AFDO STRIVES TO PROTECT PUBLIC HEALTH...

FDA Issues Best Practices on Food Handling and Employee Health in Retail Food Settings
On April 9, the U.S. Food and Drug Administration issued information and best practices for retail food stores, restaurants, and pick-up and delivery services during the pandemic to protect workers and customers. Many of these are smart food safety practices that employers can consider at any time. This information is being issued in two convenient formats.

The first is a factsheet on Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up and Delivery Services During the COVID 19 Pandemic. This information addresses key considerations for how foods offered at retail can be prepared safely and delivered to the public, as well as key best practices for employee health and personal hygiene, cleaning and sanitizing.

The companion to the factsheet is a summary infographic that offers at-a-glance information on how to: Be Healthy, Be Clean; Clean & Disinfect; Social Distance and Pick-Up & Delivery.

**AFDO Conference Cancellation**

After much consideration, for the first time in 124 years, there will NOT be an AFDO Annual Educational Conference. Instead, the AFDO team and program planning committees look forward to seeing everyone in Grand Rapids, Michigan, June 12-16, 2021 for what will be the 124th annual conference. We take great pride in our historically consistent contribution to the food safety and
Podcast: AFDO Executive Director Shares AFDO Response to COVID-19

It's been a busy few weeks as we all focus on COVID-19. This week's AFDO podcast is with Executive Director Steven Mandernach. Steve talks about the decision to cancel the AFDO Annual Educational Conference as well as AFDO's efforts to provide guidance, information and educational opportunities to members and other stakeholders.

You can access the AFDO podcast catalog at the following links. Videos can be found at https://afdo.podbean.com/ and audio podcasts at https://afdoaudio.podbean.com/. Or download the AFDO app (IT’S FREE) so you can listen or watch on the go. The app is available for iPhone and Android.

AFDO Recommendations For COVID-19 Response for State Agencies

AFDO has released recommendations for state agencies during the current pandemic crisis. These recommendation sections include:

- Conducting Routine Inspections During COVID-19 Pandemic
- Inspector’s Responding to a Firm’s Health Related Questions During the COVID-19 Pandemic
- Requiring Gloves and Masks for All Employees in Food Manufacturing Facilities and Establishments During the COVID-19 Pandemic
DON'T FORGET: FDA Continues to Answer COVID-19 Questions & Update Documents

The Food and Drug Administration’s (FDA) Food and Cosmetic Information Center (FCIC)/Technical Assistance Network (TAN) continue to released responses for questions of interest to AFDO members regarding COVID-19. These answers can be found here.

It's important to check back frequently for the latest as well as visit the AFDO COVID-19 Resource Page.

This is in addition to updating its COVID-19 Frequently Asked Questions page to include guidance regarding food products. Real time updates of the FDA’s Food Safety and the Coronavirus Disease 2019 (COVID-19) page can be found at https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19. Updates are dated so you are able to tell what information has been added each time.

As part of the AFDO commitment to providing information and resources to members and the those we serve, we continue to add resources to the COVID-19 Resource Page. We continue to offer links to information that has been developed by our partnerships and other subject matter experts. If you identify resources that should be considered or your organization develops some of your own that can be shared with other members, please email them or the link to bbenschoter@afdo.org. We appreciate everyone who helps us be more prepared.

Apply to CDC’s New Environmental Health Capacity (EHC) Funding Opportunity!

EHC is a 5-year opportunity to bolster the capacity of environmental health (EH) programs in public health departments to leverage data-driven and evidence-based approaches to detect, prevent, and
New Releases from FDA on COVID-19 Response

Released April 9 2020

Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic

FDA is sharing information about best practices to operate retail food stores, restaurants, and associated pick-up and delivery services during the COVID-19 pandemic to safeguard workers and consumers.

This addresses key considerations for how foods offered at retail can be safely handled and delivered to the public, as well as key best practices for employee health, cleaning and sanitizing, and personal protective equipment (PPE). This is not a comprehensive list. We encourage consulting the references and links provided below by CDC, FDA, EPA, and OSHA for more detailed information. This will be updated as FDA receives further information and inquiries.
Managing Operations in a Foodservice Establishment or Retail Food Store
Managing Food Pick-Up and Delivery

For additional resources, see Food Safety and the Coronavirus Disease 2019 (COVID-19).

