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Conversations with AFDO - New Podcast available!

AFDO members -- especially those that are newer to the organization or those who have not been to the annual education meeting in June -- often ask why should I attend? More often they ask how do I convince my supervisor that this is time and money well spent for my personal development and that of the organization.

Take a few minutes as AFDO Executive Director Steve Mandernach and Board member Pam Miles share selling points for why attending the annual education conference is a must for professionals.

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Illness Reporting Webinar on April 24

Join the Partnership for Food Safety Education on **Wednesday, April 24** at **1 p.m. Eastern** for a free webinar [Illness Reporting: Is Increased Outreach Critical?](#) We will cover what could be learned if there were more reporting on foodborne illness, as well as ways to encourage people to report when they have a foodborne illness.

Our guest speaker is Steven Mandernach, Executive Director of the Association of Food and Drug Officials and Kemi Oni, Foodborne Epidemiologist for the Iowa Department of Public Health. CEUs are available. [Register today!](#)

Coffee Talk with the Florida Department of Agriculture

The National Food Safety Data Exchange (NFSDX) Team caught up with the Bureau Chief of Florida's Department of Agriculture and Consumer Services Division of Food Safety, Matthew (Matt) Colson, for some *Coffee Talk*. [Read the full article](#)

Virginia's Foodborne Illness Reporting

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The My Meal Detective (MMD) was created by the Virginia Department of Health (VDH) in 2016. MMD is a public-facing website, managed by a state environmental health (EH) and epidemiology collaborative team, where consumers can easily report foodborne illness. The MMD survey form (housed on the VDH REDCap server) gathers demographic information, symptomology, and suspected source of illness from the complainant (i.e. a three-day food history). When a survey is submitted, the REDCap system sends an email alert to the MMD inbox for triage by EH staff who forward it to the appropriate local health district and the Virginia Department of Agriculture and Consumer Services (VDACS) Food Safety Program for follow up. A campaign to advertise MMD began in 2018 to promote the website through VDH social media and distribution of magnets with a QR code and MMD logo. [Read more....](#)



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

[View the flyer](#) for more information or to register!

[AOAC CASP Working Group Sign-Ups Live!](#)

AOAC International is pleased to announce the launch of three working groups under the Cannabis Analytical Science Program (CASP):

- Chemical Contaminants in Cannabis & Hemp
- Cannabinoids in Consumables for Cannabis & Hemp
- Microbial Contaminants in Cannabis & Hemp

These groups will work to select specific topics and lead the development of AOAC Standard Method Performance Requirements[®] (SMPRs[®]) in each area. Can you contribute to these efforts? If so please [sign up](#) to today!

Call for Nominations!

The chair of the nominations committee, Pamela Miles is seeking nominations for the following board positions:

Vice President

Nominees for the position of **AFDO Board Vice President** should have at least two years' experience in food or medical products program management (i.e., Administrator, Deputy Director, Director, leadership experience), AND two years' experience of any of the below:

- AFDO board member or committee chair,
- Have worked on an AFDO project or been on an AFDO subcommittee,
- Affiliate board member or committee chair,
- Active involvement in a similar organization such as the Partnership for Food Protection, in a chair/co-chair position, and/or
- Any other combination of leadership experience that would allow the candidate to successfully fulfil this role.

(2) Directors-at-Large

Nominees for the position of **AFDO Director-at-Large** are selected by the Past-President. This position serves a three-year term. Should have at least two years' experience in food or medical products program management including field supervision, project management, and/or direct leadership experience (i.e. Administrator, Deputy Director, Director; not necessarily field supervision but Director/leadership experience), AND two years' experience of any of the below:

- AFDO board member or committee chair,
- Have worked on an AFDO project or been on an AFDO subcommittee,
- Affiliate board member or committee chair,
- Active involvement in a similar organization such as the Partnership for Food Protection, in a chair/co-chair position, and/or
- Any other combination of leadership experience that would allow the candidate to successfully fulfil this role.

All board openings have candidates running for these positions.

Please email nominations with a bio to Pamela Miles (Pamela.Miles@vdacs.virginia.gov) and Krystal Reed (kreed@afdo.org) by **Wednesday, May 1, 2019.**

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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Prevent Milk Borne Disease

Raw milk is milk that has not been pasteurized to kill harmful bacteria and can carry dangerous germs, such as E. coli, Listeria, and Salmonella. Raw milk and raw (unpasteurized) dairy products such as soft cheese, ice cream, and yogurt cause serious foodborne illnesses. From 2007 to 2012, [26 states reported 81 outbreaks linked to raw milk](#), which resulted in 979 illnesses and 73 hospitalizations. Infants, young children, older adults, pregnant women, and people with weakened immune systems are at a greater risk of getting sick from drinking raw milk. Fifty-nine percent of outbreaks involved at least one child younger than five years. [Read the article...](#)



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.



