

ASSOCIATION OF FOOD & DRUG OFFICIALS



AFDO STRIVES TO PROTECT PUBLIC HEALTH AND SAFETY BY WORKING COLLABORATIVELY WITH PUBLIC AND PRIVATE SECTORS, ADVOCATING WITH A UNIFIED VOICE TO MAKE A POSITIVE IMPACT ON FOOD AND MEDICAL PRODUCT SAFETY LAWS, RULES, AND REGULATIONS.



AFDO Releases Incubator Kitchen Guide

The Association of Food and Drug Officials (AFDO) is pleased to announce the completion and availability of the document entitled, "Guidelines for Incubator Kitchens."

This document was developed for state and local food safety regulators to provide guidance on the management of food safety issues with incubator kitchens (i.e., shared-use kitchens, shared kitchens). AFDO's Retail Food Committee, consisting of food protection officials from around the country, produced the guidance document for this type of food



establishment. This document provides current best practices and guidance for government food protection regulatory officials with the responsibility of regulating incubator kitchens and its operations.

The rise of internet food sales and economics play a large role in the increased number of incubator kitchens. New food-related businesses can open with less startup capital because the shared commercial kitchen provides the utilities, processing equipment, and storage for a nominal fee. [Read the full media release...](http://www.afdo.org/page-1183394)(<http://www.afdo.org/page-1183394>)

Conversations with AFDO – Podcast Series Launched!

AFDO's first podcast is now available! Listen to Mitzi Baum

chat about the new Food Sorting Guidance and Model Consumer Commodity Salvage Code and how it relates to the food bank community. [Listen Now!](https://afdo.podbean.com/e/mitzibaum/)
(<https://afdo.podbean.com/e/mitzibaum/>)



Food Safety Education Month is Here!

There's no need to feel unprepared for September outreach. We've got tons of great resources for you!

The Story of Your Dinner [animated video](http://www.fightbac.org/food-safety-education/the-story-of-your-dinner/) (<http://www.fightbac.org/food-safety-education/the-story-of-your-dinner/>), available in English and Spanish, is an entertaining way to show consumers their role in the food safety chain of prevention. Consumers who watch this [two-minute video](http://www.fightbac.org/food-safety-education/the-story-of-your-dinner/) (<http://www.fightbac.org/food-safety-education/the-story-of-your-dinner/>) report a greater understanding of important safe food handling practices.



Special Edition: RFA for Retail Program Standards Mentorship Program

NACCHO invites all retail food regulatory programs to submit applications to participate in a mentorship program with their peers to learn, share experiences, and acquire tools and resources related to the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards). [Read more...](https://bit.ly/2wNEHbo) (<https://bit.ly/2wNEHbo>)



Molecular Epidemiology and Sequencing Approaches in Public Health – Webinars from the New York Integrated Food Safety Center of Excellence, Cornell

First in a 4-part series of free webinars on whole genome sequencing . This 52 minute webinar (Originally presented on March 10th, 2017) discusses

- 1) why whole genome sequencing represents a superior molecular epidemiology tool over other methods
- 2) how whole genome sequencing has already been used to facilitate improved surveillance and traceback of infectious disease outbreaks.

Webinar: https://www.youtube.com/watch?v=bOtOnELZ0EQ&list=PLVBzLOWoOIZOzt9_UVdLo_gm6n6vx5lhG&index=1



Cornell CALS
College of Agriculture and Life Sciences

Slide Set: [View slide set](#)

The entire series can be found at: <https://nyfoodsafety.cals.cornell.edu/molecular-epidemiology/webinars/>

Whole genome sequencing for foodborne disease surveillance, Landscape Paper, World Health Organization (2018)

The World Health Organization (WHO) seeks to expand the international use of whole genome sequencing (WGS) for foodborne disease surveillance, with information included in a recently published paper. WGS provides the highest possible microbial subtyping resolution available to public health authorities for the surveillance of and response to foodborne disease outbreaks. Used as part of a surveillance and response system, it has the power to increase the speed with which threats are detected and the detail in which the threats are understood, ultimately leading to quicker and more targeted interventions. [Read more...](https://bit.ly/2M7SXS5) (<https://bit.ly/2M7SXS5>)

FDA NEWS

FDA Announces a Request for Applications (RFA) for the Retail Program Standards Mentorship Program

The National Association of County and City Health Officials (NACCHO) invites all retail food regulatory programs to submit applications to participate in a mentorship program with their peers to learn, share experiences, and acquire tools and resources related to the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards). This initiative is funded by a cooperative agreement between NACCHO and the Food and Drug Administration (FDA). [Read more...](http://www.afdo.org/blog/6659128) (<http://www.afdo.org/blog/6659128>)



OTHER CONFERENCE NEWS

AFDOSS 2018 Annual Education Conference is in Full Swing!

[The AFDOSS 2018 Annual Education Conference](http://www.afdoss.org/conferences/2018-afdoss-aec/) (<http://www.afdoss.org/conferences/2018-afdoss-aec/>) is started on Sunday, Sept. 9 and goes through Wednesday, Sept. 12, 2018 at The Park Vista – A Hilton Doubletree Hotel in Gatlinburg, Tenn. This event is open to any and all food safety professionals and policy makers in local/state/federal government, industry and academic sectors.

Keep up to date on the events at the AFDOSS Annual Educational Conference on their [Facebook Page!](https://www.facebook.com/afdoss/) (<https://www.facebook.com/afdoss/>)



TRAINING OPPORTUNITIES

Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)

[Course Information](#)

[Course Schedule](#)

Foreign Supplier Verification Programs Course (FSVP)

[Course Information](#)

[Course Schedule](#)



EAS Training Opportunities

[Dietary Supplement Good Manufacturing Practices Seminar with a Special Section on Applying GMP Concept so the Cannabis Industry](#)

September 26-27, 2018, Dallas, Texas



LAWS AND REGULATIONS COMMITTEE UPDATES

Laws and Regulations Committee Update

[Update from 9/4 - 9/7, 2018](http://www.afdo.org/blog/6659150) (<http://www.afdo.org/blog/6659150>)

A collection of current food, drug, device, and consumer product regulatory issues and news

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