




Regional FDA/State Joint Cleaning and Sanitation Workshop Success Story




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WORKSHOP BACKGROUND

- Alabama hosted the first in-person FDA/State Joint Cleaning and Sanitation Workshop in November 2022
 - Many more states have hosted these FDA/State Joint Cleaning and Sanitation Workshops since
 - States across the southern region continued to see a need for cleaning and sanitation education
 - Regional educational approach encourages new perspectives for situations that occur throughout the Southeast & provides consistent PSR delivery across states
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COLLABORATIVE EFFORTS

- To utilize reduced funds and resources effectively, 4 states in the Southern Region came together to host this Regional FDA/State Joint Cleaning and Sanitation Workshop
 - Sharing of costs on things like binders, printing, demonstration supplies, etc.
 - Sharing of efforts on things like printing, binder stuffing, ordering, presenting, etc.
 - Fewer personnel costs, more subject matter experts available
 - Other funding sources such as Specialty Crop Block Grants were utilized
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Regional FDA/State Joint Cleaning and Sanitation Workshop Timeline

OCTOBER 16, 2025

Regional Cleaning and Sanitation Workshop Group First Meeting via Teams
MS, TN, AL, & NC

FEBRUARY 12, 2026

Regional Cleaning and Sanitation Pre-Workshop Webinar live/recorded via Teams

AUGUST 11, 2025

Southern States Outreach Group First Meeting via Teams
NC, SC, GA, FL, AL, MS, & TN

JANUARY 8, 2026

Met in Savannah, GA at the SE Regional Conf. to finalize presenters, advertising, etc.

