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AFDO STRIVES TO PROTECT PUBLIC HEALTH...



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AFDOSS Annual Educational Conference Summary

The AFDOSS 2018 AEC was held in Gatlinburg, Tenn., Sept. 9-12, see photos [here](#). The AFDOSS Board welcomes **Matthew Coleman** (FL) as Jr. Board

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2019. Meet the entire AFDOSS Board [here](#).

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The Use of Cell Cultured Technology to Develop Products Derived from Livestock and Poultry

On October 23rd and 24th, a joint USDA/FDA meeting was held at the U.S. Department of Agriculture Building in Washington DC to provide a public forum to discuss regulatory concerns and to comment on the new technology of Cell Culture products derived from Livestock and Poultry. Discussed were potential hazards, oversight considerations and labeling on products derived from this new technology. FSIS (USDA) and FDA each reviewed their current regulatory oversight, inspection and compliance protocols, and label review processes.

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Conversations with AFDO – New Podcast Launched this week!

Conversations with AFDO released 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 afdoaudio.podbean.com or download the Podbean app to view or listen to the app:

[Apple App Store](#)

[Google Play Store](#)

Minnesota Food Code

Did you know? The MN Food Code is undergoing revision and is up for adoption on January 1st, 2019. [Check out the changes!](#)



IAFP 2019 Call for Abstracts

The International Association for Food Protection is now accepting abstracts for IAFP 2019 to be held in Louisville, Kentucky, July 21–24, 2019. The deadline for submissions is **Tuesday, January 15, 2019**. IAFP accepts abstracts online. Call for Abstracts (Submission Form, General Information and Instructions), Policy for Commercialism, and information for both the Developing Scientist Awards Competition and the Undergraduate Student Awards Competition are available at: www.foodprotection.org.

Poster or technical (oral) presentation formats are available. Abstracts are limited to 300 words and must report the results of original research pertinent to the subject matter. Papers may also report subject matter of an educational and/or nontechnical nature. The Program Committee will evaluate all abstracts submitted for acceptance. Information in the abstract must not have been previously published in a copyrighted journal.

With a reputation for quality content, the IAFP Annual Meeting features more than 1,000 technical, poster and symposia presentations detailing current information on a variety of topics relating to food safety. The quantity and quality of presentations provide information on the latest methods and technologies available. Top industry, academic and government food safety professionals attend each meeting. This broad mix of nearly 3,600 attendees

assessment, research and development, food toxicology, microbiological research, plant management, technical services and HACCP management.

Questions regarding abstract submission should be directed to Tamara Ford, IAFP Program Coordinator, at tford@foodprotection.org or +1 515.276.3344; +1 800.369.6337.



Thanksgiving Toolkit to Prevent Foodborne Illness

This toolkit is designed to help you get started with your local Thanksgiving campaign.

In this toolkit you will find the materials you can use to promote safe food handling during this season.

We have organized this material to help make your outreach informative, helpful and fun. Resources include:

- Brand Brief
- Press Release Template – A general press release that can be personalized by your organization to email to local news outlets, radio, newspapers and blogs
- [Talking Points](#)
- [Pitch Email Template](#)
- [Social Media](#) – Suggested tweets and Facebook posts are included to help spread the word about food safety
- [Thanksgiving B-roll](#)
- [Infographics](#)

submission to newsletters or to your local newspaper, along with talking points for interviews or speeches. A gallery of photographs and infographics are available through the [FSIS Flickr site](#).

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FDA News



Statement from FDA Commissioner Scott Gottlieb, M.D., on FDA's effort to make more robust use of mandatory recall authority to quickly remove unsafe foods from the market

Hazardous foods or potentially contaminated products can expose Americans to foodborne illness that can sometimes be life threatening. Our nation depends on the U.S. Food and Drug Administration to ensure that the foods they buy are safe. Therefore, when issues arise that would put consumers at risk, we won't hesitate to mandate the removal of a product from the market using the full extent of our authorities. It's our responsibility. And it's critical to our mission to ensure the safety of Americans. [Read more....](#)

FDA Releases Report on the Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-Service Restaurants, 2013-2014

The U.S. Food and Drug Administration released [findings](#) today from the initial phase of a 10-year study that is evaluating trends in food preparation practices and employee behaviors that contribute to foodborne illness outbreaks in the retail setting. [Read more...](#)

Job Opportunities

Public Health Inspector - Vermont Department of Health

The Vermont Department of Health has an exciting opportunity to be on the front lines of protecting public health in Vermont. The successful candidate will conduct a variety of public health inspections of general sanitation practices or environmental health conditions. This position works closely with regulated facilities to ensure compliance with Vermont's food and lodging establishment regulations. The ideal candidate is a motivated self-starter who works well independently and as part of a team. The territory for this position will be in the northwestern part of the state and will have an office duty station in Burlington. [Read more and apply...](#)

Regional Sanitarian - Maryland Department of Health

This position serves as a Regional Sanitarian in the Center for Food Processing, Office of Food Protection, Prevention and Health Promotion Administration. The Regional Sanitarian inspects food processing facilities and evaluates and tests equipment and processes to verify compliance with State and federal laws and regulations that govern food safety. This position also performs the following duties: collects food samples; serves as a member of the Rapid Response Team; conducts Pre-opening inspections for food processing plants and retail chain Or franchise facilities; provides training and consultation to industry and local health departments; conducts investigations related to foodborne disease outbreaks and complaints; performs studies such as time and temperature relationships or pH assessment to assure safe food processing; and takes enforcement action when necessary to gain operator compliance and protect the public from adulterated and misbranded food. The Regional Sanitarian works in partnership with industry and local, State, and

Chief, Center for Facility and Process Review - Maryland Department of Health

This position serves as the Center Chief for the Facility and Process Review in the Office of Food Protection (OFP) which is responsible for the review and approval of architectural plans, Hazardous Analysis Critical Control Point (HACCP) plans and processes for all new and existing retail and manufacturing facilities in the State. Additionally, it oversees the State's standardization for all retail food service facility (FSF) programs at the local level and provides guidance to Local Health Department (LHD) FSF programs. The Chief develops policy recommendations, regulations and guidelines for the program to protect the public health and acts as a liaison between industry and regulators. [Read more...](#)

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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](#)

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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 11/5 - 11/6, 2018](#)

[Update from 11/7 - 11/9, 2018](#)

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