

What has the RFA done for you lately?

The RFA continues to provide you, the members, with access to the most up-to-date news and resources on food safety and regulatory issues affecting the refrigerated foods industry. Our goal is to be your best resource for news, research and answers on technical and regulatory issues facing your business.

The driving force behind the RFA's technical programs and resources is the RFA Technical Committee, which is led by Technical Director Martin Mitchell and Committee Co-Chairs Bill Schwartz and Janet Rowat Kraiss. Over the past years, the Technical Committee has worked to enhance membership in the RFA by providing for education, FDA Food Safety Modernization Act (FSMA) support, review of USDA actions, technical news updates, hosting educational Web conferences, and organizing the technical portion of the RFA's Fall Symposium and Annual Conference.

To keep you up-to-date on everything that is new and available and to make sure you are taking advantage of all the technical resources of the RFA, the Technical Committee has put together the following update on the current services and resources available to RFA members as well as a brief preview of the new projects planned for this year.

Detailed information on all of the RFA's technical resources are always available on the RFA website. In addition, many of the materials are available to download directly from the website in the Members-Only Section. Visit the RFA website at www.refrigeratedfoods.org. If you have questions, please contact RFA Technical Director Martin Mitchell at mmitchell@certified-laboratories.com or you can contact the RFA office at (678) 426-8175.

Get Involved!

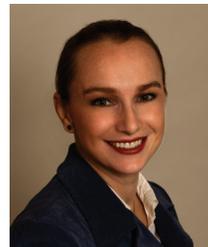
The Technical Committee is always looking for input and comments from members on topics and issues they would like to see addressed. If you have input or would like to join the Technical Committee, please contact RFA Technical Director Martin Mitchell at mmitchell@certified-laboratories.com or Technical Committee Co-Chairs Bill Schwartz at wcschwartz@ameritech.net and Janet Rowat Kraiss at jrowatkraiss@suterco.com.



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Martin Mitchell



Technical Committee Co-Chair
Bill Schwartz



Technical Committee Co-Chair
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Refrigerated Foods Association

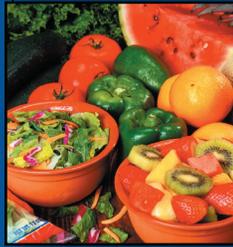
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Refrigerated Foods Association

Advancing

and

Safeguarding



the
Refrigerated
Foods Industry



2019 - 2020 Technical Resources Update

RESEARCH & SUPPORT

The RFA is your primary resource for information and support on food safety, technical issues and regulatory compliance. A full list of all technical resources is available on the RFA website, under the “Resources and Links” section at www.refrigeratedfoods.org/resources-and-links.

Technical Hotline

Get immediate answers to your technical questions via the Technical Hotline! Members can contact RFA Technical Director Martin Mitchell by e-mail at mmitchell@certified-laboratories.com to ask questions on food safety and regulatory issues.

Technical E-News and E-News Index

Stay up-to-date on the latest food safety and regulatory issues affecting the industry with the Technical E-News, a bi-weekly e-mail newsletter containing the latest technical news headlines and articles of interest to the refrigerated foods manufacturer. Current and past issues of the Technical E-News are available to view in the Members-Only Section of the RFA website.

RFA E-List

Questions about regulatory issues? Looking for information on food safety concerns? Get involved in the RFA E-List, an e-mail discussion group that allows members to send questions or comments to an entire group at one time. Learn more on the RFA website.

Research Studies and Reports

As a member of the RFA, you have access to in-depth research on the important food safety concerns you face within your plant each day. The RFA has a library of primary research on critical food safety topics, including microbiological control, HACCP, cross-contamination, allergens, and labeling. The often referenced RFA Shelf-Life Protocol is under revision with the updated version available mid-2019.

Technical Committee Conference Calls

The Technical Committee conducts monthly conference calls. Members discuss current industry issues, provide updates on topics of interest, ask questions and offer suggestions on future Webinar topics. Minutes are distributed to all members to share the meeting content to those unable to participate.

EDUCATION & ADVANCEMENT

Valuable Web conferences, symposiums and conferences are offered throughout the year providing information and education on critical food safety issues and allowing members to learn and share with others in their field.

Technical Web Conferences

The RFA Technical Committee hosts 4-6 Technical webcasts per year on timely topics specifically relevant to the refrigerated foods industry. Titles from some of this year’s webcasts are listed below. Slide presentations from past webcasts are available on the RFA website, along with information on upcoming webcasts. Webcasts are now included as a member benefit and provided free of charge to members. Audio versions of the webcasts are available by contacting the RFA Office.

- Shelf-Life Studies (10/17/2018)
- Hygienic Equipment Design (1/16/2019)
- Foodborne Disease Surveillance (3/6/2019)
- Pest Management (6/19/2019)
- Bio-Engineered Foods Regulations (TBD)

RFA Fall Symposium

The RFA Technical Committee works in conjunction with the Industry Development Committee to plan and organize the RFA Fall Symposiums. The 2018 RFA Symposium took place in Columbus, Ohio and included visits to The Ohio State University Food Science Center, Nestle QAC, Grote Company, Mettler Toledo and more.

The 2019 Fall Symposium will be held September 23-25 in New Brunswick, NJ. Attendees will visit Rutgers Institute for Food, Nutrition and Health. Rutgers Food Innovation Center will be visited as well as Aquamar surimi plant and Jersey Pride hard egg facility. The group will also have the opportunity to hear presentations by industry leaders and take part in Don Schaffner & Ben Chapman’s live podcast recording. RFA Fall Symposiums include sessions that are of interest to all facets of the industry. Whether you are involved in food safety and quality control, executive management, or marketing and operations, these events offer valuable information and insights that can be applied to all aspects of your business.

PROJECTS

The Technical Committee works each year to complete one or more major technical projects. Details of the recently completed and upcoming projects are listed below:

Lunch and Learn Sessions

As “Subject Matter Experts”, RFA was able to assist FDA in developing an implementation strategy under the Food Safety Modernization Act. Lunch and Learn sessions are scheduled to discuss FDA Guidance Documents of special interest to RFA members. Past topics have included hazard analysis for human food, food safety plan validation, supply chain requirements and preventive controls. Future topics will be chosen when FDA and USDA make announcements or provide guidance documents or directives pertinent to the membership.

Anonymous Regulatory Information

Through the Technical Director, RFA members can seek regulatory information about their concerns without divulging their company name to any regulatory agencies. In addition, the RFA represents the opinions of its members by submitting public comments in response to proposed guidance documents and regulations.

Training DVDs

To assist members to comply with FSMA training requirements, RFA offers two training DVD’s:

- “Operation Food Safety: Everybody’s Mission” (2007) covers critical topics and tasks to help refrigerated plant workers ensure food safety. Topics such as HACCP, personal hygiene and microorganisms in the plant are featured.
- “Food Safety Training DVD for Experienced Employees” (2010) provides training topics suitable for supervisory staff relative to the requirements of the FSMA. Topics such as sanitation and equipment cleanliness, allergen control, food security and traceability are included.