National Agricultural Library



DISCLAIMER: The guest speakers' portion of today's event will be recorded. The recording will show full-screen slides only, and we will minimize participants.

You may keep your camera off and use "anon" as your meeting name. (To rename yourself, go to the participants list, click next to your name and enter a new name.)

An announcement will be made when the recording begins and ends.

The recording will be shared on NAL YouTube with all Q&A edited out.



Schedule

10-10:10 Welcome from NAL Director Paul Wester

10:10-10:20 Laurie Beyranevand, Director of the Center for Agriculture and Food Systems (CAFS)

10:20-10:30 Harrison M. Pittman, Director of the National Agricultural Law Center (NALC)

10:30-10:40 Dawanna James-Holly, Food Safety Research Information Office, NAL

10:40-11:00 Dr. James A. Lindsay, National Program Leader for Nutrition, Food Safety

11-11:10 BREAK

11:10-12 Wikipedia Editing Training

12-1 Editing

1-1:30 BREAK

1:30-2 Q&A with guest speakers

2-3 Editing

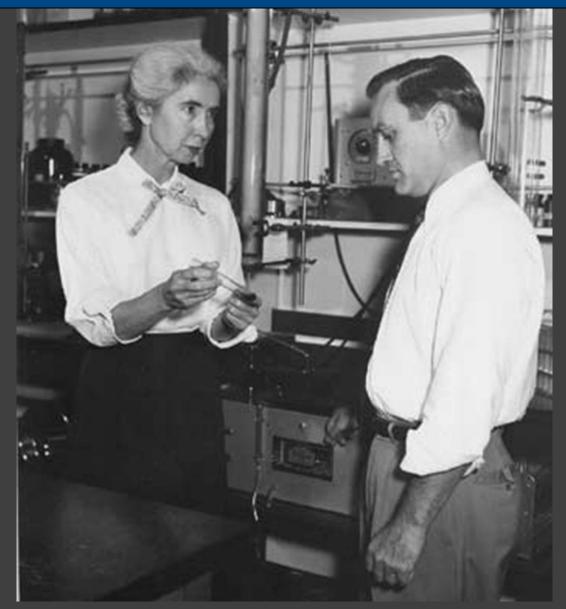


Image from USDA National Agricultural Library, Special Collections by Unknown Department photographer.



Laurie Beyranevand

Professor of Law and Director of Center for Agriculture and Food Systems

FSMA resources from the Center for Agriculture and Food Systems



Our Mission

The Center for Agriculture and Food Systems develops tools and resources for food and agricultural stakeholders across the country. Working with stakeholder groups as partners, we lend our law and policy expertise to help support a more sustainable, just, and equitable food system.



CAFS PROJECTS

The Center for Agriculture and Food Systems develops tools and resources for food and agricultural stakeholders across the country. Ahead, learn more about how we're lending our law and policy expertise to build a more sustainable, just, and equitable food system.









EXTENSION LEGAL SERVICES INITIATIVE

The Extension Legal Services Initiative answers farmers' and food producers' pressing legal questions about food safety compliance.

The Food Safety Modernization Act (FSMA), which became law in 2011, is the most sweeping overhaul of our federal food safety laws in seven decades. With it came seven new sets of regulations, such as the Produce Safety Rule, which governs the growing, harvesting, packing, and holding of produce grown for human consumption. As this and other FSMA rules are now being rolled out gradually for businesses of different sizes, farmers and food producers are not only subject to new regulations—they also face more drastic penalties if they don't comply. These changes raise new legal questions, and the Extension Legal Services Initiative helps to answer them.

CAFS and partners at University of Vermont Extension's <u>Northeast Center to Advance Food Safety</u> had been fielding many of these questions, recognizing an increasing need for farmers and food producers to gain clarity around legal issues related to compliance and liability. We launched the Extension Legal Services initiative in late 2019 to understand stakeholders' most common questions about FSMA, conduct the legal research needed to answer them, and to develop educational materials (factsheets, webinars, etc.) disseminating key information. These resources are now available on the project website at <u>elsi.necafs.org</u>.

Students in Vermont Law School's Food and Agriculture Clinic, which is based at CAFS, have been deeply involved. They presented their work to date in two webinars in 2019 and at several conferences in 2019-2020, and have been producing the fact sheets that address the most common legal questions associated with FSMA compliance.

LEARN MORE













FSMA PSR STATE IMPLEMENTATION MAP

The Food Safety Modernization Act's Produce Safety Rule (FSMA PSR) requires an increased level of cooperation between federal and state agencies. States have assessed their produce landscape and established produce safety programs best suited to their individual needs. Therefore, the regulatory oversight, the responsibility for enforcing, and the enforcement approach varies by state.

https://elsi.necafs.org/map/1





FSMA PSR COVERAGE AND EXEMPTIONS FOR FARMS WITH MULTIPLE BUSINESS ENTITIES

The existence of separate legal business entities for different aspects of a farm's operation may affect the farm's eligibility for an exemption under the FSMA Produce Safety Rule (FSMA PSR). However, forming two separate entities on paper alone is likely not sufficient to establish separate operations for purposes of exemption eligibility.

https://elsi.necafs.org/fsma-psr-coverage-and-exemptions-farms-multiple-business-entities



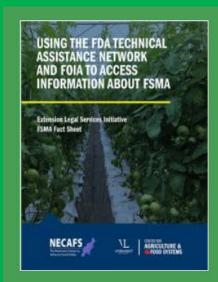


FSMA SUPPLY CHAIN PROGRAM REQUIREMENTS FOR PROCESSORS AND THEIR PRODUCE SUPPLIERS

This factsheet explains which processing facilities must comply with the FSMA PCHF supply chain requirements. For those facilities that must have a supply chain program in place, the factsheet describes the steps they must take to approve produce farms as suppliers, including the alternative options available to processors sourcing from exempt and qualified exempt farms and from qualified farm mixed-type facilities.

https://elsi.necats.org/fsma-supply-chain-program-requirements-processors-and-their-produce-suppliers



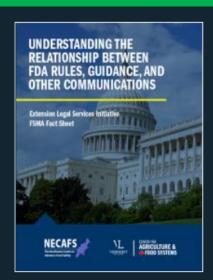


USING THE FDA TECHNICAL ASSISTANCE NETWORK AND FOIA TO ACCESS INFORMATION ABOUT FSMA

The FDA Technical Assistance Network is a resource for the food safety community that answers specific questions about FSMA compliance. However, the answers to these questions are considered the property of the question-asker and therefore are not publicly available. The Freedom of Information Act (FOIA) provides an avenue for entities to request access to information from the federal government that is not otherwise made publicly available. There are considerations, however, that may limit the amount and type of information that the government can release in response to a FOIA request. This factsheet explores these options and the considerations relevant to making TAN responses available to the public.

https://elsi.necats.org/using-fda-technical-assistance-network-and-fola-access-information-about-fsma



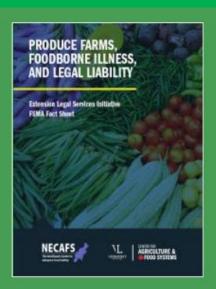


UNDERSTANDING THE RELATIONSHIP BETWEEN FDA RULES, GUIDANCE, AND OTHER COMMUNICATIONS

Producers subject to the Food Safety Modernization Act's Produce Safety Rule (FSMA PSR) have asked questions about the process for changing the FSMA PSR, and about the relationship between the Food and Drug Administration's (FDA) rules, guidance, and other communications. This factsheet describes the process for establishing and changing the FSMA PSR, and explains the relative legal effect of FDA regulations, guidance, and other FDA communications, particularly those that come through the Technical Assistance Network (TAN) and Produce Safety Network (PSN).

https://elsi.necafs.org/understanding-relationship-between-fda-rules-guidance-and-other-communications





PRODUCE FARMS, FOODBORNE ILLNESS, AND LEGAL LIABILITY

Producers are asking about their liability if a foodborne illness is traced back to their produce operation. Generally speaking, a producer could face civil or criminal liability regardless of whether they knew the produce was contaminated or they are covered by the Food Safety Modernization Act's Produce Safety Rule (FSMA PSR). However, compliance with the FSMA PSR may help mitigate a producer's financial or criminal responsibility in the event of a lawsuit.

https://elsi.necafs.org/produce-farms-foodborne-illness-and-legal-liability



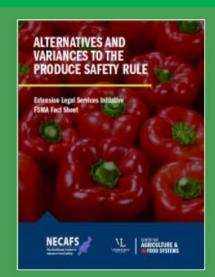


PRODUCE SAFETY RULE INSPECTIONS AND THIRD-PARTY AUDITS

Produce growers have asked about the difference between produce audits and FSMA PSR inspections, particularly regarding any legal protections or obligations that result as a consequence of being found in or out of compliance during a FSMA PSR inspection, or from succeeding or failing to meet an audit's acceptance criteria. This factsheet helps to distinguish between audits and inspections, and discusses how they may impact a producer's liability.

https://elsi.necafs.org/produce-safety-rule-inspections-and-third-party-audit





ALTERNATIVES AND VARIANCES TO THE PRODUCE SAFETY RULE

The Food Safety Modernization Act's Produce Safety Rule (FSMA PSR) provides for alternatives and variances to the regulatory standards in certain circumstances. Alternatives require no preapproval and are limited to certain standards for agricultural water quality testing. Variances enable a state, foreign, or Tribal government authority to petition the Food and Drug Administration (FDA) to approve different standards for nearly all of the FSMA PSR standards. In either case, the FDA requires evidence that the different measure(s) used provides the same level of public health protection as the standards established by the FSMA PSR, which is a high burden to meet.

