

## 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 Steve Loehndorf of Reser's Fine Foods. In the past year, the Technical Committee has worked to enhance the RFA's technical offerings by completing a valuable new technical project, 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 Web site. In addition, many of the materials are available to download directly from the Web site in the Members-Only Section. Visit the RFA Web site at [www.refrigeratedfoods.org](http://www.refrigeratedfoods.org). If you have questions, please contact RFA Technical Director Martin Mitchell at [marty@refrigeratedfoods.org](mailto:marty@refrigeratedfoods.org) or you can contact the RFA office at (770) 303-9905.

## 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 [marty@refrigeratedfoods.org](mailto:marty@refrigeratedfoods.org) or Technical Committee Chair Steve Loehndorf at [stevel@resers.com](mailto:stevel@resers.com).



RFA Technical Director  
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Technical Committee Chair  
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## Refrigerated Foods Association

# Advancing

*and*

# Safeguarding

the  
Refrigerated  
Foods Industry



## 2012-2013 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 are available on the RFA Web site, under the “Resources” section at [www.refrigeratedfoods.org/resources.html](http://www.refrigeratedfoods.org/resources.html).

## Technical Hotline

Get immediate answers to your technical questions via the Technical Hotline! Members can contact RFA Technical Director Martin Mitchell by phone (800-237-8522) or e-mail ([marty@refrigeratedfoods.org](mailto:marty@refrigeratedfoods.org)) 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 Web site.

## RFA E-List

Questions about plant design? Looking for feedback from members on a new software program? Get involved in the RFA Listserv, 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 Web site.

## 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 Web conferences per year on timely, relevant food safety and regulatory topics. Titles from the past two Web conferences held this year are listed below. Slide presentations for all past Web conferences are available on the RFA Web site.

- *Nanotechnology in the Food Industry* (August 2012)

by Dr. Berna Magnuson

- *New Canadian Food Allergen Labeling Regulations* (June 2012)

by Yin Lee, Canadian Food Inspection Agency

## RFA Fall Symposium & Tour

The RFA Technical Committee works in conjunction with the Industry Development Committee to plan and organize the RFA Fall Symposium. The 2011 RFA Symposium took place in Minneapolis/St. Paul, Minnesota, at Ecolab and 3M. Visits to Ecolab's Research & Development & Engineering facility and 3M's Innovation Center highlighted the 2011 Fall Symposium. The 2012 Symposium will be in conjunction with a Seafood HACCP Workshop held on September 10-11th in Baltimore, Maryland. The 2012 Symposium will be held September 11-13th in Baltimore, where tours of Elite Spice and the International Food Safety Lab will be featured. Industry Development & Marketing and Technical & Food safety educational sessions will be interwoven together over the two days. As you will see, this year's Symposium includes 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, this seminar will 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:

## RFA (2010) “Food Safety Training DVD for Experienced Employees” & (2007) RFA Training DVD, “Operation Food Safety: Everybody’s Mission”

Produced by the RFA Technical Committee and RFA Technical Director Martin Mitchell, the 2010 DVD will help meet stringent government regulations and ensure best practices in food safety. This valuable training program will allow you to introduce your experienced employees to advanced food safety principles and to test their knowledge after training. The 2007 DVD was also produced by the RFA Technical Committee and Martin Mitchell. This DVD covers critical topics and tasks to help refrigerated plant workers ensure safety. Trainers can use the DVD to create awareness and then discuss plant-specific policies and procedures. Contact the RFA office at (770) 303-9905 for more information on how to receive a copy.

***What's New:*** RFA White Paper, “Pointers for when the regulators arrive.” This document provides a common language approach to help organizations work with FDA and USDA when the regulators arrive for inspections. A download is available in the “Members Only” section of the Web site.

## ***What's Next:***

### **Food Safety Task Force**

A food safety task force has been set up to review proposed food safety legislation and develop a strategy and action plan for the RFA to pursue. The regulation has passed and we will be concentrating on educating our members and working with the FDA to help in compliance. Look for updates coming soon!