FDA Releases Results of Romaine Lettuce Sampling Assignment in Yuma Growing Region
The U.S. Food and Drug Administration (FDA) has released the results of a sampling assignment that tested romaine lettuce grown in the Yuma, AZ agricultural region for pathogenic Shiga toxin-producing Escherichia coli (STEC) and Salmonella spp.

The assignment was conducted following the Spring 2018 outbreak of E.coli O157:H7 linked to romaine lettuce from the Yuma growing region. The outbreak involved 210 people in 36 states and resulted in 96 hospitalizations, 27 cases of hemolytic uremic syndrome (a type of kidney failure) and five deaths. In addition, there have been five suspected or confirmed multistate outbreaks of foodborne illness linked to produce harvested in the Yuma growing region since 2012.

Farms in the Yuma growing region provide the majority of leafy greens that reach consumers in the United States during the winter months (November to March). The FDA began sampling romaine lettuce on December 17, 2018, shortly after the season’s harvest began, to monitor the risk of contaminated romaine lettuce entering the market from this region.

The FDA chose to sample romaine lettuce at commercial coolers and cold storage facilities where field heat is removed from harvested romaine and product is cold-stored before shipment. This enabled the agency to collect samples from multiple farms at the same time from centralized locations, while also being able to easily identify the farms from which each sample originated. In all, FDA field staff visited 26 commercial coolers and cold storage facilities in
During the assignment, the FDA collected and tested 118 samples for each pathogen. The FDA did not detect Salmonella in any of the samples. The agency detected Shiga toxin-producing E.coli (STEC) in a single sample, however, further analysis determined that the bacteria was not pathogenic.

The findings of this assignment suggest that there was no widespread STEC or Salmonella spp. contamination of romaine lettuce from the Yuma growing region during the period when the sampling occurred. The FDA is continuing to work with leafy greens stakeholders in the Yuma region to consider a longer-term environmental study to identify and control risks that will prevent future outbreaks, with the ultimate goal of protecting consumers.

See link below for more information,
https://www.fda.gov/food/cfsan-constituent-updates/fda-releases-results-romaine-lettuce-sampling-assignment-yuma-growing-region

The FDA, an agency within the U.S. Department of Health and Human Services, protects the public health by assuring the safety, effectiveness, and security of human and veterinary drugs, vaccines and other biological products for human use, and medical devices. The agency also is responsible for the safety and security of our nation’s food supply, cosmetics, dietary supplements, products that give off electronic radiation, and for regulating tobacco products

Leading Organizations in Food and Health
Join in Fight Against Foodborne Illness

The non-profit Partnership for Food Safety Education (PFSE) works tirelessly to raise awareness on how foodborne illness can be prevented. That’s why PFSE is excited to announce that a record number of Partners have joined them to increase public awareness of safe food handling.
chairman of the Board of PFSE and vice president of Demand Creation & Consumer Affairs with the Produce Marketing Association. “Supporting consumer education through a charitable donation to PFSE is an important way for a company, commodity or professional association to highlight its core values around health and food safety.” Read more....

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 Downton, 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
and hazard analysis for every type of food product.

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

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. Applicants to this program can expect a simple application process, up-front
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 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 people have avoided confronting a coworker about inappropriate behavior.
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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**New Resources**

New food bloggers, new social content and new videos! Soon you will see the *Story of Your Dinner* 2019 campaign materials.
FDA Issues Fact Sheet on Menu Labeling Implementation

The U.S. Food and Drug Administration today issued a fact sheet to inform stakeholders about the agency's continued efforts to implement menu labeling in chain restaurants and similar retail food establishments. FDA will continue to support industry to implement the menu labeling requirements, assess implementation progress to further inform education and outreach as well as engage with state, local, tribal and territorial regulatory partners to ensure consistent implementation of the menu labeling requirements.

Chain restaurants and similar retail food establishments were required to comply with the menu labeling requirements on May 7, 2018. The requirements are meant to provide consumers with consistent nutrition information, including calories, for standard menu items (including food on display and self-service foods) in certain establishments with 20 or more locations. This enables consumers to make informed and healthy dietary choices for themselves and their families when eating foods away from home.

For the first year of implementation, FDA focused on education and outreach to help chain restaurants and similar retail food establishments understand the new menu labeling regulations and help them to understand their compliance responsibilities. Moving forward FDA will continue to provide technical assistance and to work flexibly with these establishments to help them meet the requirements. In addition, FDA plans to assess generally industry implementation of the primary components of the menu labeling requirements to further inform education and outreach efforts. The agency is also developing a document presenting FDA's menu labeling regulations in model ordinance form for states and localities that may find such a tool helpful in adopting menu labeling requirements identical to FDA's.

Constituent Update
Link to Fact sheet

FDA Provides Guidance for Industry to Convert Units of Measure for Certain
Labels

The U.S. Food and Drug Administration today released a guidance for industry providing step-by-step instructions on how to convert the previous units of measure for folate, niacin, vitamin A, vitamin D, and vitamin E to the new units required on the updated Nutrition Facts and Supplement Facts labels. The guidance includes conversion factors to be used for each of these nutrients and sample calculations for converting new units of measure.

Please access the link below for more information,
https://www.fda.gov/food/cfsan-constituent-updates/fda-provides-guidance-industry-convert-units-measure-certain-nutrients-nutrition-and-supplement

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 12 - 14, 2019
August 15, 2019