<u> https://elsi.necals.org/alternatives-and-variances-produce-salety-rule</u>



For more information visit:

https://www.vermontlaw.edu/academics/centers-and-programs/center-for-agriculture-and-food-systems

Contact us at cafs@vermontlaw.edu

Follow us on social media: @CAFSCenter on IG and Twitter





Harrison Pittman

Director, National Agricultural Law Center



The National Agricultural Law Center

The nation's leading source of agricultural and food law research and information

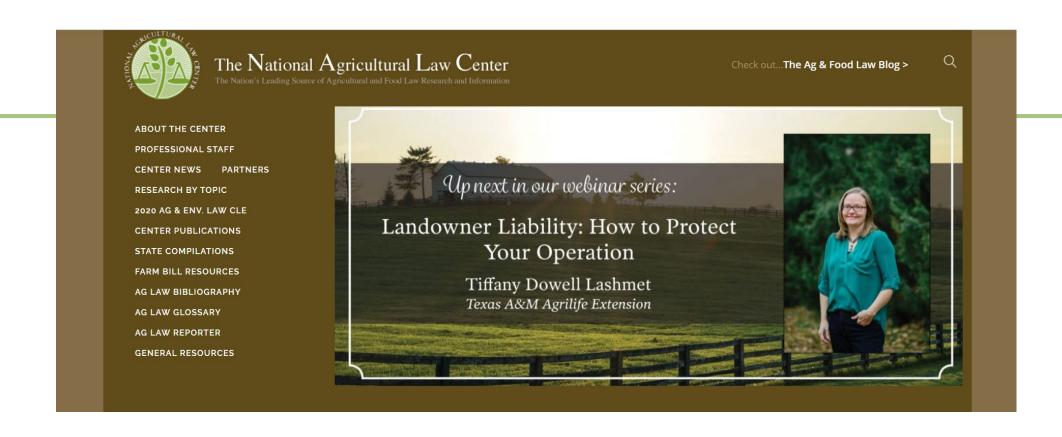
Food Safety Modernization Act and the NALC

Harrison Pittman
Director

About the Center

- The National Agricultural Law Center is the nation's leading source for agricultural and food law research and information.
 - Created in 1987, the NALC is a unit of the University of Arkansas System Division of Agriculture
 - The Center also works in close partnership with the USDA Agricultural Research Service, National Agricultural Library
- We provide objective, non-partisan research and information regarding laws and regulations affecting agriculture





www.nationalaglawcenter.org



Visit our Website

ABOUT THE CENTER

PROFESSIONAL STAFF

PARTNERS

RESEARCH BY TOPIC

2020 AG & ENV. LAW CLE

CENTER PUBLICATIONS

STATE COMPILATIONS

FARM BILL RESOURCES

AG LAW BIBLIOGRAPHY

AG LAW GLOSSARY

AG LAW REPORTER

GENERAL RESOURCES

Administrative Law Animal Identification Aquaculture Biosecurity **Business Orgs** Clean Air Act Clean Water Act Commercial Trans. Conservation Programs Cooperatives Disaster Asst/Crop Ins Estate & Taxation **Food Labeling** International Law Labor Landowner Liability **Local Food Systems** Nat'l Organic Program Native American Ag Packers & Stockyards **Pesticides** Renewable Energy **Specialty Crops Urbanization & Aq**

Agritourism ADR **AFOs** Animal Welfare Bankruptcy Biotechnology Checkoff Climate Change **Commodity Programs** Corp. Farming COOL **Environmental Law Finance & Credit Food Safety Industrial Hemp International Trade Marketing Orders Nutrition Programs** PACA **Production Contracts** Secured Trans. Sustainable Ag **Water Law**

- Reading Rooms are one of our major online resource components
- Links are provided to major statutes, regulations, case law, Center-published research articles, and numerous other research resources



Food Safety Resources

READING ROOM MENU

ADMINISTRATIVE LAW

AGRICULTURAL LEASES

AGRITOURISM

ALTERNATIVE DISPUTE RESOLUTION

ANIMAL FEEDING OPERATIONS

ANIMAL IDENTIFICATION

ANIMAL WELFARE

AQUACULTURE

BANKRUPTCY

BIOSECURITY

BIOTECHNOLOGY

BUSINESS ORGANIZATIONS

CHECKOFF PROGRAMS

CLEAN AIR ACT

CLEAN WATER ACT

CLIMATE CHANGE

COMMERCIAL TRANSACTIONS

COMMODITY PROGRAMS

CONSERVATION PROGRAMS

COOPERATIVES

CORPORATE FARMING LAWS

COUNTRY OF ORIGIN LABELING

DISASTER ASSISTANCE / CROP INSURANCE

ENDANGERED SPECIES ACT

ENVIRONMENTAL LAW

ESTATE PLANNING AND TAXATION

FINANCE AND CREDIT

FOOD LABELING

>> FOOD SAFETY

FORESTRY

INDUSTRIAL HEMP

INTERNATIONAL AGRICULTURAL LAW AND

ORGANIZATIONS

Food Safety

Overview

The United States food regulatory system has developed piecemeal over the last century, generating new rules and regulations in response to emerging food problems. As a result, an organizational structure allocates to various government agencies differing responsibilities for specific food safety concerns. A key to effective regulation within this complex and fragmented system is interagency cooperation and cooperation between these agencies and public and private stakeholders. Although this overview focuses on federal regulation of food



Note: Recently added resources are posted at the top of the applicable sections.

Major Statutes

Egg Products Inspection Act, 21 U.S.C. §§ 1031-1056

FDA Food Safety Modernization Act of 2011, Pub. L. 111-353, 124 Stat. 3885 (2011)

Federal Food, Drug, and Cosmetic Act, 21 U.S.C. §§ 301-399

Federal Insecticide, Fungicide, and Rodenticide Act, 7 U.S.C. §§ 135-136y

Federal Meat Inspection Act, 21 U.S.C. §§ 601-695

Poultry Products Inspection Act, 21 U.S.C. §§ 451-472

Regulations

- Statutes
- Regulations
- Center research publications
- CRS Reports
- Ag LawBibliography
- Other Gov't resources





Dawanna James-Holly, PhD

Food Safety Research Information Office (FSRIO)



Food Safety Research Information Office Virtual Introduction

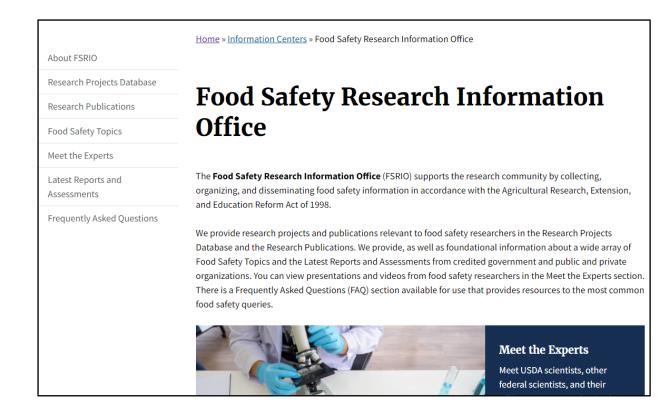
Dawanna James-Holly, PhD FSRIO Technical Information Specialist



Introduction

Participants of this webinar will:

- Learn about the FSRIO mission and its information products
- Discover ways to navigate across the FSRIO webpages
- Gain an in-depth understanding about how to use three of the key information products





Introduction

United States
Department of
Agriculture
1862

National Agricultural Library 1862 Agricultural Research Service 1953 Food Safety Research Information Office (FSRIO) 1998



Food Safety Research Information Office

- History
- Mission
 - Prevent duplication of food safety research
 - Assess food safety research needs and priorities
- Audience
- Content Highlights

Home » Information Centers » Food Safety Research Information Office About FSRIO Research Projects Database **Food Safety Research Information** Research Publications Office **Food Safety Topics** Meet the Experts The Food Safety Research Information Office (FSRIO) supports the research community by collecting, Latest Reports and organizing, and disseminating food safety information in accordance with the Agricultural Research, Extension. Assessments and Education Reform Act of 1998. Frequently Asked Questions We provide research projects and publications relevant to food safety researchers in the Research Projects Database and the Research Publications. We provide, as well as foundational information about a wide array of Food Safety Topics and the Latest Reports and Assessments from credited government and public and private organizations. You can view presentations and videos from food safety researchers in the Meet the Experts section. There is a Frequently Asked Questions (FAQ) section available for use that provides resources to the most common food safety queries. Meet the Experts Meet USDA scientists, other federal scientists, and their

