Happy Holidays from AFDO

We would like to wish all of our members a happy and safe holiday season. Please note that the AFDO office will be closed on 12/24 and 12/25, reopening on 12/26. We will also be closed on 12/31 and 1/1, reopening on 1/2, 2019.

Conversations with AFDO

Conversations with AFDO released a new podcast on December 16, 2018. Dawn Beck, Associate Director for Public Health, Olmsted County, Rochester, MN shares their success with risk-based approach to food inspections. The method called PTV, uses policy, training and verification as the benchmarks for holding food operators accountable for keep food safe.

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

Apple App Store

Google Play Store
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
- Elliot O. Grosvenor
- Scholarship

The Integrated Food Safety System (IFSS) Toolkit

The IFSS Toolkit has been developed for stakeholders involved in food safety and food defense.

The Toolkit is designed to be used within an organization and used by an interdisciplinary Workgroup with knowledge and practical experience in food safety and food defense. Use of the Toolkit by these teams will provide a broader context for assessing an organization’s current integration efforts and identify potential areas for improvement, especially with respect to cross-agency/cross-discipline activities.

Use of the Toolkit with these teams will allow stakeholders to become more familiar with the roles and responsibilities of each team member, facilitate communication, and engender team-building in the process. Knowing each other and understanding each other’s roles will lead to a more integrated system.
Although the interdisciplinary Workgroup is the ideal target audience, the Toolkit also can be used by persons from a single program, agency, or even a single person within an agency who acts as a “champion” for the cause. Because integration is a team effort, however, such an approach could be recognized as more limited in scope. Read more on the AFDO website...

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HSIN - Homeland Security Information Network

What is it and how do I join?

The Homeland Security Information Network (HSIN) is the U.S. Department of Homeland Security’s national secure and trusted web-based portal for information sharing and collaboration between federal, state, local, tribal, territorial, private sector, and international partners engaged in the homeland security mission. Members receive situational awareness notifications of existing or emerging threats to homeland security to help their organization prepare for any potential responses.

To request a HSIN account, send an email to HSIN.Outreach@hq.dhs.gov and include the following:

- Full name
- e-mail address
- Department/Organization
- Supervisor
- Requested Community of Interest (COI)
  - Examples: Food and agriculture, health/public health, emergency management
- Reason for access

To learn more about HSIN, visit www.dhs.gov/hsin
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.

Recommendations for Including FSIS in Partner Outbreak Procedures

FSIS has developed a recommended template that may be adapted by public health partners (e.g., state health and agriculture departments) for including FSIS in foodborne illness outbreak response procedures.

The template is posted to the FSIS website:
Template for Including FSIS in Foodborne Illness Outbreak Response Procedures

Short URL for the template webpage: www.fsis.usda.gov/OutbreakProcedures

There is an option for accessing a .pdf version at the bottom of the webpage.

The 2019 Crumbine Award application is now
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....

Save the Date - NACCHO Annual 2019

July 9-11, 2019-Orlando, Florida

The National Association of County and City Health Officials (NACCHO) represents the nation’s nearly 3,000 local governmental health departments. NACCHO serves as a leader, partner, catalyst, and voice for local health departments around the nation. These local health departments play a critical role in ensuring the health and well-being of their communities.

Join us in Orlando, Florida 9-12 at the Hilton Bonnet Creek Hotel where NACCHO Annual 2019 will bring together more than 1,300 influential attendees, allowing exhibitors to reach the year’s most concentrated audience of local health department leaders.

The theme of this year’s conference is Improving the Nation’s Health through Public and Private Partnerships. The conference will provide an interactive setting for local health officials and their public health partners from around the country to examine strategies, share ideas, and plan actions for
FDA News

Statement from FDA Commissioner Scott Gottlieb, M.D. and Deputy Commissioner Anna Abram on new efforts to assure the quality of compounded drugs

As we continue to implement our 2018 Compounding Priorities Plan, our mission is to preserve patient access to compounded drugs to meet patients’ individual medical needs while also protecting patients from the risks of contaminated or otherwise harmful products. We’re especially focused on the importance of ensuring compounded product quality. Through enforcement actions, we’ve been addressing insanitary conditions and manufacturing quality issues at compounders’ facilities across the country. More activities are planned, and we’ve stepped up our collaborative work with the Department of Justice. But preventing problems before they put patient safety at risk is our key objective to protect consumers. Read more...

Adoption of the FDA Food Code by State and Territorial Authorities Responsible of the Oversight of Foodservice and Retail Food Stores

The Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. It represents FDA's best advice for a uniform system of provisions that address
The Food Code is offered for adoption by local, state, and federal governmental jurisdictions for administration by the various departments, agencies, bureaus, divisions, and other units within each jurisdiction that have been delegated compliance responsibilities for food service, retail food stores, or food vending operations. FDA encourages its state, local, tribal, and territorial partners to adopt the latest version of the FDA Food Code.

Information regarding adoption of the FDA Food Code is communicated in the report entitled, Adoption of the FDA Food Code by State and Territorial Authorities Responsible of the Oversight of Foodservice and Retail Food Stores – 2017. This report covers the period ending December 31, 2017.

This report was compiled by the Center for Food Safety and Applied Nutrition’s (CFSAN) Office of Food Safety. The data collected for this report was based on information obtained from FDA's Retail Food Specialists who monitor Food Code adoption activities within each state and territory. This FDA report replaces the report (Real Progress in Food Code Adoptions) that was previously done under contract by the Association of Food and Drug Officials (AFDO).

Other Training Opportunities

Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)
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 12/6 - 12/11, 2018
Update from 12/12 - 12/13, 2018