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## Welcome Brooke Benschoter to the AFDO Team

Brooke Benschoter has joined AFDO as the Director of Communications. Her responsibilities will include the Conversations with AFDO podcast, AFDO messaging, developing original content about state/local program successes for

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## Conversations with AFDO

Conversations with AFDO released a new podcast on December 1, 2018.

Katie Lott, Program Manager for Food and Community Safety for the Tacoma, Washington County Health Department, discusses how the expansion of their reach for risk factor assessment has been successful. They have used technology to augment the use of translated materials and visual communication when dealing with language barriers as well as reaching areas of their primarily rural state with information.

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

[Apple App Store](#)

[Google Play Store](#)

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## Nominate a Worthy Candidate for an AFDO Award

AFDO's awards are presented annually at the Annual Educational Conference during the Wiley Award banquet. The awards are administered by the Awards Committee Chair, with subcommittees for the Wiley and Associate Member that are chaired by the immediate past recipient.

The AFDO Board of Directors has increased the amount of each of the scholarship awards to \$2500 beginning with the 2019 awards. Each is awarded annually to qualified undergraduate students in their third year of study.

Here's a list of each AFDO Award:

[Achievement](#)  
[Industry Associate Member](#)

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## Open Call for Seafood HACCP & SCP Trainers

The Seafood HACCP Alliance (SHA) is now accepting applications for the 'Train-the-Trainer' training for 2019. The training is organized to prepare additional, 'qualified' instructors to provide the standard SHA Basic Seafood HACCP Course, Segment Two HACCP Courses, and the related Sanitation Control Procedures (SCP) Course in accordance with their established protocol recognized by the Association of Food and Drug Official (AFDO) and the U.S. Food and Drug Administration (FDA). Participants are encouraged from academia, regulatory, and commercial programs about the nation and around the world. Visit the [website for more information](#)

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## NEW FSPCA Course Announcement!

[FSPCA IA Conducting Vulnerability Assessments using Key Activity Types Course](#)

### Course Description

The Food Safety Modernization Act (FSMA) Final Rule on Mitigation Strategies to Protect Food Against Intentional Adulteration (21 CFR Part 121) (IA Rule) regulation is intended to protect food from intentional acts of adulteration where there is an intent to cause wide scale public health harm. The regulation requires covered facilities to conduct a vulnerability assessment (VA) to identify actionable process steps (21 CFR 121.130). The regulation further requires that individuals conducting or overseeing the conduct of a VA "have successfully completed training for the specific function at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or be otherwise qualified through job experience to conduct the activities" (21 CFR 121.4(c)(2)). This training developed by the FSPCA is the "standardized curriculum" recognized by FDA; successfully completing this course is one way to meet this training requirement.

Activity Type (KAT) method to conduct their facility's vulnerability assessment (VA). By successfully completing this course, the learner will have satisfied the training requirement to conduct a VA using the KAT method.

Please note that this course satisfies the training requirement to conduct a VA using the KAT method ONLY. Any deviation from the KAT method described in this course will necessitate that the individual take a vulnerability assessment training recognized as adequate by the FDA, or be otherwise qualified through job experience to conduct a VA using another VA methodology.

#### REMEMBER!

- You have six months to complete the course after you enroll, otherwise your enrollment will expire, and you will need to re-enroll and pay the enrollment fee.
- You must pass the 10-question final assessment at the end of the course with a score of 80% or higher. If you do not pass after 3 attempts, you will need to contact [lsadmin@ifpti.org](mailto:lsadmin@ifpti.org), pay the enrollment fee again, and start over.
- If you click too quickly through the course, the screen may freeze, and you will have to restart the course where you left off.
- Delivery Format: Online course
- Estimated Seat Time: 45-62 minutes. There is a 4-hour inactivity time-out, so once started, complete the entire course.
- Certificate: An FSPCA Certificate of Training is issued at the end of the course. The certificate will remain in your transcripts of the Learning Management System (LMS). If you need a replacement certificate, you will be able to login to the LMS and print the certificate at any time.
- Cost: \$159.00 USD per user
- Recommendation: If you plan to take the 1-day, in-person FSPCA IA Vulnerability Assessments course (coming soon), while not required, it is STRONGLY recommended that you complete this FSPCA IA Conducting Vulnerability Assessments using Key Activity Types course before attending the in-person FSPCA IA Vulnerability Assessments course.

#### Support

Visit the FSPCA website and download the [FSPCA IA Conducting Vulnerability Assessments using Key Activity Types Information Packet](#) with complete details about the course, instructions to access to the course and how to print/save the

If you need technical assistance completing the course or printing your certificate, please contact our LMS administration team at [lmsadmin@ifpti.org](mailto:lmsadmin@ifpti.org) or by phone at (269) 488-3258.

If you have a scientific/technical question, contact the [FSPCA Technical Assistance Network](#).

For questions related to the FSMA rules, FSMA programs, and implementation strategies, please submit your questions electronically to FDA's FSMA Technical Assistance Network at:

<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm459719.htm>

### **Disclaimer**

The information provided by the Food Safety Preventive Controls Alliance (FSPCA) is for training purposes only. The FSPCA is not your attorney and cannot provide you with legal advice. The FSPCA curriculum is intended as a training tool to assist companies in complying with the FDA Food Safety Modernization Act (FSMA) intentional adulteration regulation; however, following this curriculum does not ensure compliance with the law or FDA's regulations. For advice regarding the legal compliance with FSMA, please consult your legal counsel.

