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Safe Recipe Style Guide provides food safety instructions for recipes

Observational research¹ found that consumers who received recipes that included food safety instructions demonstrated significantly improved food safety preparation behaviors, as compared with those who did not have food safety instructions in the recipe. In short, consumers actually followed the food safety prompts in the recipes.

violations in home kitchens: temperature, handwashing, cross contamination and produce handling.

The Guide was crafted with input of food safety experts and leading food journalists. The Food Marketing Institute Foundation funded the process to develop the Guide.

Check out the guide at saferecipeguide.org. Contact the Partnership for Food Safety Education at info@fightbac.org if you have any questions or to inquire about having existing recipes modified to be consistent with the Guide. AFDO is a PFSE Partner.

Summer Bounty!

Fresh produce is plentiful right now, and your local farmer's market is a great place to find it.

Following [simple handling practices](#) reduces risk of foodborne illness from fresh fruits and vegetables.

- Rinse fresh produce just before you eat or prepare it.
- Never use soap or bleach on your produce!
- Refrigerate all cut, peeled or cooked fresh fruits and vegetables within two hours of preparing.

This shareable ProducePro fact sheet has everything you need to know about handling raw produce safely at home and at the market.

Do you teach others about safe handling of produce? Download more free ProducePro tools for your outreach. Share with your family, friends and social networks!

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FDA News

Cannabis Regulations?

Authored by **Frederick R. Ball** and **Carolyn A. Alenci**, Duane Morris LLP

Edited by **William A. Garvin**, Buchanan Ingersoll & Rooney PC

The rapid growth of the cannabis industry continues to raise questions of regulation and guidance. On May 31, 2019, FDA held a public hearing to obtain scientific data, requesting stakeholder experience with CBD-containing and cannabis-derived products and views regarding the products' safety. This article reviews key points of the hearing and notes future considerations. [Read the article...](#)

FDA - new guidance for the declaration of added sugars on food labels for single-ingredient sugars and syrups and certain cranberry products

Three years ago, the U.S. Food and Drug Administration announced the most comprehensive reform to the Nutrition Facts label since its introduction in 1993. The [changes to the label](#) reflect the latest nutritional science available, emphasizing the information that consumers need to make better-informed decisions about their eating habits.

In updating the label, we saw a need to acknowledge that Americans are eating differently than two decades ago when the labeling requirements were first introduced, or even in 2006, when we last updated the label with added information about trans fats. Among other changes, the new label requires that the amount of and percent Daily Value for Added Sugars be declared; the latter of which is based on 50 grams of added sugar per day, or about 12.5 teaspoons, for those consuming 2,000-calories a day. These changes take into account that Americans on average are consuming Added Sugars in amounts that exceed recommended limits.

Please see more below,

<https://www.fda.gov/news-events/press-announcements/statement-susan-mayne-phd-director-fdas-center-food-safety-and-applied-nutrition-new-guidance>

<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-declaration-added-sugars-honey-maple-syrup-other-single-ingredient-sugars-and>

Statement from Director Susan T. Mayne Ph.D., Center for Food Safety and Applied Nutrition

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Job Opportunities

State Program Admin Director - Minnesota

The Minnesota Department of Agriculture Food and Feed Safety Division is announcing a posting to fill the Business and Quality Management Unit Supervisor position.

The position purpose is:

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management systems that support the work of the Food and Feed Safety Division (Division). Specifically, this position manages the strategic guidance, coordination, operation, and data management of quality management systems, electronic inspection systems, training administration and documentation, FDA program standards, and internal audits.

The State Program Admin Director position has been submitted and below are the posting details. If you click on the “Job Posting Title”, it will direct you to the online Job Search page.

Job Posting Title: [State Program Admin Director](#)

Job Opening ID: 33614

Who May Apply: Open to all qualified job seekers.

Date Posted: 06/24/2019

Closing Date: 07/08/2019

To view the job posting and/or apply in the system:

- *External applicants* - Go to the state careers website at www.mn.gov/mmb/careers, then enter the Job ID number in Keywords search box at the top.

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Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)

[Course Information](#)

Foreign Supplier Verification Programs Course (FSVP)

[Course Information](#)



EAS Consulting Group Training

What Lies Beneath - Pest Control in Food Plants

July 9, 2019, 1pm ET

GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions

AHPA Hemp-CBD Supplement Congress

August 15-16, 2019, Denver Colorado

Andover, MA

November 12, 2019

Long Island, NY

Dietary Supplement Labeling Compliance Review Seminar

November 12-13 2019, Irvine, CA

Food Labeling Compliance Seminar

November 14-15, 2019, Irvine, CA

Dietary Supplement Good Manufacturing Practices (GMP) Compliance Seminar

November 14-15, 2019, Irvine, CA

Laws and Regulations Committee Updates

Laws and Regulations Committee Update

A collection of current food, drug, device, and consumer product regulatory issues and news

June 21 - 25, 2019

June 26 - 28, 2019

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