

Association of Food and Drug Officials eNEWS

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

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→ AFDO Exhibiting at NACCHO and IAFP

AFDO will be exhibiting at the NACCHO and IAFP this year.

[The International Association For Food Protection Annual Conference](#) (IAFP) will be held in Salt Lake City, Utah, July 8-11, 2018. AFDO will be booth #732

[The National Association of County Health Officials Annual Conference](#) (NACCHO) will be held in New Orleans, LA, July 10-12, 2018. AFDO will be at booth #203.

Stop by and say hi!



→ What's Your BBQ IQ?

The CDC has great resources for safe grilling this summer! Want to make sure your barbecue know-how measures up? [Check out these tips](#) for safe handling and prep practices at your next picnic or cookout.



→ 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!



→ FLIRRT Product Sampling Training Modules are Live!

Use link to the [FLIRRT webpage](#) - on the right hand column - there are three separate training modules. They total close to an hour to complete. The FLIRRT sample training covers planning, sampling, chain of custody, sample integrity and more.



→ EAS Training Seminars

Webinar Announcement
[Quality Systems for the Cannabis Industry - Preparing for state GMP regulations](#)

August, 6, 2018 1:00PM ET



→ 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 7/2 - 7/6, 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.

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