

## What has the RFA done for you lately?

The RFA strives to provide you, the members, with access to the most up-to-date news and resources on all 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 Chairman Bill Schwartz. In the past year, the Technical Committee has worked to enhance the RFA's technical offerings by providing for FDA Food Safety Modernization Act support, increasing technical news updates, hosting educational quarterly Web conferences, and organizing the technical portion of the RFA's Fall Symposium.

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](http://www.refrigeratedfoods.org). If you have questions, please contact RFA Technical Director Martin Mitchell at [mmitchell@certified-laboratories.com](mailto: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](mailto:mmitchell@certified-laboratories.com) or Technical Committee Chair Bill Schwartz at [wcschwartz@ameritech.net](mailto:wcschwartz@ameritech.net).



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## Refrigerated Foods Association

# Advancing and Safeguarding



## the Refrigerated Foods Industry



## 2016-2017 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](http://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](mailto: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.

Also available is the Technical E-News Index - an archive of all past Technical E-news articles organized by topic. The E-News Index as well as all 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.

# EDUCATION & ADVANCEMENT

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

## Technical Web Conferences

The RFA Technical Committee hosts four Technical webcasts per year on timely, relevant food safety and regulatory topics. 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.

- Sanitizers: Efficacy, Types and Applications (10/21/15)
- Preventive Controls (12/2/2015)
- FSVP and Produce Safety (2/17/16)
- Pathogen & Listeria Environmental Monitoring in the Food Industry: Why and How (7/14/16)

## RFA Fall Symposium

The RFA Technical Committee works in conjunction with the Industry Development Committee to plan and organize the RFA Fall Symposiums. The 2015 RFA Symposium took place in Boston and included visits to seafood processors, cranberry bogs and an ATP kit manufacturer.

## The 2016 Fall Symposium will be held September 19-21 in New Orleans, LA.

It will include a tour of Intralox conveyance solutions and a presentation by Commercial Food Sanitation. The attendees will visit Eurofins Central Analytical Laboratories, MMi Culinary and the USDA’s Southern Regional Research Center. In addition to hearing presentations by Louisiana industry leaders, the group will participate in food preparation demonstrations at the Southern Food and Beverage Museum. 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:

## Food Safety Modernization Act Task Force

A FSMA task force was set up to assist members to understand the revised FDA regulations and help them develop an implementation strategy. The task force members participated as “Subject Matter Experts,” assisting FDA in developing deli salad preventive controls fact sheets to be used for FDA inspector training. The task force also drafted preventive control hazard analysis documents for typical potato salad, egg salad and cole slaw manufacturing. In addition, preventive control hazard analysis documents were developed for those organizations that process raw agricultural commodities and for in-house salad dressing manufacture. These documents are available to download in the “Members Only” section of the website.

## Preventive Controls Workshops

The RFA has trained 48 members as “qualified individuals” with our Preventive Controls Workshops, held in February and May, 2016. Additional courses may be offered if needed to satisfy this FSMA requirement for member companies.

## Training DVDs

To assist members to comply with FSMA training requirement, 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.