Released on 4.6.20

How does FDA’s temporary flexibility regarding the Egg Safety Rule help during COVID-19?
The Temporary Policy Regarding Enforcement of 21 CFR Part 118 (the Egg Safety Rule) During the COVID-19 Public Health Emergency provides producers of shell eggs that normally would be sent to facilities for further processing, the flexibility to sell their eggs for distribution to retail locations, such as supermarkets, when certain conditions are present. This flexibility will help egg producers meet increased demand for shell eggs by consumers at retail locations while still ensuring the safety of eggs. The above link will take you to a page that allows you to download the guidance document.

How does the temporary guidance regarding packaging and labeling of shell eggs help during COVID-19?
The U.S. Food and Drug Administration has released a guidance document, Temporary Policy Regarding Packaging and Labeling of Shell Eggs Sold by Retail Food Establishments During the COVID-19 Public Health Emergency, to provide temporary flexibility regarding the packaging and labeling of shell eggs sold to consumers in retail food establishments. Click the link to get the details.

How does the temporary policy on Preventive Controls and FSVP Food Supplier Verification Onsite Audit Requirements help during the COVID-19 public health emergency?
In this temporary guidance for receiving facilities and FSVP importers, the FDA made clear its intent in certain circumstances related to impact of the coronavirus outbreak (COVID-19), not to enforce requirements in three foods regulations to conduct onsite audits of food suppliers if other supplier verification methods are used instead. Click the link to get the details.

Pew Charitable Trust Publishes Root Cause Analysis Guide and Supporting Documents
Earlier this month, the Food and Drug Administration released an action plan to improve the safety of romaine lettuce and other leafy greens. FDA had already initiated vital research and a year-long testing program for newly harvested romaine lettuce that could help the agency uncover root causes of foodborne outbreaks.

Romaine from the Salinas, California, region tainted with *E.coli* sickened more than 200 people in the United States and Canada during three overlapping foodborne outbreaks last fall, and had been a recurrent issue even before then. Although FDA declared in January that the outbreaks appeared to be over, the agency also said that it will continue to investigate the underlying root causes throughout this year’s growing season.

In situations such as these, root cause analysis (RCA) can inform crucial improvements to an industry’s food safety system and stop recurring outbreaks. That’s because this investigative approach aims to answer not just *what* things went wrong but *why* they did, and which actions could prevent these problems from recurring. A new publication from The Pew Charitable Trusts, "A Guide for Conducting a Food Safety Root Cause Analysis," describes how food businesses and public health agencies of any size can design and execute effective RCAs and benefit from their findings, even when analyses leave some questions unresolved. Also released is an article and a Q&A with Frank Yiannas, FDA deputy commissioner for food policy and response.

**Root Cause Analyses Are ‘Critical to Preventing Foodborne Illnesses’**
FDA Adapts Its Investigation of Romaine Contamination to Address Key Challenges

**LEARN MORE:**
**A Guide for Conducting Food Safety Root Cause Analysis**

This webinar will provide an overview of The Pew Charitable Trusts’ recently published guide for conducting food safety root cause analysis. The guide provides approaches for how food safety
cause analysis, what to consider to ensure a robust analysis, and factors to think about in planning the analysis and communicating results.

*Registration is limited to 1,000 seats

**Webinar: A Guide For Conducting Food Safety Root Cause Analysis**
**Presenter:** Beth Riess, Principal Associate, Safe Food Project, The Pew Charitable Trusts
**When:** Friday, April 17, 2020
**Time:** 2:00 p.m. to 3:00 p.m. EDT

Register Now

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**AFDO Professional Development Series Adds More Offerings**

AFDO is offering a series of FREE webinars and web-based training courses that can be utilized for staff development. AFDO anticipates providing a variety of courses and webinars along with our regular podcasts over the next several weeks. Because we are continuously developing new offerings, please visit this webpage on a regular basis to look for the latest training courses.

In addition, you can access the AFDO podcast catalog at the following links. Videos can be found at https://afdo.podbean.com/ and audio podcasts at https://afdoaudio.podbean.com/. Or download the AFDO app (IT'S FREE) so you can listen or watch on the go. The app is available for iPhone and Android.

No CEU's or Certificates of Attendance will be available for these sessions.
Nominations Are Now Open for 2020 Innovations in Regulatory Science Awards

Help Us Recognize Leaders and Innovators

We invite you to nominate a leader, innovator, team, or advocate for an Innovations in Regulatory Science Award, recognizing extraordinary contributions that have advanced regulatory science and made an impact on public health.

Learn more and/or nominate

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Cut through the noise
Recap: resources on COVID-19 and food safety

You might feel overwhelmed with information right now. But, think of the people stuck at home that don't have your food safety knowledge!

Here are key resources and messages you can share with others to help them be prepared and be healthy.

