New COVID-19 Guidance From the FDA

Released late Friday afternoon, the FDA has continued to respond to issues facing the food industry. Here is the latest guidance.

What to Do if You Have COVID-19 Confirmed Positive or Exposed Workers in Your Food Production, Storage, or Distribution Operations Regulated by FDA

The Food and Agriculture Sector is designated as critical infrastructure, and it is essential that these operations continue during the pandemic. Workers are the backbone of this critical infrastructure, and we are providing this information to ensure employers have information to help support their workers and protect their health. This summary, derived from Centers for Disease Control and Prevention (CDC) recommendations, outlines key steps that employers and workers can take to help stay open, prevent and slow the spread of COVID-19, and support continuity of essential operations if workers are diagnosed with or exposed to COVID-19, or show symptoms associated with COVID-19. Links to...
Use of Respirators, Facemasks, and Cloth Face Coverings in the Food and Agriculture Sector During Coronavirus Disease (COVID-19) Pandemic

The Centers for Disease Control and Prevention (CDC) advise the use of simple cloth face coverings to slow the spread of the virus and to help people who are unaware they have the virus from spreading it to others. This has led to questions from the Food and Agriculture Sector about what respirators, disposable facemasks, such as surgical or medical masks, or cloth face coverings are most appropriate for various settings. This fact sheet, developed in collaboration with CDC, provides a quick reference to these items potentially worn by workers in the Food and Agriculture Sector. Respirators, disposable facemasks, or cloth face coverings are designed and worn for different purposes as described in the table below.

If, prior to the COVID-19 pandemic, you were required to wear a respirator or disposable facemask on the job, based on a workplace hazard assessment, you should continue to do so. See the document here.

AFDO Provides Phased Guidance For Food Establishments Reopening

Just as confusing and quickly as restaurants and food service changed their typical way of doing business just a few weeks ago, it appears some outlets maybe reopening just as quickly without a clear plan. This document is meant to provide guidance to jurisdictions proceeding with gradual reopening of the retail food industry. This is not all-encompassing but provides some ideas on how to gradually remove restrictions. Please note, each jurisdiction may need to modify based on its individual needs. AFDO will continue to monitor the industry’s progress and update resources. Read this document here.

ASTHO Issues Roadmap to Recovery
The Association of State and Territorial Health Officials collaborated with the National Governors Association to produce the *Roadmap to Recovery: A Public Health Guide for Governors*. The report was developed to help support governors and states in developing plans for a phased reopening of economic activities while protecting the public's health.

Other major recent ASTHO publications include the guide for creating a national contact tracing program and our joint contact tracing report created with the Johns Hopkins Bloomberg School of Public Health.

---

**AOAC Scientists Approve Official Method of Analysis for Cannabinoids in Hemp**

Expert Review Panel approves method during AOAC's Analytical Methods Week activities

AOAC INTERNATIONAL announced today that a liquid chromatography–diode array detection (LC-DAD) method previously approved as Official Method of Analysis 2018.11 for cannabinoids in Cannabis plant materials, concentrates, and oils, is now approved for hemp.
hemp under the 2018 Agriculture Improvement Act, known as the Farm Bill.

Official Method of Analysis 2018.11 is a liquid chromatography–diode array detection (LC-DAD) technique with optional mass spectrometric detection of Δ9-tetrahydrocannabinol (THC) and tetrahydrocannabivinic acid (THCA) individually, so their concentrations can be reported either individually or as total THC. Official Method of Analysis 2018.11 is applicable to concentrates, oils, and all plant materials of Cannabis sp., including hemp. Read the full article....

FDA Warns Companies Illegally Selling CBD Products to Treat Medical Conditions, Opioid Addiction

The U.S. Food and Drug Administration has issued warning letters to two companies for illegally selling unapproved products containing cannabidiol (CBD) in ways that violate the Federal Food, Drug and Cosmetic Act (FD&C Act). This action is a continuation of the FDA's efforts to pursue companies that illegally market CBD products with claims that they can treat medical conditions, including opioid addiction or as an alternative to opioids.

“The opioid crisis continues to be a serious problem in the United States, and we will continue to crack down on companies that attempt to benefit from selling products with unfounded treatment claims,” said FDA Principal Deputy Commissioner Amy Abernethy, M.D., Ph.D. “CBD has not been shown to treat opioid addiction. Opioid addiction is a real problem in our country, and those who are addicted need to seek out proper treatment from a health care provider. There are many unanswered questions about the science, safety, effectiveness and quality of unapproved products containing CBD, and we will continue to work to protect the health and safety of American consumers from products that are being marketed in violation of the law.”

