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FROM THE AMERICAN PEOPLE



Public Health and Food Safety Certification Workshop and Process Authority Consultation for Jamaican Stakeholders

Trip Report (June, 2021)

Aliyar Fouladkhah, PhD, MPH, CFS

Faculty Director, Public Health Microbiology Laboratory

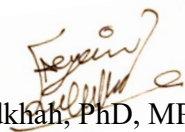
Tennessee State University, Nashville, TN



It was an honor and a great privilege for me to serve as a volunteer for this assignment in May 2021 in Jamaica. Due to the currently ongoing respiratory pandemic/endemic associated with the COVID-19 virus and the global travel restrictions, this assignment was completed solely via Zoom and distantly. Nevertheless, thanks to the great support from Washington and Jamaica USAID F2F offices and enthusiasm and active involvement of participants, the assignment was very impactful for building public health and food safety capacity in several host institutions in Jamaica. A total of 16 individuals from a Jamaican regulatory governmental agency, a non-governmental agency, the Extension service of a local university, and several food industry members were participants of the certification workshop. Thanks to the funding opportunity from the National Institute of Food and Agriculture and the Public Health Microbiology program in Nashville, all 16 individuals were able to obtain a food safety certification and designation as Preventive Control Qualified Individuals (PC QI). Conservatively estimating, this certification workshop has led to cost-saving of approximately \$8,900 for the host institutions (cost of same certifications for each individual were \$599, MXN 12,025 [c. \$603], and Euro1,460 [c. \$1770] for similar events conducted in Lincoln, NE [May 10, 2021], Mexico [June 1, 2021], and Germany [June 22, 2021], respectively).

One of the most impactful parts of this assignment was a private consultation with the stakeholders from Jamaica. In addition to the certification workshop, I had the chance for detailed and one-by-one consultation appointments with four companies sharing regulatory requirements and a process authority perspective for meeting and exceeding the regulatory requirement of food commerce with the entrepreneurs. Success and progress during the current assignment would not be possible without the great help and partnership from Washington and Jamaica F2F USAID offices. I am sincerely grateful for assistance from Ms. Susanna Meyer for her outstanding support and help in harmonizing the events of the program from Washington. I am equally grateful for the great support and assistance from Ms. Marsha Johnson Country Director of Partners of the Americas Jamaica F2F Program who was an inspiration to me by making outstanding progress even during this global pandemic time and by professionalism and dedication towards the assignments of this program. I am also very thankful for the support and friendship from Mr. Garrett Lewin, Ms. Simone Williams, and Mr. Raniel Simms great staff of the Partners of the Americas Jamaica.

Sincere regards,



Aliyar Fouladkhan, PhD, MPH, CFS

Assistant Professor, Tennessee State University

Faculty Director, Public Health Microbiology Laboratory

Yale School of Public Health Alumnus

Assignment for the Program



<https://publichealthmicrobiology.education/>



FARMER-TO-FARMER VIRTUAL VOLUNTEER ASSIGNMENT FORM

Partners of the Americas’ USAID-funded Farmer-to-Farmer Program (F2F) provides technical assistance to agricultural producers, organizations, agribusinesses, and universities in Latin America and the Caribbean. Through F2F, U.S. specialists spend two to three weeks on specific technical assignments, working directly with counterparts in the region to address local needs.

GENERAL INFORMATION

Type of Volunteer Requested: |
Country: Jamaica via remote support
Country Project: Rural Adaptation and Resilience
Best Dates for Assistance:

COVID-19 VIRTUAL VOLUNTEER ASSISTANCE STRUCTURE

To continue supporting our hosts and partner countries during the pandemic, Partners of the Americas F2F deploys virtual volunteer assistance while travel is restricted. Different from traditional volunteer assignments, virtual assignments rely on remote volunteer correspondence with hosts (photos, videos, video calls, brochures, etc.) to resolve technical concerns. These assignments are not bound by a traditional 2-3 week timeframe but will be deliverable-based, with each deliverable assigned its deadline for completion.

PROJECT OVERVIEW

The objective of the Farmer-to-Farmer (F2F) Jamaica Rural Adaptation and Resilience Country Strategy (RAR) is to increase the resilience of vulnerable populations to the impacts of changing climate and weather patterns. The project will involve a crosscutting approach, focused primarily in rural agricultural communities, to increase awareness, build capacity, and promote mitigation and adaptation strategies for increased volatility of weather patterns and its detrimental effects on Jamaica’s agriculture sector. 20% of Jamaica’s employed population works in the farming sector. Volunteer assignments will target this population with training on climate-smart agriculture, irrigation planning, and other activities that add to farmer resilience.

ASSIGNMENT PURPOSE AND EXPECTED RESULTS

- |
- |
- |



Sentence 4: This assignments contributes to the broader goals and objectives of the Rural Adaptability and Resilience project by training and certifying participants in the proper protocols involved in the handling of food materials so as to safe guard against contamination along the production line. |

DESIRED QUALIFICATIONS OF VOLUNTEER

- Education: Degree- Processing- Food Safety
- Experience: Over 5 years’ experience – Food Safety
- Language: English |
- Experience working in a developing country preferred
- Flexibility
- Ability to work via videoconference and with other remote arrangements

DELIVERABLES

Each deliverable should have its own timeline and must be precise to confirm completion.

Field Officer will mark box of the completed deliverable only if completed.

