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## AFDO Member, Mitzi Baum, New CEO at Stop Foodborne Illness

**Stop Foodborne Illness**, a national nonprofit, public health organization dedicated to preventing illness and death from foodborne pathogens, has appointed Mitzi D. Baum as its new Chief Executive Officer, effective immediately. Baum, who has an extensive career as an advocate for food safety in the non-profit sector, will take the reins as Stop seeks to broaden its impact in the U.S. She succeeds retiring chief officer Deirdre Schlunegger. [Read the full press release....](#)



## World Food Safety Day

**June 7, 2019 is [World Food Safety Day](#)! We've got you covered with everything you need to participate!**

World Food Safety Day is an initiative of the [Food and Agriculture Organization of the United Nations \(FAO\)](#), and the [World Health Organization \(WHO\)](#).

Here are some ideas to get involved in World Food Safety Day:

- Sign the [pledge to share a food safety message](#) and receive a free surprise!
- Plan a [food safety event](#) in your area
- Download and use the [World Food Safety Day toolkit](#)

And, here are more [ideas for participating](#) in a way that works for you!

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## 2019 NFI Ready to Eat Seafood Pathogens of Concern Guidance Manual, 3rd edition

This just released updated manual developed by seafood industry experts, gathers in one comprehensive reference document current information on appropriate measures and best practices to prevent and control environmental pathogens of concern (specifically *Listeria monocytogenes* and *Salmonella* spp.) in Ready-to-Eat Seafood production facilities. The 3<sup>rd</sup> Edition includes minor revisions based on FDA's review of the 2<sup>nd</sup> Edition and is a great resource for all seafood companies.

[Download Edition](#)

[Check out website](#)

## Understanding Types of Food Fraud Risk - Food Fraud Series Part 3 of 5

MAY 28, 2019 (12:00 PM - 1:00 PM CENTRAL TIME U.S.)

*Sponsored by the IAFP Foundation*

*Organized by the IAFP Food Fraud Professional Development Group*

Food fraud represents a significant potential risk for food firms that is similar to, but different than, traditional food safety or quality risks. As an intentional act, it does not follow the probabilistic aspects of food safety failures, its deterministic nature represents a different challenge. It also changes the nature of the scale of risk it represents. Given new regulations like the Preventive Control Rule, it can represent regulatory risk. If identified prior to reaching the consumer, it can be more of an operational risk. If it is not discovered until after it reaches customers or consumers, it can scale from brand/reputational risk to enterprise risk differently than a food safety or quality failure. This webinar will cover the different types of risk, including examples and provide an overview of risk management strategies to mitigate those risks.

- **Shaun Kennedy, Director and Adjunct Associate Professor***The Food System Institute and the University of Minnesota*
- **Melanie Neumann, Executive Vice President and General Counsel***Neumann Risk Services, A Matrix Sciences Company*

[Register for the webinar](#)

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## 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!



## 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....](#)

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## FDA Advises Consumers, Tattoo Artists, and Retailers to Avoid Using or Selling Certain Tattoo Inks Contaminated with Microorganisms

The FDA is alerting consumers, tattoo artists, and retailers of the potential for serious injury from use of tattoo inks that are contaminated with bacteria. Tattoo inks contaminated with microorganisms can cause infections and lead to serious health injuries when injected into the skin during a tattooing procedure, since there is an increased risk of infection any time the skin barrier is broken.

Commonly reported symptoms of tattoo-ink-associated infections include the appearance of rashes or lesions consisting of red papules in areas where the contaminated ink has been applied. Some tattoo infections can result in permanent scarring. Indications of an infection can be difficult to recognize as other conditions (e.g., allergic reactions) may initially have similar signs and symptoms, leading to misdiagnosis and ineffective treatments.

### Product

The following tattoo inks have been recalled because they are contaminated with microorganisms:

- [Scalpaink SC](#), [Scalpaink PA](#), and [Scalpaink AL](#) basic black tattoo inks manufactured by Scalp Aesthetics (all lots)
- Dynamic Color - Black tattoo ink manufactured by Dynamic Color Inc (lots [12024090](#) and [12026090](#))
- Solid Ink- [Diablo](#) (red) tattoo ink manufactured by Color Art Inc. (dba Solid Ink) (dba Antone's Ink) (lot 10.19.18)

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## 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...](#)

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### **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....](#)*

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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](#)



## EAS Consulting Group Training

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 May 10 - 13, 2019

Update from May 14 - 17, 2019

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