

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.



Conversations with AFDO – New Podcast Launched!

Conversations with AFDO released a new podcast on Sunday, September 16 discussing the updated Food Emergency Response Guide which was released in June by the Food Defense Committee. Committee Chair Jennifer Pierquet discusses the Guide and changes to the guide. Go to afdo.podbean.com or download the Podbean app to view or listen to the app:

[Apple App Store](#)

[Google Play Store](#)



Join us for a Webinar on the AFDO Food Emergency Pocket Guide

The AFDO Food Protection and Defense Committee is hosting a webinar on the recently reformatted AFDO Food Emergency Pocket Guide. The webinar will review all aspects of the updated guide. Participants will hear from the committee members who were responsible for revising this 3rd edition.

The AFDO Food Emergency Regulator Pocket Guide is intended to aid Food Regulatory programs in planning for

and responding to disasters or emergencies. The Guide addresses some common or unique situations that may require emergency responses by Food Regulators in the field.

Please join us on September 28th at 3:00 PM ET. We look forward to sharing the Pocket Guide with all of you.

Register for webinar:

<https://attendeegotowebinar.com/register/1845725274218394626>



Back-to-School Food Safety

Parents! The first important lesson of the new school year is packing a safe lunch.

We've got a quick refresher for you with these [school lunch food safety tips](#) (<http://www.fightbac.org/kidsfoodsafety/school-lunches/>). Download our new, colorful flyer for all the parents and kids you know!



Call for applications for the Environmental Public Health Tracking Mentoring Fellowship

In partnership with CDC's National Center for Environmental Health, NEHA is pleased to announce a call for applications for the **2018-19 Tracking Mentoring Fellowship**. We are seeking proposals from **unfunded local public health** agencies that want to work with a grantee tracking program on an environmental health project that utilizes tracking data. Applications are now open. [Learn more about the application process.](#) (<http://neha.org/node/60095>) Deadline to apply is **October 1, 2018**.



Upcoming Webinars from IAFP

Are You Fit Enough: What Does 'Fit for Purpose' Mean to Me?"

Webinar, September 25, 2018. [Go here for more information.](#) (<https://foodprotection.cmail19.com/t/d-l-bkrddtk-wdtktdtj-x/>)



Sponsored by: Eurofins Food Integrity and Innovation (formerly Covance Food Solutions)
Organized by: Applied Laboratory Methods PDG, Methods Validation & Verification Interest Group, International Association for Food Protection

"Low Moisture (Low Water Activity) Foods: Microbiological Safety and Current Regulatory Requirements"

Webinar, September 27, 2018. [Go here for more information.](#) (<https://foodprotection.cmail19.com/t/d-l-bkrddtk-wdtktdtj-m/>)

The speakers will provide an overview of current food safety issues with low moisture (low water activity) foods and the evolving regulatory requirements for these products in view of the Food Safety Modernization Act.

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

First in a second part to a 4-part series of free webinars on whole genome sequencing . This 52 minute webinar (Originally presented on April 21, 2017) discusses



Cornell CALS
College of Agriculture and Life Sciences

- How NGS data are analyzed from raw data to sequence contigs

Webinar: <https://www.youtube.com/watch?v=YWJ2Zf9nVY4>

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

Surveillance for Foodborne Disease Outbreaks

The CDC recently released its *Surveillance for Foodborne Disease Outbreaks – United States, 2009–2015*. Foodborne disease outbreaks provide information about the pathogens and foods responsible for illness. Norovirus remains the leading cause of foodborne disease outbreaks, highlighting the continued need for food safety improvements targeting worker health and hygiene in food service settings. [Read More..](https://www.cdc.gov/mmwr/volumes/67/ss/pdfs/ss6710a1-H.pdf) (<https://www.cdc.gov/mmwr/volumes/67/ss/pdfs/ss6710a1-H.pdf>)

FDA NEWS

FDA Food Safety Modernization Act (FSMA)

FDA Announces Fees for the Accredited Third-Party Certification Program



September 13, 2018

The Food and Drug Administration is announcing the [user fees](https://bit.ly/2NaNKhE) (<https://bit.ly/2NaNKhE>) for Fiscal Year 2019 for accreditation bodies seeking recognition, as well as annual fees for recognized accreditation bodies and accredited certification bodies participating in the [Accredited Third-Party Certification Program](https://bit.ly/2QvTz79) (<https://bit.ly/2QvTz79>). This voluntary program creates a framework for the accreditation of certification bodies that conduct food safety audits and issue certifications for foreign facilities and the foods they produce.

