AFDO STRIVES TO PROTECT PUBLIC HEALTH...

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AFDO Past President Appointed to the Partnership for Food Protection Governing Council
Pam Miles, Food Safety Program Supervisor for the Virginia Department of Agriculture and Consumer Services, has been appointed to the Partnership for Food Protection Governing Council representing food safety programs in state departments of agriculture. She is filling the seat that was vacated when Claudia Coles of the Washington Department of Agriculture retired from state service. Miles is a past president of both AFDO and AFDOSS. She has also served on the Manufactured Food Program Alliance Board (MFRPA). She was nominated by AFDO to fill this seat.

The Partnership for Food Protection (PFP) is a group of dedicated professionals with roles in protecting the food supply and public health. The PFP coordinates representatives from food safety jurisdictions at all levels of government, as well as regulatory associations and other food safety organizations, who have expertise in food and feed, epidemiology, laboratory, animal health, environment, and public health. They work together to support the implementation of an Integrated Food Safety System (IFSS).

The PFP is led by a Governing Council comprised of 15 members from federal, state, and local agencies with senior policy level and management experience in public health and food safety arenas. The Governing Council is responsible for oversight and management of the overall PFP.
Hurricanes Have Lessons for Regulators No Matter Where They Live

Last October, Hurricane Michael created more than the usual hurricane aftermath and food instability issues in Florida. At this year's AFDO annual conference, panelists looked at the human side of the devastation that resulted in a long-term recovery that continues today. We sat down with Tracy Johnstone, a McDonald's owner/operator who herself is on the road to recovery. She shares the human-side of this disaster in this week's podcast which can be found here.

Committees are the Backbone of AFDO -- join one now!

For over 100 years, AFDO has worked through a committee structure to formulate and develop guidance material, model codes, and to provide comments to federal agencies on public health matters. Our committees provide a vast network for communication of issues, policies, and best practices. Committees are also an ideal way for professionals to extend their network and resources before they need to call on them.

Members are invited to participate in the research and deliberations of all committees. Each committee receives annual charges and submits formal reports of its activities each year at the Annual Educational Conference. You do not have to be an AFDO member to participate.
There are 14 committees working in following areas. Clicking on the links will take you to further information or click here to join now.

- Administration Committee
- Alumni Committee
- Body Art Committee
- Cannabis Committee
- Drugs, Devices & Cosmetics Committee
- Food Committee
- Food Protection & Defense Committee
- Foodborne Outbreak & Emergency Response Committee
- Industry Associate Membership Committee
- International & Government Relations Committee
- Laboratory, Science & Technology Committee
- Laws & Regulations Committee
- Produce Committee
- Seafood Committee

FD215 Managing Retail Food Safety

Location: Holiday Inn Dover Downtown, Dover, DE
Dates: October 1-3, 2018

This course is designed to allow participants an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments. Topics will include the “process approach” to HACCP, applications of HACCP principles in routine inspection work, and assessing active managerial control of risk factors by operators through a HACCP system or other established food safety systems. While the process approach is new to many regulators, it is better designed for use in retail and food service settings than traditional HACCP approaches because it eliminates lengthy flow charting and hazard analysis for every type of food product.

Read more or Register
Body Art Presentations

The Body Art Co-Chairs, Laurel Arrigano and Ken Stevenson are going to be representing the AFDO Body Art Committee in their presentations at the following conference:

Western Association of Food and Drug Officials (WAFDO) – Annual Conference
August 18, 2019 – August 21, 2019
Salt Lake City, Utah

Colorado Environmental Health Association (CEHA) – Annual Education Conference
September 17, 2019 – September 20, 2019
Keystone, Colorado

Nebraska Environmental Health Association (NEHA) Region 4 Conference
September 25, 2019 – September 26, 2019
Omaha, Nebraska

Coalition for Tattoo Safety
October 28, 2019 – November 2, 2019
Las Vegas, Nevada

FDA and AFDO Partner to Award Calendar Year 2020 Grants to State, Local, Territorial, and Tribal Regulatory Retail Food Programs

The U.S. Food and Drug Administration (FDA) and the Association of Food and Drug Officials (AFDO) are proud to announce details for Calendar Year 2020 awards through the AFDO-Managed Retail Program Standards Grant Program. Opening on Wednesday, September 4, 2019 and accepting applications through Tuesday, October 15, 2019, the program provides funds for the completion of projects and training to enhance conformance with the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards). Grant funding is open to state, local, territorial, and tribal regulatory retail food programs that have enrolled in the Retail Program Standards.
Save-the-Date InFORM 2020

The InFORM conference examines surveillance and outbreak detection of enteric diseases, with a focus on those caused by contaminated foods, water and animals. Held every two years, InFORM brings together a diverse network of public health officials, including federal, state and local public health and laboratory scientists, epidemiologists, environmental health specialists and health communicators. The conference includes a keynote speaker, plenary and discipline-specific sessions and poster presentations.

