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 like. The group included Jennifer Pierquet, Iowa; Lisa Hainstock, Michigan; Nancy Byer, Missouri; Alida Sorenson, Minnesota; Katie Silvia, Rhode Island; 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.

Milk and Shellfish Grant Program: Grant Portal Reopens for Equipment Applications!

The 2019 Milk and Shellfish Grant Program application portal reopens tomorrow! The portal will accept equipment grant applications only beginning on April 3, 2019. Read more....
Interagency Retail Lm Action Plan Work Group seeking State level volunteers for Retail Lm focus groups

The Interagency Retail Lm Action Plan Work Group (FSIS, FDA, CDC) is currently identifying state and local health and agriculture officials and retailers to participate in an on-line, 90-minute focus group session this summer. The focus groups will be convened to gather input on how the USDA Food Safety and Inspection Service (FSIS), in collaboration with its federal partners, and stakeholders can do a better job of disseminating educational information on best practices at retail for controlling Lm. The purpose of this information collection is to enhance Federal outreach and interagency coordination to control Lm at retail.

Currently, we have representation for the focus groups from local-level officials and retailers but are lacking enough state-level volunteers.

If you are a state level official working on retail food safety, I would really like to hear from you!!! Alternatively, if you know of state-level colleagues that might be interested in participating in a focus group, please alert them of this opportunity.


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
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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**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

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

Apply Now

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**Basic Level "Gen Ed" Courses**

These eLearning Courses serve as the basic level of the Integrated Food Safety System Food Protection Professionals Curriculum Framework. Check them out on the AFDO Site!
Let's Score Food Safety Points

Just like in basketball, your best defense against foodborne illness is a good offense. This weekend many people will be hosting watch parties or attending friends’ gatherings.

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!

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.
NCAFDO Meeting at the Food Safety Summit

NCAFDO Meeting to be held in conjunction with Food Safety Summit

NCAFDO 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!
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

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!
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.

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

Job Opportunities

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 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....

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 interpretation, this position will coordinate, research, develop, and present educational training programs. Read more or apply...

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

https://mailchi.mp/1e054fd744f1/enews-from-afdo-92418-join-us-for-a-webinar-525427?e=[UNIQID]
EAS Consulting Group Training

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

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

News
Alexandria, VA: EAS Partners with Vitafoods Europe for Dietary Supplement GMP Training

Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news