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FDA Encourages Food Industry to Use “Best if Used by” date for Shelf-Stable Foods

In recent years, food waste has received increasing attention. Based on studies, it appears that up to 40 percent of the food in the United States is never eaten. Waste occurs at every step in the food production and consumption chain. However, data suggest that a major loss occurs at the retail and consumer level.

In the context of food waste, the practice of product dating comes up frequently. Allegedly, the use of a range of terms such as “best by,” “sell by,” “best if used by,” “expiration date” and “use by” leads to consumer confusion and may, at

As we reported previously, in 2016, USDA updated its guidance on product dating. According to USDA, the “best if used by” term is best understood by consumers as a quality date (not a safety date). USDA updated its guidance regarding product dating to reflect this finding.

Since then, the Food Marking Institute (FMI) and the Grocery Manufacturers Association (GMA) joined forces and launched a new industry-wide effort to help reduce consumer confusion over dates on the product label and potentially help consumers reduce food waste; in 2017, **FMI-GMA also endorsed** use of the term “best if used by.”

On May 23, 2019, **in a letter to industry**, FDA expressed its strong support of the “Best if Used by” statement for quality-based dating. Consistent use of certain terms will help FDA and others in consumer education. In fact, also on May 23, 2019, FDA issued an e-mail alerting consumers to an **article** about date labels on packaged foods. The article clarifies that product dating generally is related to quality, not safety. Importantly, it clarifies that the “best if used by date” is not “exact science.” Consumers are advised to look at products that are past the “best if used by” date; if the products have changed noticeably in color, consistency or texture, consumers may want to avoid eating them.

In the letter to industry, FDA specifically mentions that it does not endorse the GMA and FMI recommendation to use the term “Use By” to indicate the date by which products should be consumed or discarded for safety reasons. It appears that confusion about the use of the term “use by” remains. In fact, although GMA and FMI recommend “use by” dating for safety, USDA guidance asserts that “use by” is not a safety-related date. However, for infant formula, a “use by” date is mandatory and indicates that, under the conditions prescribed by label directions, the nutrient content and quality of the formula can be guaranteed until the “use by” date. After that date, the product should not be consumed.

For food, product dating is largely voluntary. Thus, at this time, FDA can do little more than encourage standard terminology for product dating.

AFDO Conference Late Fee Starts June 14 - REGISTER NOW!!!

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The conference draft agenda contains a lot of educational and exciting sessions! [Check out the agenda now](#) and register for the conference! Workshops and committee meetings will be held on June 22 and 23, 2019. These are open to all attendees, please plan to attend!

For hotel information or to book your room for the conference: [Hotel Information](#)
We hope to see all of you in Atlanta in June!

ADDED DATE - AFDO Webinar Announcement: How To Speak So Everyone Listens

AFDO is sharing a LEADERSHIP IQ (A Mark Murphy Company) webinar on how to improve your speaking skills. Please join us on **June 12, 2019**

When you speak, does everyone listen? Do people hang on your every word? OR, do you connect with some people but not others? Do you have trouble connecting with 'feelers' or data geeks or people who don't get to the point? A whopping 93% of leaders think they are effective communicators – yet only 11% of their employees agree. That's a huge problem for leaders, because communication skills drive career success in today's organizations.

Once you harness the best practices taught in our upcoming webinar, "How to Speak So Everyone Listens," you'll see your effectiveness as a communicator – and a leader – skyrocket.

In this recorded 1-hour webinar, you'll learn:

- The 4 types of communication styles (Analytical, Personal, Functional and Intuitive) and how to speak to every one
- How to speak to a room filled with different communication styles (called Multipathing)
- 3 tricks for when you and your boss have different communication styles
- How to identify and speak to 'process-driven' people who like the nitty-gritty detail
- How to identify and speak to 'big picture' people who don't want lots of detail

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- How to identify and speak to people that are warm and chatty ‘feelers’
- Which modes of communication work (and don’t work), including email, voicemail, phone calls, and more
- 5 words to say when the other person isn’t listening to you
- The biggest way your communication needs to change when you’re speaking to 1 person vs. a group

[Register for the webinar](#)

Piercing Demonstration and inaugural Body Art Track at the 2019 AFDO Educational Conference

The AFDO Body Art Committee will be hosting a piercing demonstration and the inaugural Body Art Track during the 2019 AFDO Annual Conference in Atlanta. This event is licensed by the Fulton County Board of Health.

