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AFDO STRIVES TO PROTECT PUBLIC HEALTH...



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Chicken liver should be cooked to a safe minimum internal temperature of 165°F (73.9°C).

In recent years, numerous illness outbreaks caused by *Campylobacter* and *Salmonella* have been linked to undercooked chicken liver dishes (e.g. pâté) prepared at restaurants or in other foodservice settings. To encourage safe preparation of chicken liver, FSIS, CDC, and other public health partners have collaborated to create a new infographic for [Chefs, Cooks, and Caterers: Cook Chicken Liver Like It's Chicken \(It Is\)](#).

To view the infographic (and access a printable PDF version), visit: <https://www.cdc.gov/nceh/ehs/publications/chicken-liver-infographic.html>

FSIS has also created a [webpage](#) to share additional chicken liver resources, including:

- Findings from a published review of chicken liver–associated outbreaks;
- An intervention guideline for FSIS-regulated establishments and the foodservice industry; and
- Consumer education materials.

To view these resources, visit: <https://www.fsis.usda.gov/ChickenLiver>

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 specific achievements, or for a documented sustained high level of performance. The scope of what counts as an “achievement” is very wide. A 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

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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](#)

AFDO Conference Registration Open!

The AFDO Conference is getting closer, make sure to [register!](#)

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!



NCAFDO Scholarship Award

The North Central Association of Food and Drug Officials is giving out scholarship awards to attend the NCAFDO meeting that will be held at the Food Safety Summit. The purpose of the award is to provide scholarships to state and local food & drug regulatory personnel to attend the 2019 NCAFDO Meeting. This year's meeting will be held on Monday, May 6 and Tuesday, May 7 in conjunction with the Food Safety Summit. [See more information](#)

Apply Now

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 Second Retail Training Delivery



The Retail Training Cadre delivered their second course on February 26-28 in Anchorage, Alaska. The scheduling, coordinating, and delivering of this training was accomplished in conjunction with FDA.

Cadre members that attended: Pat Kennelly (Instructor), Cathy Martin (Instructor), John Tilden (Instructor), Christina Heist (Training Logistics Coordinator), and Matt Colson (Instructor Candidate)



Solutions *for* TODAY
Planning *for* TOMORROW

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.



NCAAFDO Meeting at the Food Safety Summit

NCAAFDO Meeting to be held in conjunction with Food Safety Summit

NCAAFDO Meeting Dates:

Monday, May 6, 2019 - 1:00PM - 5:00PM

Tuesday, May 7, 2019 - 8:00AM - 5:00PM

Topics to include:

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- 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!



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

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](#)

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FDA News



Statement from FDA Commissioner Scott Gottlieb, M.D., on Administration's request for new FDA funding to continue to advance robust regulatory framework for oversight of e-cigarettes, prevent youth access and initiation; and harness innovation to advance the safety of food, compounded drugs, U.S. blood supply

The U.S. Food and Drug Administration holds critical responsibilities for ensuring the safety, effectiveness and security of human and animal drugs, biological products and medical devices; as well as ensuring the safety of our

nutrition and digital technologies give us new ways to advance our mission to protect and promote public health, delivering more of the benefits of innovation and market competition to....[read more](#)

FDA Launches New Information Sharing Training for State and Local Officials Authorized to Receive Non-Public Information

The U.S. Food and Drug Administration (FDA) launched modular training on information sharing for state and local regulatory and public health officials. This new training will be conducted using the Office of Regulatory Affairs' (ORA) existing training platform, Pathlore Learning Management System (LMS). [Read more...](#)

FDA Announces Available Resources for Consumers on Menu Labeling

The U.S. Food and Drug Administration is announcing its website [Calories on the Menu - Information for Consumers](#) to coincide with National Nutrition Month.® Educational materials focus on areas where there are gaps in consumer understanding and use of nutrition information, such as the number of calories that are needed in a day.

Please see the link below for more information,

<https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm633211.htm>

FDA Publishes Final Rule Extending Compliance Dates for Agricultural Water Provisions

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Safety Modernization Act (FSMA) Produce Safety Rule.

Larger farms are now required to comply with the agricultural water requirements by January 26, 2022, while small farms have until January 26, 2023 and very small farms until January 26, 2024. This rule does not change the compliance dates for sprout operations.

These compliance dates have been extended while the FDA considers how best to protect public health while addressing widespread concerns about the complexity of the agricultural water requirements and the practicality of implementing them across a wide variety of farms, water sources and uses. The FDA intends to use this time to work with stakeholders to address these concerns.

While this rule extends the compliance dates for the agricultural water provisions, produce remains subject to the other provisions of the Produce Safety Rule and the adulteration provisions of the Federal Food, Drug and Cosmetic Act (FD&C Act).

For More Information:

- [Constituent Update](#)
- [Final Rule: Standards for Growing, Harvesting, Packing and Holding of Produce for Human Consumption; Extension of Compliance Dates for Subpart](#)

[FSMA Final Rule on Produce Safety](#)

Other Training Opportunities



Preventive Controls for Human Foods and

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Preventive Controls for Human Foods Course (PCQH)[Course Information](#)**Foreign Supplier Verification Programs Course (FSVP)**[Course Information](#)



EAS Consulting Group Training

[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

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

[Update from 3/8 - 3/11, 2019](#)

[Update from 3/12 - 3/13, 2019](#)

[Update from 3/14/2019](#)

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