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## AFDO Conference Starts THIS WEEK!

The AFDO Conference will start on Saturday, June 22 and kick off with workshops in the morning and committee meetings in the afternoon. These are open to ALL attendees, so please plan to attend.

There is still time to [register!](#)

The conference draft agenda contains a lot of educational and exciting sessions! [Check out the agenda now](#) and register for the conference!

We look forward to seeing everyone at the end of the week in Atlanta, GA!

## 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 least partly, be responsible for consumers discarding food that is safe and wholesome merely because it is beyond some date.

**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

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.

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## 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...](#)

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## 3rd MoniQA International Symposium Food Fraud Prevention and Effective Food Allergen Management

This is to be held October 31 – November 1, in Rockville, MD! Information is at <https://rockville2019.moniqa.org>

[Back to top](#)

FDA News

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## Information to Assist the User, an Online Based Training Module

The U.S. Food and Drug Administration announced the release of [Decoding the Food Code: Information to Assist the User](#), an online based training module developed to engage and educate stakeholders on the foundational policy principles of the Food Code. The FDA publishes the Food Code, a model that assists food control jurisdictions at all levels of government by providing them with a scientifically sound technical and legal basis for regulating the retail and food service segment of the industry (restaurants and grocery stores and institutions such as nursing homes). Local, state, tribal, and federal regulators use the FDA Food Code as a model to develop or update their own food safety rules and to be consistent with national food regulatory policy.

More at the link below,

<https://www.fda.gov/food/cfsan-constituent-updates/fda-releases-decoding-food-code-information-assist-user-online-based-training-module>

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## FSMA FAQs Update

The FSMA FAQs have been updated to include new Q&As on the Produce Safety Rule. Please see the link below,

<https://www.fda.gov/food/food-safety-modernization-act-fsma/frequently-asked-questions-fsma>

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## Statement from Acting FDA Commissioner Ned Sharpless, M.D. and Deputy Commissioner Frank Yiannas on FDA's scientific work to understand per- and polyfluoroalkyl substances (PFAS) in food, and findings from recent FDA surveys

Americans consume. We do this by reviewing all available scientific evidence to determine the safety of foods and food packaging and conducting our own research to fill in gaps in the science. As part of these efforts, the FDA has been working to develop new methods to quantify certain per- and polyfluoroalkyl substances (PFAS) in foods. We have employed these new methods to test samples of foods Americans typically consume for certain types of PFAS, and today we are making available recently analyzed data from these initial testing initiatives.

Overall, [our findings](#) did not detect PFAS in the vast majority of the foods tested. In addition, based on the best available current science, the FDA does not have any indication that these substances are a human health concern, in other words a food safety risk in human food, at the levels found in this limited sampling. These data give our scientists a benchmark to use as we continue our critical work studying this emerging area of science.

More can be found at the link below,

<https://www.fda.gov/news-events/press-announcements/statement-fdas-scientific-work-understand-and-polyfluoroalkyl-substances-pfas-food-and-findings>

Updated Web Page,

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

[Back to top](#)

## Job Opportunities

### FDA Job Posting - Director Office of Strategic Planning and Operational Policy (OSPOP)

The position is the Director Office of Strategic Planning and Operational Policy (OSPOP) and is located within the Office of Partnerships and Operational Policy (ORA/OPOP). The office heads regulatory matters including current and proposed FDA policies or legislation, is responsible for ORA's work plan, FDA's

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## 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](#)



## 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](#)

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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

[Back to top](#)

## 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 June 10 - 11, 2019](#)

[Update from June 13, 2019](#)

[Back to top](#)



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