AFDO STRIVES TO PROTECT PUBLIC HEALTH...

SKIP TO:
/FDA Updates /Trainings/Laws&Regs/Jobs

Smart Food Safety with Deputy Commissioner Frank Yiannas
During the 2019 AFDO Educational Conference, we sat down with Frank Yiannas, Deputy Commissioner for Food Policy and Response at the FDA. He shared more about the March 2019 reorganization that resulted in the formation of the new office he leads. Yiannas said the new office’s focus would continue to be on FSMA and its implementation; collaborating with stakeholders on food safety response; and a new era of “smarter food safety.” Yiannas outlined plans for harnessing technology to support the accelerated change in the food system and the consumer’s demand for those changes. The podcast and webcast are available here or through the AFDO app.

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

Welcome Jessica Deskins to AFDO

Jessica Deskins has been in the administrative field for eleven years. She lives in Hammond, Louisiana and was the Administrative Coordinator for the Construction and Compliance Department of Louisiana Housing Corporation most recently. Prior
of Food Safety where she was promoted five times in four years. She attended East Tennessee State University for Interior Design. Jessica is wife to Jared, mom to a fur-baby, Evangeline, and an LSU football fan.

Jessica will be Executive Assistant to Executive Director and Association Manager, she will be also working with committees and helping to prepare items for the board of directors.

Charity Food Repacking Gets a Road Map

As more volunteers hope to lend a hand in fighting food insecurity in the U.S., the need for a guide for food repacking events has been met through a collaboration of some of the organizations most impacted. Published by the Association of Food & Drug Officials (AFDO), the Bulk Repacking of Non-Ready-to-Eat Dry Product for Charitable Distribution guide is now available to provide a simplified set of standard operating practices designed to provide safe packing conditions. This will ensure that non-ready-to-eat dry products may continue to be packaged by volunteers and non-profit organizations for distribution within the U.S.

We asked Topher Philgreen of Youthfront in Kansas City about the needs the guide addresses and how this effort came about in this podcast. The guide and the podcast are available through the AFDO smartphone app, which is free through Apple and Google Play app stores. The guide is available for download at www.afdo.org/publications.

Development of this first-of-its-kind publications was a collaborative effort of the following organizations:

- Association of Food & Drug Officials (AFDO)
- Feeding America
- Youthfront (Something to Eat™) in Kansas City
- Harvesters Food Bank in Kansas City
- Feeding Children Everywhere in Orlando
- Meals of Hope, Naples, FL
- Pack Shack, Rogers, AR
- Outreach Program, Union, IA
Researchers confirm flies can transfer E. coli from feedlots to produce fields

Along with feedlot dust blowing in the wind and surface irrigation water flowing adjacent to feedlots, flies captured in leafy greens plots near feedlots are capable of transferring E. coli from animal operations to produce fields.

Set for publication in August in the “Journal of Food Protection,” new research from a team of experts links contamination of leafy greens with E. coli from concentrated animal feeding operations (CAFOs), also referred to as feedlots, via “pest flies.”

Read more....

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.
- 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.

Call for abstracts
Save the date

---

**Webinar Announcement**

**Cannabis Products: A discussion of the challenges in production, sale, and marketing**

**August 8, 2019 @ 2 PM EDT**

The passing of the 2018 Farm Bill has fueled competitive innovation of cannabis products derived from hemp amongst food and beverage manufacturers. Hear about FDA's policy interests in this issue, an overview of FDA's role in regulating these products, FDA's activities in this area, and the challenges around these products. Also hear from a Director of Operations and Regulatory Affairs from the state of Colorado who will provide information on this emerging industry.

**ATTENDEES WILL LEARN ABOUT:**

- The FDA’s role in the oversight of these products, and the limitations on selling
- FDA’s activities in the area of cannabis

- The different regulations from state to state

- How to identify and address food safety concerns of CBD, hemp-derived concentrates, and CBD-infused products

Speakers:

- Sharon Mayl, Senior Advisor for Policy US Food & Drug Administration
- Thuy Vu, Founder and CEO of Thuy Vu Consulting and Director of Operations and Regulatory Affairs, Hammer Enterprises Integrated Systems

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 6 at 1:00 – 2:15 Eastern Time
- 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 people have avoided confronting a coworker about inappropriate behavior.
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

---

**Calling All Grill Masters!**

Meat is safe to eat when it reaches a safe internal temperature, as measured by a food thermometer. Remember these safe temps when grilling this summer:

- **Poultry**: 165 °F
- **Ground beef**: 160 °F
Beef, veal, lamb and roasts: 145 °F
Fin fish: 145 °F or until the flesh is opaque and separates easily with a fork
Shrimp, lobster and crabs: The meat should be pearly and opaque.
Clams, oysters and mussels: Until the shells are open.

Check out this blog post on preventing Campylobacter infection.

**Not so FUN fact:** Food poisoning peaks in the summer months when warmer temperatures cause foodborne germs to flourish. These resources can help consumers have a safe and enjoyable grilling season.

- Ugly Bug - Hamburgers (VIDEO)
- Ugly Bug - Chicken (VIDEO)
- Grilling Essential Flyer
- Grill Temperature Chart
- Summer Grilling Graphics
- Summer Without Salmonella
- Cook Factsheet
- Separate Factsheet

Check out tons more advice for safe food handling in the summer. Share these resources in your outreach and on your social networks today!

---

**Congratulations to Brenda Morris - AFDOSS Holeman Award**
Brenda D Morris has been an active and contributing member of AFDOSS and AFDO for many years. She has served on both the AFDO and AFDOSS boards and is a past president of AFDOSS and currently president elect of AFDO. She is an IFPTI Fellow of Cohort!!