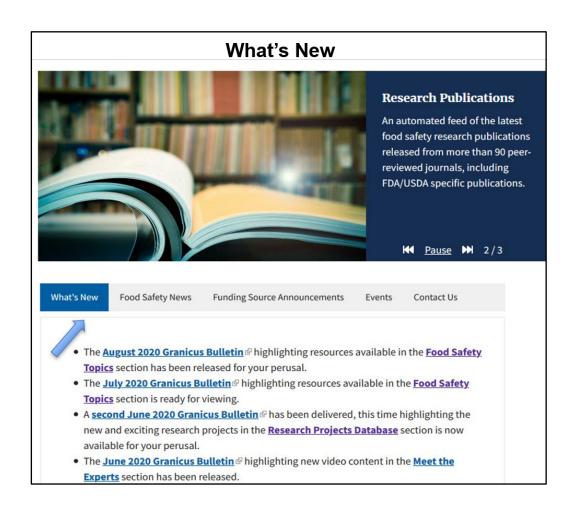
Learn more at: https://www.nal.usda.gov/fsrio

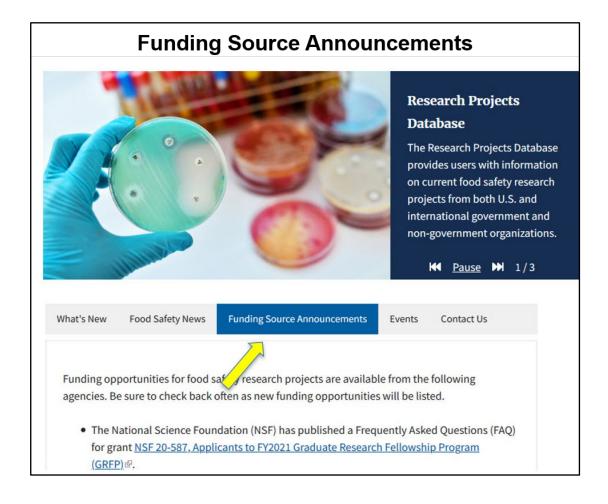
FSRIO Key Information Products

- Research Projects Database: Extensive collection of over 16K food safety research projects funded by U.S. and international agencies, and private organizations (https://www.nal.usda.gov/fsrio/research-projects/).
- Research Publications Feed: Link to more than 200+ digital peer-reviewed food safety/food science journals (https://www.nal.usda.gov/fsrio/research/publications).
- Meet the Experts: Showcases USDA, other federal scientists, and their affiliates
 presenting food safety research through MS PowerPoint presentation's and videos
 (https://www.nal.usda.gov/fsrio/experts).



About FSRIO







Latest Reports and Assessments

- Recent Findings
- Scientific Reviews
- Guidance Documents
- Action Plans
- Science Blueprints

Learn more at: https://www.nal.usda.gov/fsrio/latest-reports-and-assessments-0





Food Safety Topics



Provides resources and information across 14 key topic areas including:

- Antimicrobial Resistance
- **Bacterial Pathogens**
- Chemical Contaminants
- Food Processing and Technology
- Food Defense
- Microbial Ecology of Biofilms
- **Natural Toxins**
- **Predictive Microbiology**
- Food Safety Modernization Act
- Preventative Food Systems Sanitation and Quality Standards
- Parasites, Viruses and Prions
- **Emerging Topics**
- Food Safety Data

Learn more at: https://www.nal.usda.gov/fsrio/food-safetytopics-0



Questions & Answers

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To learn more about FSRIO, go to https://www.nal.usda.gov/fsrio



Dr. James Lindsay

Senior National Program Leader, Food Safety, USDA



USDA-ARS NATIONAL PROGRAM 108: FOOD SAFETY RESEARCH

2021- 2025 Action Plan National Program 108 Food Safety

Vision

Enhance and protect public health and agriculture through the development of technologies, strategies, and data that safeguard food from pathogens, toxins, and chemical contaminants during production, processing, and preparation, thus increasing the safety of the U.S. food supply.

Mission

The Program's *mission* is to provide through research, the means to ensure that the U.S. food supply is safe for consumers; and that food and feed meet domestic and foreign regulatory requirements.

Component 1. Foodborne Contaminants

Problem Statements

- 1. Characterize the Movement, Structure, and Dynamics of Microbial Populations.
- 2. Characterize the Systems Biology of Microorganisms in the Food Continuum.
- 3. Develop Technologies for Detecting and Characterization of Microbial Contaminants.
- 4. Elucidating the Methodology, Toxicology, and Toxinology for Detecting and Characterizing Chemical and Biological Contaminants.
- 5. Develop, Validate and Implement Intervention and Control Strategies to Reduce or Eliminate Pathogens in the Food System.
- 6. Develop Predictive Microbiology Models and Informational Databases.
- 7. Develop Solutions to Reduce the Impact of Foodborne Antimicrobial Resistant Microorganisms.

NP108 Food Safety Program Goal

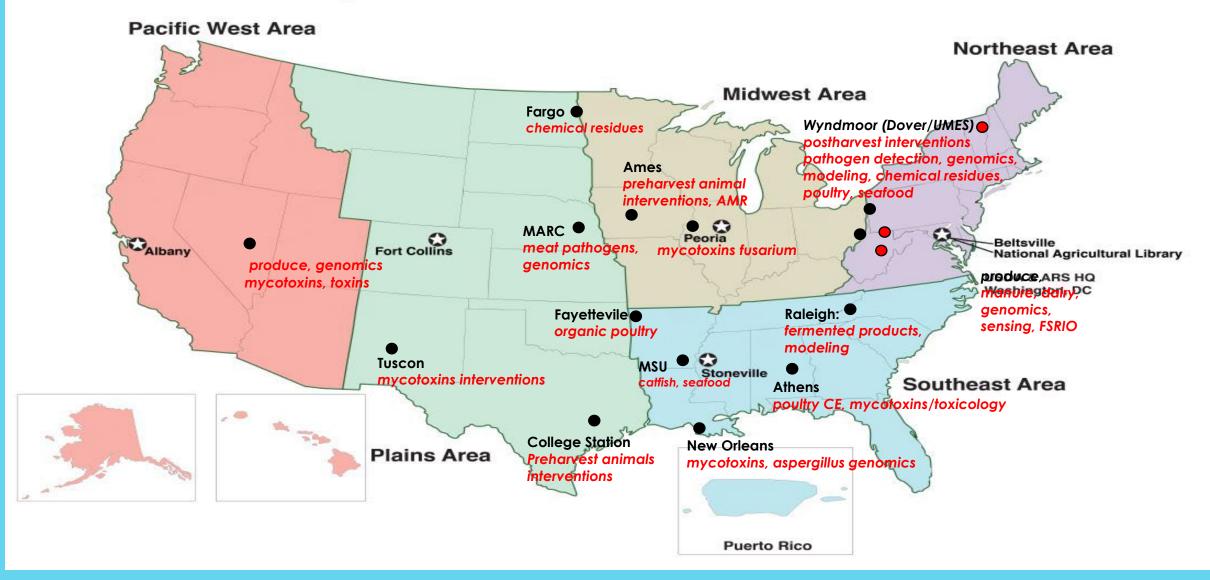
In *collaboration* with regulatory agencies, industry, academia and other stakeholder and partners, the Program through research provides the means to ensure that the food supply is safe for consumers and that food and feed meet foreign and domestic regulatory requirements. *Research* seeks ways to *assess, control or eliminate* potentially harmful food contaminants, including both introduced and naturally occurring *pathogenic bacteria*, *viruses and parasites*, *toxins and non-biological-based chemical contaminants*, *mycotoxins and plant toxins*.

Technology Driven: mixture of basic & applied research: accomplishments & outcomes after evaluation & validation, are utilized in national & international strategies delivering research results & advances to regulatory agencies, commodity organizations, industry, academia, research & extension agencies & consumers.

Programs major stakeholders (FSIS/FDA/CDC etc.), Collaborate with agencies/organizations, industry and academic researchers in (> 60) countries internationally.



Agricultural Research Service Research Locations



Food Safety Research Falls Under Various Goals/Plans

USDA Strategic Goal 7.

https://www.usda.gov/sites/default/files/documents/usda-strategic-plan-2018- 2022.pdf

REE Goal 5, Food Safety. Performance Measure 1.

https://www.ars.usda.gov/ARSUserFiles/00000000/NPS/OAA/Annual%20Report%20on%20Science/ARS %20Annual%20Report%20on%20Science%20FY%202018.pdf

ARS Strategic Plan for 2018-2022. https://www.ars.usda.gov/ARSUserFiles/00000000/Plans/2018-2020%20ARS%20Strategic%20Plan.pdf

ONP Food Safety Program Action Plan 2021-2025 https://www.ars.usda.gov/ARSUserFiles/np108/NP%20108%20Action%20Plan%202021-2025%20final%20for%20WEB.pdf

The Office of National Programs web site

https://www.ars.usda.gov/nutrition-food-safetyquality/food-safety-animal-and-plant-products/

https://www.ars.usda.gov/ARSUserFiles/np 108/Annual%20Report/108%20RRAccompli shment%20Documentforweb0213.pdf

https://www.ars.usda.gov/ARSUserFiles/np 108/Annual%20Report/108%20RRAccompli shment%20Report%20Publicationsforweb0 213.pdf

Other Critical Resource: https://www.nal.usda.gov/fsrio

The initial focus within FSMA was the Produce Safety Rule, and the Food Safety Program established Agreements with the FDA to conduct research which addressed issues within the Rule.

