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[AFDO STRIVES TO PROTECT PUBLIC HEALTH...](#)



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It's not too late - Nominate someone for an AFDO Award!

Krystal Reed, AFDO Association Manager, explains the ease and value of recognizing people through a series of awards given out at the upcoming AFDO annual education conference. **Nominations are due April 1.**

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.

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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](#)

[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!



March Is National Nutrition Month

March is [National Nutrition Month!](#) The [Academy of Nutrition and Dietetics](#) recognizes the month by offering an array of educational resources, including [games, tip sheets and handouts, social media toolkit](#) and [40 ways to get involved.](#)

National Nutrition Month is a perfect opportunity for [BAC Fighters](#) to spread

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- [Core Four fact sheets](#)
- [Safe poultry handling](#)
- [Go 40 °F or below](#)
- [ProducePro fact sheet](#)

[Cook It Safe tips](#)



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.

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NCAAFDO Scholarship Award

The North Central Association of Food and Drug Officials is giving out scholarship awards to attend the NCAAFDO 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 NCAAFDO 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](#)

We will be able to fund a limited number of representatives at this meeting. Applications are due by April 1, 2019.

[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:

[Google Play Store](#)

Whole Genome Sequencing for Epidemiologists and Laboratorians Live Learning Series

The **Tennessee Integrated Food Safety Center of Excellence** (TN CoE) is pleased to announce that it will be offering its second Whole Genome Sequencing (WGS) for Epidemiologists and Laboratorians Live Learning series. The course will be conducted online, via Zoom, to encourage participant interaction and build a community of practice that extends beyond the bounds of the course.

The WGS Live Learning Series will be held on **4 consecutive Mondays at 2PM CT, beginning April 29th, 2019**. It is important that participants commit to attending all four hour-long sessions. Additionally, it is important to note that the course requires active participation and significant preparation before the course start date, so please carefully consider your availability before registering.

There are 10 spots open for registration.
Registration will close April 8th or until those spots are full.

[Register for Webinar](#)

NIST Food Safety Workshop - Save the Date!

Save the date for the NIST Food Safety Workshop, October 28-30, 2019, at NIST in Gaithersburg, MD, USA. You won't want to miss this important opportunity to provide input on the future directions of the NIST food safety program!

Featuring [Keynote Addresses](#) by prominent speakers

Robert Buchanan, Department of Food Science and Nutrition,

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& Company)

Darryl Sullivan, Eurofins Food Integrity and Innovation Division

Highlighting measurement science needs in the areas of

Microbiological Contaminants

Chemical Contaminants and Residues

Food Allergens

Authenticity, Fraud, & Adulteration

Global Food Safety

Important Dates

Poster abstract submission will open **April 1, 2019**

Opportunities for [sponsorship](#) will close on **May 15, 2019**

Registration will open **June 2019**



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.

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NCAAFDO Meeting at the Food Safety Summit

NCAAFDO Meeting to be held in conjunction with Food Safety Summit

NCAAFDO Meeting Dates:

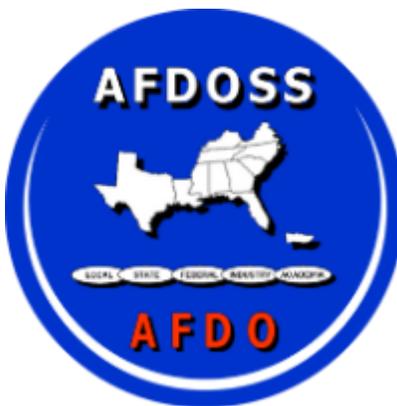
Monday, May 6, 2019 - 1:00PM - 5:00PM

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

Topics to include:

- 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

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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](#)

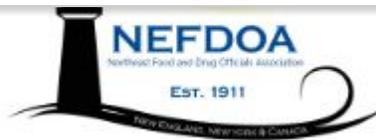
[Download Application](#)

AFDO Continuing Education Tuition 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!

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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

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FDA News



Resources for Food Producers in Flooded Areas in the Central and Southern Plains

Among those affected by flooding in the Central and Southern Plains of the U.S. are farmers and their fields of crops grown or stored for human consumption. Although the FDA recognizes that there are few, if any crops growing right now, crops that were previously harvested and stored in silos and other facilities may be impacted by flooding and might not be suitable for human consumption. The U.S. Food and Drug Administration's Center for Food Safety and Applied Nutrition has several resources to help growers who may be affected by the impacts to their crops from severe weather conditions.

Statement from FDA Commissioner Scott Gottlieb, M.D., and Deputy Commissioner Frank Yiannas on new steps to strengthen FDA's food safety program for 2020 and beyond

The President's 2020 Budget includes new resources to advance the agency's food safety program, and expand food safety monitoring

When it comes to the foods we eat, we live in an unprecedented time of technological change. Thanks to innovations in technology and the new requirements of the U.S. Food and Drug Administration Food Safety Modernization Act (FSMA), we now have more opportunities to strengthen public health and bring innovative food products to consumers than perhaps at any other time in our history. But our ability to fulfill these responsibilities becomes more challenging every year with increased globalization, advances in science and technology, and shifts in consumer expectations that drive change throughout the food system. We must continue to embrace innovation across the food safety system to ...[Read more](#)

Other Training Opportunities



Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)

[Course Information](#)

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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](#)

Laws and Regulations Committee Update

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

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[Update from 3/20 - 3/21, 2019](#)

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