The information provided by the FSPCA will vary in applicability to each food manufacturer. It is not possible for the FSPCA training curriculum to address every situation. Companies should implement practices and programs that are appropriate to their individual operations. FSPCA materials do not outline the only approach to developing and implementing a Food Defense Plan. Companies can follow any approach that satisfies the requirements of the applicable statutes and regulations related to FSMA. The information provided by FSPCA does not create binding obligations for the Food and Drug Administration or industry.

FSPCA does not guarantee the accuracy, adequacy, completeness or availability of any information provided in its curriculum and is not responsible for any errors or omissions or for any results obtained from the use of such information. FSPCA gives no express or implied warranties, including but not limited to, any warranties of merchantability or fitness for a particular purpose or use. In no event shall FSPCA be liable for any indirect, special or consequential damages in connection with any use of this training curriculum.

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Download the IA Training Cheat Sheet

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## The 2019 Crumbine Award application is now open

With food safety – and product recalls – making headlines almost every day, we are reminded that health departments throughout the country are tasked with keeping their communities healthy not only from infectious disease, but foodborne illnesses, as well. The National Association of County and City Health Officials (NACCHO), representing nearly 3,000 local governmental health departments, is pleased to announce that nominations are now being accepted for the 2019 Samuel J. Crumbine Consumer Protection Award for Excellence in Food Protection at the Local Level. This award is given annually to local environmental health jurisdictions that demonstrate unsurpassed achievement in providing outstanding food protection services to their communities and highlight successful approaches to food safety that can be replicated in other communities. [Read more or apply....](#)

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## NEW National Environmental Assessment Reporting System Funding Opportunity Coming Soon

The National Environmental Health Association (NEHA), with support from the Centers for Disease Control and Prevention (CDC), is pleased to announce a call for applications for a new funding opportunity with the National Environmental Assessment Reporting System ([NEARS](#)), which is a surveillance

programs. NEHA will offer mini-grants to state, tribal, local or territorial governmental food safety agencies not yet participating in NEARS. Funding will support program initiatives and learning more about NEARS. The project period will run from approximately March 15, 2019 through June 30, 2019. Request for proposals will be announced in early January.

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## 'Tis the Season for Slow Cookers

Many home chefs use slow cookers that cook foods at low temperatures between 170 °F and 280 °F. The direct heat from the pot, longer cooking times, and steam created within the tightly-covered container destroy bacteria and make the slow cooker a convenient and safe option for many families.

Important slow cooker food safety tips:

- [Always thaw meat or poultry before putting it into a slow cooker.](#)
- [Pay attention to temperature](#) to ensure your slow cooker reaches a bacteria-killing temperature.
- [Use a food thermometer](#) to measure the internal temperature of cooked foods.

Share these important food safety tips with your family, friends and social networks!

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## Recalls Workgroup - Call for Members

The recalls workgroup goals are as follows:

- 1) Identify goals and performance measures for an effective recall.

- 3) Determine what would be the characteristics of a highly effective regulatory recall system.
- 4) Determine challenges exist and potential ways to address challenges to achieve a highly effective regulatory recall system.
- 5) Develop a directory of key food industry recall contacts and repository for those contacts.
- 6) Consider how any proposed changes would impact program Standards

The workgroup will likely hold an in-person meeting for 2 days in January (travel funded by AFDO for state/local participants). We are particularly looking for state and local regulators for phase 1 of the regroup. Please email [smandernach@afdo.org](mailto:smandernach@afdo.org) if interested or with questions.

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## FDA News



# New FDA Online Education and Training Module on Menu Labeling

The FDA has developed an [education module](#) to help industry, regulators, and consumers understand the menu labeling regulations. This online module describes what types of establishments and types of foods are covered by the menu labeling regulations and how to comply with the regulations. The FDA has also published two fact sheets for industry on [menu labeling](#) and [declaring calories](#).

May 7, 2018, was the compliance date for the menu labeling regulations. During the first year of implementation, the FDA is focusing on education and outreach and working cooperatively with establishments to help them comply with the menu labeling regulations.

The menu labeling regulations apply to restaurants and similar retail food

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that they sell, and they must also meet other requirements. For example, they must provide upon request, written nutrition information for certain nutrients for standard menu items. Examples of food that would have such labeling in covered establishments may include meals from sit-down restaurants, foods purchased at drive-through windows, and take-out food such as sandwiches ordered from a menu board at a grocery store or fast-food restaurant.

The information required by the menu labeling regulations will help consumers make more informed choices about their diets and health.

### **Additional Information:**

- [Menu Labeling Education Module](#)
- [Menu Labeling Main Page](#)
- [Menu Labeling Key Facts for Industry: General Information \(PDF\)](#)
- [Menu Labeling Key Facts for Industry: Declaring Calories \(PDF\)](#)

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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](#)



## EAS Consulting Group Training

Dietary Supplement Good Manufacturing Practices (GMP) Compliance Seminar

**April 2-3, 2019**

**Philadelphia, PA**

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 12/3 - 12/5, 2018

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