AFDO STRIVES TO PROTECT PUBLIC HEALTH...

5 Tips to Consider When Preparing Recommendations to Change Retail Food Policy

The FDA's Retail Food Protection Staff has announced the posting of “5 Tips to Consider When Preparing Recommendations to Change Retail Food Policy.”

Developing recommended changes for the most effective, efficient, and feasible policy for retail food is challenging. This tip sheet provides information individuals should consider when preparing retail food policy recommendations, such as defining the problem, describing the cause, explaining potential barriers, providing alternative solutions and outlining potential consequences.
Quick Response from Maryland Regulators Helps Traceback to California Romaine

Based on the information indicating that ill people in Maryland were exposed to romaine lettuce harvested in Salinas, California, FDA, with the assistance of staff from the California Department of Public Health and the California Department of Food and Agriculture, immediately deployed investigators to three farms in the Salinas area that were identified based on the traceback investigation.

FDA continues to actively investigate the cause of this outbreak. Additionally, FDA is investigating two other E. coli outbreaks, each caused by strains that are different from each other and different from the larger outbreak. One of the additional outbreaks, in Washington state, is linked to romaine lettuce, and the other outbreak, with cases in the U.S. and Canada, is linked to Fresh Express Sunflower Crisp Chopped Salad Kits. As part of these investigations, FDA and state partners are conducting traceback investigations to trace romaine exposures to the source.
Currently, the tracebacks on all three outbreaks have identified a common grower in Salinas. FDA, CDC, and California partners are deploying a team to conduct new investigations at several ranches used by this grower as we try to identify the source of the contamination.

Read the full update

Comments submitted from AFDO: A New Era of Smarter Food Safety; Public Meeting, Request for Comments; Docket No. FDA-2019-N-4187

Comments to help shape an FDA Blueprint for a New Era of Smarter Food Safety were due Thursday night, December 5. On behalf of ADFO and its members, AFDO Executive Director Steven Mandernach submitted comments. You can read them here.

The FDA intends for the strategic plan to outline how this new approach will address public health challenges, including being able to trace sources of contaminated foods and using new predictive analytics tools like artificial intelligence to assess risks and prioritize the agency’s work and resources. This effort is focused on getting the best ideas from inside & outside the boundaries of FDA.

If you would like to learn more about the New Era of Smarter Food Safety, please listen to our podcast with Frank Yiannas, Deputy Commissioner for Food Policy and Response at the FDA about this undertaking. The podcast and webcast are available here or through the AFDO app.
Opportunity

Plant-based proteins are making headlines -- but work is being done to find other sustainable protein sources like insects. In this week's AFDO podcast, we visit with Rob Williams, Professor of Food Science and Technology at Virginia Tech, about the work being done and what regulators will need to know in the future.

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.

Outbreak Investigation of Salmonella Potentially Linked to Tailor Cut Produce Fruit Mix, Winter 2019

The U.S. Food and Drug Administration (FDA) and the Pennsylvania Department of Health (DOH) are investigating an outbreak of illnesses caused by Salmonella Javiana in Pennsylvania. Epidemiologic and traceback evidence
this outbreak. The firm **recalled** the fruit mix, called Fruit Luau, as well as cut honeydew, cut cantaloupe and cut pineapple products on December 7. Food service and institutional food operators should not sell or serve the recalled products.

Tailor Cut Produce reports that their products may be found in restaurants, banquet facilities, hotels, schools and institutional food service establishments in Delaware, New Jersey, New York, and Pennsylvania.

Because the recalled products may have been distributed to nursing homes, schools, hospitals and other facilities that cater to vulnerable populations, it is important that these facilities do not sell or serve them. Please consult with your distributor to confirm the source of the fruit mix and cut fruit used in your operation.

**Background**
The Pennsylvania Department of Health (DOH) reports that it is investigating 33 laboratory-confirmed illnesses of Salmonella at four healthcare facilities in southeast Pennsylvania. Salmonella Javiana has been identified among cases at three of four facilities. According to the Pennsylvania DOH the epidemiologic evidence collected thus far indicates that the Fruit Luau fruit mix (which contains cantaloupe, honeydew, pineapple, and grapes) from Tailor Cut Produce is a potential source of the illnesses. The state’s review of invoices shows that a common food eaten by many case patients was this fruit mix.

