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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 or download the Podbean app to view or listen to the app:

[Google Play Store](#)

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](#)
[Elliot O. Grosvenor](#)
[Scholarship](#)

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

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.

This training course is targeted towards food professionals using FDA’s Key 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, 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.

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 FSPCA Certificate(s) of Completion.

If you need technical assistance completing the course or printing your certificate, please contact our LMS administration team at lsadmin@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

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.

[Download the IA Training Cheat Sheet](#)

MEANS Database and the Rhode Island Food Safety Program

The Rhode Island Food Safety program has recently used the MEANS database system with their "Rhode to End Hunger" to get over 20,000 pounds of food donated to soup kitchens. MEANS has donated millions of pounds of food nationally and have been named one of the top ten CNN Heroes of the Year. Check out some links below and find out more about the MEANS Database:

[CNN Coverage of MEANS and Rhode to End Hunger
Lester Holt NBC Nightly News](#)

Recalls Workgroup - Call for Members

The recalls workgroup goals are as follows:

- 1) Identify goals and performance measures for an effective recall.
- 2) Identify best practices in recall management among regulatory agencies such as FSIS, FDA, state, and local governments.
- 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

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for state and local regulators for phase 1 of the regroup. Please email smandernach@afdo.org if interested or with questions.

FDA/Xavier MedCon Conference

April 30-May 3, 2019

The MedCon conference has over 17+ FDA Speakers and relevant, pressing topics such as:

- FDA Mock Inspection: Knock Knock! Guess Who's at Your Door
- Center Director Corner: Strategic Priorities for 2019 and Beyond
- EU MDR: Successful Practices for Procedural Hurdles
- The Business and Innovation of Digital Health
- FDA Office of Medical Device and Radiological Health Operations Update and Strategic Priorities
- Beyond MDSAP and ISO 13485 and the Impact of the New EU Regulations

[Discover more information about this conference and register!](#)

Georgia Using New Technology for Food Facility Assessments after Hurricane Michael

In response to Hurricane Michael, the Georgia Department of Agriculture (GDA) Food Safety Division broadly leveraged new Geographic Information System (GIS) technology for the first time to conduct emergency assessments of food facilities across the State of Georgia. The technology helped inspectors conduct assessments more accurately and efficiently, with results shared in real-time. [Read more...](#)

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Other Training Opportunities

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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 11/26 - 11/29, 2018](#)

[Update from 11/29 - 11/30, 2018](#)

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