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AFDO STRIVES TO PROTECT PUBLIC HEALTH...



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## Environmental Sampling Training in Tennessee



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training courses for Environmental Sampling at Retail. The first pilot was conducted in conjunction with the 2018 AFDO Conference in Burlington, VT. The pilots are being used to refine the curriculum, develop instructor guides, and by the Fall of 2019 complete development of a train-the-trainer program to train state and local regulators to complete deliveries of the course in the future. The training included participants from state and local health departments and the food industry including both the retail and manufacturing sectors. Special thanks goes out to Cracker Barrell for hosting the training and DJ Irving from the Tennessee Department of Health for the on-site coordination. The course will again be delivered at the 2019 AFDO Conference as a Saturday morning workshop. Regretfully, all slots have already been filled for the course.

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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.

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

[Apple App Store](#)

[Google Play Store](#)

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## Food Safety Legislation 2018

vendors to labeling to edible cannabis—with 170 laws enacted and 18 resolutions adopted. The foremost issue addressed regarded food donations (72 bills), followed by food service in schools (57 bills) and restaurants (57 bills). Forty-five milk and raw milk bills were introduced in legislatures in 19 states, 21 states saw 48 bills on cottage foods and five states heard 18 bills involving GMOs. Several state legislatures looked at nutrition, either studying food deserts, addressing obesity or ensuring vulnerable communities had access to healthy foods, for a total of 59 bills. Thirty-five bills regarding taxes on sugary foods were seen in 11 states. [Read more....](#)

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## Coalition of Food Protection Task Forces Annual Webinar Meeting, April 30th at 1:30 -3:30 pm EDT Registration is now open

Public Registration Link: <https://go.foodprotectiontaskforce.com/?zCAbX9pM>  
Speakers include representatives from Indiana, DC, and Minnesota state task force groups, the RRT program, USDA - Food Safety Inspection Service, Partners with a Common Purpose, and the FoodSHELD team.

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## Virginia's Foodborne Illness Reporting System- My Meal Detective

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
- Food fraud and food defense or foodborne outbreaks in the news

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

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## NIST Food Safety Workshop: Poster Abstract Submission Now Open!

Poster abstract submission is open through May 31, 2019, for the NIST Food Safety Workshop! Consider presenting your work at this important event, to be held October 28-30, 2019, on the NIST campus 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!

*Microbiological Contaminants*

*Chemical Contaminants and Residues*

*Food Allergens*

*Authenticity, Fraud, & Adulteration*

[Opportunities for sponsorship](#) of the NIST Food Safety Workshop are still available! Please consider sponsoring this important event.

The [workshop program](#) includes numerous world-renowned experts in food safety. Speaker bios are being added to the website regularly, so check back for more information!

#### Important Dates

[Poster abstract submission](#) will close on **May 31, 2019**

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

[Registration](#) will open **June 2019**

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## 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,

- Any other combination of leadership experience that would allow the candidate to successfully fulfil this role.

## **(2) Directors-at-Large**

Both individuals currently filling this vacancy plan to run for the full term position.

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](mailto:Pamela.Miles@vdacs.virginia.gov)) and Krystal Reed ([kreed@afdo.org](mailto:kreed@afdo.org)) by **Wednesday, May 1, 2019.**

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## **Outbreak: Foodborne Illness and the Struggle for Food Safety**

Foodborne illness is a big problem. Wash those chicken breasts, and you're likely to spread *Salmonella* to your countertops, kitchen towels, and other foods nearby. Even salad greens can become biohazards when toxic strains of *E.*

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the United States.

With *Outbreak*, Timothy D. Lytton provides an up-to-date history and analysis of the US food safety system. He pays particular attention to important but frequently overlooked elements of the system, including private audits and liability insurance.

Lytton chronicles efforts dating back to the 1800s to combat widespread contamination by pathogens such as *E. coli* and *salmonella* that have become frighteningly familiar to consumers. Over time, deadly foodborne illness outbreaks caused by infected milk, poison hamburgers, and tainted spinach have spurred steady scientific and technological advances in food safety. Nevertheless, problems persist. Inadequate agency budgets restrict the reach of government regulation. Pressure from consumers to keep prices down constrains industry investments in safety. The limits of scientific knowledge leave experts unable to assess policies' effectiveness and whether measures designed to reduce contamination have actually improved public health. *Outbreak* offers practical reforms that will strengthen the food safety system's capacity to learn from its mistakes and identify cost-effective food safety efforts capable of producing measurable public health benefits.

**Now available for purchase from [Amazon.com](#) and the [University of Chicago Press](#) (receive a 20% discount with the following promo code: **UCPNEW**)**

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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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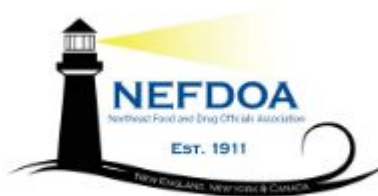
Solutions *for* TODAY  
Planning *for* TOMORROW

## 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

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



## 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....](#)

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## 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 the draft guidance.

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

## 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](#)

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# 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.

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](#) 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

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 Assistant Executive Director with leadership, development ability, and organizational skills for a national non-profit organization involved in the 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.

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## 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...](#)*

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## Food Safety Specialist #01350 - Fairfax (Environmental Specialist I, Pay Band 4) - Virginia

The Virginia Department of Agriculture and Consumer Services is seeking a self-motivated person to become part of our Food Safety team. This position is responsible for the evaluation of food processes and the enforcement of the Virginia Food Laws and related federal and state regulations. Duties include evaluating the condition of food processing facilities relative to food safety and food defense; assisting new and existing food processing technologies and food labeling at manufacturing operations and retail food establishments; investigating complaints; conducting food borne illness investigations; collecting official samples of food and food related products; reviewing new food business proposals and assisting in the development of safe food processes; and evaluating and interpreting nutritional related claims for foods and dietary supplements. [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](#)

#### **Foreign Supplier Verification Programs Course (FSVP)**

[Course Information](#)



### **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](#)

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[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 from 4/22 - 4/22, 2019

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