Pathogen Introduction into Environment and on/in Produce

- prevalence and levels in environment
- prevalence and levels in water sources
- production (farming) systems
- adjacent land use, buffer zones
- environmental factors
- transference: edible surfaces/internally
- soil amendments
- water
- farm animals, wildlife

Produce Safety and Microbiology Research, Albany, CA

Identify environmental factors that affect the persistence and transmission of enteric pathogens in the produce production environment for risk assessment

- 5-years prevalence data for enteric pathogens in watersheds near leafy green growing regions of California (Salinas, CA)
- Developed a predictive geospatial risk assessment model (PGRAM) to estimate the spread of pathogens in 5- watersheds in produce production environment.
- Outcome: The prevalence of enteric pathogens data enabled the generation of time-dependent incidence maps to inform FDA, growers and exporters of indicators of elevated pathogen risk.

https://doi:10.3389/fcimb.2014.00030

Use of untreated biological soil amendment of animal origin

- Determination of appropriate time interval between manure application to soils and crop harvest to ensure reduction/die-off of foodborne pathogens in soils.
- Outcome: Provides farmers with a specific factor that affects and promotes pathogen survival in pre-harvest produce growing environments.
- Outcome: Two large multi-year data sets for FDA analysis, data for model development, and use in their rule-making progress

https://doi.org/10.1128/AEM.02392-18

https://doi.org/10.1111/risa.13491

https://doi: 10.1128/AEM.02418-20

Water: Potential sources and routes of contamination relevant to agricultural water in the pre-harvest produce production setting.

• Collaborated (through the CONSERVE Project) on determining E. coli levels in surface waters in the Mid-Atlantic and applying proposed FSMA standards on bacterial die-off for their appropriate use in water.

https://www.ars.usda.gov/research/publications/publication/?seqNo115=365007

https://doi: 10.1128/AEM.00342-20.

https://doi.org/10.1016/j.envres.2019.02.019

https://doi: 10.1371/journal.pone.0229365.

Develop and validate novel monitoring methods for the microbial quality of irrigation water sources.

- Application of the UAV-based and drone hyperspectral imaging to quantify lateral patterns of indicator and pathogen bacteria concentrations in irrigation ponds.
- Quantify movement indicators and pathogens from bottom sediment to stream water column at base flow conditions.
- Develop the microbial fate and transport modeling capabilities for APEX and the microbial index modeling method for sitespecific evaluation of risks exceeding microbial water quality standards in surface water sources for irrigation.

https://doi.org/10.1016/j.scitotenv.2019.135757 https://doi.org/10.3390/w12061708 https://fedtechmagazine.com/media/video/drones-search-irrigation-water-contamination

BARC: Wash Water

• ARS research was used by the FDA to develop the FSMA Rule/Guidance Documents. Specifically, research was cited in the FSMA guidance document "Guide to Minimize Food Safety Hazards of Fresh-cut Produce" (21 CFR Part 117. Docket No. FDA–2018–D–3583) as they pertain to wash water sanitation and prevention of pathogen cross-contamination.

https://doi: <u>10.4315/0362-028X.JFP-10-429</u> https://doi: <u>10.4315/0362-028X.JFP-16-258</u>

https://doi: <u>10.1016/j.fm.2017.09.013</u>

• In addition to the above FSMA Preventive Control for Human Food Rule, ARS studies on temperature control for food safety was also used by the FDA in the FSMA Sanitary Transportation of Human and Animal Food Rule. Two USDA publications were [supposedly] cited by the FDA for the Uniform Food Code, which was further included in this Sanitary Transportation Rule. (note this needs confirmation)

https://doi: <u>10.4315/0362-028x-72.10.2038</u>

https://doi: 10.1111/j.1750-3841.2010.01722.x

Meat Safety and Quality, Clay Center, NE Pathogens such as *E. coli* O157:H7 can be transported from a cattle feedlot to leafy greens

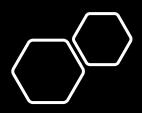
Outcome: Leafy Green industry guidance set-back distances were at the time, which were 400 feet (120 meters) from the edge of the crop to the edge of the concentrated animal feeding operation (CAFO). In 2018, revised LGMA food safety guidelines extended the guidance on setback distances to 1,200 feet (366 m) from the edge of CAFOs with >1,000 head, and 1 mile (1.6 km) from the edge of CAFOs with >80,000 head.

https://doi.org/10.4315/0362-028X.JFP-18-601

https://lgma.ca.gov/

10 Minute Break

Wikipedia Editing Training



Welcome!

Jamie E. Flood, Wikipedian-in-Residence at the USDA National Agricultural Library Wikipedia Username: @Jamie-NAL

Assistance and training help:

Ariel Cetrone, Wikimedia D.C. Institutional Partnerships Manager, Washington D.C.

Wikipedia Username: @Ariel Cetrone (WMDC)

National Agricultural library: one of five national libraries of the United States; world's largest agricultural library and collection devoted to agriculture and its related sciences

Wikimedia D.C.: Regional outreach organization for Wikipedia and other projects of the Wikimedia Foundation. Their mission is to promote participation in Wikimedia projects in the DC Metro area.

Training agenda

- Quick tasks for getting started
- What is Wikipedia? & Wiki projects
- Why edit? & Wikipedia's gender gap
- Basics and policies
- Article anatomy
- Adding/Editing Content
- Uploading images
- Creating new articles

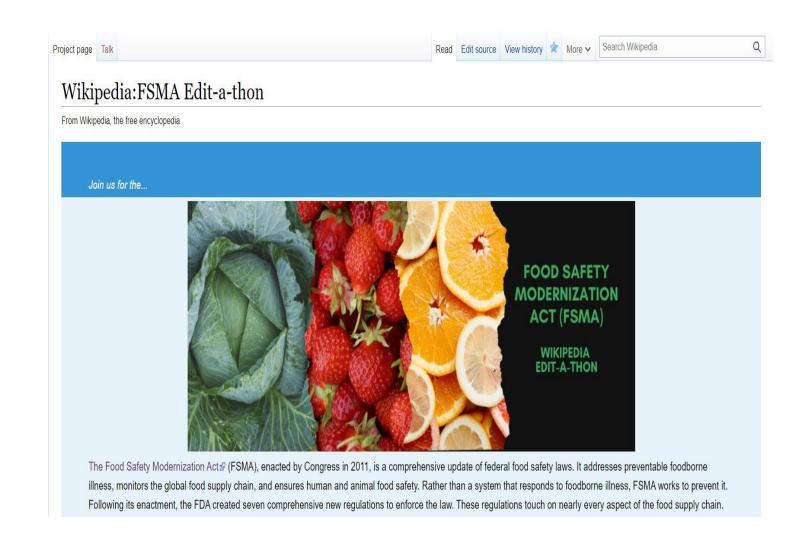
Getting started: Create a username/sign-in

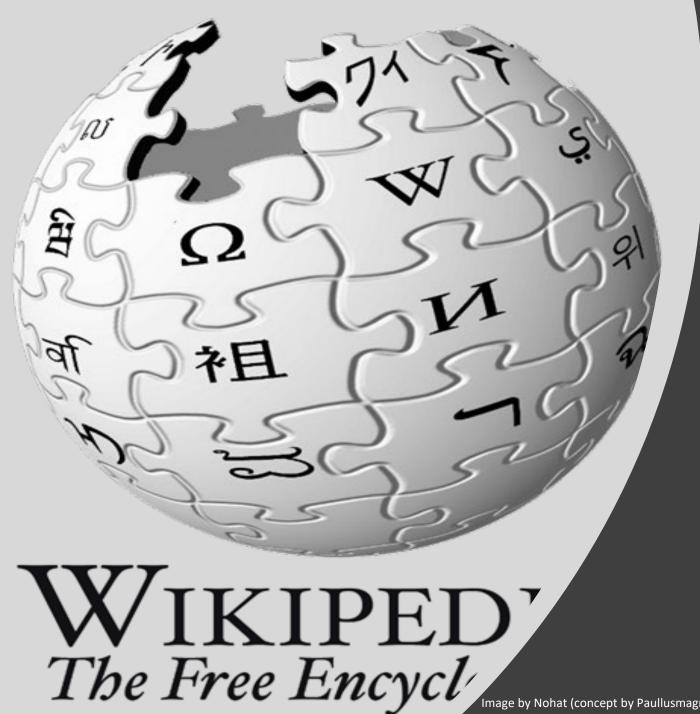
	Not logged in Talk Contribution: Create account
	Search Wikipedia
ccount	
(help me choose)	Wikipedia is made by people like you.
rd	851,394,955 edits
again ptional)	5,702,628 articles
act data for detecting bots?	121,967
i against automated account y ask you to enter the words v in the box (more info):	recent contributors
ity check	

Wiki Event Page

https://en.wikipedia.org/ wiki/Wikipedia:FSMA Edi t-a-thon

Or search en.Wikipedia.org "Wikipedia:FSMA Edit-athon"





What exactly is it?

