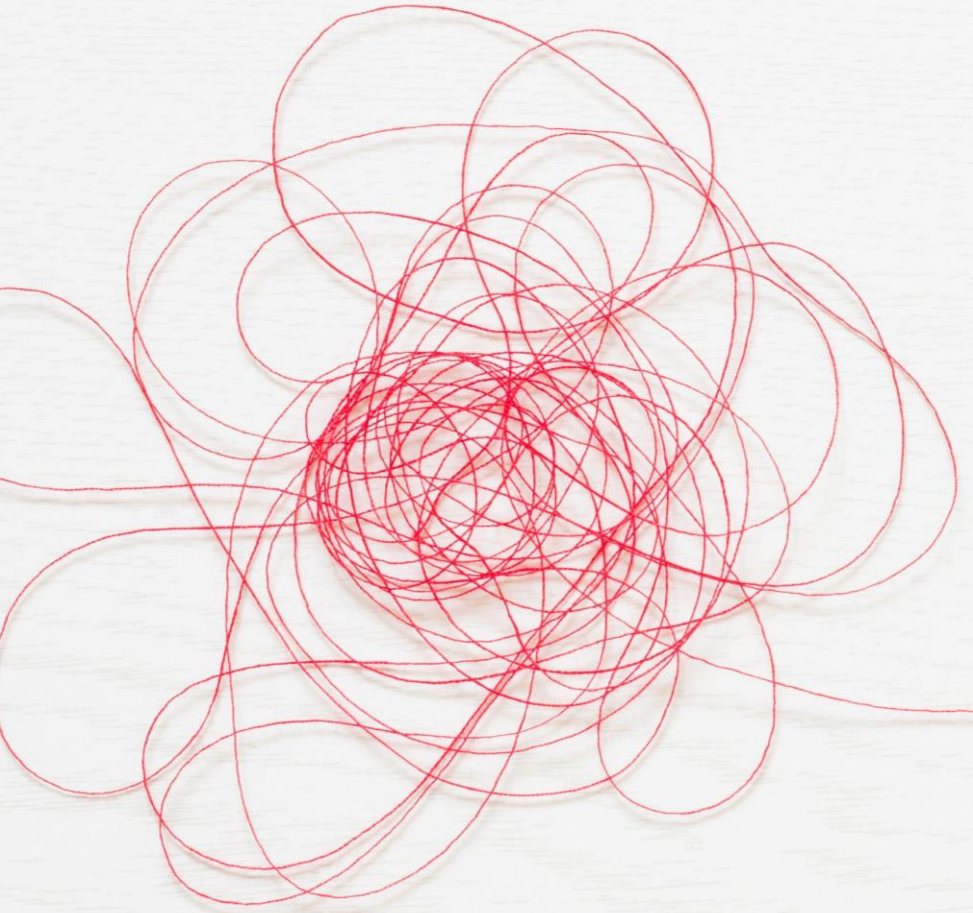


NECAFS Evaluation Workgroup:
Training to Implementation Gap Analysis

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The Problem

- Less experienced, small and medium-scale food processors appear to struggle the most
 - FSPCA PCHF training
 - Developing and implementing Food Safety Plan

What knowledge and resource gaps are impeding less experienced processors in developing and implementing a food safety plan?

Project Summary

- **Overarching goal:**
 - Provide technical and educational development support to address the needs of small and medium-scale processors towards compliance with the PCHF rule
 - Identify knowledge gaps contributing to difficulties encountered by the target audience taking the FSPCA PCHF training





Audience

- **Indirect** - Food processors impacted by the PCHF rule
 - Less experienced small and medium-scale processors
 - May or may not come under the full impact of the rule
 - Modified requirements for very small businesses
- **Direct** - FSPCA PCHF lead instructors

Plan

- Develop evaluations tools
 - Background information
 - Knowledge regarding key food safety concepts
 - Topics for more information
- Identify supports needed by the processors for compliance with the PCHF rule



