AFDO STRIVES TO PROTECT PUBLIC HEALTH...

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AFDO Congratulates Joe Corby on winning the 2019 Food Safety Leadership Award

NSF International, a global public health and safety organization, announced Joe Corby, Senior Advisor to the Association of Food & Drug Officials, as this year’s recipient of the prestigious Food Safety Leadership Award at the 2019 Food Safety Summit.

Each year, NSF International’s Food Safety Leadership Award recognizes individuals and organizations for real and lasting improvements in food safety. Nominations are evaluated by the Food Safety Summit Educational Advisory Board (EAB), which is a volunteer group made up of industry leaders representing manufacturing, foodservice, regulatory, academia, retail and distribution. Award winners are then selected by NSF International. Read the article....

AFDO Executive Director, Steven Manderanch, participated in the Town Hall Session at the Food Safety Summit
During this week’s Food Safety Summit in Chicago, AFDO Executive Director Steven Mandernach was part of an interactive town hall discussion that included representatives from the USDA, CDC and FDA. What follows are Mandernach’s opening remarks in an effort to share this message with a wider audience. Sharing these remarks with colleagues is encouraged. Read more....

CASA 103rd Annual Educational and Training Seminar

The Central Atlantic States Association (CASA) kicked off their 103rd annual conference this week in Annapolis, MD. There were lots of educational sessions including Medical Marijuana, Sanitation for Food Safety, Using Sanitizer Test Strips, Pest Control Research & Technology Updates for Food Safety Personnel, How Retailers Engage with Customers to Keep Food Safety Top of Mind, and many more!

The conference also included fun events such as a Crab Feast and Bull Roast, a game night and lots of networking opportunities!
Congratulations to the new Baltimore Conference president, Annastasia Zenner.

**NCAFDO Meets at Food Safety Summit**

The North Central Association of Food and Drug Officials met in Rosemont IL as a pre-session to the Food Safety Summit. Presentations included AFDO President Steve Moris. Further, NCAFDO and Summit has a concurrent Partners with a Common Purpose Session with AFDO Secretary/Treasurer Natalie Adam and Board member Randy Treadwell as facilitators in addition to Mick Miklos with the National Restaurant Association, Tara Paster with Paster Training, Dionne Crawford with McDonalds, and Laurie Farmer with FDA.
Foodborne Illness Data Released

CLEAN. It’s one of the Core Four Fight BAC messages for home food safety. When you roll up your sleeves to get down to cleaning in your kitchen, you realize there’s a lot of territory to cover.

CLEAN is so big that we couldn’t fit it all into one webinar! The Partnership is offering a two-part CLEAN webinar series for health and food safety educators.

Join us Wednesday, May 15 at 1 p.m. EST, for part one of this series which highlights handwashing, kitchen towels and sponges.

Guest speakers include Dr. David Berendes, hand hygiene subject matter expert at the U.S. Centers for Disease Control and Prevention, and Dr. Akrum Tamimi, professor at the University of Arizona who was part of the team behind the study Bacterial Occurrence in Kitchen Hand Towels.

AFDO Conference Late Fee Starts June 14 - Register Now!!

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!
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

FDA Sampling Frozen Berries for Harmful Viruses

Some people use frozen berries without first cooking them, increasing their risk of exposure to harmful viruses. The U.S. Food and Drug Administration reported three hepatitis A virus outbreaks and one norovirus outbreak linked to frozen berries in the United States from 1997 to 2016. The FDA began sampling frozen berries for each hazard as part of the agency’s efforts to protect consumers and ensure food safety.

The sampling assignment began in November and is estimated to last approximately 18 months. The agency is collecting domestic samples of frozen berries in retail packaging from processors, distribution centers, warehouses,
The agency is also collecting import samples from ports of entry, importer warehouses, or other storage facilities where foreign goods are cleared for entry into the country. The FDA plans to collect and test 2,000 samples in all.

Frozen berries are used as ingredients in many foods without being cooked; cooking would reduce or eliminate potential contamination. Strawberries, raspberries and blackberries are delicate and may become contaminated with bacteria or viruses if handled by an infected worker who does not use appropriate hand hygiene, or if exposed to contaminated agricultural water or a contaminated surface, like a harvesting tote. Freezing preserves berries but generally does not kill viruses, which can survive at low temperatures.

If the FDA detects hepatitis A virus or norovirus in a sample, the agency will notify the firm of the finding(s) and work with the firm to take appropriate action to protect the public health. Upon detecting a positive test result, the FDA may also take actions such as placing a firm on an import alert, overseeing a recall, or issuing public warnings.

The FDA will post the sampling results on its FY 19-20 Frozen Berries Assignment page on a quarterly basis and will publish an analytical report once the assignment is complete.

Additional Information:

- FY 19-20 Frozen Berries Assignment (Strawberries, Raspberries and Blackberries)
- Microbiological Surveillance Sampling

FDA In Brief: FDA announces public meeting to discuss safety and utility of higher-dose opioid analgesics

The U.S. Food and Drug Administration announced today that the agency will be holding a public advisory committee meeting on June 11 and 12 to discuss safety concerns that have been raised concerning the safe prescribing and use of the higher-range doses of opioids. This is a joint meeting of the Anesthetic and Analgesic Drug Products Advisory Committee and the Drug Safety and
Risk Management Advisory Committee. The agency is interested in learning more about how health care professionals are using these drugs in clinical practice and situations that may warrant the use of.... Read more

Job Opportunities

Environmental Specialist - Food Safety Specialist - Iowa

The Department of Inspections and Appeals is seeking to fill an Environmental Specialist position. The position will serve as a Food Safety Specialist for the Food and Consumer Safety Bureau within the Administration Division. Food Safety Specialists primarily are responsible for conducting risk-based inspections of food establishments, hotels and home bakeries and may conduct inspections at food processing plants. 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. Read more and/or apply...

Global Aquaculture Alliance (GAA) - Senior Program Integrity Specialist

At the Global Aquaculture Alliance (GAA), our mission is to promote responsible aquaculture practices through education, advocacy and demonstration. For over 20 years, we have demonstrated our commitment to feeding the world through responsible and sustainable aquaculture.

GAA’s Best Aquaculture Practices (BAP) certification is the world’s most trusted, comprehensive and proven third-party aquaculture certification program. Through the BAP certification program, we’ve been improving the environmental, social and economic performance of the aquaculture supply chain and growing the global supply of responsibly farmed seafood. Our BAP Operations team works closely with Certification Bodies throughout the world in...
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....

Other Training Opportunities

Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)

Course Information
EAS Consulting Group Training

EAS Complimentary Webinar: FDA 21 CFR-Part 11 Compliance Audit
May 14, 2019 at 1pm eastern

What Lies Beneath - Pest Control in Food Plants
July 9, 2019, 1pm ET

GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions
June 13, 2019 at 1pm eastern

Understanding the Food Fraud Puzzle
June 18, 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
Update from 5/7 - 5/8, 2019

Back to top

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