AFDO STRIVES TO PROTECT PUBLIC HEALTH...

It's Hurricane Season -- Lessons for Regulators No Matter Where They Live Part Two
Last October, Hurricane Michael created more than the usual hurricane aftermath and food instability issues in Florida. At the 2019 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 Michael Roberson, Director of Corporate Quality Assurance with Publix Super Markets, to discuss the retail side of recovery months later. He shares more about the human-side of this disaster as well as the lessons learned about relationships before you need them in the midst of a disaster in a podcast. Find the podcast on our AFDO Podcast Channel.

Food Safety Close to the Gas Pump
AFDO was asked to participate as a resource for the attached food safety article that was released this week by Food Safety Magazine. Special thanks to the staff at the Florida Department of Agriculture and Consumer Services and the Kansas Department of Agriculture for providing input into the AFDO answers.

Keeping Food Safe in the C-Store Environment
By Food Safety Magazine

Register for Retail Food Training Now

FDA's Office of Regulatory Affairs' Office of Training Education and Development (OTED) provides free training to state, local and tribal regulatory partners. Visit the AFDO Website for more information.

Accepting Application for Special Training Funding

An additional funding opportunity is available for State, local, tribal, and territorial jurisdictions in need of funding for six recently scheduled 2019 FDA Retail courses. Interested applicants should download and complete a single registration form (https://orautest.fda.gov/stc/ORA/OTEDRetailFoodRegistrationForm.xlsx) for requests to attend these courses and email it to FDA (ORA-OTEDRetail@fda.hhs.gov) by September 6. Once registration is complete, eligible jurisdictions may then apply for up to $3,000* in travel assistance through AFDO by September 11, 2019.

View flyer
AFDO Retail Webinar Series

**Hepatitis A: Update on Recent Outbreak Trends and Best Practices for Food Regulators and Retail Food Industry**

Date: Friday, September 27, 2019  
Time: 2:00PM - 3:30PM ET

Presenters include:

- Monique A. Foster, MD, MPH, Medical Epidemiologist, Division of Viral Hepatitis, Centers for Disease Control and Prevention  
- Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development

**Food Service Risk-Factor Violation Trends**

Date: Friday, October 25, 2019  
Time: 2:00PM - 3:00PM ET

Wonder what's happening with risk factor violations across the country? EcoSure Health Department Intelligence has collected public health department inspection data for more than 1.75 million facilities encompassing 2300 or 82% of the total jurisdictions in the US and Canada and analyzed the data. Learn about what we can do to improve food service safety and then use your inspection data to see if your jurisdiction is similar.

Presenter:

- Mandy Sedlak, REHS, Food Safety and Public Health Manager, Ecosure

**Norovirus: Just-In Time Refresher for Retail Food Industry and Regulatory**

Date: November 8, 2019  
Time: 2:00PM ET

Winter is coming, and that means norovirus associated with retail food establishments.

This webinar will include the following:
- Prevention strategies for norovirus; and
- Best practices in norovirus investigation.

Presenters include:

- Dr. Laura Hall, Centers for Disease Control and Prevention
- Dr. Aron Brown, Centers for Disease Control and Prevention
- DJ Irving, Tennessee Department of Health

Call For Topics: 2020 AFDO Conference

Is there a topic that you've always wanted to hear at the AFDO conference or do you think you have a great idea for a session? We want to hear it! Please fill out the survey below with your ideas for topics for the next AFDO Conference.

Share your ideas

IFPTI is excited to welcome new board members:

Natalie Adan - Food Safety Division Director, Georgia Dept of Agriculture

Robert Ahern, PH.D. - Manager of Agricultural Health and Food Safety, Inter-American Institute for Cooperation on Agriculture (IICA)

Rob Lyerla, PH.D. - Interdisciplinary PhD in Health Science Professor, Western Michigan University
Laura Dunn Nelson - Vice President of Business Development, Alchemy Systems

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
AFDO would like to congratulate Seattle District and Program Division Director, Miriam Burbach, on winning the highest WAFDO Award, the Wiemann Award!

NIST MEP – FDA MOU Executed to Support U.S. Food Manufacturing and Improve Food Safety

On August 2, 2019, a Memorandum of Understanding (MOU) was executed between the U.S Commerce Department’s National Institute of Standards and
Partnerships (OP) to establish collaborative efforts between NIST MEP and the FDA to support the U.S. food manufacturing sector and advance and improve safe food manufacturing practices in the U.S.

The sharing of food safety manufacturing practices is critical to advance safe food manufacturing practices in the U.S. The FDA, together with U.S. Department of Agriculture (USDA), has funded a network of public and private partners in state, federal, tribal and international governments, industry and academia for the development and delivery of Food Safety Modernization Act (FSMA) training. Via this MOU, the MEP National Network™ is being recognized by the FDA as an additional, value-adding resource to extend assistance to small U.S. food processors relating to food safety best practices and understanding how to implement FSMA and food safety requirements and standards. Read more....

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 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.

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...
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 delay 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

Save the Date: October 15 Webinar

Mark your calendars for the Global Handwashing Day Event on Tuesday, October 15 at 2 p.m. EST.

The goal of the “First We Wash Our Hands” event is to call attention to hand washing as the first step in recipe preparation.

CEU credits will be offered with this event! Registration details coming soon. For more information, please visit www.fightbac.org/events.
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 August 2019. 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: Chapter 3 - Potential Species-Related and Process-Related Hazards; Chapter 6 - Natural Toxins; and Chapter 19 - Undeclared Major Food Allergens and Certain Food Intolerance Causing Substances and Prohibited Food and Color Additives, as well as, Appendix 5 - FDA and EPA Safety Levels in Regulations and Guidance; and Appendix 8 - Procedures for Safe and Sanitary Processing and Importing of Fish and Fishery Products with the addition of two (2) new appendixes: Appendix 9 - Allergen Cleaning and Sanitation; and Appendix 10 - Allergen Cross-Contact Prevention. Chapter modifications may be reviewed through the “Guidance to Industry: Fish and Fishery Products Hazards and Controls Guidance Fourth Edition – August 2019” 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](http://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.
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 force projects. Read more and/or apply...

Manufactured Food Specialist - Virgina

The Virginia Department of Agriculture and Consumer Services is seeking a Manufactured Foods Specialist within the agency’s Food Safety Program. This position ensures that food products and dietary supplements in Virginia are safe by providing guidance and technical advice to consumers and the food industry. The successful candidate will assist the Manufactured Foods Regulatory Program Standards (MFRPS) Coordinator with conformance and maintenance of all MFRP Standards. Duties include assisting the MFRPS Coordinator to ensure that all of the outcomes and deliverables specified in the MFRPS FDA Cooperative Agreement are...
adhered to and met; working with home based food manufacturing operations and small food producers to address issues in labeling, processing, and general food safety; gathering information necessary to conduct the facility inspections; and evaluating the condition of food manufacturing facilities relative to food safety. Additional duties include conducting audits of inspection reports and of sample collection forms; preparing various reports and documents; maintaining an assortment of files and records; and coordinating outreach efforts in order to protect public health and educate industry partners. This is a restricted position that has been developed as part of a Cooperative Agreement with the Food and Drug Administration and will last until July 30, 2023; however, the cooperative agreement has the potential for continuation.

Read more or apply

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

November 12, 2019
Long Island, NY
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

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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 19 - 21, 2019
August 22 - 23, 2019

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