FEBRUARY 19, 2026

Regional Cleaning and Sanitation in-person Workshop
Nesbit, MS




THE HOSTS



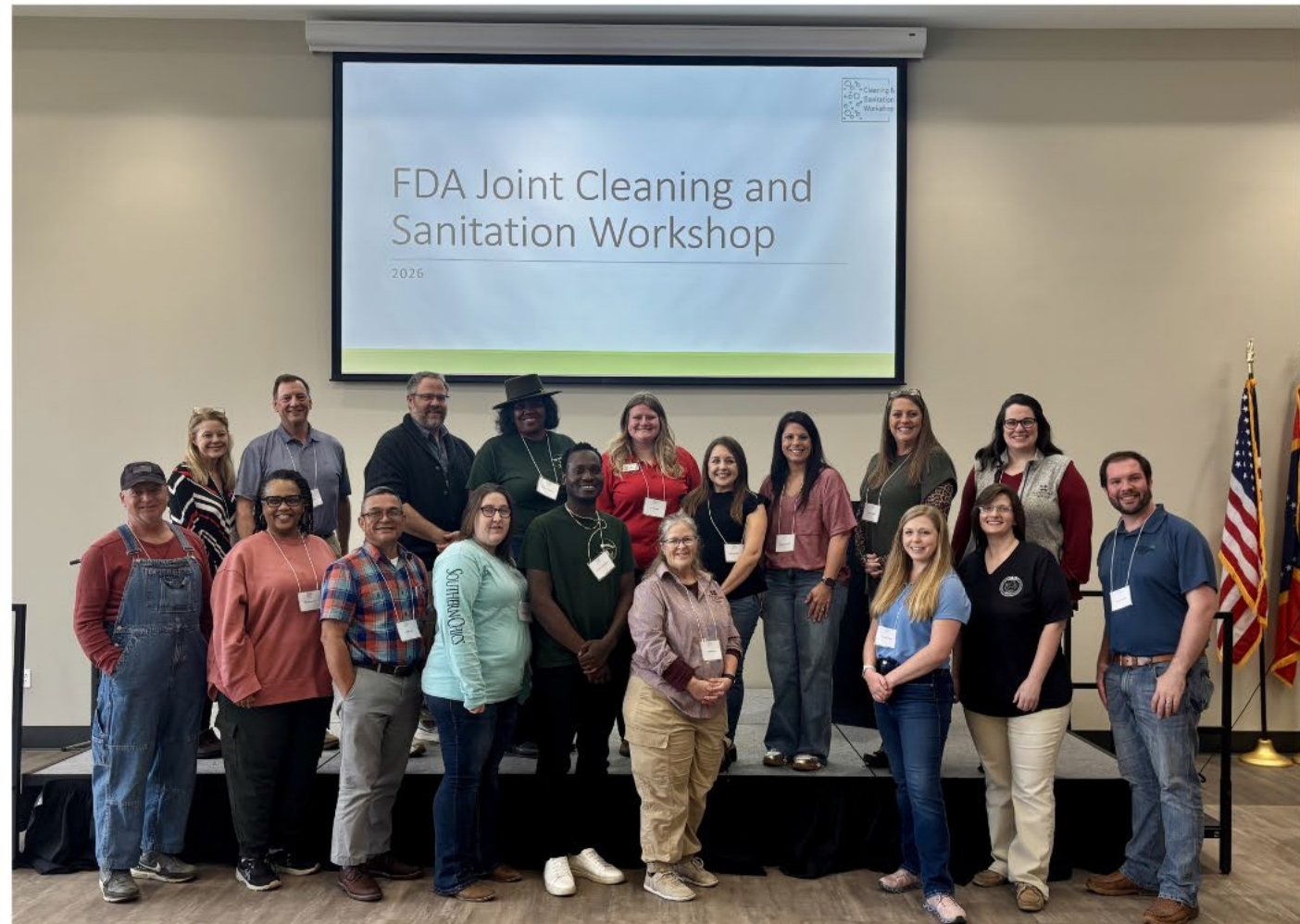


WORKSHOP FORMAT

- The workshop utilizes a hybrid option with a mix of independent, self-led instruction and in-person, instructor led instruction time
 - 1-hour pre-workshop webinar; 1-day in-person workshop; and 2 post-workshop take home activities
 - To promote hands-on activities and interaction the in-person portion of the workshop rotates back and forth from a module presentation into 2 breakout activities
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THE WORKSHOP

- 11 folks attended in-person
 - Attendees were from Mississippi, Alabama, and Tennessee
 - 11 attendees out of 14 registrants = 79% turnout rate



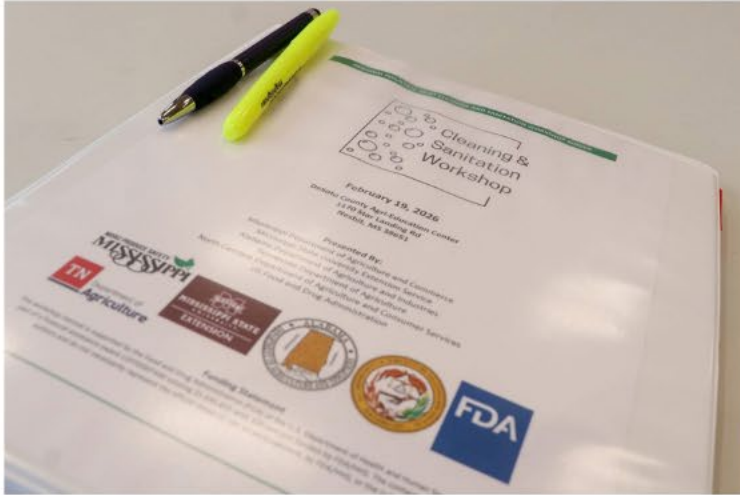
COLLABORATION

- Module 1- Making the Connection
 - Alex Goodman, **FDA**
- Icebreaker
 - Joy Anderson & Lara Angel, **Mississippi State Extension**
- Module 2- Food Safety Basics
 - Meredith Casey, **Alabama**
- Module 3- Cleaning
 - Christy Smith, **Alabama**
- Module 4- Sanitizing
 - Davis Edwards, **Mississippi**
- Module 5- Developing a Cleaning and Sanitation Program
 - Baylee Burke, **Tennessee**
- Module 6- Monitoring and Verification
 - Sarah Cope Avery, **North Carolina**

