Watch Recording - 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. Check out the recording!

This recording is also available on the AFDO App. To download search for AFDO in the Apple App Store or Play Store
Launched this week!

Conversations with AFDO released will be releasing a new podcast on November 1, 2018.

Marla Phillips, Director of Xavier Health, will be discussing the use of artificial intelligence in medical products. Xavier has been facilitating working groups in this area and an annual conference on this topic.

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

Apple App Store

Google Play Store

Register: Holiday Food Safety Webinar

Consumers are often confused and anxious as the biggest cooking day of the year approaches — Thanksgiving Day. Our webinar Turkey Time: Your Thanksgiving Food Safety Overview on Tuesday, Oct. 30 at 1 p.m. Eastern, will help support families in preparing a safe and delicious holiday meal!

This webinar will feature:

- A special guest from the USDA Meat and Poultry Hotline.
- Recipes for turkey and side dishes with safe handling instructions.
- Safe handling tips for take-out items for the home holiday meal.
- Proper handling and storage advice for holiday meal leftovers.
Register now to get a full range of tools for your holiday food safety outreach! Also earn CEUs from ANFP, CDR and NEHA.

We'll be drawing for a prize package! BAC Fighters must attend the live event to be eligible for the drawing.

Foodborne Pathogens and Processing of Low Water Activity Foods

The Florida Integrated Food Safety Center of Excellence (FLCoE) and the University of Georgia, Center for Food Safety (UGA-CFS) will be hosting a webinar on **October 30, 2018 at 11AM ET**.

*Processing of Low Water Activity Food Powders - A Quick Overview*
Dr Kevin Mis Solval,
Department of Food Sciences and Technology,
University of Georgia

*Water Activity of foods: A Cardinal Attribute Affecting the Behavior of Foodborne Pathogens*
Dr Larry Beuchat,
Center for Food Safety,
University of Georgia

Register for the webinar!

FDA News

Statement by FDA Commissioner Scott Gottlieb, M.D., on FDA’s new steps to help
effectively comply with food safety requirements

Fruits and vegetables are a key part of a healthy diet. But because of the way produce is grown, handled and consumed – often raw – it can become contaminated with foodborne pathogens that may make consumers sick. Farmers understand the importance of food safety when they grow their crops. So did Congress when it passed the FDA Food Safety Modernization Act (FSMA). This law, for the first time, charged the FDA with establishing science-based standards for the safe production and harvesting of produce.

The resulting Produce Safety Rule requires domestic and foreign farms to put preventive measures in place during growing, harvesting, packing and holding of their fruits and vegetables. The goal is to protect these products from contamination. Another FSMA rule, Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (the Preventive Controls rule), requires food facilities, such as fresh-cut produce processing plants that prepare bagged salad mixes or fruit salads, to have a food safety plan in place. These plans must include an analysis of hazards, and risk-based preventive controls to minimize or prevent those hazards. Prevention is the central aim of FSMA. Read more...

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 information, as well as contacts for those in areas that we expect to be impacted by Hurricane Michael. We hope that you will help us distribute this information to growers and other stakeholders who may find it helpful.
Resources for Animal Food Producers in Flooded Areas of Gulf Coast

Job Opportunities

Laboratory Director Vacancy, FDA ORA ORS

The Laboratory Director manages all phases of the multi-disciplinary human and animal food laboratory programs and analyses aimed at effective accomplishment of the Agency's consumer protection mission. The Director is responsible for planning, organizing, staffing, directing, controlling, and budgeting of resources and operations to attain maximum accomplishment of the ORS, ORA, and FDA human and animal food programmatic objectives. Programmatic responsibilities include analysis of regulatory samples, development of analytical methods, providing scientists for consumer protection mission, including determining compliance of regulated products and enterprises with the Federal Food, Drug, and Cosmetic Act, related regulations and legislation, and advancing FDA science.

The Food and Drug Administration (FDA) is the scientific, regulatory and consumer protection agency responsible for protecting the public health by helping to assure the safety, efficacy, and security of human and veterinary drugs, biological products, medical devices, our nation’s food supply, cosmetics, products that emit radiation, and by regulating the manufacture, marketing and distribution of tobacco products. The FDA is also responsible for advancing the public health by helping to speed innovations that make medicines and foods, as applicable, more effective, safer, and of higher quality; and helping the public get the accurate, science-based information they need to use medicines and foods, and to reduce tobacco use to improve health. In addition to protecting the health of millions of American consumers, FDA’s activities have a direct impact on multi-billion dollar industries throughout the global economy. The FDA's Office of Regulatory Affairs (ORA) is the lead office for all FDA Field activities as well as providing FDA leadership on imports, inspections, and enforcement policy. ORA supports FDA Product Centers by inspecting regulated products and manufacturers, conducting
also develops FDA-wide policy on compliance and enforcement. The ORA Office of Regulatory Science (ORS) provides laboratory support and resources to meet FDA ORA program needs, including human and animal food programs. Read 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
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 10/22 - 10/26, 2018