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## Half-baked? Oreo-maker Mondelez is considering adding CBD to its cookies and snacks

Cannabis aficionados everywhere may finally get their wish as Oreo-maker Mondelez eyes adding CBD-infused snacks to its product line, which includes Chips Ahoy cookies, Cadbury chocolate, Nilla Wafers and Nutter Butter cookies.

“Yes, we’re getting ready, but we obviously want to stay within what is legal and play it the right way,” CEO Dirk Van de Put told CNBC on Wednesday.

Although he dashed hopes that consumers would get CBD-infused Oreos, saying that the non-psychoactive compound in cannabis might not be a fit for

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## Environmental Sampling Training in Tennessee



AFDO in conjunction with staff from the Tennessee Department of Health and Centers for Disease Control and Prevention conducted two additional pilot 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

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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

State legislatures introduced 756 bills related to food in 2018—from mobile 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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## Foodborne Illness Data Released

The US Centers for Disease Control and Prevention has posted 2018 [preliminary surveillance data](#) and describes 2018 incidence data compared with 2015–2017 data for infections caused by [Campylobacter](#), [Cyclospora](#), [Listeria](#), [Salmonella](#), Shiga toxin-producing [Escherichia coli](#) (STEC), [Shigella](#), [Vibrio](#), and [Yersinia](#).

*Is there an increase in foodborne illnesses?*

Possibly. And recent increases in reports of illness caused by *foodborne pathogens* could be due in part to increased and improved testing.

As we gear up for the *summer*, we'll be sharing much more about how to support people to take actions to reduce the risk from persistent and *common pathogens* including *Campylobacter* and *Salmonella*.



## CIFOR Offers Free Tools to Create a Consumer Complaint System for Foodborne or Elements of a Consumer Complaint System for Foodborne Illness Available at CIFOR

Consumer complaints are one way that local health departments find out about foodborne illness outbreaks. If you work in a local health department and you want to create an effective way to [respond to consumer complaint](#), the Council to Improve Foodborne Outbreak Response (CIFOR) has the tools you need.

View and download the CIFOR Complaint Systems in its [full version](#) or [abridged version](#).

## 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!

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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

## Visit AFDO at the Food Safety Summit this week

The Food Safety Summit will be held in Rosemont, IL from May 6-9, 2019.  
[Register or learn more about the agenda!](#)

NCAFD0 meeting will be Monday afternoon and Tuesday morning  
Tuesday afternoon Partners with a common Purpose will be meeting  
Wednesday morning regulatory community session  
Thursday morning town hall session

Stop by and see AFDO in the exhibit hall - booth 441. We hope to see you there!

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## 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

[Back to top](#)

## FDA News



# FDA Releases Report on Inspection and Environmental Sampling of Ice Cream Production Facilities for Harmful Bacteria

The U.S. Food and Drug Administration released a [report](#) on its inspection and environmental sampling of ice cream production facilities for *Listeria monocytogenes* and *Salmonella* in 2016 and 2017. The results underscore the need for commercial ice cream makers to ensure that they are implementing effective strategies to keep harmful bacteria out of their facilities.

Inspecting food facilities and collecting and testing samples from the environment where foods are produced are two of the many ways the FDA works to better understand microbial hazards and to help prevent contaminated products from reaching consumers.

Please see below for further information,

<https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm636084.htm>

FDA In Brief,

<https://www.fda.gov/NewsEvents/Newsroom/FDAInBrief/ucm636563.htm>

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[Back to top](#)

## 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.

[Read the Job Announcement](#)

[Read the Job Description](#)

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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.

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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...](#)

[Back to top](#)

### Other Training Opportunities



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## 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

[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

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

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## A collection of current food, drug, device, and consumer product regulatory issues and news

[Update from April 25-26, 2019](#)

[Update from April 29 - 30, 2019](#)

[Update from 5/1 - 5/2, 2019](#)

[Back to top](#)



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