

# Extension Develops Local Food Systems

COOPERATIVE EXTENSION

 University of  
**Kentucky**  
College of Agriculture,  
Food and Environment



## Food Systems Innovation Center Trains and Qualifies Health Inspectors/Regulators and Food Industry Personnel

*Extension conducts required training for health regulators and food industry personnel that allows them to implement and enforce food safety throughout Kentucky.*

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*It starts with us*

# FSIC

## Food Systems Innovation Center

The University of Kentucky Food Systems Innovation Center (UK-FSIC) provides people in the food industry a variety of services as they develop products, create business and marketing plans, and abide by local, state and federal regulations. UK-FSIC conducts required training for health inspectors and industry personnel who enforce food safety regulations.

The U.S. Food and Drug Administration (FDA) is responsible for regulating 80% of the U.S. food supply and works closely with different federal, state, and local agencies to establish regulatory guidelines. In order to battle the recurring problem of foodborne illness and deaths, FDA announced the Food Safety Modernization Act (FSMA) in 2011 to employ a prevention based approach as opposed to the existing reactive approach. For example, through FSMA, FDA now requires human food producing facilities to employ preventive measures to reduce foodborne illness. Under this act, a facility needs to develop a prevention-based food safety plan. This task of preparing

a prevention based food safety plan or overseeing its preparation must be done by a preventive controls qualified individual (PCQI). According to FSMA, a PCQI is someone who has successfully completed training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system.

The University of Kentucky Food Systems Innovation Center (UK-FSIC) through its preventive controls for human food (PCHF) lead trainers offered this course to 47 participants included 5 health inspectors/regulators from the Kentucky Department of Public Health Food Safety Branch, 12 industry personnel from 5 different food industries in Kentucky, and 30 food science senior undergraduate students. Participants completed the 3-day course that include breakout exercises to qualify as PCQI's. Health inspectors/regulators can now work across the Commonwealth of Kentucky to oversee and advice Kentucky based food processors in the preparation of prevention based food safety plans to meet the FDA's new regulatory requirements. The food industry personnel will do the same within their companies to meet the FDA's new regulatory requirements.

**According to the Center for Disease Control, 48 million people suffer from foodborne illness or disease every year. The Food Safety Modernization Act (FSMA) employs a prevention-based approach as opposed to the existing reactive approach.**

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