NEFDOA Save-the-Date

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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



FDA Issues Draft Guidance Regarding the Declaration of Allulose on the Nutrition Facts Label

The U.S. Food and Drug Administration issued a [draft guidance](#) today to provide its current view on the declaration of carbohydrates, total sugars and added sugars for products that contain allulose, a sweetener, on the Nutrition Facts label. The draft guidance also provides FDA's current view on calculating the caloric value of allulose. The guidance is designed to assist manufacturers in complying with the [Nutrition Facts label requirements](#).

[Read more....](#)

FDA Publishes Translated Produce Safety Rule Draft Guidance At-A-Glance Fact Sheets

The FDA has published [Spanish translations](#) of the Produce Safety Rule draft guidance "At-A-Glance" overviews which highlight key points in each chapter of

In October 2018, FDA published a [draft guidance that, when finalized, will help to support compliance and implementation of the Produce Safety Rule](#) and will help assist farmers with meeting the requirements of the rule. Through the use of examples, the draft guidance demonstrates how farmers can meet the rule's requirements while accommodating growing practices that vary by region and commodity. The "At-A-Glance" overviews were developed to further assist farmers and other stakeholders with the information.

Although you can comment on the draft guidance at any time, you should submit your comments by April 22, 2019, to ensure that we consider your comments before we begin work on the final version of the guidance. Comments can be submitted to <http://www.regulations.gov> under docket number FDA-2018-D-3631.

For More Information

- [Draft Guidance for Industry: Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption](#)

[FSMA Final Rule on Produce Safety](#)

FDA Announces Intentional Adulteration Inspections to Begin March 2020

April 17, 2019

The U.S. Food and Drug Administration announced during a public meeting that routine inspections to verify compliance with the [Intentional Adulteration \(IA\) rule](#) will begin in March 2020.

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.

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those vulnerabilities. These facilities will then be required to ensure that the mitigation strategies are working. The first [compliance date](#) arrives in July 2019.

FDA has heard from stakeholders that due to the novel nature of the IA rule and its requirements, they believe more time is needed to develop a fully compliant food defense plan. We are working hard to provide resources, including the final portion of draft guidance, which may be helpful to industry. To allow industry time with the forthcoming materials, tools, and trainings, and because the IA rule represents new regulatory territory for all of us, we will be starting routine IA rule inspections in March 2020.

Keeping the compliance dates ensures industry will put in place measures that protect public health while FDA makes additional guidance and resources available. More information about the upcoming compliance date, the recently released [draft guidance](#), and other resources is available in an updated [conversation](#) piece featuring FDA food defense experts Ryan Newkirk and Jon Woody.

For More Information

- [Protecting the Food Supply from Intentional Adulteration, Such as Acts of Terrorism](#)
- [Constituent Update: FDA Publishes Second Installment of Intentional Adulteration Draft Guidance](#)
- [Draft Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration](#)
- [FSMA Final Rule on Intentional Adulteration](#)

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Job Opportunities

ISSC Assistant Executive Director Job Announcement

The Interstate Shellfish Sanitation Conference is seeking a permanent, full time

development of national shellfish guidelines.

The Assistant Executive Director position requires knowledge and expertise of non-profit fiscal management, human resource management, grant writing and reporting, state and federal regulatory processes, and extensive knowledge of food safety as it relates to Molluscan shellfish is preferable. The position will require coordination of external affairs involving interaction with state and federal agencies, members of Congress, Congressional committees and staff, state legislative bodies, academia, shellfish and other food related industries, and other entities involved in public health issues related to the consumption of Molluscan shellfish.

[Read the Job Announcement](#)

[Read the Job Description](#)

Policy & Performance Administrator (WMS Band 2) - Washington

The Food Safety & Consumer Services Division serves consumers and stakeholders in the state of Washington by assuring the availability, safety, and integrity of the state's human and animal food supply.

The Policy and Performance Administrator is focused on public health protection, specifically protection of the consuming public from injury by product use.

This position is open until filled, however, the first round of applicant reviews begin April 22nd. It is in your best interest to submit application materials early.

[Read more and apply....](#)

Public Service Supervisor - Regional Inspection Supervisor - Iowa

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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...](#)

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 everyone to enjoy. Joining McDonald's means thinking big every day and preparing for a career that can have impact around the world.

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

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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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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

[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](#)

[Dietary Supplement Labeling Compliance Review Seminar](#)

[November 12-13 2019, Irvine, CA](#)

[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

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