Image by Nohat (concept by Paullusmagnus)

Wikipedia – the 21st Century Encyclopedia

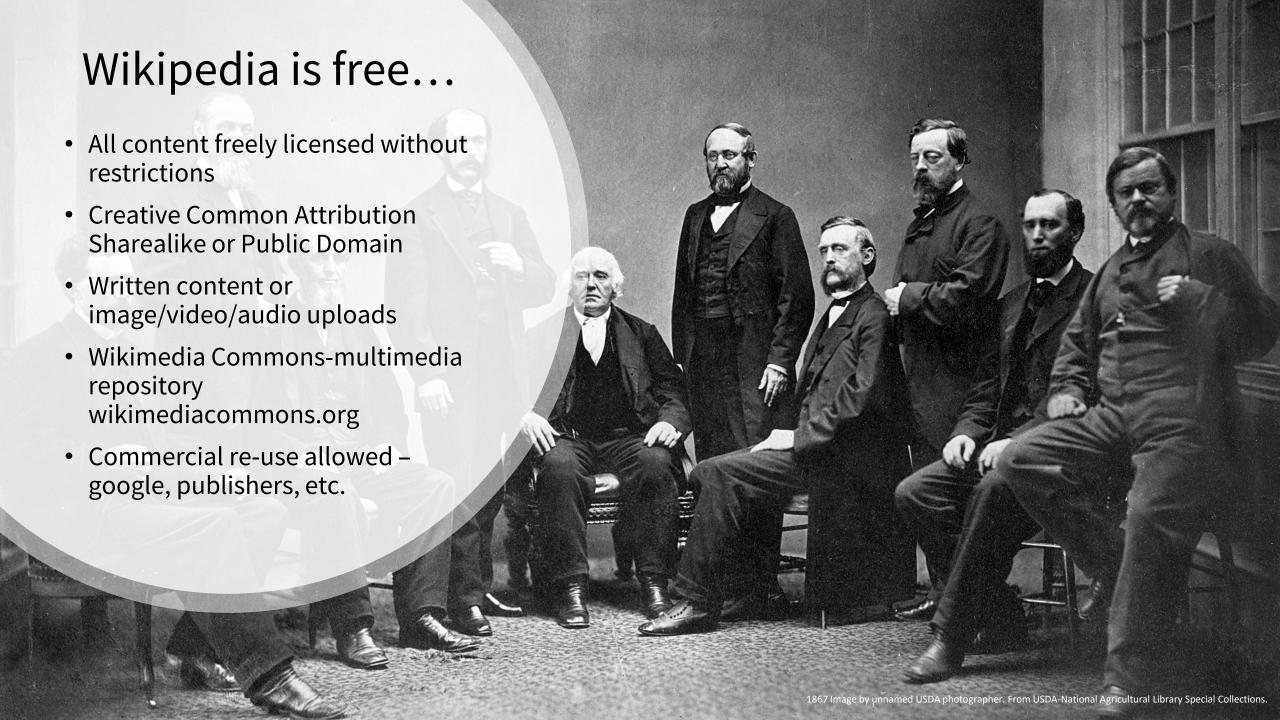
"Imagine a world in which every single person on the planet is given free access to the sum of all human knowledge. That's what we're doing."

- Jimmy Wales, co-founder, Wikipedia



About Wikipedia

- Free! Complete. 100%
- Created and edited by volunteers
- Overseen by nonprofit Wikimedia Foundation
- All edits and versions recorded forever (via revision history)
- 6+ million articles, 270+ languages
- 75k active editors/month, 11k very active editors a month



Wikipedia Basics and Policies



Wikis?

- A website where anyone can edit any page at any time
- Meant to be "quick"
- Remembers all versions (nothing ever destroyed)
- Hyperlinks between pages



- Neutral Point of View written so all sides can agree
- Notability significant independent sources - > help prove importance
- Verifiability using reliable sources to reference information
- No original research point to existing scholarship
- Assume good faith start with congenial spirit
- Conflicts of interest disclose and abide by terms of service

Wikipedia's Gender Gap

Content gender gap

November 2014

15%

*English language Wikipedia

January 2020 18.25%

*English language Wikipedia

Addressing the gender gap

- Engagement through edit-a-thons, training opportunities and Wikiprojects like Women in Red
- Partnerships with nonprofits*, colleges/universities, government entities, research institutions and beyond

*75% of nonprofit employees are female. These nonprofits include educational, scientific, and literary organizations.

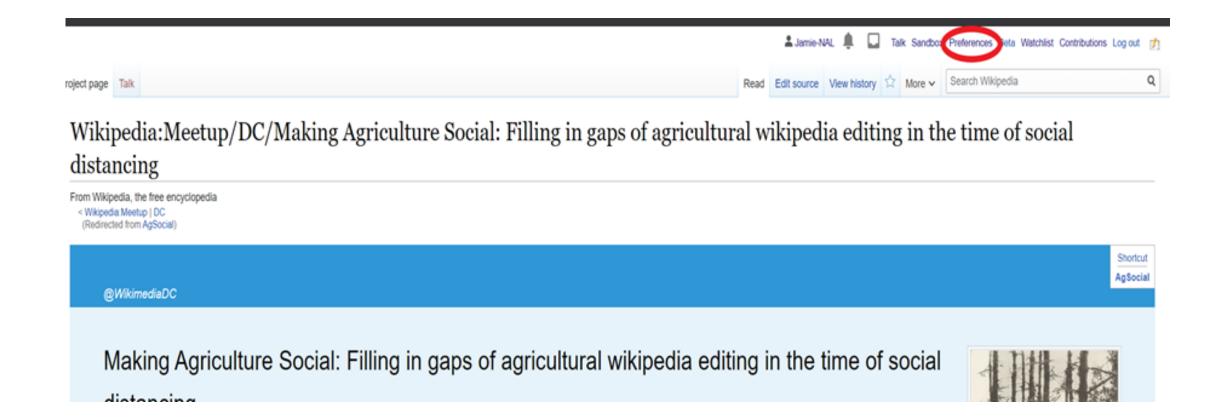
*Source: The White House Project's 2009 Report, Benchmarking Women's Leadership



Set preferences

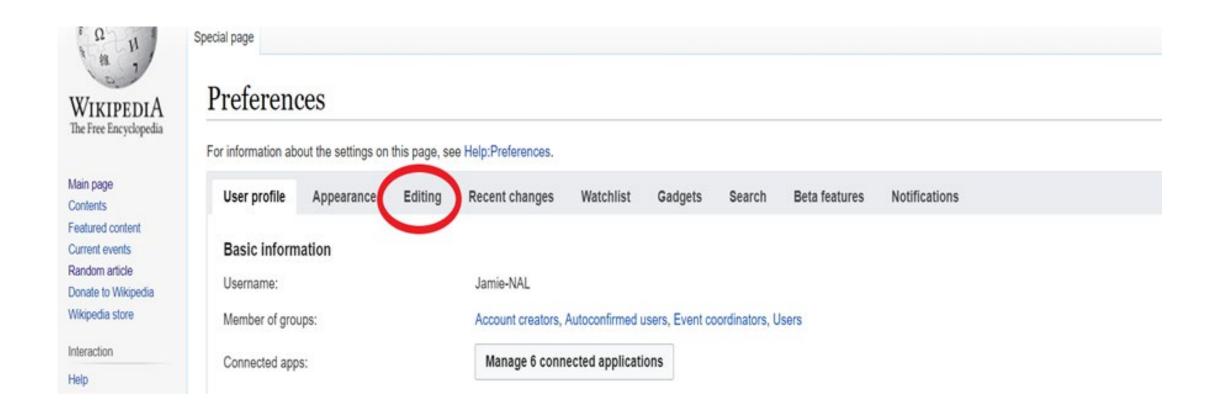
Set editing preferences: Visual Editor

- 1. Open the Wiki event page or any Wikipedia article
- 2. Select "Preferences" (top right of the page)