- Deliverable 1 - 15 participants trained in the processes and techniques involved in Food Safety to meet international standards- **1 month**
- Deliverable 2 – Manual/Pamphlet created in conjunction with host on the general protocols required for Food Safety to meet international standards- **3 Months.**
- Deliverable 3- One on One consultation with members to develop protocols based on their specific area of production. - **6 months**
- Learning Check
- One blog post on your virtual F2F experience
- F2F trip report
- Recommendations Form

PARTNER ORGANIZATION(S) & HOST ORGANIZATION(S)

Manchester Castor Oil Association is a Cooperative group in the parish of Manchester, Jamaica. The group arose out of Manchester being considered a pivotal parish as persons and companies from all over the country were looking to source castor beans and castor oil from the parish. This indicated a need to preserve the culture of growing castor bean and making of castor oil. Membership started with Manchester but has membership from all parishes. Members are privately registered farmers and small enterprises owners. |

ASSISTANCE FORMAT



Medium(s) of Communication: Zoom

Anticipated total hours of service: 6

Concluding Date of Assignment: May 19 2020

Total hours of volunteer Assistance: 6

Actual Dates of Assistance: May 10,11, 12 13, 18, 19, 2020

USAID CLASSIFICATION OF VOLUNTEER ASSISTANCE AND ACTIVITIES

Primary classification for volunteer assistance (select one)

- Technology Transfer
- Organizational Development
- Business/Enterprise Development
- Financial Services
- Environmental Conservation
- Administrative

Primary classification of the type of value chain activity (select one)

- Information and Input Support Services (extension services, input supplies, veterinary services, etc.)
- On-Farm Production
- Processing (primary and final product transformation, storage, transportation, etc.)
- Marketing (branding, advertising, promotion, distribution, sales, etc.)

PERSUAP – Volunteer Assignment Type

- Type 1 Volunteers provide direct assistance for the use or procurement of pesticides and are likely to recommend and/or provide advice on specific pesticide active ingredients or products.
- Type 2 Volunteers provide indirect assistance for the use or procurement of pesticides; they are not expected to recommend or provide advice on specific pesticide active ingredients or products.
- Type 3 Volunteers are not expected to be involved in pesticide issues.
- Type 4 Volunteers work on a separately-funded USAID project/activity which may have a PERSUAP governing its operations related to the use and procurement of pesticides.

CONTACT INFORMATION

PARTNERS TECHNICAL EXCHANGE JAMAICA LIMITED
1-5 ALTAMONT CRESCENT, KINGSTON 5, JAMAICA



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PARTNERS *of the* **AMERICAS**
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FARMER^TFARMER
The USAID John Ogonowski and Doug Bereuter Farmer-to-Farmer Program

MARSHA JOHNSON

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Workshop Schedule



<https://publichealthmicrobiology.education/>



**Public Health Microbiology Laboratory
Tennessee State University**

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Webpage: <https://publichealthmicrobiology.education/>

2021 FSPCA Certification (5-10 to 18-2021)*:
Lead Instructor: Dr. Aliyar Cyrus Fouladkhah

April 22, 2021

Dear participants,

It is my pleasure to welcome you to our 2021 food safety and public health certification workshop. During this multiday event, in addition to information from public health microbiology program in Nashville, I will cover the FSPCA curriculum, currently recognized as adequate by one of the leading food safety regulatory institutions in the country. This workshop will be held virtually due to ongoing national and global respiratory pandemic/endemic, and participants are expected to be present and visible all the time on May 10, 11, 17, and 18 from 9:30 am to 1:00 pm (CDT). We will additionally hold optional meetings on days May 12 and 13 for further specific discussions about food safety and public health practices for each entrepreneur. Below please find the Zoom weblink, passcode, and tentative agenda for the meeting. You could also access the survey weblink and QR code that you could use for providing feedback to the instructor at the end of the workshop. I hope you find this important and timely workshop of assistance for further improving the safety of your operation and meeting and exceeding the regulatory requirements for food commerce.

Best wishes,

Aliyar Fouladkhah, PhD, MS, MPH, MACE, CFS, CPS
Assistant Professor, Tennessee State University
Faculty Director, Public Health Microbiology Laboratory
Yale School of Public Health Alumnus

** Funding support from the National Institute of Food and Agriculture and Public Health Microbiology program is gratefully acknowledged.*



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Webpage: <https://publichealthmicrobiology.education/>

Monday, May 10, 2021 (required): 9:30 am to 1:00 pm

- ✚ Introductions from instructor and participants
- ✚ Chapters 1 to 4
- ✚ Weblink: <https://tennessee.zoom.us/j/98728261941>
- ✚ Passcode: PHMlab

Tuesday, May 11, 2021 (required): 9:30 am to 1:00 pm

- ✚ Chapters 5 to 8
- ✚ Weblink: <https://tennessee.zoom.us/j/98728261941>
- ✚ Passcode: PHMlab

Wednesday and Thursday, May 12 and 13, 2021 (optional): 9:30 am to 1:00 pm

- ✚ Individual consultation with a process authority about product safety
- ✚ Chapters 5 to 8
- ✚ Weblink: <https://tennessee.zoom.us/j/98728261941>
- ✚ Passcode: PHMlab

Monday, May 17, 2021 (required): 9:30 am to 1:00 pm

- ✚ Chapters 9 to 12
- ✚ Weblink: <https://tennessee.zoom.us/j/98728261941>
- ✚ Passcode: PHMlab

Tuesday, May 18, 2021 (required): 9:30 am to 1:00 pm

- ✚ Chapters 13 to 16
- ✚ Weblink: <https://tennessee.zoom.us/j/98728261941>
- ✚ Passcode: PHMlab
- ✚ Awarding the certificates for individuals completing the class

