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AFDO STRIVES TO PROTECT PUBLIC HEALTH...



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## NCAFDO Meeting at the Food Safety Summit

NCAFDO Meeting to be held in conjunction with Food Safety Summit

NCAFDO Meeting Dates:

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!



## AFDO Recall Workgroup

A group of professionals involved in the existing food recall system is working to determine how the programs across all impacted sectors at the local, state and national levels can be streamlined. The group met last week in Philadelphia to continue refinement of what a desired food recall system looks

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Jessica Badour, Georgia; Kim Race, US Foods; Jim Melvin, AFDO; Cody Herndon, Publix; Michael Roberson, Publix; Robert Casey, Publix; Eric Hoffman, Datastream Connexion (technology support); and Steve Mandernach, ADFO Executive Director.

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## CSO Recent Graduate Announcement Opening April 15th

The CSO Recent Graduate announcement for grades 7/9 will be opening on April 15<sup>th</sup>

Check it out here: <https://www.usajobs.gov/GetJob/ViewDetails/530223100>

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## 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!

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## Let's Score Food Safety Points

Just like in basketball, your best defense against foodborne illness is a good

Share these factsheets to help consumers practice [food safety](#) rules:

- [Clean Factsheet](#)
- [Separate Factsheet](#)
- [Cook Factsheet](#)
- [Chill Factsheet](#)

No matter who you picked for your tournament bracket, we think [Clean](#), [Separate](#), [Cook](#), and [Chill](#) make an unstoppable team!

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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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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



### **Statement from FDA Commissioner Scott Gottlieb, M.D., on new steps to advance agency's continued evaluation of potential regulatory pathways for cannabis-containing and cannabis-derived products**

In recent years, we've seen a growing interest in the development of therapies and other FDA-regulated consumer products derived from cannabis (*Cannabis sativa* L.) and its components, including cannabidiol (CBD). This interest spans the range of product categories that the agency regulates. For example, we've seen, or heard of interest in, products containing cannabis or cannabis derivatives that are marketed as human drugs, dietary supplements, conventional foods, animal foods and drugs, and cosmetics, among other things. We also recognize that stakeholders are looking to the FDA for clarity on how our authorities apply to such products, what pathways are available to ...[Read more](#)

## Public Service Supervisor - Regional Inspection Supervisor - Iowa

The Department of Inspections and Appeals is seeking to fill a Public Service Supervisor position. The position will serve as a Regional Inspection Supervisor for the Food and Consumer Safety Bureau within the Administration Division. The position will primarily be responsible for supervising, evaluating and leading a highly trained and dedicated team of Food Safety Specialists. Nationally recognized for innovation, Iowa's food safety regulatory program maintains strong partnerships with government and non-government organizations that share a common purpose: protecting public health.

As a member of the Iowa Department of Inspections and Appeals Food and Consumer Safety Bureau leadership team, the Regional Inspection Supervisor will play a vital role in strengthening relationships, protecting public health and advancing food safety regulatory program standards in Iowa.

This is a home-based position and requires statewide travel. This position has a requirement for residency in one of the following Iowa Counties: Dallas, Polk, Story or Warren. Preference will be given to candidates that are standardized in the FDA Model Food Code or Commissioned as an officer of the Department of Health and Human Services under section 702(a) of the Federal Food, Drug and Cosmetic Act. [Read more and/or apply...](#)

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## Manager of Restaurant Food Safety

McDonald's is proud to be one of the most recognized brands in the world, with restaurants in over 100 countries and billions of customers served each year. As the global leader in the food service industry, we have a legacy of innovation and hard work that continues to drive us. Today, we are growing with velocity and are focused on modernizing our experiences, not to make a different McDonald's but to build a better McDonald's.

We are a people business just as much as we are a restaurant business. We strive to be the most inclusive brand on the planet by establishing teams with varied strengths who create delicious, feel good moments that are easy for

We are dedicated to using our scale for good: good for people, our industry and the planet. From bold recycling initiatives and sustainable sourcing efforts to our partnership with Ronald McDonald House Charities, we see every day as a chance to have a genuine impact on our customers, our people and our partners.

Our new, state-of-the art headquarters is located in the booming West Loop area in the heart of downtown Chicago. It is set up to be a global hub that cultivates innovation: take a class at Hamburger University, sample future menu items in our Test Kitchen, and utilize the latest technology to stay in touch with your team around the globe. With monthly organized events, massive outdoor spaces, an 8000 square foot gym, and an onsite McDonald's serving international favorites, our office helps us connect with each other like never before. Needless to say, you'll be lovin' it here

The Restaurant Food Safety team is part of US Supply Chain Management. The team serves as an interactive business partner to identify and mitigate potential food safety risks at US restaurants to protect the brand and our customers. The mission of the team is to enable our restaurants to serve safe food and beverages to our customers every single day and align with health department regulations. This role will report to the Director of Restaurant Food Safety and will work with restaurant operations, menu, equipment development, training and field operations to integrate food safety into new food procedures, equipment design and employee training to mitigate food safety risks and protect the brand. [Read more or apply...](#)

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## **Retail Food Standardization Officer (Sanitarian VI, Registered) - Maryland Department of Health**

This position will ensure the uniform application of standards for retail food operations. This position will also be responsible for the uniform interpretation of food laws and regulations by both the local health department and the State Office of Food Protection (OFP). In order to facilitate such uniform

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## Other Training Opportunities



# Preventive Controls for Human Foods and Foreign Supplier Verification Programs

## Preventive Controls for Human Foods Course (PCQI)

[Course Information](#)

## Foreign Supplier Verification Programs Course (FSVP)

[Course Information](#)



## EAS Consulting Group Training

Do your Dietary Supplements Comply with FSMA Requirements?

April 16, 2019

EAS Complimentary Webinar: FDA 21 CFR-Part 11 Compliance Audit

May 14, 2019 at 1pm eastern

GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions

June 13, 2019 at 1pm eastern

Denton, TX

August 13, 2019

Andover, MA

November 12, 2019

Long Island, NY

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### Food Labeling Compliance Seminar

November 14-15, 2019, Irvine, CA

### Dietary Supplement Good Manufacturing Practices (GMP) Compliance Seminar

November 14-15, 2019, Irvine, CA

## 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 4/5 - 4/8, 2019](#)

[Update 4/9 - 4/11, 2019](#)

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