Environmental Sampling

A three-day AFDO training event last week at Iowa State University in Ames, Iowa brought together state and retail food safety personnel from as far away as Hawaii. The day-long Environmental Sampling as a Tool for Solving Foodborne Illness Outbreaks at the Retail Food Level was taught twice. In between was a train the trainer class that attracted more than a dozen people. This hands on training has been overwhelmingly received by those who attend and the Iowa session were no different. Attendees made new professional friends and learned from each other as well.

The training used facilities within student restaurant on the ISU campus to build a real environment for this simulation. Inspectors from across the country are
will learn how to conduct environmental sampling in retail food (restaurants, grocery, etc.) for outbreak investigations through this practical exercise.

Leading the sessions were

- Adam Kramer, ScD, MPH, RS, Environmental Health Officer, Centers for Disease Control and Prevention (CDC)
- Danny Ripley, Environmental Health Specialist, Metro Nashville Public Health Department
- Tara Paster, President, Paster Training
- Steven Mandernach, Executive Director, Association of Food and Drug Officials

Future sessions have been in conjunction with other meetings in the coming months. They are:

1. MCAFDO, Rogers, AR – will be held on February 24
2. Food Safety Summit, Rosemont, IL – will be held on May 5
3. CASA Annual Seminar, Pittsburg, PA May 4-7
Supplements Containing Cesium Salts

Purpose

The FDA is warning consumers to avoid using dietary supplements containing cesium chloride or any other cesium salt (collectively referred to as “dietary supplements containing cesium salts”) due to significant safety risks, including heart toxicity and potential death. The FDA is also alerting health care professionals of the risks associated with dietary supplements containing cesium salts.

Summary of Problem and Scope

The FDA is warning consumers and health care professionals to avoid using or recommending dietary supplements containing cesium salts. Multiple clinical case reports and non-clinical studies show significant safety concerns related to the use of such products, including potentially fatal cardiac arrhythmias, hypokalemia (low potassium), seizures, syncope (fainting, unresponsiveness), and death.

Cesium salts, such as cesium chloride, are sometimes promoted as alternative treatments for cancer. Cesium salts have never been proven to be safe and effective to treat cancer or for any other use.

While it appears that few dietary supplements containing cesium salts are currently on the market, consumers should be aware of the risks associated with them and should avoid purchasing and using such products.

Read the full update

IAFP 2020 Registration Now Open
IAFP 2020 will feature more than 1,000 technical papers, posters and symposia, detailing current information on a variety of topics relating to food safety. The quantity and quality of contributed presentations provide information on the latest methods and technologies available. In addition to the science-based presentations, the four-day meeting will include committee and Professional Development Group (PDG) meetings, educational exhibits and an awards banquet.

The IAFP Annual Meeting has earned recognition as the leading food safety conference worldwide and is attended by more than 3,800 of the top industry, academic and governmental food safety professionals. This broad mix of attendees includes professionals in quality control, processing operations, regulatory inspections, consulting groups, risk assessment, research and development, microbiological research, plant management, technical services and HACCP management.

Recall Ready Workshop in CA

The workshop will take place on March 6 in Irvine, CA at the Taco Bell Headquarters. The Recall Ready Workshop is a one-day, hands-on training that will help you and your company understand the fundamentals of a product recall, including your rights and responsibilities, the role of FDA or state regulatory agencies, how to limit your liability and how to manage customer expectations. You'll also get an in-depth look how to effectively communicate to the industry, customers, consumers and the media with the proper communications plan.

Registration is open, so make sure to reserve your spot today! Please don’t hesitate to reach out if you have any questions.
Helping Seniors Prevent Foodborne Illness

Reducing the incidence of foodborne disease in older adults is a pressing public health challenge.

This year the population in the U.S. over age 65 will hit 20% (up from 16% in 2017).

The resources below will help you prepare for the growing number of people over age 65 that may need support in preventing foodborne illness at home.

Older Adults Resources

- Safe Poultry Handling for Seniors
- Go 40 °F or Below – Reducing Risk for Seniors
- Listeria Risk for Older Adults
- Food Safety for Older Adults
- Baby Boomers Infographic (Spanish)

Michigan Food & Ag Summit: Registration and Supplier Applications Open

Event Will Be Held on March 17 at Lansing Center

The Michigan Department of Agriculture and Rural Development has announced that event registration and supplier applications are now open for the seventh annual Michigan Food & Agriculture Summit, scheduled for March 17 in Lansing.

Formerly known as the Pure Michigan Agriculture Summit, the free event is hosted by MDARD and the Michigan Economic Development Corporation’s Pure Michigan Business Connect. The event provides companies throughout
retailers, distributors, institutional buyers, or anyone looking to procure Michigan-made food—with suppliers from around the state to strengthen Michigan’s food supply chain.