MODULE PRESENTATIONS



WELCOME & ICE BREAKER





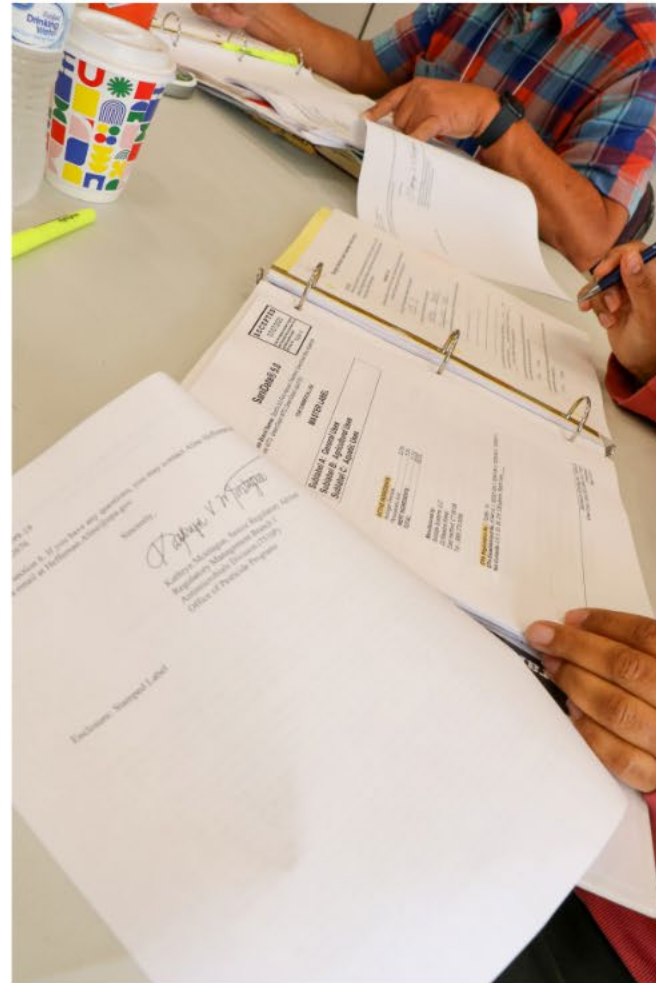
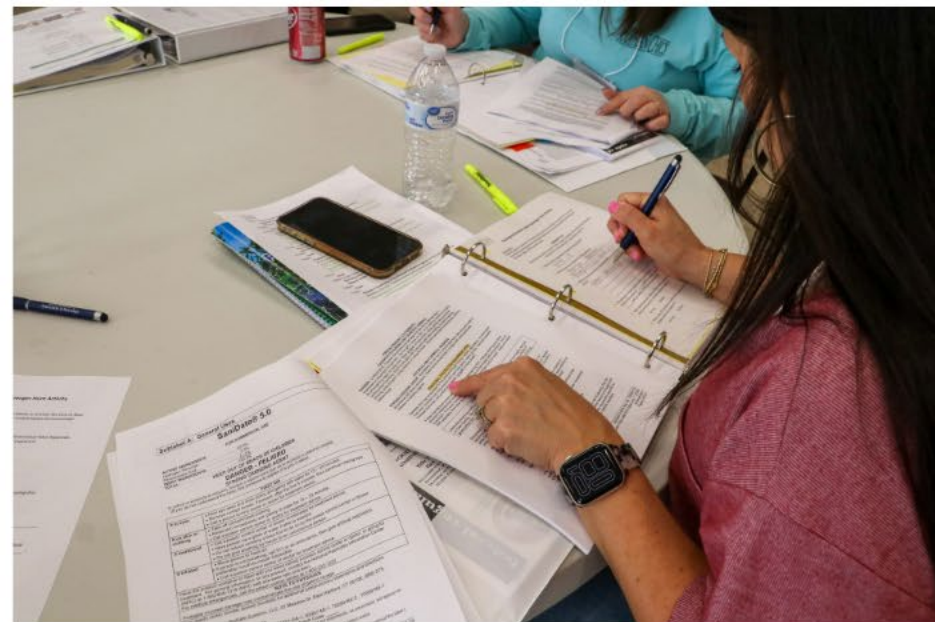
OUTBREAK REVIEW ACTIVITY



