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Resources for Food and Animal Producers in Flooded Areas Due To Hurricane Michael

As Hurricane Michael makes landfall along the Florida Gulf Coast, the U.S. Food and Drug Administration's Center for Veterinary Medicine and Center for Food Safety and Applied Nutrition are monitoring this storm closely in coordination with the agency's Emergency Operations Center. We are also updating information, linked below, about resources available for food producers who may be harvesting, mixing, storing or distributing grains and other foods for humans or animals. That information provides some general

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information to growers and other stakeholders who may find it helpful.

- [Resources for Food Producers in Flooded Areas Due To Hurricane Michael](#)
- [Resources for Animal Food Producers in Flooded Areas of Gulf Coast](#)

Don't Forget - Trends in Food and Cannabis Law-Making Across the U.S.

Doug Farquhar is with the National Conference of State Legislatures (NCSL) and will present on trends in food and cannabis law-making across the US. Doug is the director of the Environmental Health Program at NCSL.

Please join us for this webinar on **October 19, 2018** at 2:00PM ET.

Register for webinar:

<https://attendee.gotowebinar.com/register/5876172062653766914>

Conversations with AFDO – New Podcast Launched!

Conversations with AFDO released two new podcasts over the weekend. With the recent devastation of Hurricane Florence AFDO released a **Hurricane Response** webinar over the weekend.

Also, Joe Corby and Steve Mandernach chat about the **Executive Director Transition** on the podcast released today.

Go to afdo.podbean.com or download the Podbean app to view or listen to the app:

[Apple App Store](#)



Register: Holiday Food Safety Webinar

Thanksgiving remains the “Super Bowl” of home cooking in the United States. We support families in preparing a delicious meal and enjoying safe feast leftovers.

Join us for our next free webinar "[Turkey Time: Your Thanksgiving Food Safety Overview](#)" on Tuesday, Oct. 30 at 1 p.m. Eastern.

A guest from the USDA Meat and Poultry Hotline will talk about how turkey prep creates confusion with home cooks and offer simple guidance to alleviate consumer confusion and anxiety.

This [webinar](#) will give you a full range of tools to use for your holiday food safety outreach. You will get everything you need to boost consumer confidence in preparing a safe and delicious feast!

We'll be drawing for a prize for BAC Fighters who attend the live event! Be sure to join us! [Register now](#) and earn CEUs from ANFP, CDR and NEHA!

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Other Training Opportunities

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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](#)

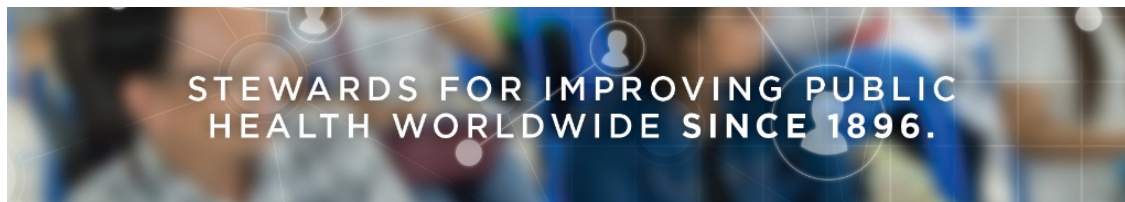
Laws and Regulations Committee Updates

Laws and Regulations Committee Update

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

[Update from 10/8 - 10/11, 2018](#)

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