



# PARTNERSHIP FOR FOOD PROTECTION

## INFORMATION TECHNOLOGY WORKGROUP NEWSLETTER



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### SPOTLIGHT ON PFP Surveillance, Response, and Post-Response (SRPR) Workgroup (WG)



The PFP IT WG recently had the pleasure of collaborating with the PFP SRPR WG. Katie Blackshear, FDA (*SRPR Co-Chair*), Brian Sauders, New York State Department of Agriculture and Markets (NYSDAM) (*SRPR Co-Chair*), and Jennifer Freiman, United States Department of Agriculture, Food Safety and Inspection Service (USDA-FSIS) (*SRPR Project Manager*) shed light on their activities to further the mission of the PFP.

Read more about the SRPR WG’s role in the PFP, as we spotlight their great work [on page 2!](#)

### ORA DATA EXCHANGE (DX) RELEASE 17.0

#### ORA Partners Portal (ORAPP) – Regulatory partners can:

- submit Nutritional Analysis and Nutritional Infant Formula (NIS/NIF) sample analysis data

#### System-to-System (S2S) – Regulatory partners can:

- retrieve Snapshot, Consumer Complaints, Inspections, and Investigations related to Firm History data elements

For information regarding current and prior DX releases, [read more on the ORAPP About page](#), under the Recent Releases section.



**Next PFP IT WG Meeting:  
February 26, 2024**

*“All you need is love. But a little chocolate now and then doesn’t hurt.”* — Charles M. Schulz



## Spotlight on PFP Surveillance, Response, and Post-Response Workgroup

The PFP Surveillance, Response, and Post-Response (SRPR) Workgroup (WG) is comprised of federal, state, and local public health professionals with a shared interest in strengthening the Integrated Food Safety System's (IFSS) capacity to identify, respond to, and learn from food emergencies. The WG's activities cover a wide range of collaborative projects to further the PFP mission. Some of the SRPR WG's recent accomplishments include:






Katie Blackshear, FDA  
SRPR Co-Chair



Brian Sauders, NYSDAM  
SRPR Co-Chair



Jennifer Freiman, USDA-FSIS  
SRPR Project Manager

-  Implementation of the [Recall Integration Partnership Project](#) enhanced FDA and state partnership in recalls with validated results
-  Revitalization of the [Best Practices for FDA and State Communication During Recalls](#) with important updates to improve coordination and response during recall scenarios
-  Creation and socialization of a new [Foodborne Illness Investigation Overview for Industry](#) to improve industry's understanding of the outbreak investigation process



The SRPR WG has several other exciting projects on the docket for the coming calendar year which includes:

- Creating a process to encourage local health authorities to enter information sharing agreements that will allow FDA and state partners to work more collaboratively during food emergencies
- Cataloging existing whole genome sequencing tools and resources into a searchable database and address identified gaps
- Developing and publishing best practices for using whole genome sequencing in food safety programs

The SRPR WG is proud of their accomplishments in the last few years! They have reinvigorated their web presence and socialized the outcomes of the completed projects. WG members have promoted PFP and SRPR initiatives through various channels, including publications in Food Safety Magazine, informational videos, a podcast, infographics, and presentations to a broad range of stakeholders.

To learn more about the SRPR WG, view their [website](#) or [email the PFP](#).



*"If I have chocolate around, I will eat it. I love it, I love it, I love it. I like a piece every day."* — Julia Louis-Dreyfus







## ORA DX Frequently Asked Questions (FAQs)

**Question:** Are there ORA DX instructor-led courses and how can regulatory partners participate?

**Answer:** Yes. ORA DX instructor-led courses are conducted to increase the understanding of the ORA DX systems via instructor and student interactions. Instructor-led courses include structured and focused training materials, that are accompanied by a system demo and practice exercises. Instructor-led courses are available for ORA DX systems users only.

**Question:** Can regulatory partners share feedback or questions about training materials?

**Answer:** Yes. The ORA DX training team values regulatory partner feedback to continuously improve ORA DX training. Contact the ORA DX training team via the [ORAPP Contact Us page](#).

### Resources and Useful Information

- [PFP Website](#) and [X/Twitter](#)
- [PFP IT WG Page](#)
- [PFP Strategic Plan](#)
- [ORA Partners Portal](#)
- [ORAPP Contact Us Page](#)

**The FAQs for the ORA DX program are usually updated with each ORA DX release. For additional ORA DX FAQs [read more . . .](#)**



### ORA DX Training Highlights



The ORA DX Training fiscal year training plan is in the works. It is aimed at mostly e-Learning courses (maintenance of select ones and addition of new training courses) and Knowledge Articles. Yes, Free, on-line, on-demand ORA DX instructor-led courses are also being considered! The focus would be PFP IT WG, ORA DX security, and End User Support.

Check out the ORA DX [Training Page](#) to learn more about current [e-Learning trainings](#), and to catch up on the latest [Knowledge Articles](#).

*"Moderation, honey, in all things but love and chocolate. That's my motto." — Barbara Bretton*



# Food Safety Tips for a Food-Safe Holiday

No matter what's on your menu, food is always a central part of holiday festivities. Whether you're an experienced cook, a first-time party host, or bringing a dish to a potluck dinner, check out these resources for ensuring that holiday buffets and mail-order food are free from the germs that cause foodborne illness:

Click on the links below to access interesting articles containing useful resources to ensure you and yours enjoy a food-safe holiday season!

**PROPER PREPPING**

Just as you have a procedure for storing your holiday gifts when you get home, you should have a system for storing your food.

**CHILL**  
Make sure your fridge is set at or below **40 °F**  
Chill perishable groceries within two hours of shopping

Store raw meats in a container or dish to prevent juices from leaking and set below ready-to-eat foods.

**CLEAN**  
Wash your hands for **20 SECONDS** with warm water and soap!

**SEPARATE**  
Be sure to separate raw meat from ready-to-eat foods and dishes.

**Don't forget:** You need two thermometers.  
One for the fridge to ensure food is stored at 40 °F.  
One for food, particularly meat, to ensure it's cooked to the right temperature.

[Holiday Food Safety \(FDA\)](#)

[Serving Up Safe Buffets \(FDA\)](#)

[Mail-Order Food Safety \(USDA\)](#)

[Roasting Those "Other" Holiday Meats \(USDA\)](#)

[Tips for Meal Kit and Food Delivery Safety \(Food Safety\)](#)

(Graphic attribution: Food Safety by Events and Seasons – Winter Holidays, [Foodsafety.gov](https://www.foodsafety.gov), ND)

**Click here to access the Map to a Food-Safe Holiday!**



*"There is nothing better than a friend unless it is a friend with chocolate." — Linda Grayson*