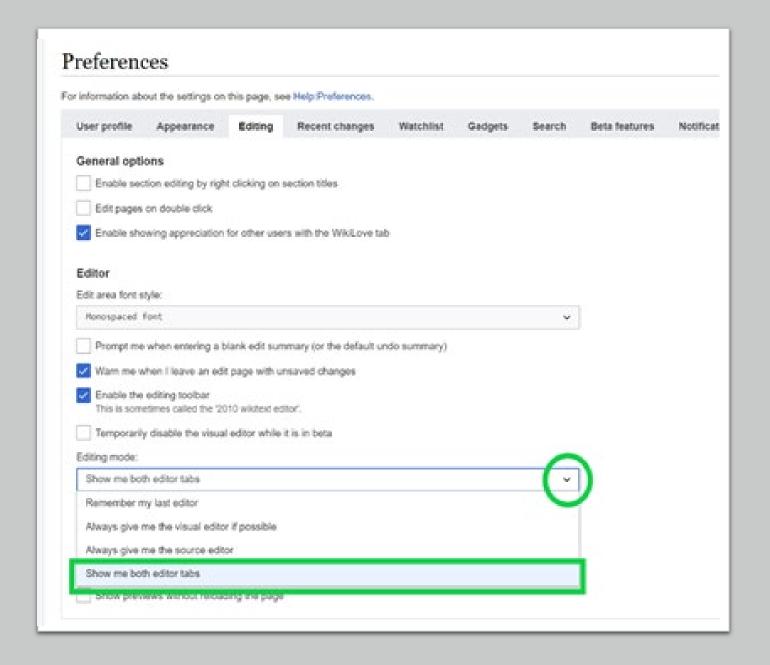
Set editing preferences: Visual Editor

3. Select the "Editing" tab



Set editing preferences: Visual Editor/editor type

- 4. Scroll down to "Editor"
- 5. (Make sure temporarily disable the visual editor isn't checked)
- 6. Under "Editing mode" click the down arrow and choose "show me both editor tabs"
- 7. Click save (bottom left)



User page

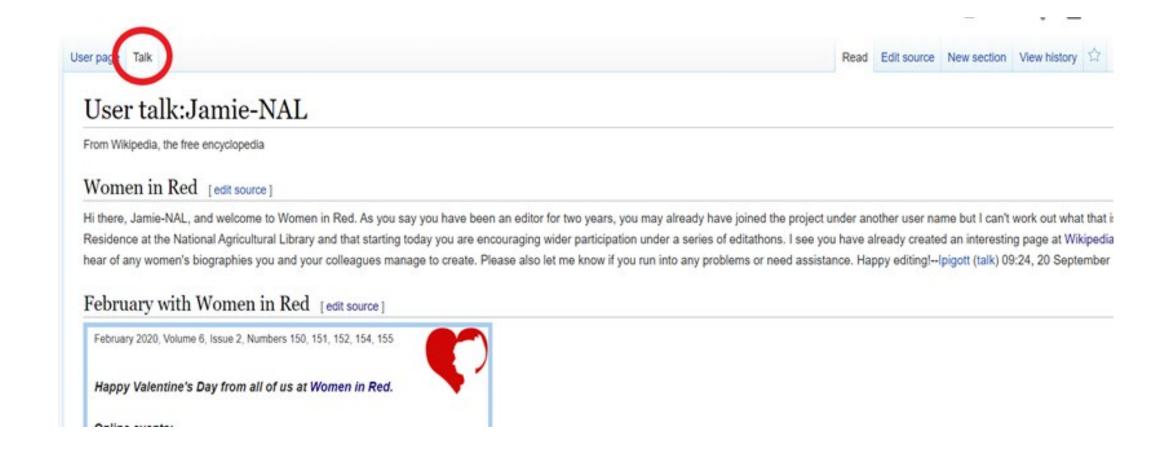
User page

- All users/editors have a user page
- Access user page by selecting your username (top right)
- Opportunity to share information and interests (lets other editors know you're real)
- Use is optional



Talk page

Place to receive messages and communicate with other users



Article anatomy/ navigation

Article anatomy





This article's use of external links may not follow Wikipedia's policies or guidelines. Please improve this article by removing excessive or inappropriate external links, and converting useful links where appropriate into footnote references. (August 2019) (Learn how and when to remove this template message)

The **Food Safety Modernization Act (FSMA**) was signed into law by President Barack Obama on January 4, 2011. The FSMA has given the Food and Drug Administration (FDA) new authorities to regulate the way foods are grown, harvested and processed. The law grants the FDA a number of new powers, including mandatory recall authority, which the agency has sought for many years. The FSMA requires the FDA to undertake more than a dozen rulemakings and issue at least 10 guidance documents, as well as a host of reports, plans, strategies, standards, notices, and other tasks.

The law was prompted after many reported incidents of foodborne illnesses during the first decade of the 2000s and was largely crafted by members of the Grocery Manufacturers Association. Tainted food has cost the food industry billions of dollars in recalls, lost sales and legal expenses.

This bill is similar to the Food Safety Enhancement Act which passed the House in 2009. It is considered the first major piece of federal legislation addressing food safety since 1938. [1] It is also the first piece of legislation to address intentional adulteration and Food Defense. [2]

Contents [hide]

- 1 Background
- 2 Legislative history
 - 2.1 Tester-Hagan Amendment
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 - 3.1 Impact and fees
 - 3.2 Prevention
 - 3.3 Inspection and compliance
 - 3.4 Response to contaminants/violations

1

Lead paragraph

Main photo & infobox



FDA Food Safety Modernization Act



This bill is similar to the Food Safety Enhancement Act which passed the House in 2009. It is considered the first major piece of federal legislation addressing food safety since 1938.^[1] It is also the first piece of legislation to address intentional adulteration and Food Defense.^[2]

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 - 5.1 Alcoholic beverage facilities exemption
- 6 See also
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Sections



Background [edit | edit source]



Legislative history

301 et seq.

Titles

U.S.C.

amended

sections

created

- Introduced in the House of Representatives as H.R.2751 by Betty Sutton (D-OH) on June 8, 2009
- Committee consideration by House Energy and Commerce and House Ways and Means
- Passed the House on June 9, 2009 ([1] ☑)
- Passed the Senate on December 19, 2010 (Passed by Voice Vote)
- Reported by the joint conference committee on December 21, 2010; agreed to by the House on December 21, 2010 ([2] ☑) and by the Senate on December 19, 2010 (Passed by Voice Vote)
- Signed into law by President Barack Obama on January 4, 2011

The proposed rules regulate the "good manufacturing practice in manufacturing, processing, packing or holding of animal food" and "require that certain facilities establish and implement hazard analysis and risk-based preventive controls for food for animals", but animal food at alcoholic beverage facilities would not be exempt pursuant to section 116 of FSMA^[45] since "those spent grains are not alcoholic beverages themselves, and they are not in a prepackaged form that prevents any direct human contact with the food". [46]

As of September 18, 2018 all brewers need to be in compliance with the Food Safety Modernization Act (FSMA).

Under the final rules the FDA is obligated to inspect every brewery in the USA over the next few years.

The FDA inspector will inspect and observe every level of the brewers operations.

They may and will review all record keeping files and are allowed to make copies and

If the brewing facility fails the FDA inspection they will not only get fined but a stricter

The USA brewing industry is legally obliged to provide a safe for consumption produc

Brewing beer generally creates a much safer product than non-alcoholic beverages a and chemicals at various stages within the manufacturing process.

Inline citations link to references the inspected brewer. and automatically generate the reference section

vever it can still be contaminated by foreign bodies

See also [edit | edit source]

- Codex Alimentarius
- . Food Bill 160-2 of New Zealand

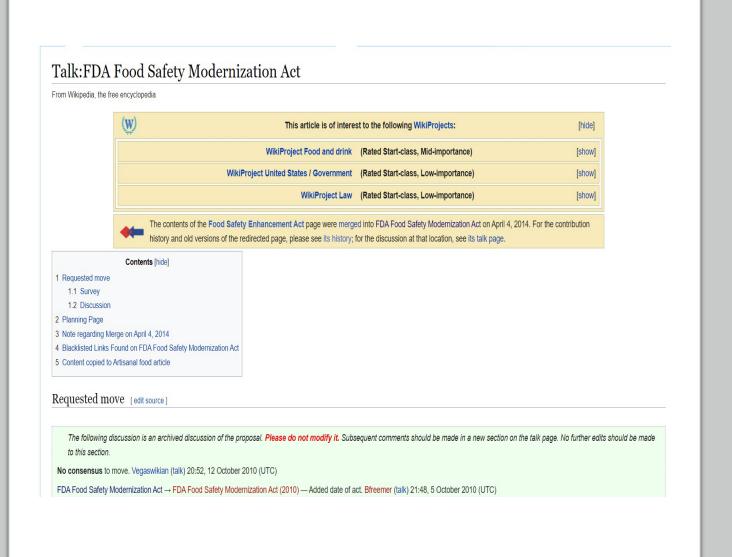
References [edit | edit source]

- 1. A "House Approves Food-Safety Bill; Law Would Expand FDA's Power" . The Washington Post. July 31, 2009. Retrieved January 1, 2011.
- 2. ^ "FSMA Proposed Rule for Focused Mitigation Strategies to Protect Food Against Intentional Adulteration" . FDA.
- 3. A a b c "CDC Estimates of Foodborne Illness in the United States" 2. Centers for Disease Control and Prevention. Retrieved
- 16. ^ "Inside United Fresh" d. United Fresh. 6 January 2011. Retrieved 27 December 2013.
- 17. A "A Friday and Saturday night read H.R. 2749 Food Safety Enhancement Act 2009 - So, what's really in it?" . marlerblog.com. August 2009.
- 18. A "S. 510 Food Safety Modernization Act Healthy Local Foods Amendment" (PDF). Western Organization of Resource Councils.
- 30. A "New Food Safety Rules: Food Safety Modernization Act (FSMA) | Small Farms Programs" . smallfarms.oregonstate.edu. Retrieved 2016-09-18.
- 31. ^ "Documents Show OMB Weakened FDA's Food Safety Rules | Food Safety News" 2013-03-25. Retrieved 2016-09-18.
- 32. A a b "FSMA Gets New Deadlines for Final Rules | Food Safety News" 2014-02-21. Retrieved 2016-09-18.