**For completion of workshop evaluation survey, you could use the below weblink or
Scan this QR code with your cellphone:**

https://tnstateu.az1.qualtrics.com/jfe/form/SV_3h4h1kxQITEu3hI



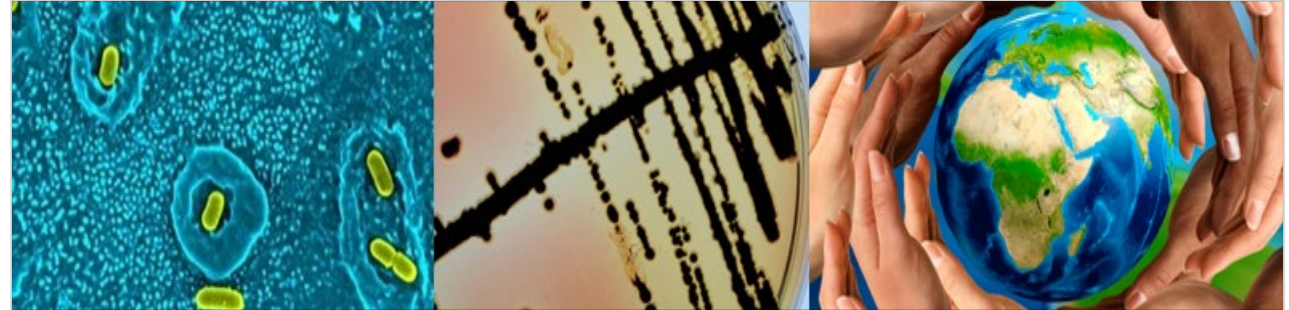
Workshop Overview



<https://publichealthmicrobiology.education/>

Brief Overview of Food
Safety and PC QI
Workshop

May 2021



Aliyar Cyrus Fouladkhah, PhD, MPH
Faculty Director, Public Health Microbiology Laboratory
Cooperative Extension Program
Tennessee State University



Food Safety Modernization Act (FSMA)

- Signed to law in January of 2011, FSMA is the largest expansion of U.S. food safety authorities since the 1930s.
- Many sectors of agriculture and manufacturing will undergo strict regulations for the **first time in the history of the country**.
- Shifting responses from food safety problems to **proactively prevent** the episodes
- FSMA, a large and comprehensive legislation **broaden FDA's ability** to:
 - **Mandatory recall** of contaminated food products
 - **Enhanced surveillance** to investigate foodborne illness outbreaks
 - Established **new preventive controls** and food safety plans at some food processing facilities and farms
 - Enhanced FDA's **traceability capacity**
 - **Increased inspection** frequencies of high-risk food facilities (both domestic and foreign facilities)
 - Expanded authority and oversight capabilities with regard to **foreign companies**

Regulatory Landscape of Food Industry Before FSMA

Very small companies:

Exemption from federal requirements, need to follow state policies

Restaurant operations:

Exemption from federal requirements, need to follow state policies (food code)

Food Safety Inspection Service (FSIS) of USDA:

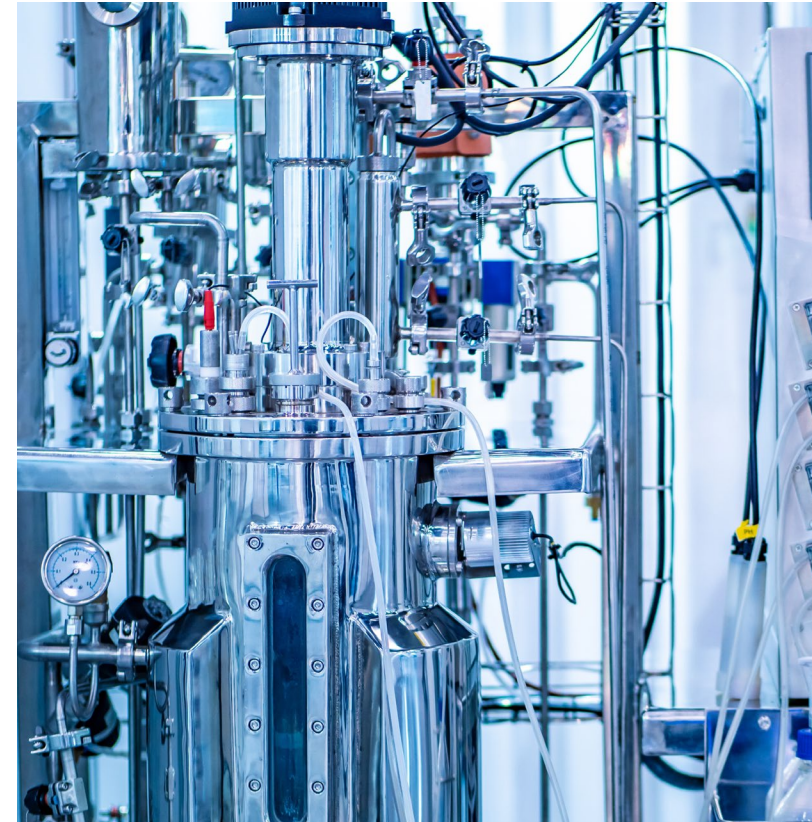
Meat, Poultry and Egg products, HACCP requirements

Food and Drug Administration of DHHS:

High Risk Foods: Juices, seafood, and shell egg, HACCP requirements

Farmers and other food products:

No federal regulation



Mandated by FSMA

- Food manufacturing (processors)
- Farmers and growers (producers)
- Transportation, retailers
- Imported foods
- Third party laboratories
- Local, state, and federal agencies
- Foreign governments



Not mandated by FSMA

- FSMA does not directly address sectors under **pre-existing jurisdictions**. HACCP will remain the dominant regulation for:
 - Meat, poultry, and egg products (USDA-FSIS)
 - Juices, seafood, and shell eggs (DHHA-FDA)
 - Very small producers and processors could receive exception from FSMA requirements (**cottage industry**).
- FSMA does not mandate **GM products, antibiotic resistant organisms, organic production, and pesticide and fertilizer use**.