In 2018, FDA has recognized [four accreditation bodies](https://bit.ly/2xf7QfZ) (<https://bit.ly/2xf7QfZ>), and most recently announced that [Perry Johnson Registrars Food Safety Inc.](https://bit.ly/2xpdKLF) (<https://bit.ly/2xpdKLF>) has become the first accredited certification body as part of this program.

For more information:

[Accredited Third-Party Certification Program](https://bit.ly/2xjIOMq) (<https://bit.ly/2xjIOMq>)

[FSMA Final Rule on Accredited Third-Party Certification](https://bit.ly/2MtAmjj) (<https://bit.ly/2MtAmjj>)

[Public Registry of Recognized Accreditation Bodies](https://bit.ly/2NHDBZg) (<https://bit.ly/2NHDBZg>)

[Public Registry of Accredited Third-Party Certification Bodies](https://bit.ly/2QvWvAH) (<https://bit.ly/2QvWvAH>)

FDA Offers Webinar to Help Food Importers Learn About the Benefits of the Voluntary Qualified Importer Program (VQIP)

FDA will hold a webinar on September 20, 2018 from 1:00-1:45 pm Eastern to provide food importers with information regarding the new Voluntary Qualified Importer Program (VQIP). VQIP is a voluntary, fee-based program that allows participating importers to import their food products to the United States with greater speed and predictability by avoiding unexpected delays at the point of entry.



If you are interested in learning more about VQIP, registration for the webinar is now open. When registering you will be given the opportunity to submit questions to be addressed by the panel of VQIP speakers.

[Register for the VQIP Webinar](https://bit.ly/2CYqMpi) (<https://bit.ly/2CYqMpi>)

If you are unable to join the Webinar, but would like more information on the program, please visit [FDA's VQIP website](https://bit.ly/2D694Aq). (<https://bit.ly/2D694Aq>)

If you have questions about VQIP or the Webinar, please contact the VQIP Importer's Help Desk at FSMAVQIP@fda.hhs.gov or 1-301-796-8745.

USDA and FDA announce joint public meeting on use of animal cell culture technology to develop products derived from livestock and poultry

U.S. Secretary of Agriculture Sonny Perdue, DVM and U.S. Food and Drug Administration Commissioner Scott Gottlieb, M.D. today announced a joint public meeting to be held on Oct. 23-24, 2018 to discuss the use of cell culture technology to develop products derived from livestock and poultry.



The joint public meeting, hosted by the USDA's Food Safety and Inspection Service and the FDA, will focus on the potential hazards, oversight considerations, and labeling of cell cultured food products derived from livestock and poultry. [Read the full press release...](https://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm619987.htm) (<https://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm619987.htm>)

JOB OPPORTUNITY NEWS

Dairy and Food Program Manager

The Nebraska Department of Agriculture is looking for a Program Manager for the Dairies and Foods Programs. The missions of the Dairies and Foods Programs are to

implement and enforce the sanitation and quality standards relative to the dairy and food industry through service, education, and regulation. [Read more and apply...](https://bit.ly/2xexbHu)(<https://bit.ly/2xexbHu>)

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 9/10 - 9/12, 2018](http://www.afdo.org/blog/6669498) (<http://www.afdo.org/blog/6669498>)

[Update from 9/13 - 9/14, 2018](http://www.afdo.org/blog/6669515) (<http://www.afdo.org/blog/6669515>)

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

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