References

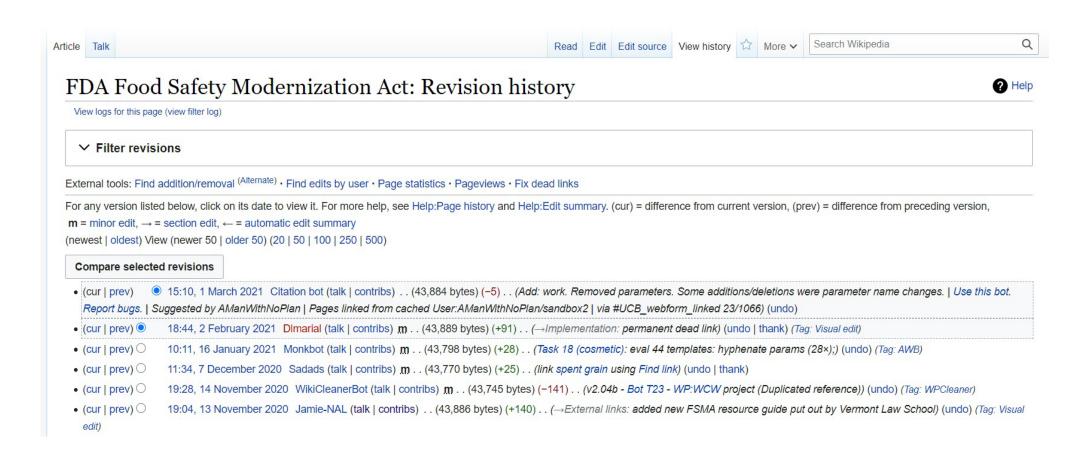
Exploring tabs– Talk Page

- Discuss the article with other editors
- Improvements can be pointed out, images requested or shared, references shared, etc.
- Use is optional



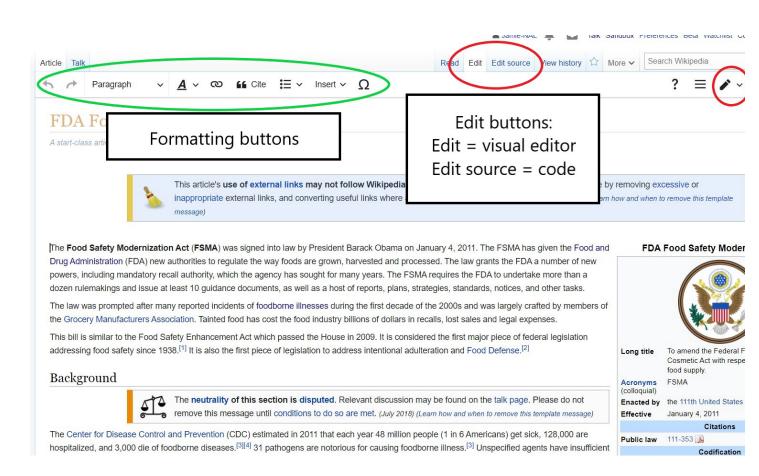
Exploring tabs – article edit history

View all edits ever made to an article by clicking "View History"



Editing and ways to edit

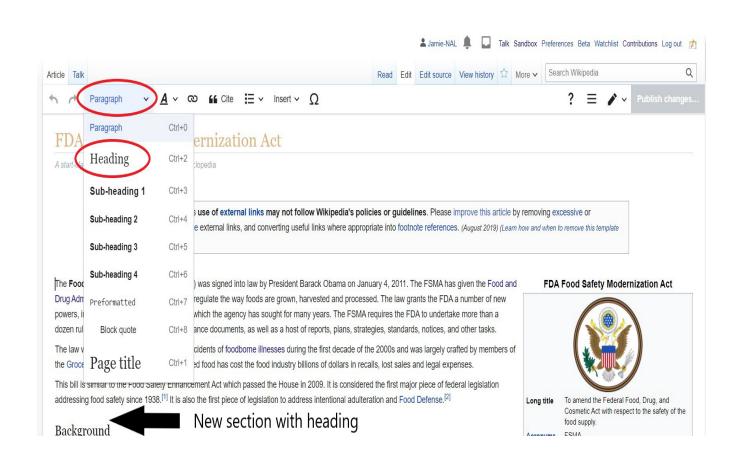
Visual editor – what you see is what you get (mostly)



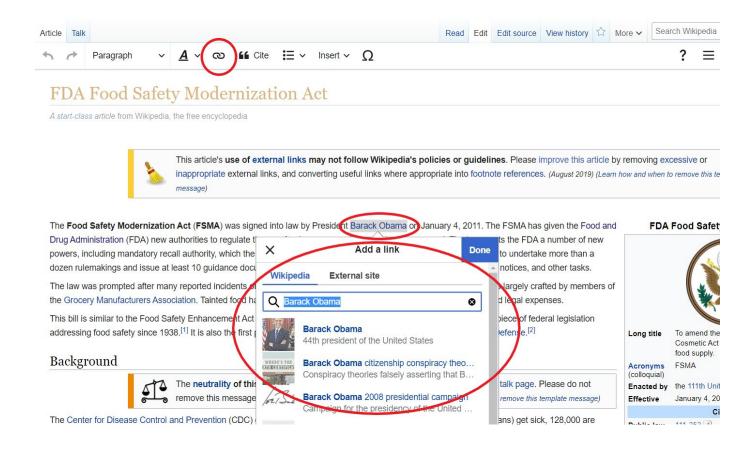
- 1. Select an article
- 2. Select "edit" (middle top of article)
- 3. Unsure if you are in Visual Editor? Select the pencil (red circles), select "visual editing"
- 4. Edit as you would in a word processor

Adding new sections

- 1. Place cursor (left of gray box currently)
- 2. Select "Paragraph" at the top
- 3. Select Heading
- 4. Create heading for your section (a line will appear underneath the heading)



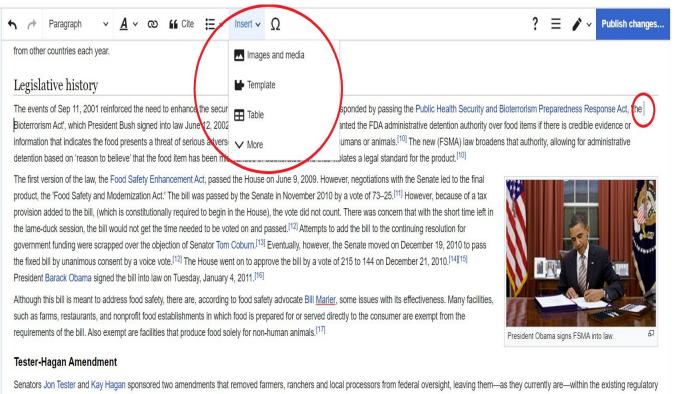
Linking between articles



- 1. Select text
- 2. Select link icon
- 3. Select article and "Done"

Adding images

- 1. Place cursor in desired location (red circle, right)
- 2. Select: "insert" + "media"
- 3. Enter search term
- 4. Select photo + "Use this image"

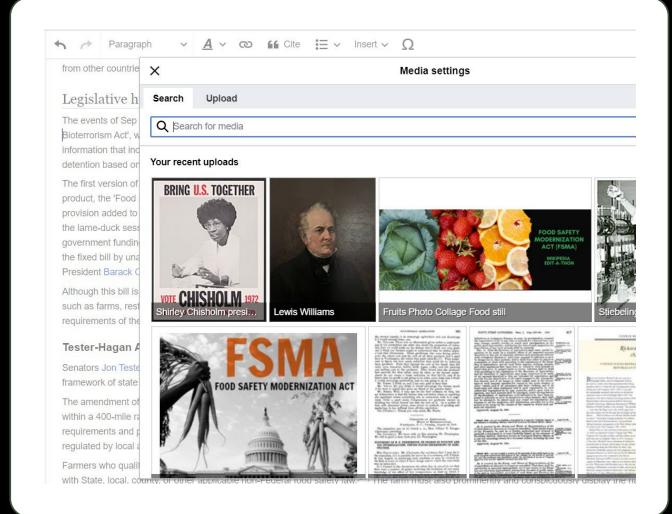


framework of state and local health and sanitation laws and rules.[18]