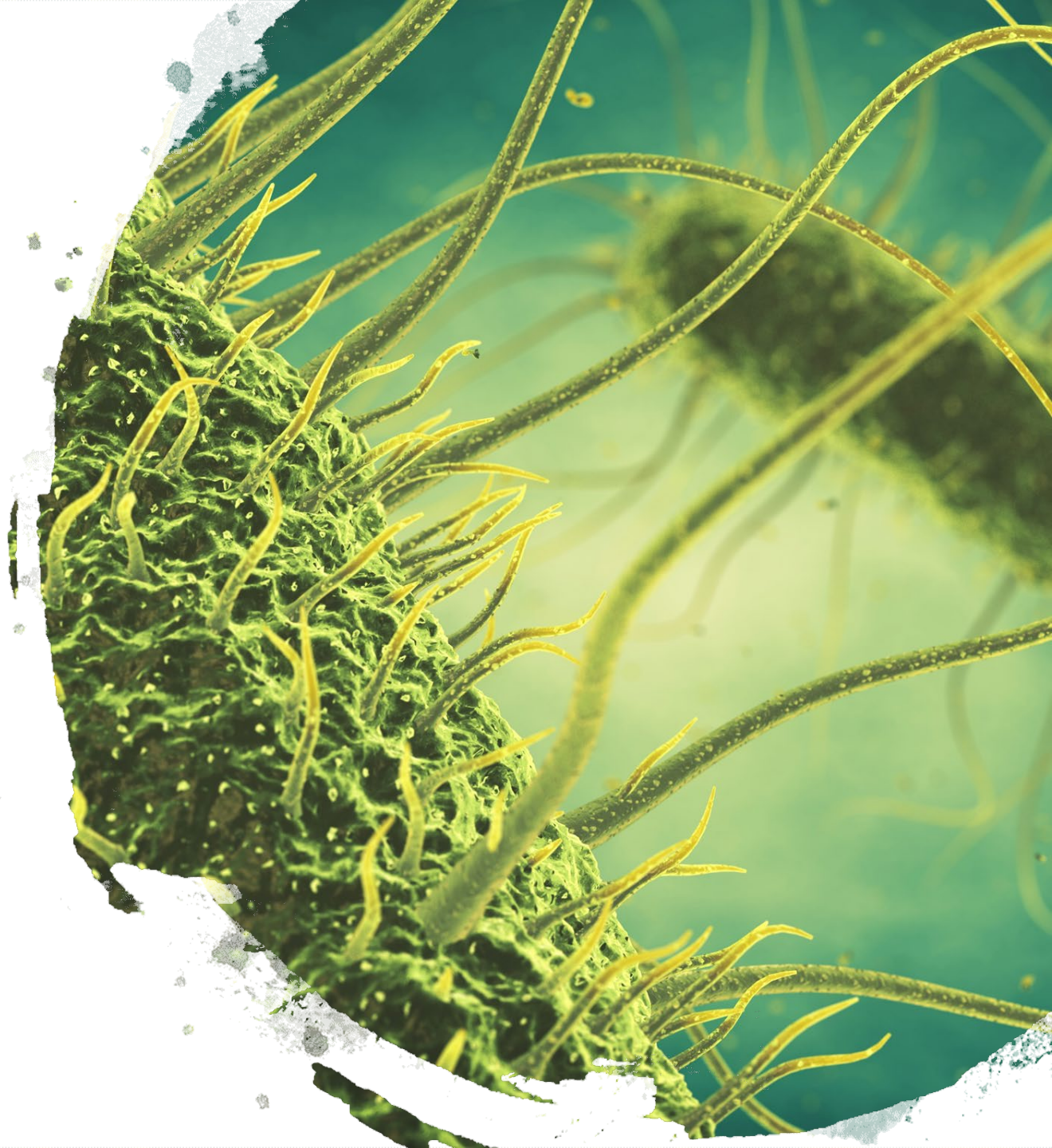
FSMA Implementation Schedule

FSMA was signed into law on **January, 2011**

Regulations were supposed to be finalized within one to two years of enactment (roughly **January 2012 and January 2013**)

Revised implementation dates: (all drafts are currently publically available)

- **Preventative controls:** FSMA §103(a) and(c): August 30, 2015
- **Foreign supplier verification program:** FSMA §301(a): October 31, 2015
- **Accreditation of third party auditors:** FSMA §307): October 31, 2015
- **Produce safety Rule:** FSMA §105(a): October 31, 2015 [Week 11+ Survey]
- **Sanitary transportation practices for food and feed:** FSMA §111: March 31, 2016
- **Intentional adulteration of food:** FSMA §106(b): May 31, 2016.



Produce and Preventive Rules and Land-grant Institutions

- Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption (**Produce Rule**): **Producers**
- Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food (**Preventive Rule**): **Processors**
- Large producers and processors
- Small and medium size producers and processors
- Very small (hobbyists) producers and processors (local and cottage industry)
- Many of small and medium size entrepreneur will require assistance from the nations 75 land-grant institution for **safe and economical access to market**.