FDA has activated a team to coordinate its outbreak investigation. On December 6, 2019, the FDA and the Pennsylvania DOH shared the results of the investigation thus far with the firm, and the firm’s leadership stated that they would work with FDA to implement a recall of the products. On December 7, Tailor Cut Produce announced a **recall**.

FDA will continue its investigation and provide updates as more information becomes available.

[Read full report](https://mailchi.mp/2179b3c9eaeb/enews-from-afdo-92418-join-us-for-a-webinar-889965?e=[UNIQID])

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**Conference for Food Protection - Issue**
Do you have a burning retail food protection issue that you want the Conference for Food Protection to address? Do you wonder if you're the only one?

AFDO is here to help. Submit your idea for an issue to the AFDO Retail Food Committee. We will compile all the ideas and facilitate a coordinated issue submission on consensus issues.

You may submit your issues directly to AFDO afdo@afdo.org

Angela Montalbano angela.montalbano@agriculture.ny.gov, Elizabeth Nutt eanutt@tulsa-health.org
Adam Inman adam.inman@ks.gov

2020 Crumbine Award Application Is Open

The Samuel J. Crumbine Consumer Protection Award is a prestigious award given annually to local environmental health jurisdictions that demonstrate unsurpassed achievement in providing outstanding food protection services to their communities. The purpose of the award is to encourage innovative programs and methods that reduce or eliminate the occurrence of foodborne illnesses, recognize the importance of food protection at the local level and stimulate public interest in foodservice sanitation. Often, winning programs offer "best practices" that may be used by others to advance their own food protection programs. See guidelines and apply....
IAFP Travel Awards - Apply Now!

Be recognized for your work in food safety!

Apply Now to Attend IAFP 2020!

Cleveland, Ohio ● August 2–5, 2020

Applications are being accepted for the following:

- Travel Award: for State or Provincial Health or Agricultural Department Employees (North America only)
- Travel Award for Food Safety Professionals in a Country with a Developing Economy

Deadline: February 18, 2020

More information or to apply

Now Accepting Applications for the 2020 Seafood HACCP and SCP Train-the-Trainer Course

The AFDO/SHA 2020 Seafood HACCP Train-the-Trainer Course is now open and we are accepting applications. For more information pertaining to the Course and/or to download an application, please visit our website, http://www.afdo.org/page-1856559.

The 2020 Course is scheduled for February 25-27, 2020 in New York, New York at the Hyatt Centric Times Square New York, 135 West 45th Street, New York, NY 10036. The registration fee is $975 which covers all training materials, meeting facilities and instruction. Deadline to apply is February 3, 2020. The Course will be filled on a first come basis.
It's time to start thinking about AFDO Awards...

Do you know of someone that deserves recognition? AFDO’s awards are presented annually at the Annual Educational Conference during the Wiley Award banquet. The awards are administered by the Awards Committee Chair, with subcommittees for the Wiley and Associate Member that are chaired by the immediate past recipient.

Here's a list of each AFDO Award:

Achievement
Industry Associate Member
Elliot O. Grosvenor
Scholarship

FDA News

First Implementation Deadline for USDA Bioengineered Food Disclosure Law is January 1

The United States Department of Agriculture (USDA) will soon require most
December 16, 2019

For more information, please see our article:
https://www.registrarcorp.com/usda-implementation-date-for-disclosure-of-bioengineered-foods-less-than-one-month-away/

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

Codex Opportunities for Food Manufacturers

https://mailchi.mp/2179b3c9eaeb/enews-from-afdo-92418-join-us-for-a-webinar-889965?e=[UNIQID]
Three-part series - January 29, February 5, and February 12, 2020
Dietary Supplement Labeling Compliance Seminar
April 14 - 15, 2020 - Long Island, NY
Food Labeling Compliance Seminar
April 16 - 17, 2020 - Long Island, NY

The Food Safety Doctor LLC
Promoting Public Health and Food Safety through Training and FSMA Awareness

FSPCA Intentional Adulteration Vulnerability Assessments Qualified Individual (IAVA-QI) Training

- January 29, 2020: Tampa, Florida
- February 5, 2020: Grand Rapids, Michigan
- February 26, 2020: San Juan (Dorado) Puerto Rico
- March 17, 2020: Singapore, Singapore
- April 1, 2020: New Orleans Louisiana

Register here

FSPCA Preventive Controls For Human Foods Qualified Individuals (PCQI)

- January 14-16, 2020: Online training; no travel required
A collection of current food, drug, device, and consumer product regulatory issues and news

December 9 - 10, 2019
December 11 - 13, 2019

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