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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 [afdo.podbean.com](http://afdo.podbean.com) or download the Podbean app to view or listen to the app:

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## 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](#)

To encourage co-branding, you may add your organization's name to outreach materials and media resources. We have also included feature articles for 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](#).

[Read more](#)



## Help Kids Fight Food Monsters!

**Children under age four are 4.5 times more likely to get sick from contaminated food compared to adults.** BAC and the germs you can't see, smell or taste don't stand a chance against kids who know how to [Fight BAC!](#)

How to fight microscopic monsters:

- [Fight BAC! Games & Activities](#)
- [FDA Halloween Safety](#)
- [CDC Halloween Health & Safety](#)

Keep kids safe by teaching them the [basic concepts of food safety](#) this season and all year round!

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### FDA News



## FDA Announces Plan to Hold Four Public Meetings to Discuss Draft Produce Safety Rule Guidance

The U.S. Food and Drug Administration (FDA) announced today that it will hold four one-day public meetings to discuss the recently published draft guidance created to help farmers meet the requirements of the Produce Safety Rule.

is a compliance and implementation guide that gives information and examples to demonstrate how farmers can meet the rule's requirements in various ways. Established by the FDA Food Safety Modernization Act, the rule requires that domestic and foreign farms use science and risk-based preventive measures to protect their fruits and vegetables from contamination. [Read more...](#)

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## Liquid Nitrogen and Dry Ice in Preparation or Service of Food

The FDA issued today a Food Code interpretation on whether the FDA Food Code prohibits the use of liquid nitrogen and dry ice in the preparation or service of food in retail and food service establishments. [View the Food Code Interpretation on Liquid Nitrogen and Dry Ice.](#)

This interpretation will also be made available soon in the [Food Code Reference System](#), which is a searchable online database that provides access to FDA's interpretative positions and responses to questions related to the FDA Food Code. The System is a resource for stakeholders from federal agencies, state, local, territorial and tribal jurisdictions, consumers, academia, and industry interested in preventing foodborne illness and injury in retail food, vending and foodservice operations. Federal, state, local, and tribal jurisdictions will benefit from this database as they promote compliance with food safety requirements throughout the United States.

Users of the [Food Code Reference System](#) can log in and search the online database using dropdown menus, keywords, date fields, or a combination of these options. Users can also retrieve, view, and save documents to a local computer system. FDA's current thinking is reflected in the responses, even when a record in the system refers to an earlier edition of the Food Code rather than to the most recent Food Code edition.

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## Statement from FDA Commissioner Scott Gottlieb, M.D., on the agency's continued

## e-cigarette use, including potential new therapies to support cessation

Over the past several months, we've continued to voice our concerns about the growing epidemic of youth e-cigarette use. Our public statements have expectedly prompted responses from industry and public health stakeholders on ways they and the FDA can further address these concerning trends. But we've also been inundated by a number of people asking for help in their fight against nicotine addiction in children and young adults. We've heard from parents worried about their child's use of e-cigarettes, and asking ...[Read more...](#)

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## FDA Issues Two Guidances on Nutrition Facts Label Issues

The U.S. Food and Drug Administration today issued one draft and one final guidance on various topics related to the two final rules updating the Nutrition Facts label.

The first guidance, which is draft, "[Food Labeling: Serving Sizes of Foods That Can Reasonably Be Consumed At One Eating Occasion, Reference Amounts Customarily Consumed, Serving Size-Related Issues, Dual-Column Labeling, and Miscellaneous Topics: Guidance for Industry](#)," includes sections relating to: the definition of a single-serving container, reference amounts customarily consumed, which are used by companies to determine serving size, dual-column labeling, and miscellaneous issues, such as requirements relating to chewing gum and to multi-unit retail food packages.

The second guidance, which is final, is "[Nutrition and Supplement Facts Labels: Questions and Answers Related to the Compliance Date, Added Sugars, and Declaration of Quantitative Amounts of Vitamins and Minerals: Guidance for Industry](#)." The majority of the guidance consists of questions and answers to help manufacturers determine how to calculate "added sugars" in their products under certain circumstances. Other topics include compliance, label formats, and the declaration of quantitative amounts of vitamins and minerals.

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## 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...](#)

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### **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

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Regional Sanitarian works in partnership with industry and local, State, and federal agencies to promote public health and ensure that food products are produced in a safe and sanitary manner. [Read more and apply...](#)

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## 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](#)

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## Laws and Regulations Committee Update

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

[Update from 10/29 - 10/31, 2018](#)

[Update from 11/1 - 11/2, 2018](#)

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