Preventive Control for Human Food Rule: Overview (PC QI)

- Regulate “processors”
- Under the regulation all “facilities” have to be registered with FDA
- The rule has **two sections: Hazard Analysis (HARPC) and GMP**, facilities obligated to have one or both.
- **Exemptions:** Juice, seafood, and shell egg sectors and businesses that store agricultural commodities. (differs with preventive rule)

Modified Requirements:

- Three-year average sales less than \$500K, AND
 - Direct sales to restaurants and consumers within 275 mile radius, or
 - Within states sales in 275 mile radius.



Requirements of Preventive Rule

cGMP-*Current Good Manufacturing Practices*

- Similar to prerequisite program in HACCP
- **Nearly all facilities are required** to follow this section of the rule

Exemption:

- (1) Businesses that store agricultural commodities
- (2) Businesses that selling directly to a manufacturing facility like canning operation (vertically integrated farms)

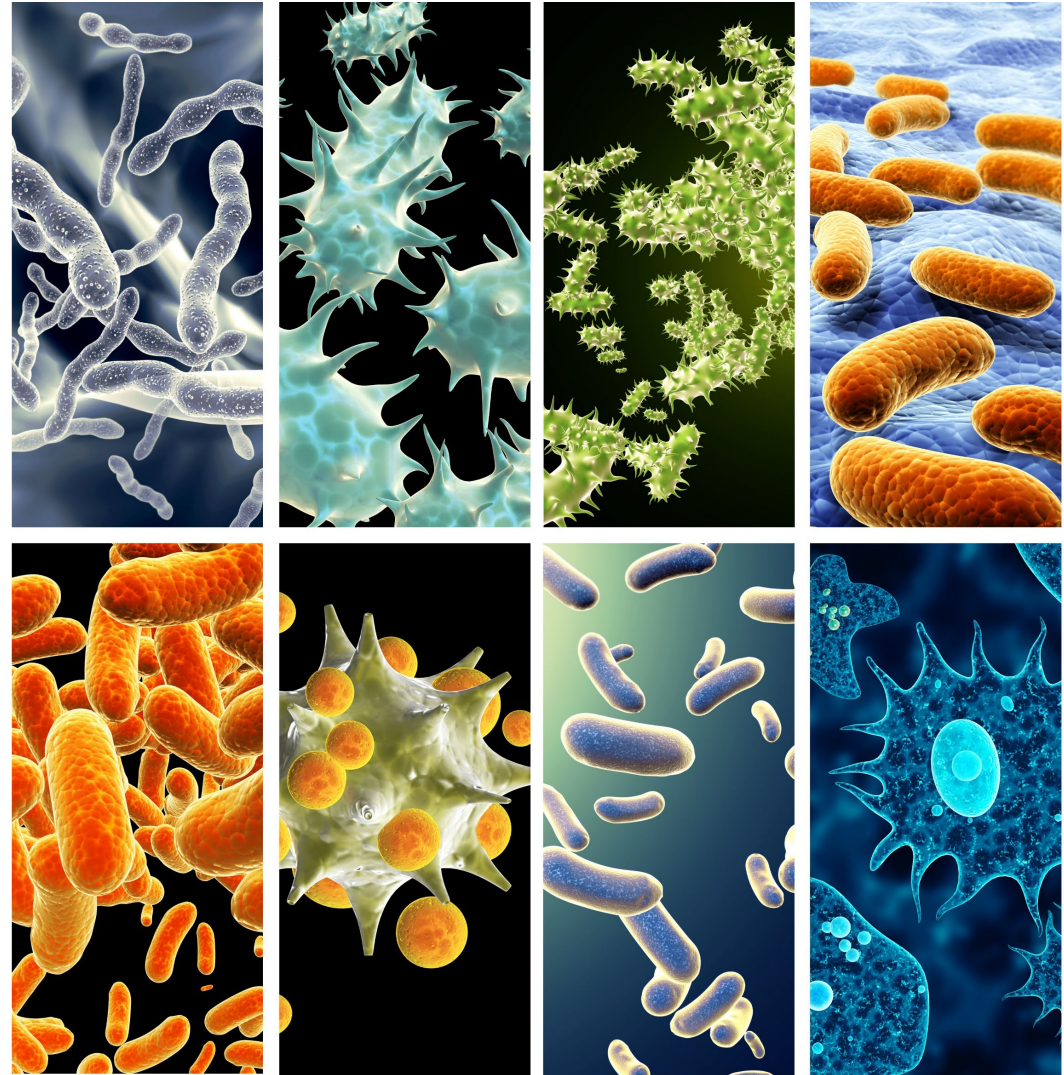
Main Principles:

- Sanitation
- Employee training
- Environmental control and training
- Recall contingency plan
- Allergen control
- Supplier verifications
- Sanitary transportation



Requirements of Preventive Rule *Hazard Analysis and Risk-Based Preventative Controls (HARPC)*

- Previous a 7-step plan for FSIS HACCP, 12-step plan for Codex HACCP, and currently 5-step plan for HARPC:
- **Hazard analysis**
- Identification and implementation **preventive controls**.
- **Monitoring** the performance of controls.
- Developing **corrective actions** for preventative deviation.
- **Verification and recordkeeping** of preventative controls effectiveness
- 2.5 day workshop Preventive Control Qualified Individuals (PC QI)



Preventive Rule: Implementation and compliance dates

- **Implementation date:** August 30, 2015
- **Compliance date:**
 - **Very small** facility (\$2.5*m and below): 3 year
 - **Small** facility (less than 500 employee and does not qualified for exception): 2 years
 - **“Other” facilities:** 1 years

Modified Requirements:

- Three-year average sales less than \$500K, AND
 - Direct sales to restaurants and consumers within 275 mile radius, or
 - Within states sales in 275 mile radius.

*Total annual sale; the categories differ in preventive and produce rules.