Approach



Assess evaluation tool format
and usage most preferred



Develop evaluation tools



Determine data sharing
mechanism with NECAFS

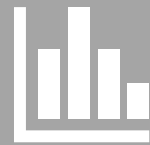


Promote usage of the tool

Outputs



Evaluation tools



**Regional curriculum
evaluation data**



Evaluation Tool

- Class format
- Job function
- Food products manufactured
- Experience with FSP development
- Knowledge regarding key food safety related concepts presented
- Topics need more information about
- Familiarity with FSMA PCHF rule

Process – LIs

- Share course code
 - Format: last name and date of course, ex. Richard02012021
- Survey
 - Share survey link or
 - Distribute printed copies
- Submit information to NECAFS
 - course code used
 - instructor email to correspond

Preventive Controls for Human Food Workshop Evaluation

Please help us evaluate the FSPCA Preventive Controls for Human Food workshop that you attended. This evaluation is completely anonymous and your responses cannot be linked to you, your email or your phone number. The data collected is important to helping your trainers and the Northeast Center to Advance Food Safety (NECAFS) assess the regional impact of training and identify additional technical support needs of those impacted by the FSMA Preventive Controls for Human Food Rule. The NECAFS goal is to coordinate and facilitate the Northeast regional network to support a national food safety training, education, extension, outreach, and technical assistance system among small and medium-sized producers. We appreciate your feedback.

* Required

Please enter the instructor code for the course (your course instructor will provide this to you): *

Your answer

Please indicate which class format you participated in: *

- 2.5 day in-person
- 2.5 day virtual
- online, with 1 day in-person

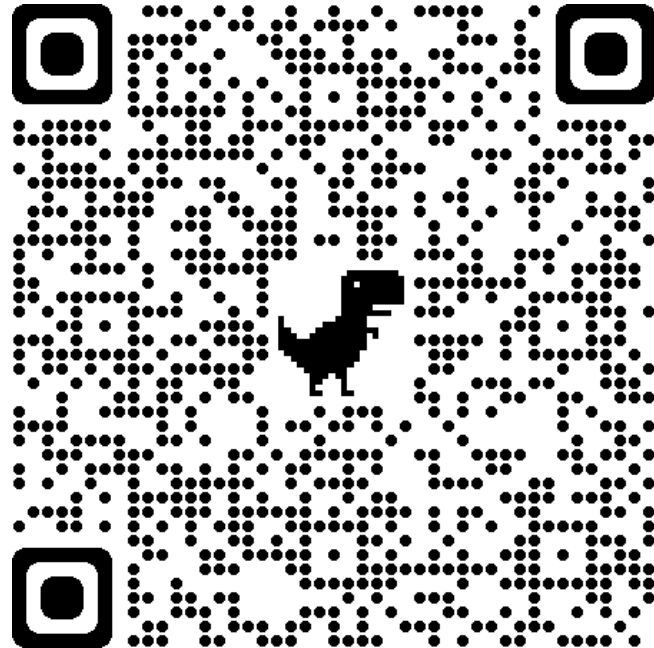
Process – NECAFS

- Analyze regional data
- Provide instructors with evaluation summary
- Coordinate regional NECAFS network



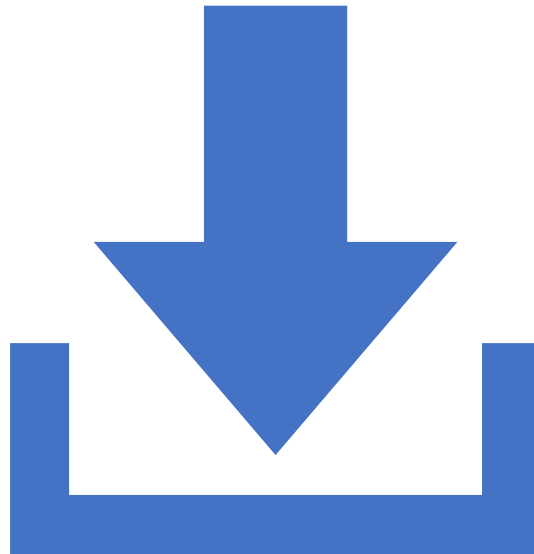
Survey Link and QR Code

<http://go.uvm.edu/pcevaluation>



Coming Soon...

Printable survey for download from the NECAFS website with instructions





For More
Information

Contact:

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Thank you