The amendment offered protections for operations (a.k.a. "qualified facilities") that sell less than \$500,000 a year and sell most (greater than 50%) of their products directly to consumers in the same state and within a 400-mile radius [19]. The amendment also anniles to all operations that the EDA classified as a "very small business." Small, local farmers would not necessarily need to comply with some of the

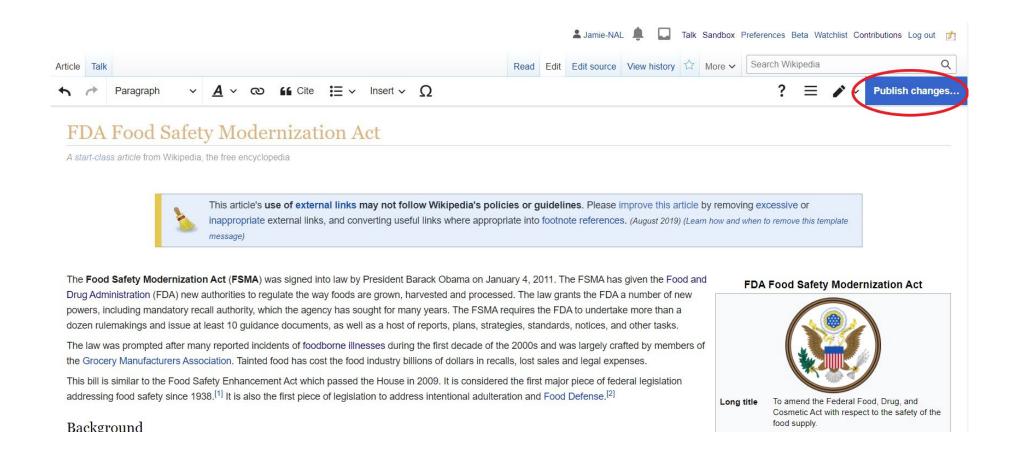
Adding images cont.

- 5. Search for image and select "insert"
- 6. All images must exist in Wikimedia Commons prior to inclusion in Wikipedia



"Publish changes" when ready

• To quickly abandon changes made to an article, select "Read" (next to edit/edit source) and your edits will not be saved.

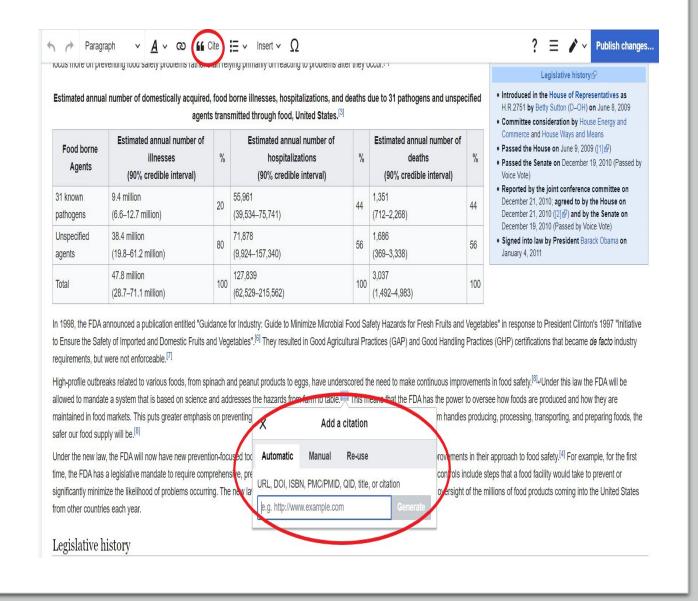


Explore linked articles

- Search hyperlinked articles for relevant information
- "Copy and Paste" is acceptable between Wikipedia articles as long as the content is relevant
- Also a good way to find new sources

Cite your sources!

- 1. Place cursor in desired location, select "cite"
- 2. Follow prompts
 - "Automatic" insert a URL, ISBN, DOI and automatically generate a citation
 - "Manual" follow prompts and put in the information manually.



2. ^ a b c d e Johnson, Anne (1914). Notable women of St. Louis, 1914. St. Louis, Woodward. p. 20 . Retrieved 17 August 2017. This article incorporates text fro 3. ^ "1905 dollars in 2017". Retrieved 3 October 2017.

Authority control PIC: 3399.

Categories (++): American photographers (-) (±) | 1872 births (-) (±) | 1946 deaths (-) (±) | 1876 births (-) (±) | 1955 deaths (-) (±) |

Adding Categories

- 1. At the bottom of an article you'll see the above grey box
- 2. Select (+) (circled)
- 3. Type the category name into the field i.e. American photographers. Only existing categories will appear in the list of options. *You may create new categories!
- 4. Select "Apply changes"

Creating new articles

Create a new article: Three ways to get started

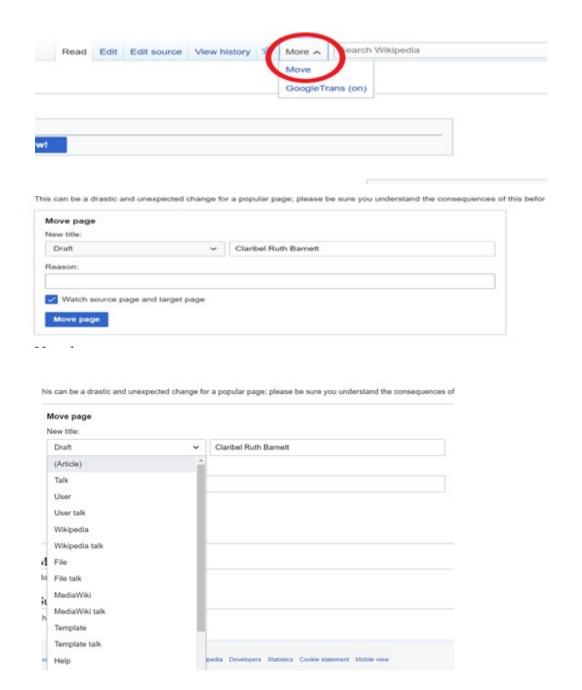
- Start a "Draft"
 - Enter "Draft:Article title" (whatever you'd like it to be) into Wikipedia search bar
 - Click the red link to start the article

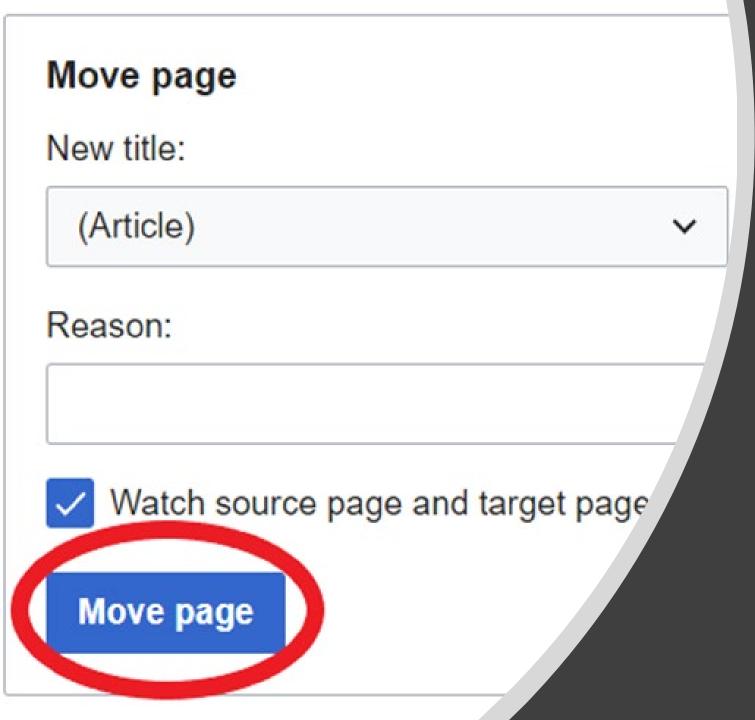




Draft cont.

- Start writing and publish as you go
- When happy with your draft, select "more" then "move"
- Select "article" in the menu under New Title, remove "Draft:" and move page





Draft cont.



Thank you for your interest in contributing to Wikipedia!

Before starting the process of creating an article, you can get the hang of things by first editing in **your sandbox**. It's a great way to practice your editing skills without affecting live articles.

If you need some help along the way, check out our editing guide.

Next

Edit sandbox

Or...start a draft with Article Wizard

- 2. Search Wikipedia:Article Wizard in the WP search bar
 - Follow prompts
 - Publish in draft form (and move later)

New article cont.

- 4. Practice using your Sandbox
 - Select "Sandbox"
 - Select Edit or Edit Source
 - Create article or section
 - Copy/Paste Sandbox content into a draft or mainspace article



Questions?

Speak up at any time for assistance with editing and FSMA questions.

1:30 to 2:00 pm – Q & A with the speakers

Need a break? Take a break. The Zoom meeting will be open until 3:00 pm ET.