Nominate a person for the AFDO Achievement Award

Nominations for the AFDO Achievement Award are due April 1.

Do you have an outstanding employee that deserves to be recognized? Is there a person on your team that makes your life easier? A nomination for the AFDO Achievement Award is easy and a great way to ensure people on your team know they are the best.

The Jacob Joseph Corby Achievement Award will be given for one or more
few examples of achievements that would be considered are: developing evidence in a difficult case that results in an indictment, conviction, or administration action; bringing about a measurable improvement in general conditions, e.g., raising test scores on dairy farms or average scores in a group of food establishments; teaching courses that result in more food manager certifications; removing dangerous consumer products from the marketplace; or developing new techniques such as more effective use of computers. **Deadline: April 1, 2019**

Learn more and apply

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**AFDO Conference Early Bird Registration Extended to March 15!**

The AFDO Conference is getting closer, make sure to register before **March 15th** to take advantage of the early bird registration!

The conference draft agenda contains a lot of educational and exciting sessions! Check out the agenda now and register for the conference! Workshops and committee meetings will be held on June 22 and 23, 2019. These are open to all attendees, please plan to attend!

For hotel information or to book your room for the conference: Hotel Information
We hope to see all of you in Atlanta in June!

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**MCAFDO Awards**

**Outstanding MCAFDO Award**
Kurt Rueber, Iowa Department of Inspections and Appeals

Achievement Award

Brain Church, Iowa Department of Inspections and Appeals
Barry Phillips, Iowa Department of Inspections and Appeals
Tenesha Stubblefield, Iowa Department of Inspections and Appeals
Scott Platt, Iowa Department of Inspections and Appeals

Special Recognition Award

Elizabeth Nutt, Tulsa Health Department

See more information about the awards and awardees: mcafdo.afdo.org/awards/

Conversations with AFDO - AFDO Conference Preview Podcast Released
AFDO Past President Pam Miles and Executive Director Steven Mandernach discuss the highlights of the upcoming 2019 AFDO Conference. Take a look to learn more about the upcoming conference and don’t forget to register by February 28, 2019 in order to secure the discounted early bird registration rates.

Go to https://afdo.podbean.com/ or download the Podbean app to view or listen to the app:

Apple App Store

Google Play Store

**AFDO’s First Retail Training Delivery**

The Retail Training Cadre delivered their first course on January 15-17 in Tacoma, WA. The scheduling, coordinating, and delivering of this training was accomplished in conjunction with FDA. Working through a cooperative agreement with FDA’s Office of Training, Education, and Development (OTED), AFDO will continue to deliver retail food training to the states as an Independent Course Deliverer (ICD). During this inaugural year, the cadre and FDA will jointly deliver five FD218 courses (*Risk-Based Inspections at Retail*) and two FD215 courses (*Managing Retail Food Safety*).

Cadre members that attended: Pat Kennelly (Instructor), Cathy Martin (Instructor), John Tilden (Instructor), Dan Gump (Instructor), Christina Heist (Training Logistics Coordinator), and Joe Graham (Instructor Candidate)

Contact Christina Heist with any question regarding AFDO’s Retail Training Cadre
Register for the Food Safety Summit!

The Food Safety Summit will be held in Rosemont, IL from May 6-9, 2019. Register or learn more about the agenda!

AFDO members receive 15% off any Summit Package. Use code: FSS19AFDO during registration to receive the member discount.

NCAFDO Meeting at the Food Safety Summit

NCAFDO Meeting to be held in conjunction with Food Safety Summit

NCAFDO Meeting Dates:
Monday, May 6, 2019 - 1:00PM - 5:00PM
Tuesday, May 7, 2019 - 8:00AM - 5:00PM

Topics to include:
Updates on implementation of Preventive Control inspections by FDA and state programs

FDA retail program update
Building stakeholder relationships to enhance food safety
Major outbreaks in the north central region including cyclospora
Partners with a Common Purpose
Food fraud and food defense or foodborne outbreaks in the news

View the flyer for more information or to register!

AFDOSS Scholarship Award

In 1999, AFDOSS established the Mary Logan Scholarship in honor of one of our great members who served as Secretary/Treasurer for our regional affiliate for 30 years. Mrs. Logan, who is now retired, worked 39 years with the Tennessee Department of Agriculture.

This scholarship in the amount of $4,500 is designed to be awarded to top students who have demonstrated a desire to serve in a career of research, regulatory work, quality control, or teach in an area related to some aspect of foods, drugs or consumer product safety. Student candidates should have demonstrated leadership capabilities and must have at least a 3.0 grade point average. View more information...

View Criteria for applying

Download Application
Reimbursement Awards

In 2017, AFDO established a non-traditional continuing education tuition reimbursement fund to be awarded annually to worthy officials who are currently employed at a state, local, tribal, or territorial government agency and are returning to college or continuing their education to benefit the food and/or drug safety arena. Each award amount is not to exceed $1500 and is not renewable.

All applications must be received by April 15 of the current year to be considered for the current year’s award.

Apply Now!