Ms Morris has performed food safety and public health regulatory functions at the county and state levels for 20 years. She has also been a Regional Food Safety/Quality Assurance Manager for a major international retailer, having responsibility for more than 600 retail food stores, 5 distribution centers in 8 states, Puerto Rico and the Virgin Islands. She is currently Deputy Director of the Food Safety Division of the Florida Department of Agriculture and Consumer Services where she establishes policies and procedures while oversees three Bureaus that includes an inspection staff responsible for the regulation of approximately 45,000 food establishments, 250 dairy facilities and the quality of 112,000 tons of poultry and eggs graded and the analysis of 25,000 food and dairy samples.

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!!

1. Fermentation Processes with Dr. Brian Nummer, Utah State University $75 (lunch provided, limit of 50 participants)
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.

AOAC Cannabis Analytical Science Program (CASP) minutes and request for review and comment
Please see below for CASP Working Group Updates and request for review and comment on Standard method Performance Requirements (SMPRs) being drafted.

- Draft Standard Method Performance Requirements from all three working groups are now available for public comment! Please review the documents and leave your comments and/or register to attend the virtual public comment review on August 12, 2019.

July 25, 2019: AOAC INTERNATIONAL (AOAC) announces the availability of the following draft Standard Method Performance Requirements® (SMPRs®) for public comment:

- Detection of Aspergillus in Cannabis and Cannabis Products
- Identification and Quantitation of Selected Residual Solvents in Dried Cannabis Materials
- Quantitation of cannabinoids in plant materials of hemp (low THC varieties 4 Cannabis spp.)

Comment Process

- The public comment period opens Friday, July 26, 2019 and ends Friday, August 23, 2019. Comments will be compiled and reviewed, and the documents may be revised if necessary, based on comments received. Comments must be submitted using the form provided. Marked up documents will not be accepted.
- AOAC requests the following guidelines be observed in providing comments:

1. For specific comments, please state the line number and/or range of line numbers in each document for which the comment applies.
2. Provide rationale as to why the editor should consider the comment.
3. Please specify if the comment is an editorial, content, or general comment.
   a. Editorial comments provide additional clarification or correct typographical errors. Please suggest alternative wording or corrections if you have an editorial comment.
   b. Content related comments provide technical clarity and comprehensiveness. Please suggest the appropriate technical language. Documents will be reviewed by AOAC and the working group chair(s) for technical accuracy and clarify.
   c. General comments reflect a perspective on content documented/undocumented in the drafts. Please provide language that documents the perspective or position.
4. **All comments are due by August 23, 2019.** The AOAC team will address all
• Questions? Please contact Christopher Dent, Manager, Standards Development & OMA, at cdent@aoac.org or 301-924-7077 x 119.

• The CASP meeting is set for Saturday, September 7, 2019 at the Sheraton Denver Downtown Hotel. Register for the AOAC Annual Meeting today!

AOAC Cannabis Analytical Science Program (CASP) Newsletter: July 25, 2019

Working Group Updates

• **Microbial Contaminants Working Group**: Co-chaired by Patrick Bird and Julia Bramante, this group is working to develop Standard Method Performance Requirements® (SMPRs®) for detection of Aspergillus spp. in cannabis and cannabis products. Prior to completing the draft SMPR, this working group reviewed different options for what matrices should be tested. The group agreed to include three different options for method developers: a broad range of matrices, a variety of matrices, or select matrices. These options have been defined within the SMPR. With the initial draft of the SMPR completed, the working group will now examine the issue of reference material identification ahead of the CASP Meeting on September 7.

• **Chemical Contaminants Working Group**: Chaired by Susan Audino, this group has continued work on an SMPR for detection of residual solvents in cannabis. At the last meeting, the working group reviewed and agreed to a potential list of solvents to include in an SMPR. Solvents have been categorized by class as per USP General Chapter <467>, with the addition of butane and propane. The working group has also proposed LOQs and other performance requirements for the SMPR, which is now ready for public comment. Prior to the CASP meeting in September, this group will review the topics of training and education.
Cannabinoids in Consumables Working Group: Chaired by Holly Johnson, this group has drafted an SMPR for detection of cannabinoids in hemp materials. The group has recently agreed to a definition of “Total THC” and completed a final review of the draft SMPR. With the SMPR now ready for public comment, this group intends to continue to meet through the summer to discuss recommendations for a related topic, determination of moisture content in samples.

All three groups continue to meet regularly ahead of the in-person CASP Meeting at the 133rd AOAC Annual Meeting in Denver on September 7, 2019.

FDA News

Change In How FDA Handles Outreach Materials

Due to a change in operational procedures at our DHHS warehouse in Perry Point, Maryland, the National Retail Food Team Industry Outreach Work Group has been informed that the remaining supplies of printed Industry Outreach (formerly known as Oral Culture) story board posters will no longer be available there in print after September 2019.

There are ten different versions of 8.5 x 11 posters in the warehouse, each in 7 languages. These posters are glossy-finished on heavy duty card stock and are perfect to pass out to food industry employees or post in employee work or training areas. Every poster will be in 1 of 7 foreign languages on 1-side and English on the reverse. Read more...
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 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 maintains strong partnerships with government and non-government organizations that share a common purpose: protecting public health. As a 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.
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.

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
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 long-term plans to meet rapid response team cooperative agreement requirements and overall goals.

Learn 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
GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions
AHPA Hemp-CBD Supplement Congress
August 15-16, 2019, Denver Colorado
Andover, MA
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

Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news
July 29 - 30, 2019
July 31 - August 2, 2019