InFORM is jointly sponsored by APHL, the US Centers for Disease Control and Prevention (CDC) Enteric Diseases Laboratory Branch and Outbreak Response and Prevention Branch, US Department of Agriculture (USDA) Food Safety and Inspection Service, and US Food and Drug Administration (FDA).

InFORM 2020

March 9-12, 2020
The Westin Peachtree Plaza | Atlanta, GA

Invited Participants

- Public Health laboratory personnel who are part of the PulseNet Network or are interested in standardized whole genome sequencing subtyping of enteric pathogens for public health surveillance.

- PulseNet participants from the FDA and the USDA Food Safety and Inspection Service and Agricultural Research Service.

- Laboratory personnel from international public health agencies who are interested in learning more about PulseNet or participating in PulseNet.

- Epidemiologists who work with data supplied by PulseNet laboratories and investigate local or multistate outbreaks of enteric pathogens, such as E. coli, Salmonella spp. and Listeria spp.

- Environmental health specialists involved in illness outbreak investigations at local, state, tribal or federal agencies or departments.
NIST Food Safety Workshop - Register Now!

Registration for the NIST Food Safety Workshop is now open! Consider attending this important event, to be held October 28-30, 2019, on the NIST campus in Gaithersburg, MD, USA. You won’t want to miss this important opportunity to provide input on the future directions of the NIST food safety program.

The workshop program includes numerous world-renowned experts in food safety, and over 40 posters have been accepted for presentation at the workshop.

Get the most out of your trip to Maryland by also attending the 3rd MoniQA/USP Symposium, to be held October 31 – November 1, in Rockville, MD. Only 5 miles apart, the two meetings will offer diverse and complementary programs.

Webinar Announcement: Giving Tough Feedback Without Making People Angry

The AFDO Professional Development Committee is sharing a LEADERSHIP IQ (A Mark Murphy Company) webinar on how to improve your feedback skills. We will be offering 4 dates for this webinar:

- August 14 at 1:00 – 2:15 Eastern Time
- August 22 at 12:00- 1:15 Eastern Time
- August 30 at 11:00 – 12:15 Eastern Time

Do you avoid giving people tough feedback because you know they'll get angry or drag their feet? When you “speak the truth,” do people get defensive or start blaming and making excuses?

According to a Leadership IQ study, 81% of managers have avoided confronting a subordinate about inappropriate behavior, even when a customer or the organization suffered as a result. And a whopping 93% of
The most successful organizations know that the only way to grow and succeed is to give tough feedback in a way that people actually listen and change. In this 60-minute webinar training session called **Giving Tough Feedback Without Making People Angry**, you'll learn how to "speak the truth" and give tough feedback in a way that doesn't make people defensive or angry. When somebody does something that needs correcting, you can't just ignore the problem. So we'll give you specific scripts to tackle this very delicate conversation.

This 60-minute webinar called “Giving Tough Feedback Without Making People Angry” will show you:

- 6-step script for delivering tough feedback without making the recipient defensive
- How to delayer your conversations in 4 parts (Facts, Interpretations, Reactions, Ends) and learn which pieces you should and shouldn’t share
- Why you should never use “I statements”
- 4-step script for delivering tough feedback when you have a bad relationship with the recipient
- 1-sentence that opens and deescalates tough conversations
- 4-Question Quiz for testing whether you’re making people defensive with blaming and loaded language
- Why you should never use a “compliment sandwich”
- Assessing your relationship so you know how this person will take your feedback
- How to avoid “pleading” and “attacking” in tough conversations

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**Food Recalls: Basic Info for Consumers**

Did you know? There are dozens of food recall notices published in the United States each month.

https://mailchi.mp/eb7e6228c076/enews-from-afdo-92418-join-us-for-a-webinar-601795?e=[UNIQID]
Recall Basics from the Partnership for Food Safety Education helps people sort through the information in recall notices and to take action to identify whether a recalled product is in their home.

