribution in hosting BPCS, Product Development short courses and supporting produce safety workshops her program includes Preventive Controls. The FDA Food Safety Modernization Act has implemented a variety of required food safety training for processors. PI-Kinchla invested in gaining the regulatory compliant credentials to offer the Preventive Controls Qualified Individual Training for processors within the northeast. She has been working with extension and regulatory partners (i.e. MA Dept. of Health & MA Dept of Ag) to ensure that there is sufficient training to satisfy the need for producers and processors. As a result, she has lead and/or contributed to 6 Preventive Control programs during 2016-2017.

In addition, her continued contribution to NECAFS has helped to significantly increase the northeast network (more than 3x compared to the first year). She continues to identify collaborative opportunities that address food safety related educational opportunities for extension programming. As a such, she was awarded a USDA FSOP grant that will help to expand her Product Development Short Course into a forum that will expand out to the entire northeast and include a web-based platform for online learning.

Her extension efforts have also included a variety of technical support interactives with producers and processors within the region. Specifically, she has worked with over 35 stakeholders to improve thier businesses, continues to serve on the MA Food Policy Council (where the mission is to increase local food production within the state) and collaborates with interdisciplinary partners for integrated research and extension programs (11 grants submitted in 2017; 10 currently funded).

### **Collaborating Organizations**

- **Massachusetts Department of Agriculture**
- **Red Fire Farm**
- **New England Vegetable Growers Association**
- **New England Fruit and Berry Growers Association**

