

# Association of Food and Drug Officials eNEWS

"Promoting Public Health, Fostering Uniformity, and Establishing Partnerships"

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## AFDO at International Association of Food Protection Annual Meeting

The Association of Food and Drug Officials exhibited at the 2019 IAFP Annual Meeting in Salt Lake City, UT with AFDO President Steven Moris, past president Steven Mandernach, and Alena King from the AFDO staff.

AFDO co-sponsored a symposium entitled "State and Local Regulatory Agency Foodborne Outbreak Identification." Steven Mandernach a past president of AFDO convened the and organized the session. [Read more and check out pictures](#).



## Florida Environmental Health Association AEM

Registration for the 2018 FEHA AEM at the Radisson Resort in Cape Canaveral is now OPEN! [Visit the website](#) for more information and to sign up now!



## The 2018 FDA Southeast Region Retail Food Safety SeminarHeadline

The 2018 FDA Southeast Region Retail Food Safety Seminar is happening at the Hyatt Place + Hyatt House in the historic district of Charleston, SC, Oct. 16-18, take a look at the [draft agenda](#). [View the Save the Date flyer](#), or [register here](#). [FDA Retail Food Protection Seminars](#) happen regionally across the country, and are for any and all food safety practitioners and policy makers who work in government, industry and/or academic sectors.



## FDA expands its support for states to advance implementation of produce safety activities

The U.S. Food and Drug Administration today announced new cooperative agreements with Hawaii, Kentucky and Mississippi, as well as renewed agreements with 43 other states, in support of efforts to implement the FDA Food Safety Modernization Act (FSMA) Produce Safety Rule, which establishes science-based minimum standards for the safe growing, harvesting, packing and holding of fruits and vegetables grown for human consumption. [Read more...](#)

## → Stay Safe With a Summer Favorite

Americans will consume millions of hot dogs this month and throughout the summer. Storing and cooking them properly is key to preventing illness.



- Don't let hot dog juices get on cooking utensils, food prep surfaces or other items in the fridge.
- Store hot dogs up to one week in the refrigerator once the package is opened, and up to two weeks unopened.
- Even though they come fully cooked, hot dogs should be heated until steaming (or to an internal temp of 165 °F) to prevent listeriosis.

You'll find tons more [hot dog tips](#) on the USDA FSIS website. Share them with your social networks today!

## → GOOD Test Portions

*Guidance on Obtaining Defensible Test Portions (GOOD Test Portions)*, a supplement and companion document to GOODSamples for laboratory sampling processes. GOOD Test Portions provide a scientific and systematic approach to ensure the selection of a representative test portion.



Find GOOD Test Portions at the [AAFCO website](#): <https://www.aafco.org/Publications/GoodTestPortions>. It is a free download. Please check it out!

## → Job Posting: Administrative Manager - Deputy Administrator - Division of Food and Recreational Safety

The Department of Agriculture, Trade and Consumer Protection (DATCP) currently has an opening for an Administrative Manager - Deputy Administrator in our Division of Food and Recreational Safety, Bureau of Policy, Budget and Administrative Services.

We are located in the Prairie Oak State Office Building situated on Madison's southeast side and nestled atop a beautifully wooded and scenic hilltop venue. Our employees enjoy ample, low-cost parking at the facility. We are only minutes away from the Beltline Highway, Interstate 90 and Highway 51 for quick

access to local restaurants, retail and service locations. [Read more and apply...](#)

→ **Job Posting: Retail Food Specialist  
#R1386 - Virginia Beach  
(Environmental Specialist I, Pay Band  
4)**

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 and apply...](#)

→ **2018 Food and Drug Administration  
(FDA) Retail Food Protection Central  
Region Seminar**

The Association of Food & Drug Officials of the Southern States (AFDOSS), the FDA and the Kentucky Food Safety Branch are co-hosting the [2018 Food and Drug Administration \(FDA\) Retail Food Protection Central Region Seminar](#), August 28-30, 2019 at the Brown Hotel in Louisville, Kentucky. There are usually 200 persons from state and local governments, the FDA, industry and academia in attendance at this seminar.



The registration cutoff for the seminar is **August 14th, 2018**. You may register for the seminar [here](#).

Our room block discount at [The Brown Hotel](#) is available until August 3rd, 2018. To book your room



before the cutoff, call (502) 583-1234 or (888) 888-5252. Please visit the [AFDOSS event page](#) for registration and information. Please let me know if you have any questions. Hope to see you there!

→ **EAS Training Seminars**

## → Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)

[Course Information](#)

[Course Schedule](#)



Foreign Supplier Verification Programs Course (FSVP)

[Course Information](#)

[Course Schedule](#)

## → NSF Training Opportunities

[HealthGuard - Certified Food Protection](#)

[Manager Preparatory Training](#)

[FSPCA Preventive Controls for Human Food \(PCQI\)](#)

[Integrating Your HACCP Plan with FSMA Food](#)

[Safety Preventive Controls \(webinar\)](#)

[SQF Quality Systems for Manufacturing](#)

[Statistical Process Control](#)



## → Laws and Regulations Committee Update

[Update from 7/9 - 7/11, 2018](#)

[Update from 7/12 - 7/13, 2018](#)

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



Do you want to submit something for consideration in eNEWS? Contact Amy Bonsell for more details.

Amy Bonsell  
Association of Food and Drug Officials  
[abonsell@afdo.org](mailto:abonsell@afdo.org)  
(717) 757-2888  
@afdonews

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