- Coronavirus Resource Page
- Special Message for Food Safety Educators
- Home Surface Cleaning & Sanitizing
- Food Packaging & Food Delivery

Let's continue to promote hand hygiene, surface cleaning and sanitizing as fundamentals to good health.

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Myths and Facts About the Five Second Rule and Handwashing

This presentation will explain the myths and facts around the five second rule and handwashing. Dr. Schaffner draw from examples of research conducted in his own lab over the past 20 years to address
*Registration is limited to 1,000 seats

Date: Monday, April 13, 2020
Time: 3:00PM - 4:00PM ET
Who: Dr. Donald W. Schaffner is Extension Specialist in Food Science and Distinguished Professor at Rutgers University

NEHA Offers Free Training Too

Due to the COVID-19 pandemic, social distancing, shelter-in-place orders, and the cancellation of local conferences, meetings, and events, environmental health professionals are finding it increasingly difficult to obtain access to continuing education and training.

In response to this need, NEHA is offering free access to online trainings to all environmental health professionals regardless of membership status starting on March 30, 2020. The online trainings include our webinars, partner courses, and E-Learning videos of sessions from the 2017–2019 AECs. By watching these webinars, courses, and videos, environmental health professionals can earn continuing education contact hours toward their NEHA credentials. Check out these offerings here.

FDA Updates

FDA Releases updated chapters and appendixes to the
The US Food and Drug Administration’s Division of Seafood Safety is announcing the availability of specific chapters and appendixes of the “Fish and Fishery Products Hazards and Controls Guidance, Fourth Edition” now dated March 2020. FDA has determined specific chapters and appendixes of the guidance could be updated with the availability of new science, opposed to withholding the information to publish the entire guidance at once. With that thought in mind, FDA has updated: Appendix 5 - FDA and EPA Safety Levels in Regulations and Guidance. The Appendix modifications may be reviewed through the “Guidance to Industry: Fish and Fishery Products Hazards and Controls Guidance Fourth Edition – March 2020” section of the guidance document. The updated guidance supports and complements FDA’s regulations for the safe and sanitary processing and importing of the fish and fishery products using hazard analysis and critical control point (HACCP) methods. Updates may be accessed through FDA’s Seafood website at www.fda.gov/seafood or the Fish and Fishery Products Hazards and Controls Guidance Page.

This guidance represents the Agency’s current thinking on fish and fishery hazards and controls. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. An alternate approach may be used if such approach satisfies the requirements of the applicable statutes and regulations.

Job Opportunities

Director, Bureau of Meat and Poultry Businesses - Wisconsin

DATCP is recruiting to fill their Director, Bureau of Meat and Poultry Businesses position, which is within the Division of Food and Recreational Safety. This position manages the Bureau of Meat and Poultry Businesses. This position is headquartered at the Prairie Oaks State Office Building on the east side of Madison (2811 Agriculture Drive), which is conveniently located near the Beltline Highway and Stoughton Road. Read more and/or apply...

Other Training Opportunities
Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Intentional Adulteration Conducting Vulnerability Assessments (IAVA) – 1 Day
Course Information/Schedule Page

Preventive Controls for Human Foods Course (PCQI) – 3 Day
Course Information/Schedule Page

Preventive Controls for Human Foods Course (PCQI) Blended Course Part 2 – NEW
Course Information/Schedule Page

Foreign Supplier Verification Programs Course (FSVP) – 2 Day
Course Information/Schedule Page

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EAS Consulting Group Training

Dietary Supplement Labeling Compliance Seminar
April 14 - 15, 2020 - Long Island, NY

Food Labeling Compliance Seminar
April 16 - 17, 2020 - Long Island, NY

EAS Complimentary On-Demand Webinar Understanding GRAS Submissions and Avoiding Data Pitfalls
April 16, 2020, 1:00PM ET

Lockout-Tagout

Fast Tracking Antimicrobial Agents – FDA's Accelerated Programs EAS Complimentary Webinar
April 22, 2020
The Food Safety Doctor LLC
Promoting Public Health and Food Safety through Training and FSMA Awareness

While sheltering in place, The Food Safety Doctor LLC is offering

- ONLINE Preventive Controls for Human Foods (PCQI) Courses
  - April 21-23
  - May 5-7
  - May 12-14
  - Click here to access the schedule of online PCQI Courses

- ONLINE Foreign Supplier Verification Courses (FSVP-QI) Courses
  - April 14-15
  - May 19-20
  - Click here to access the schedule of online FSVP-QI courses

Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news

April 6 - 7, 2020
April 9 - 10, 2020