COURSE TYPE ↓	LEAD INSTRUCTOR ↓	COURSE START ↓	WEB ADDRESS TO REGISTER	COST	CONTACT EMAIL	ADDRESS	LANGUAGE	FORMAT
Human Food	Esmeralda Paz Lemus	Dec 3, 2020	Register	USD 615	Contact	Alcaldía Cuauhtemoc Ciudad de México Mexico	Spanish	In Person - Live
Human Food	Derrick Payne	Dec 1, 2020	Register	USD 400	Contact	Decatur IL United States	English	Virtual - Online, Web Based Live
Human Food	Satoshi IMANARI	Oct 5, 2020	Register	JPY 108,000	Contact	Live-Virtual Live-Virtual Japan	Japanese	Virtual - Online, Web Based Live
Human Food	Donna F. Schaffner	Sep 30, 2020	Register	USD 845	Contact	Bridgeton NJ United States	English	Virtual - Online, Web Based Live
Human Food	Donna F. Schaffner	Dec 8, 2020	Register	USD 895	Contact	Bridgeton NJ United States	English	Virtual - Online, Web Based Live
Human Food	Sonia Akbarzadeh	Dec 16, 2020	Register	USD 695	Contact	Live-Virtual Interactive Live-Virtual Interactive United States	English	Virtual - Online, Web Based Live
Human Food	Heidi Kassenborg	Dec 2, 2020	Register	USD 750	Contact	No Travel No Travel United States	English	Virtual - Online, Web Based Live
Human Food	Heidi Kassenborg	Nov 4, 2020	Register	USD 750	Contact	No Travel No Travel United States	English	Virtual - Online, Web Based Live
Human Food	Heidi Kassenborg	Oct 7, 2020	Register	USD 750	Contact	No Travel No Travel United States	English	Virtual - Online, Web Based Live
Human Food	Bartosz Dobek	Nov 4, 2020	Register	USD 699	Contact	Naperville Illinois United States	English	Virtual - Online, Web Based Live
Human Food	Bartosz Dobek	Oct 14, 2020	Register	USD 699	Contact	Marietta Georgia United States	English	In Person - Live
Human Food	Bartosz Dobek	Sep 23, 2020	Register	USD 699	Contact	Naperville IL United States	English	In Person - Live

Preventive Control for Human Food: PC QI

- Recent course 10-08-2020 to 10-29-2020
- Funded by USDA





FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Your name in here

in recognition for having successfully completed
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FSPCA Preventive Controls for Human Food
delivered by Lead Instructor
Dr. Aliyar Cyrus Fouladkhan
completed on
10/29/2020



Robert Brackett, VP and Director
Institute for Food Safety and Health





Gerald Wojtals, Executive Director
International Food Protection Training Institute





Steve Mandernach, Executive Director
Association of Food and Drug Officials



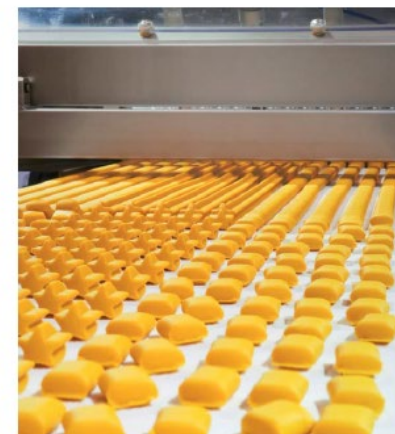
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FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

Exercise Workbook

Including Food Safety Plan Worksheets

Developed by the
FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE



FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

**Preventive Controls
for Human Food**

First Edition - 2016



Participant Manual

Thank you!



Certificates



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Esther Dunkley

in recognition for having successfully completed
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Dr. Aliyar Cyrus Fouladkhah

completed on

05/18/2021

A handwritten signature in black ink that reads 'Robert Brackett'.

Robert Brackett, VP and Director
Institute for Food Safety and Health

A handwritten signature in black ink that reads 'Gerald Wojtala'.

Gerald Wojtala, Executive Director
International Food Protection Training Institute

A handwritten signature in black ink that reads 'Steve Mandernach'.

Steve Mandernach, Executive Director
Association of Food and Drug Officials



Certificate # 405f923e



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is awarded to

Eunice Watkins

in recognition for having successfully completed
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Dr. Aliyar Cyrus Fouladkhah

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05/18/2021

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Gerald Wojtala, Executive Director
International Food Protection Training Institute

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Steve Mandernach, Executive Director
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Certificate # **cc28232c**



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Garett Lewin

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Steve Mandernach, Executive Director
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Certificate # 23a4307c



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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is awarded to

Joel Harris

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Steve Mandernach, Executive Director
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Certificate # b1d629f2



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Julian Dixon-Gordon

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Dr. Aliyar Cyrus Fouladkhah

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Steve Mandernach, Executive Director
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Certificate # 34524460



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Kirk Williams

**in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:**

FSPCA Preventive Controls for Human Food

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Steve Mandernach, Executive Director
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Certificate #687f17d9



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Leonorah Allen

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

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delivered by Lead Instructor

Dr. Aliyar Cyrus Fouladkhah

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05/18/2021

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Steve Mandernach, Executive Director
Association of Food and Drug Officials



Certificate # b546fcf5



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Loria Campbell

in recognition for having successfully completed
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Dr. Aliyar Cyrus Fouladkhah

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Steve Mandernach, Executive Director
Association of Food and Drug Officials



Certificate # 5e4bfb85



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Marsha Johnson

**in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:**

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Dr. Aliyar Cyrus Fouladkhah

completed on

05/18/2021

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Certificate # 0f441694



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Michelle Blake

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Steve Mandernach, Executive Director
Association of Food and Drug Officials



Certificate # **be395f50**



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Raniel Simms

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Dr. Aliyar Cyrus Fouladkhah

completed on

05/18/2021

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Robert Brackett, VP and Director
Institute for Food Safety and Health

A handwritten signature in black ink that reads 'Gerald Wojtala'.