Read More

Today's Webinar: Regulating Food Trucks in the Age of Meal Delivery

There is still time to register for this afternoon's webinar at 2 p.m. EDT. This session will be a look at best practices for regulating and supporting the food truck industry. Included will be a look at innovative technology, emerging business models and how to provide guidance to keep consumers safe while making food truck owners a willing partner in food safety.

*Registration is limited to 1,000 seats

**Presenters: Michael & Charlie Kalish, Winners of Food Network's Great Food Truck Race and Food Safety & Regulatory Compliance Consultants/Trainers

Today, Monday, April 27, 2020 at 2:00PM - 3:00PM EDT

Register Now

Coming Soon: Jeff Butler -- AFDO Professional Development Series
No matter what your age, you are working in a multi-generational workplace. Upcoming AFDO webinar presenter Jeff Butler is an expert at helping people (of all ages) navigate what that means for you and your teams.

This is an unprecedented opportunity to learn from this speaker, author and workplace strategist who has devoted his life to bridging generational gaps of all kinds – from workplace to technology. Through special arrangement with AFDO, Jeff Butler will be sharing his approaches through two of his most sought after presentations.

Check Jeff out for yourself here and then sign up for one of the two topics at the time that works best for you.

**BEING HUMAN IN THE AGE OF DIGITAL INNOVATION**

Digital innovation not only changes corporations but also who we are as humans. Technology continues to evolve at an exponential rate, swiftly collapsing industries that took decades to build. As cutting-edge technology seems to update every day, questions arise such as: How will this evolution change the way we humans work? What does this mean for the next generation? The reality is that every industry will be as affected as any other.

In his presentation, Jeff Butler unravels which technological changes to anticipate (such as autonomous vehicles, Blockchain and artificial intelligence) and how their integration impacts the workforce; not only from a business perspective but sociological, psychological, and existential as well. How might this wave of change affect industries—and us as the people that work for them—faster than experts originally anticipated? While inevitable, one of the most important things that people can do now is learn where the tide is coming from… and be prepared for its impact. Jeff’s timely presentation will help guide and navigate conference attendees through this meteoric challenge called “technology change”!

*Registration is limited to 1,000 seats for each session

**Presenter: Jeff Butler, Multi-generational expert**

**THE AUTHENTIC WORKPLACE**

**WHY BEING YOU IS THE BEST STRATEGY IN TODAY’S MARKET**
In the age of rapid innovation, overcrowding platforms, and constantly shifting interests, marketers struggle to sell more than ever before. Many marketers are able to get their products in front of customers, but their target market simply does not buy. Why? Two reasons, generations constantly have changing interests and marketing messages more than ever now are templated and lack an authentic human touch.

Jeff Butler, the author of the Authentic Workplace, capitalizes on how authenticity is becoming the new unique selling proposition in the selling process. In this program, he supports his view through compelling case studies and tangible examples. Each demonstrates how to use authenticity is being used by the most cutting edge brands today to help customers go from a 'maybe' to a 'yes!' These can be in forms of how to convey a more personal video to making marketing copy to unique forms of rapport building in direct sales. Plus, in this program, Jeff covers how each generation has a common 'hot button' where people of different generations are more likely to say 'yes' authenticity is shown in the right way.

*Registration is limited to 1,000 seats for each session

**Presenter: Jeff Butler, Multi-generational expert**

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.
Podcast: Trade Association Supports Produce Industry, Food Safety

A few weeks before the COVID-19 crisis hit, we interviewed Jennifer McIntire, VP Food Safety & Technology, United Fresh Produce Association about the work of the association and the safety issues facing the produce industry. She shares the work of United Fresh Produce and its 2020 agenda pre-pandemic. Her video and audio interviews are now available.

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.

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 release 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.

Pre-Petition Correspondence, Titanium Dioxide For Use in Permanent Makeup and Tattoo Ink

The Association of Food and Drug Officials (AFDO) intends to submit a Color Additive Petition (CAP) for the use of titanium dioxide (TiO2) as a color additive in permanent makeup and tattoo ink cosmetics. AFDO is asking FDA for guidance in filing the proper documents required to extend the existing approvals for TiO2 to include use in permanent makeup and tattoo ink. Read the full Pre-CAP Correspondence....