Register for the 2019 Consumer Food Safety Education Conference

Early bird registration has opened for From Consumers to Chefs: Food Safety Education Matters, a two-day conference, March 7-8, 2019, filled with take-away strategies for changing people’s food safety knowledge and behaviors. This seventh in a series of consumer food safety education conferences is hosted by the non-profit Partnership for Food Safety Education. The beautiful Swan and Dolphin Resort is the conference location and a terrific rate is available to conference attendees.

The conference, expected to be attended by 400 health and food safety educators from across the United States, will explore influences on consumers; the way to effect behavior change; and strategies to better engage everyone in modeling proper food preparation and hand hygiene practices.

Don’t miss the early bird registration rates – register now here.

Check Out Recordings of Partnership for
Knowledge Exchanges

Check out the useful webinar recordings on all food safety topics from the Partnership for Food Safety Education below!

These resources are a preview of what will be presented at the Conference for Food Safety Education.

View Educational Resources

NEFDOA Save-the-Date

What: 2019 NEFDOA Annual Educational Conference
When: May 14-16, 2019
Location: The Hotel Northampton, Northampton, MA

Please see the NEFDAO Events Page or contact Pattie Kaczynski for further details

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
Here's a list of each AFDO Award:

- **Achievement**
- **Industry Associate Member**
- Elliot O. Grosvenor
- **Scholarship**

**FDA News**

**FDA Publishes Second Installment of Intentional Adulteration Draft Guidance**

Today, the FDA released the second installment of a draft guidance document designed to support compliance with the Intentional Adulteration (IA) Rule under the FDA Food Safety Modernization Act (FSMA).

The FSMA final rule on intentional adulteration is designed to address hazards that may be intentionally introduced to foods, including by acts of terrorism, with the intent to cause wide-spread harm to public health. Unlike the other FSMA rules that address specific foods or hazards, the IA rule requires the food industry to implement risk-reducing strategies for processes in food facilities that are significantly vulnerable to intentional adulteration.

Food facilities covered by the rule will be required to develop and implement a food defense plan that identifies vulnerabilities and mitigation strategies for those vulnerabilities. These facilities will then be required to ensure that the mitigation strategies are working. The first compliance date for large facilities arrives in July 2019.
This installment adds to and incorporates elements of the previously published guidance with chapters covering topics such as:

- the components of the food defense plan;
- how to conduct vulnerability assessments by
  - using the four Key Activity Types method (bulk liquid receiving and loading, liquid storage and handling, secondary ingredient handling, mixing and similar activities),
  - evaluating the Three Fundamental Elements (potential public health impact, degree of physical access to the product, ability of an attacker to successfully contaminate the product), or
  - using the Hybrid Approach, which is a combination of the Key Activity Types and Three Fundamental Elements methods;
- how to identify and implement mitigation strategies;
- food defense monitoring requirements;
- education, training, and experience.

This installment also includes the addition of food defense plan worksheets in Appendix 1 and a new appendix that includes detailed examples of vulnerability assessments using the Three Fundamental Elements and the Hybrid Approach.

Most of the content from the first installment, published in June 2018, has not been changed in the second installment. We have indicated new content, mostly located in Chapter Two, Chapter Eight, Appendix 1 and Appendix 4, with brackets stating, "[New March 2019] or [Updated March 2019]."

This draft guidance, in its entirety, is intended to be a resource that will help the food industry implement the IA provisions in a flexible and cost-effective manner. During the 120-day comment period for this installment, stakeholders will also be able to provide comments on the first and second installments of the draft guidance. A public meeting on the draft guidance is being planned and additional information will be made available in a forthcoming announcement.

**Additional Information:**

- FSMA Final Rule for Mitigation Strategies to Protect Food Against Intentional Adulteration
USDA and FDA Announce a Formal Agreement to Regulate Cell-Cultured Food Products from Cell Lines of Livestock and Poultry

The U.S. Department of Agriculture’s (USDA) Food Safety and Inspection Service (FSIS) and the U.S. Department of Health and Human Services’ (HHS) Food and Drug Administration (FDA) today announced a formal agreement to jointly oversee the production of human food products derived from the cells of livestock and poultry.

FSIS and FDA released a formal agreement to address the regulatory oversight of human food produced using this new technology. The formal agreement describes the oversight roles and responsibilities for both agencies and how the agencies will collaborate to regulate the development and entry of these products into commerce. This shared regulatory approach will ensure that cell-cultured products derived from...Read more

Other Training Opportunities

Preventive Controls for Human Foods and
Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)
Course Information
EAS Consulting Group Training

What Does the 2018 Farm Bill Mean for the Cannabis Industry?
March 13, 2019

Regulatory, Technical and Formulations for New Infant Formula Notifications
Challenges and Opportunities
April 2, 2019

Webinar: Qualified Individual under FSVP
April 3, 2019

Ensuring Regulatory Compliance of GMP Laboratories
April 23, 2019

Do your Dietary Supplements Comply with FSMA Requirements?
April 16, 2019

Dietary Supplement Good Manufacturing Practices (GMP) Compliance Seminar
April 2-3, 2019
Philadelphia, PA

May 7, 2019
Denton, TX

August 13, 2019
Andover, MA

November 12, 2019
Long Island, NY

Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news