

Food Safety by Design: Adding Value, Ensuring Safety of Food Products Produced by Small Processors

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Problem Statement / Issue Definition:

- Data suggests a burgeoning number of new small food businesses have started across the North Central region in the last decade.
- Particularly, home food businesses in Minnesota, Wisconsin, Kansas and Missouri have experienced considerable growth requiring comprehensive FSMA-based food safety education and training.
- The trends seen in each of these states are likely mirrored in all twelve states in the North Central region.



Approach / Methods:

- ❑ Food Safety by Design is providing small-scale food processors with education based on the FSMA principles and access to ongoing support that will set a foundation for business success

Outreach efforts:

- ❑ Through one-on-one office hours, web-based modules, seminars, workshops, print materials and video case studies disseminating key food safety concepts to achieve food safety
- ❑ Evaluation is embedded in project efforts and will ensure that project impacts can be effectively communicated.



Results / Outcomes:

- ❑ The University of Wisconsin-Madison has provided food safety training to food entrepreneurs engaged in canning.
- ❑ 70 individuals attended training in the first year of the FSOP grant, and 30 completed an end of session evaluation.
- ❑ **Pre and post evaluation results indicated that 100% of program participants (n=30) increased their understanding of the science and practice of safe food processing as a result of the training.**
- ❑ **Prior to training, 60% of respondents were ‘not at all’ or ‘somewhat’ confident in their ability to formulate safe food; after the training 100% were ‘confident’ or ‘very confident’ that they understood how to formulate safe food for manufacturing.**



Results / Outcomes:

- Additional workshops in Wisconsin the first year of the FSOP grant have focused on food safety for value-added food production across other commodities:
- The Sweet Taste of Success: Safe, Value-Added Maple Syrup Products (n=38)**
- Best Practices for Value-Added Farm Market Vendors (n=35)**
- Starting a Farm- or Home-Based Food Business in Wisconsin (n=78)**
- The audience for each of these programs was primarily Wisconsin-based food businesses, with some participation from individuals in Minnesota and Iowa.



Results / Outcomes:

- Outreach: The Specialist averages 80 one-on-one contacts with food processors each month.
- Annual reporting for 2022 indicated a total of 961 contacts supporting the food industry, and another 220 contacts supporting food safety in the meat and poultry industry (responding to HACCP questions).
- For 2022, there were a total of 451 individuals trained through food safety programs offered by the Specialist, most of these focused on small food businesses.



Results / Outcomes:

- The University of Missouri has provided food safety training and workshops to food entrepreneurs engaged in manufacturing value added food products
- 101 individuals participated in food safety workshops, 26 attended the HACCP workshop and ~20 attended the acidified canned food training.
- Pre and post evaluation results indicated that 100% of program participants increased their understanding of the science and practice of safe food processing as a result of the training and workshop.



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Results / Outcomes:

- ❑ Outreach: The Specialist averages ~15 one-on-one contacts with food processors each month.
- ❑ For 2022-23, a total of 146 individuals trained through food safety programs and most of these focused on small food businesses.
- ❑ The audience for each of these programs was primarily Missouri-based food businesses, with some participation from Kansas

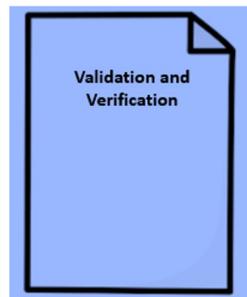


Results / Outcomes:

- ❑ The University of Missouri is offering, applied food safety microbiology, environmental monitoring program, BPCS, acidified canned foods, HACCP, safe home canning trainings in 2023-24.
- ❑ The University of Missouri is also focusing on developing extension factsheets on environmental monitoring, difference between validation & verification etc.

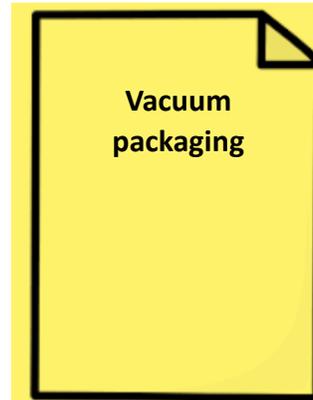


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Results / Outcomes:

- Outreach: The specialist averages a significant amount of one-on-one free food safety consultation besides issuing > 150 process authority letters in 2022-23.
- The KSU is also involved in developing fact sheets on vacuum packaging and other topics related to food safety.



Plans for 2023-2024:

- ❑ For 2023-24, we will focus on the development of a food safety network across the North Central region.
- ❑ We will also continue providing one-on-one food safety consulting services, food safety training in addition to disseminating information via print and video case studies highlighting the key food safety concepts based on the FSMA principles.
- ❑ These fact sheets and videos will be available at no cost to food processors across the United States through our extension website.



Thank you!

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North Central Region
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