Body Art Education Alliance Statements on COVID-19
The Body Art Education Alliance (BAEA) supports the current guidelines issued by the Center for Disease Control (CDC) for preventing the spread and infection of COVID-19. Your health and well-being are of utmost importance and we do not support performing or receiving body art procedures during the pandemic. Read the media release....

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.
Analytical Cannabis On-line Expo 2020
Free One-Day Online Symposium

The Analytical Cannabis Expo 2020, set to be hosted in San Francisco March 24-25, was recently cancelled due to the ongoing coronavirus outbreak. As an organization we are determined to provide our speakers and partners with a platform to discuss the innovative research and industry leading science they had lined up for our event.

As such, we are delighted to be hosting a free to attend 1-day online symposium which will feature a selection of the incredible speakers that were due to speak in San Francisco. Beyond the talks, this event will also allow you to interact with our speakers through live Q & A sessions and engage with your fellow participants through networking chatrooms.

Date: April 30, 2020.

Confirmed Speakers

- Dr Susan Audino
- Dr Swetha Kaul
- Josh Smith
- Dr Toby Astill
- Dr Chris Beecher
- Keith Allen
- Jini Curry
- Ini Afia

Call for Nominations!

The chair of the nominations committee, Steve Moris is seeking nominations for the following board positions:

**Vice President**
Nominees for the position of AFDO Board Vice President should have at least two years’ experience in food or medical products program management (i.e., Administrator, Deputy Director, Director, leadership experience), AND two years’ experience of any of the below:
AFDO board member or committee chair,

- Have worked on an AFDO project or been on an AFDO subcommittee,
- Affiliate board member or committee chair,
- Active involvement in a similar organization such as the Partnership for Food Protection, in a chair/co-chair position, and/or
- Any other combination of leadership experience that would allow the candidate to successfully fulfil this role.

Register Now
Secretary/Treasurer
The individual currently filling this vacancy plans to run for the full term position.

Nominees for the position of AFDO Secretary/Treasurer are selected by the Past-President. This position serves a three-year term. Duties for this position include:

1. Records the minutes of each meeting of the Executive Committee and distributes copies to the Board of Directors.
2. Records the minutes of all business sessions conducted during the Annual Conference.
3. Reviews all bank statement reconciliations that are forwarded by the Association accountant.
4. Serves as signatory along with the Association Manager for checks over $15,000.
5. Ensures an annual audit of the Association funds, reviews findings from the audit, and provides recommendations to the Board.
6. Works with the Association Manager to ensure a copy of the annual tax return (IRS Form 990) has been filed with the Internal Revenue Service by November 15.
7. Assist with the development of the annual association budget.

Director-at-Large
The individual currently filling this vacancy plans to run for the full term position.

Nominees for the position of AFDO Director-at-Large are selected by the Past-President. This position serves a four-year term. Should have at least two years' experience in food or medical products program management including field supervision, project management, and/or direct leadership experience (i.e. Administrator, Deputy Director, Director; not necessarily field supervision but Director/leadership experience), AND two years' experience of any of the below:
AFDO board member or committee chair,

- Have worked on an AFDO project or been on an AFDO subcommittee,
- Affiliate board member or committee chair,
- Active involvement in a similar organization such as the Partnership for Food Protection, in a chair/co-chair position, and/or
- Any other combination of leadership experience that would allow the candidate to successfully fulfil this role.

All board openings have candidates running for these positions.

Please email nominations with a bio to Steve Moris (steve.moris@ks.gov) and Krystal Reed (kreed@afdo.org) by Thursday, April 30, 2020.
FDA Releases Updated Chapters and Appendixes to the Fish and Fishery Products Hazards and Controls Guidance, Fourth Edition

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.

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
EAS Consulting Group Training

EAS Consulting Group Offers Complimentary Webinar Best Practices for Food Manufacturers, Restaurants and Food Distributors During the COVID-19 Pandemic – Conducted in Spanish

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
  - June 2 - 4
  - Click here to access the schedule of online PCQI Courses

- ONLINE Foreign Supplier Verification Courses (FSVP-QI) Courses
  - April 14-15
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 20 - 22, 2020
April 23 - 24, 2020

Click here to access the schedule of online FSVP-QI courses