The demonstration featuring Steve Joyner and Matt Bavougian takes place on June 23, 2019 and will feature the current piercing industry best practices and offer an opportunity to observe the typical piercing experience from start to finish with detailed commentary. Feedback, questions, and discussion will be encouraged. [Read more...](#)

SSAFE/ MSU-FFI Food Fraud Vulnerability Assessment Training Modules – New Videos

May 7, 2019 – New training module videos are available for the SSAFE Food Fraud Vulnerability Assessment Tool (FFVAT). The videos were co-developed by Quincy Lissaur, Executive Director of the SSAFE Organization (SSAFE) and Dr. John Spink, Director & Assistant Professor of the Food Fraud Initiative at Michigan State University (MSU-FFI). The training modules were announced at our Food Protection session at the Food Safety Summit by SSAFE Organization Board Member Cindy Jiang, Senior Director of Global Food and

companies, and Executive Director Lissaur. SSAFE has had a long relationship with other MSU colleagues, including Professor Leslie D. Bourquin, Assistant Professor Deepa Gowri Thiagarajan, and others. The MSU College of Veterinary Medicines was previous an SSAFE member. This current collaboration is a result of our mutual vision of global food security.

The new Food Fraud training modules are provided in two parts, including:

Video 1: Assessing Food Fraud Vulnerabilities – A tutorial on how to use the SSAFE Food Fraud Vulnerability Assessment tool (FFVAT), Presented by Quincy Lissaur of SSAFE and John Spink of the Food Fraud Initiative at Michigan State University, URL for Video1: <https://youtu.be/NLsDmo7Talo>

Video 2: Live Demonstration of the SSAFE Food Fraud Vulnerability Assessment Tool (FFVAT) – Presented by Quincy Lissaur of SSAFE and John Spink of the Food Fraud Initiative at Michigan State University, URL for Video2: <https://youtu.be/2lvxoYHBbIM>

The SSAFE materials stated, “The tool has been a great success with 29,502 downloads of the tool to date. In addition, there are more than 7,500 completed online assessments from over 70 countries.” URL: <http://www.ssafe-food.org/our-projects/?proj=2366>

The online version of the FFVAT is provided in SSAFE partnership with the global consultancy PWC. URL: <https://www.pwc.com/gx/en/services/food-supply-integrity-services/food-fraud-vulnerability-assessment.html>

This collaboration of industry, non-governmental organizations, and academia is another example of using our unique talents and resources to create harmonization of terms and sharing of best practices. Food fraud prevention is an emerging topic, and the more, clearer training that is available, the more logical best practices will be implemented. Together we are advancing the understanding that “we are not trying to catch bad product but to prevent food fraud from occurring in the first place.” Watch, understand, and share the videos. MSU-FFI.

FDA News

FDA unveils validated method to detect major foodborne pathogen linked to consuming imported fresh produce

Cyclospora cayetanensis: The crossroads between scientific advances and knowledge gaps

Thursday, June 13, 2019

12:00 p.m. - 1:00 p.m. EST

[Register here](#) for webcast (public attendees and FDA staff)

[CE Credit Available](#)

Presented by:

Alexandre da Silva, PhD

Senior Biomedical Research Microbiologist

FDA's Center for Food Safety and Applied Nutrition

Parasitology Laboratory

About the Presentation:

Cyclospora cayetanensis, a significant foodborne pathogen causing the diarrheal illness cyclosporiasis, has emerged worldwide. In the U.S., C. cayetanensis has caused large and complex outbreaks, mainly linked to consuming imported fresh produce like cilantro.

Dr. Alexandre da Silva presents recent scientific advances and their impact on the results of the 2018 cyclosporiasis outbreak investigations as well as the scientific gaps that continue to be major FDA public health and regulatory challenges.

What you'll learn from this FDA scientist:

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2. Research areas that FDA is prioritizing to tackle the regulatory and public health issues linked to *Cyclospora cayetanensis*.
3. The scientific advances in *Cyclospora cayetanensis* research relevant to FDA's food safety mission.
4. Hurdles to overcome in advancing *Cyclospora cayetanensis* research.

New Webpage on Per- and Polyfluoroalkyl Substances (PFAS)

FDA launched a new webpage on Per- and Polyfluoroalkyl substances (PFAS). The page will be updated soon with data tables.

FDA Chemical Home page:

<https://www.fda.gov/food/chemicals-metals-pesticides-food/chemicals>

New Per and Polyfluoroalkyl Substances (PFAS) page:

<https://www.fda.gov/food/chemicals/and-polyfluoroalkyl-substances-pfas>

Other Training Opportunities



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](#)

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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

June 13, 2019 at 1pm eastern

Understanding the Food Fraud Puzzle

June 18, 2019, at 1pm eastern

Denton, TX

August 13, 2019

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

Update from May 31 - June 3, 2019

Update from June 3-4, 2019

Update from June 6-7, 2019

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