Download and share the consumer flyer on what to look for if there's a food recall.

Share these food recall resources in your outreach and on your social networks today!

2019 WAFDO & FDA Southwest Regional Joint Conference

When: 18 Aug 2019, PDT
Where: City Creek Marriott, Salt Lake City, Utah

We hope you got our first announcement and that you're busy requesting travel approval! Don't forget to include the pre-conference workshop in your request - you don't want to miss these learning opportunities!

Make sure you secure a room soon, and remember the early bird registration rate for the conference goes up on August 1.

EVENT DETAILS:
WAFDO, FDA Southwest Region, and the Utah Environmental Health Association are proud to present this year's 2019 Educational Conference, which will include representatives from local and state agencies from 21 states, Canada, and many island territories.
We are proud to offer two pre-conference workshops are offered this year!!
2. **Evaluating Active Managerial Control (Training Methods)** with Paster Training $75 (lunch provided, limit of 20 participants)

Pre-conference workshop descriptions and a preliminary agenda is [here](#). Be sure to secure your room! The hotel room block ($199/night + tax) is now open [here](#).

Don’t wait! Register today to take advantage of our early bird registration ($235). After July 31, 2019, the rate increases by $50!

Please contact Chris Nelson (FDA SW Representative - chrisnelson@utah.gov) or Travis Waller (WAFDO Representative - twaller@utah.gov) with any questions.

**FDA News**

**FDA Continues to Receive Reports of E-cigarette Users Having Seizures, More Information Needed to Determine Possible Causes**

Since initially alerting the public on April 3 to reports of some e-cigarette users experiencing seizures, FDA has since received 118 new reports of similar incidents. In total, including those posted in April, the agency has received 127 reports of neurological events following e-cigarette use that occurred between 2010 and 2019. This does not necessarily indicate an increase in frequency or prevalence of such incidents.

At this time, FDA has not been able to identify any specific brand of tobacco product, or identifiable product problem, associated with these incidents. However, the agency remains concerned about the possibility of an association between e-cigarette use and seizures or other similar medical conditions and
encourages the public, including e-cigarette users and medical professionals, to provide as much information as possible when reporting health or safety problems stemming from tobacco products through the online Safety Reporting Portal (SRP).

Healthcare providers in particular are reminded to ask patients about e-cigarette (or “vape” use), particularly when providing care following a neurological event. Healthcare providers are also encouraged to help patients to report any adverse experiences from tobacco use through the Safety Reporting Portal, such as referring patients to the website, making relevant medical records available, or submitting a report on a patient’s behalf. FDA has posted the full reports [PDF - 23MB], redacted in accordance with applicable laws, as a reference for those reporting seizures or other neurological symptoms following e-cigarette use.

- Details about adverse experiences are important in helping FDA to identify concerning trends and clear patterns or causes for particular incidents. When reporting an adverse experience, please be sure to include as much information as possible about:
  - The affected person (whether a user or nonuser)
  - The name of the manufacturer
  - The brand name, model, and serial number of the device or e-liquid, if applicable
  - Where the device or e-liquid was purchased
  - If the device or e-liquid was modified in any way or if the device malfunctioned
  - Any use or exposure to other tobacco products, medications, supplements, substances of abuse or toxins around the same time
  - Any other symptoms or warning before the adverse experience, such as nausea, vomiting, change in the user's behavior, alertness, vision or hearing
  - Details about the pattern of product use or exposure before the adverse experience (duration, amount and intensity of e-cigarette use) as well as the time between the latest use and the adverse experience
  - Details about health effects, including specific areas of the body affected, how symptoms progressed, how long they lasted, the course of the recovery, and the medical testing or care and decisions rendered
  - If you had testing for levels of nicotine, cotinine or other byproduct in your blood or urine, include results and the time between the last product use and the body fluid collection
Underlying health conditions and health history, especially any history of seizures earlier in life and any blood relatives with a history of seizures. Whether product use continued or not after the event and whether additional events occurred. Whether you reported the event elsewhere, such as to a poison control center, the retailer, or the manufacturer.