Gerald Wojtala, Executive Director
International Food Protection Training Institute

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Steve Mandernach, Executive Director
Association of Food and Drug Officials



Certificate # 9d64a9bf



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Certificate # 5ab67aa4



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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is awarded to

Rona Burrell

in recognition for having successfully completed
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FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

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05/18/2021

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Steve Mandernach, Executive Director
Association of Food and Drug Officials



Certificate # d9f813b5



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Sean Black

**in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:**

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Dr. Aliyar Cyrus Fouladkhah

completed on

05/18/2021

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Steve Mandernach, Executive Director
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Certificate # 9f46a390



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Shanoy Jones

**in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:**

FSPCA Preventive Controls for Human Food

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completed on

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Steve Mandernach, Executive Director
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Certificate #4221b4d1



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Simone Williams

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Dr. Aliyar Cyrus Fouladkhah

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Certificate # 27a29163

Workshop Evaluation



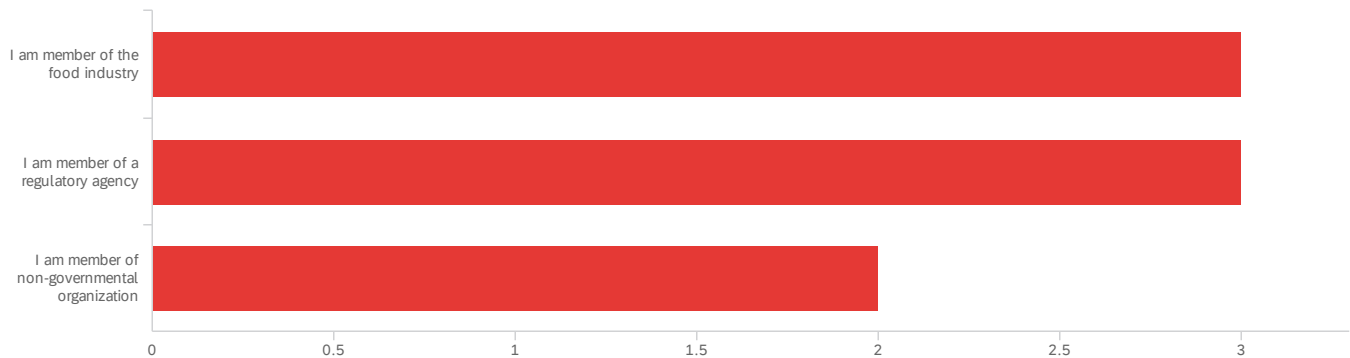
<https://publichealthmicrobiology.education/>

Default Report

2021 FSPCA Certification (5-10 to 18-2021): Lead Instructor: Dr. Aliyar Cyrus Fouladkhah

May 18, 2021 1:21 PM MDT

Q1 - What is your primary career association?

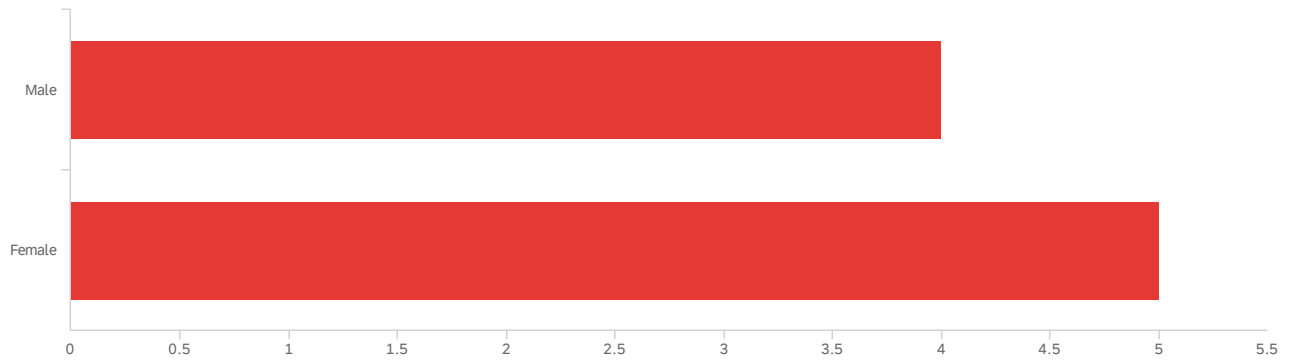


#	Field	Minimum	Maximum	Mean	Std Deviation	Variance	Count
1	What is your primary career association?	1.00	3.00	1.88	0.78	0.61	8

#	Field	Choice Count
1	I am member of the food industry	37.50% 3
2	I am member of a regulatory agency	37.50% 3
3	I am member of non-governmental organization	25.00% 2
		8

Showing rows 1 - 4 of 4

Q2 - What is your gender?