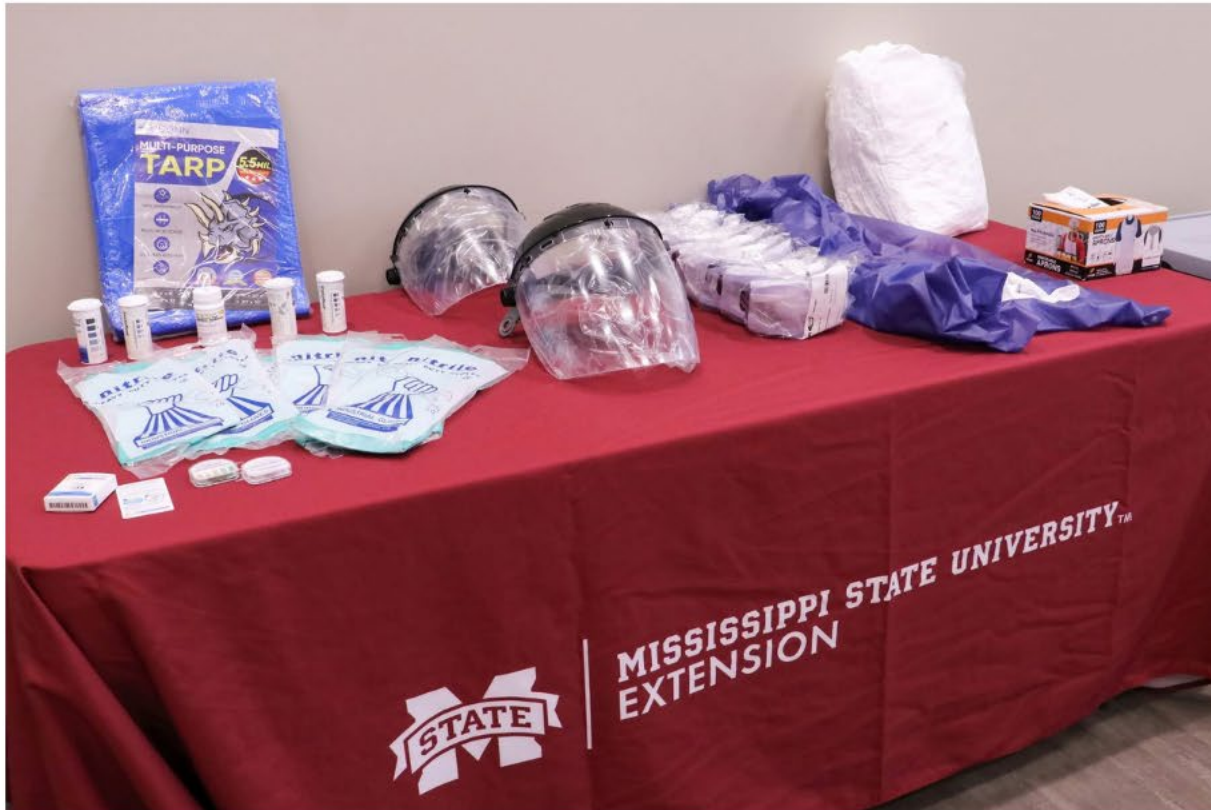
GLO GERM ACTIVITY



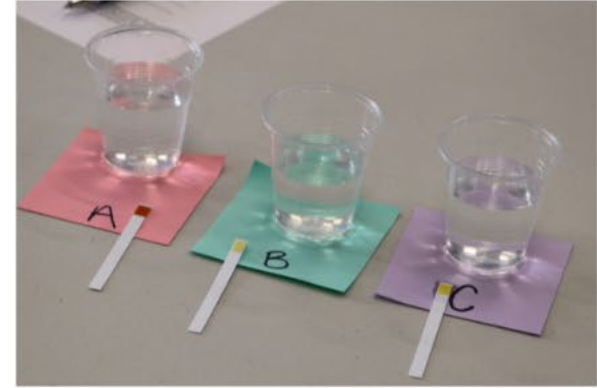
LABEL SCAVENGER HUNT



PPE DEMO & COLOR CODED CLEANING EQUIPMENT DEMO



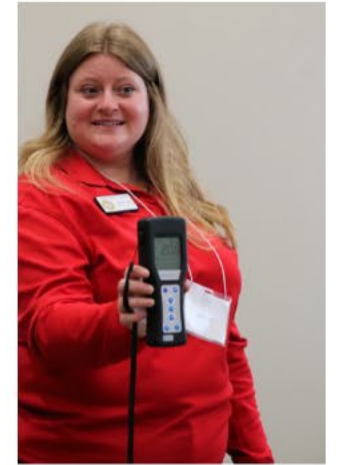
TEST STRIP ACTIVITY



EQUIPMENT STORY ACTIVITY



ATP ACTIVITY




STEPS OF CLEANING / SANITIZING ACTIVITY





PRE- / POST- TEST RESULTS

- Average pre-test score: 81%
 - Average post-test score: 87%
 - 6 participant's scores improved
 - 4 participant's scores stayed the same
 - 1 participant's score declined
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EVALUATION COMMENTS

“LOVED THE HANDS ON ACTIVITIES!”

“Fantastic! Each instructor was knowledgeable, personable, and eager to help!”

“The ratio of instructor led to hands on activity was GREAT!! I feel like people learn more by doing things vs. just looking at PowerPoints all day.”

“The instructors made sure each and every question was addressed and made you feel important for asking”

“Excellent handouts, instructors, good flow, & break out info from instructors!”

“Should increase the cost for the workshop! Definitely WORTH MORE!”

“I LOVED how interactive this class was!”



THANK YOU!

QUESTIONS?



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