Safety Reporting Portal users can upload relevant medical records, photos, or other files that include or supplement this information. Providing follow-up information weeks, months, or years later that are linked to the initial report and give final outcomes can also be useful.

Job Opportunities

Career Opportunity - Program Planner 3 - Contract Administrator - Iowa

The Department of Inspections and Appeals is seeking to fill a Program Planner 3 position. The position serves as the Contract Administrator for the Food and Consumer Safety Bureau within the Administration Division. The Contract Administrator coordinates the Bureau's Federal Food and Drug Administration (FDA) Manufactured Food Inspection Contract and local contracting health department 28E agreements.

This position is the primary point of contact for the FDA and local contracting health agencies. Duties include preparing bids, managing facility inventory, work planning, assigning inspections, reviewing inspection reports for accuracy, submitting final inspections, preparing progress reports for managers and supervisors, billing, completing contract evaluations and maintaining records. The Contract Administrator is also responsible for coordinating the bureau's variance and Hazard Analysis Critical Control Point (HACCP) approval process and Certificate of Free Sale program.

Nationally recognized for innovation, Iowa's food safety regulatory program
member of the Iowa Department of Inspections and Appeals Food and Consumer Safety Bureau, the Contract Administrator will play a vital role in strengthening relationships, protecting public health and advancing food safety regulatory program standards in Iowa.

Learn more or apply...

Career Opportunity - Program Planner 3 - Grant Coordinator - Iowa

Manage FDA regulatory program standards for statewide manufactured food program, retail program standards and special project work. Develop and implement food processing policies and procedures consistent with FDA program standards and state regulations.

Review and revise policies as needed to ensure uniformity and consistency in implementation by inspectors. Prepare quarterly reports on compliance and make recommendations to Assistant Bureau Chief on changes. Complete annual self-assessment, strategic plan and process improvement plans for the FDA Standards. Prepare budget, statutory and regulatory recommendations for manufactured & retail food programs. Interface with other agency representatives in development and implementation of special projects. Develop, write and manage grants and cooperative agreements with the federal government including developing project proposals, managing projects, periodic reports, track spending and ensure timely completion of projects within budget.

Develop business process specifications for enhancements, track development, test system updates, track and report bugs and provide training on statewide food safety inspection and licensing system. Coordinate statewide program related to intentional food contamination including working with law enforcement, local health departments, industry and staff to develop awareness and protocols. Manage statewide Food Safety & Protection Task Force with membership from all stakeholder groups and coordinate development of task
Career Opportunity - Environmental Specialist Senior - Rapid Response Coordinator - Iowa

The Iowa Department of Inspections & Appeals is seeking to fill an Environmental Specialist Senior position within the Food & Consumer Safety Bureau. The Environmental Specialist Senior is responsible for leading the environmental response to food/feed incidents and food-borne illness investigations.

Evaluates food-borne illness and food emergency intakes, assigns staff to investigate, and provides technical assistance to staff and local health agencies. Coordinates environmental aspect of investigations with other state and local agencies such as the Iowa Department of Public Health, Iowa Department of Agriculture & Land Stewardship, Homeland Security & Emergency Management Division, Food & Drug Administration and the United States Department of Agriculture. Analyze root cause of outbreak and provide or arrange for additional education and assist with implementing control procedures. Participates in regular assessment of rapid response team capabilities following national assessment framework and incorporation of results/deficiencies into the Rapid Response Team strategic process improvement plan.

Coordinates continuous environmental investigation process improvement including evaluation and updating of complaint and intake processes. Develops ongoing and just-in-time training for environmental specialist and leads environmental investigatory teams during emergency outbreak situations. Assists with planning sessions, exercises and other inter agency meetings between state, local and federal partners. Participates in National Rapid Response Team coordination and development of procedures and best practices. Participates in bi-weekly Rapid Response Team meetings and serves as a key contact for team members. Assists in preparation of short-term and
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

Intentional Adulteration Conducting Vulnerability Assessments (IAVA)
Course Information

EAS Consulting Group Training

GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions
AHPA Hemp-CBD Supplement Congress
August 15-16, 2019, Denver Colorado
Andover, MA
Food Defense - Untangling the Challenges and Strengthening Opportunities  
September 12, 2019 at 1:00PM ET

Dairy Processing 101 Seminar at 2019 Process Expo  
October 7-8, 2019, Chicago, IL

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  
August 7-9, 2019
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