#	Field	Minimum	Maximum	Mean	Std Deviation	Variance	Count
1	What is your gender?	1.00	2.00	1.56	0.50	0.25	9

#	Field	Choice Count
1	Male	44.44% 4
2	Female	55.56% 5

9

Showing rows 1 - 3 of 3

Q3 - How satisfied are you for attending this workshop: 0=Not satisfied at all;

100=extremely satisfied

#	Field	Minimum	Maximum	Mean	Std Deviation	Variance	Count
1	My instructor is knowledgeable of the subject matter.	52.00	100.00	92.88	15.73	247.36	8
2	My instructor communicated effectively.	87.00	100.00	96.38	4.92	24.23	8
3	My instructor stimulated my interest in the subject.	52.00	100.00	91.88	15.94	254.11	8
4	My instructor answered questions thoroughly.	52.00	100.00	90.75	15.67	245.69	8
5	My instructor treated all students with respect.	52.00	100.00	93.88	15.83	250.61	8
6	I would recommend this instructor to my friends.	52.00	100.00	93.75	15.79	249.19	8
7	My knowledge of the subject increased as a result of this workshop.	52.00	100.00	92.67	15.11	228.22	9
8	This workshop made a significant contribution to my career.	53.00	100.00	92.25	15.34	235.19	8

Q4 - Please share any information or feedback you would like with the instructor about your experience in this workshop:

Please share any information or feedback you would like with the instructor...

Workshop curriculum was covered thoroughly and major areas were explored in more details. Instructor pace and delivery made it easy to follow and understand.

This workshop have open my knowledge more on the haccp program

I am very happy about the course and its delivery. I am particularly impressed with the one and one sessions. I am very grateful for the knowledge received and I will use it to expand in my agriculture extension,

Great workshop very thankful for the opportunity to be apart of it. Also very proud to have Dr. A at TSU. Monday and Tuesday class days were perfect for me and my business.

need nutrition facts information, and GFSI certification training thanks in advance

Outstanding workshop and thank you for the opportunity.

This was exelent workshop and hope for my fellow young entrepreneurs will have a chance to grapse the information

End of Report

Recommendations



<https://publichealthmicrobiology.education/>



John Ogonowski and Doug Bereuter Farmer-to-Farmer Program
Volunteer Recommendations Form

Name of Volunteer: **Dr. Aliyar Cyrus Fouladkhah, PhD, MS, MPH, CFS**
Country of Service: Jamiaca Dates of Virtual Assignment: May 11-19, 2020

# of Persons <i>Formally</i> Trained ¹ – male:	6	# of Persons Assisted in any way ² – male:	
# of Persons <i>Formally</i> Trained – female:	10	# of Persons Assisted in any way – female:	
# of Persons <i>Formally</i> Trained – Non-Binary:		# of Persons Assisted in any way –Non-binary:	
# of Persons <i>Formally</i> Trained –Youth:		# of Persons Assisted in any way- Youth:	
# of Persons <i>Formally</i> Trained – total:	16	# of Persons Assisted in any way-total	

****Please review footnotes for definitions of “persons trained” and “persons directly assisted”****

Recommendations Made by the Volunteer:³

Please summarize the recommendations you made to the people/groups/organizations you assisted. Details of the recommendations should be included in the trip report – this is a summary table only.

Recommendation	Category*	Person/group/organization	Time frame to implement change
Implementation and/or modification of existing good manufacturing practices in the participants’ companies to meet and exceed regulatory requirement of domestic and international food safety regulations based information provided in the workshop.	1,2	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 6 months after competition of the assignment.
Identifying new and emerging food safety hazards, including biological, chemical, and physical hazards, in the processing operations by the preventive control qualified individuals (PC QI) trained during the current assignment.	1,4	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 6 months after competition of the assignment.
Incorporating food safety management system and food safety culture as part of the manufacturing of the companies that were presented in the certification workshop.	2,3	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 6 months after competition of the assignment.

¹ **Persons Formally Trained:** number of persons who received technical/instructional training in a “formal” setting: classroom, workshop, institute/university or on-the-job setting with specific learning objectives and outcomes

² **Persons Assisted:** number of persons who receive **any type** of face-to-face or hands-on technical assistance, training or advice from the F2F volunteer, formal or informal, in any setting. (includes people counted as formally trained plus all others)

³ **Recommendations Made by the Volunteer:** The definition of “recommendation” is quite subjective, but might include an improved procedure, a technological or management innovation, a useful product or marketing tool, etc. Volunteers might make numerous detailed recommendations to a variety of hosts. Recommendations should be written in a way that is clear and measurable. *Please try to limit recommendations to no more than six per host.*



Developing the hygienic zones and environmental monitoring discussed in the certification workshop for preventing cross-contamination and cross-contact with pathogens and allergens in their operation.	1,2	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 6 months after competition of the assignment.
Incorporating allergen cross-contact prevention and recall plans as part of the existing operations based on information provided during the certification workshop.	1,2,3	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 6 months after competition of the assignment.
Incorporating food safety and regulatory affairs training for the personnel of the represented companies as part of day-to-day operations, overseen and supervised by the PC QI's certified in the workshop.	1,3	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 6 months after competition of the assignment.
Improving the processing operations based on information discussed during the consultation sessions with 4 companies to ensure exceeding the food safety regulatory requirements.	2,4	Manchester Castor Oil Association and Food Processing and Regulatory Agencies Participated in the Certification.	Withing 3 months after competition of the assignment.
Conduct of food safety and food policies related events in the region based on the training and certification provided to the staff of F2F office in Jamaica.	1,2	F2F Filed Office in Jamaica	Within one year
Design and execution of additional food safety training for stakeholders in the region due to their very positive response for the current assignment and the great regional need for additional training.	2	F2F Filed Office in Jamaica	Within one year

* All recommendations should fall under one of four categories:

1. Economic: improvement of profitability of the farm, business, or enterprise
2. Organizational: improvement to organizational effectiveness, management, and sustainability
3. Environmental: improvement of environmental management and natural resource conservation
4. Financial: improvement in the provision of financial services