Many great success stories have come from the event, including one from M & R Ventures, a company that specializes in creatively adapting traditional recipes to bring out the best in food quality. Thanks to the matchmaking opportunities available at the summit, M & R Ventures was able to connect with and later leverage the logistic services offered by Traverse City-based Cherry Capital Foods. In one year, the company had added its products to 50 additional locations.

“PMBC and their Agriculture Summit helped us primarily in securing a distributor,” said M & R Ventures Director of Sales and Marketing April Seltmann. “Thanks to this opportunity, we were able to expand our network within the food industry by connecting with other Ag Summit attendees.”

Michigan suppliers interested in participating in one-on-one meetings with buyers should complete a supplier application at https://bit.ly/3aLwcRI.

Registration for general attendance is separate and is now open at https://bit.ly/2Gow3FD. Registration is required to attend.

Please visit https://miagsummit.com for additional detail on participating.

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**HACCP Train-the-Trainer Announcement**

The Seafood HACCP Alliance (SHA) is planning the ‘Train-the-Trainer’ session for 2020. The session is organized to prepare additional, ‘qualified’ instructors to provide the standard SHA Basic Seafood HACCP Course, Segment Two HACCP Courses, and the related Sanitation Control Procedures (SCP) Course in accordance with their established protocol recognized by the Association of Food and Drug Official (AFDO) and the U.S. Food and Drug Administration (FDA). Participants are encouraged from academia, regulatory, and commercial programs about the nation and around the world. All applicants will be reviewed to assure experience and intentions to conduct the standard training courses. All approved applicants **MUST have completed in advance of the Trainer Course the SHA Basic Seafood HACCP course, the SHA Internet course (Segment One) plus a Segment Two course since 2011, or a HACCP course provided by the US Department of Commerce/NOAA-Seafood***
Stop Being Busy, Start Being Productive

We all suffer from the “busyness disease.” Over 60% of working Americans say they don’t have enough time to do the things they want to do. And 40% of full-time working moms say they Always feel rushed!

The scarcest resource professionals and leaders have is their time (not money or people or influence). **Time.** And it’s why the top frustrations of leaders are typically not having enough time, struggling to balance priorities, not being proactive enough and reacting to everyone else’s priorities, and spending too much time doing work that someone else should be doing.

But there is good news…we have a lot more time than we think we do. **One study found that people who say they work 75-hours per week overestimated their working time by about 25 hours!**

There are 4 kinds of work that consume our time: Green Light, Yellow Light, Orange Light and Red Light Work. **But only Green Light Work will give you a successful career.**

AFDO Continuing Education Tuition Reimbursement Awards

In 2017, AFDO established a non-traditional continuing education tuition reimbursement fund to be awarded annually to worthy officials who are currently employed at a state, local, tribal, or territorial government agency and are returning to college or continuing their education to seek better career and work opportunities. Each award amount is not to exceed $1500 and is not renewable. This scholarship is coordinated for AFDO by the Professional
All applications must be received by **April 15 of the current year** to be considered for the current year’s award.

Read more and apply

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**Become a sponsor for the AFDO Annual Educational Conference**

Sponsorship offers visibility to both the regulatory and industry communities, and positions your organization as a supporter of AFDO. We offer several levels of sponsorship, and your company name and logo will appear on signage displayed during your sponsored event. A list of Sponsors will also be posted on the AFDO website conference pages, with links to their organizations’ website. Please visit the AFDO Conference website to learn how to become a sponsor.

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**Exhibit at the AFDO Annual Educational Conference**

The Conference will give you the opportunity to network and market your products/services to approximately 300 top-level decision-makers, representing Federal and State health and agriculture departments, as well as industry members representing the food and drug markets. A list of Exhibitors will be posted on the AFDO website conference pages, with links to their organization’s websites. Exhibitors will also be recognized during the Conference program. Learn more about how to become an exhibitor on the AFDO Conference Website.

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**It's time to start thinking about AFDO Awards...**
Do you know of someone that deserves recognition? AFDO's awards are presented annually at the Annual Educational Conference during the Wiley Award banquet. The awards are administered by the Awards Committee Chair, with subcommittees for the Wiley and Associate Member that are chaired by the immediate past recipient.

Here’s a list of each AFDO Award:

- Achievement
- Industry Associate Member
- Elliot O. Grosvenor
- Scholarship

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FDA News

**FDA Releases Small Entity Compliance Guide on the Nutrition and Supplement Facts Labels**

The Food and Drug Administration today announced the availability of a Small Entity Compliance Guide (SECG) to help packaged food manufacturers meet federal standards in the final rule “Food Labeling: Revision of the Nutrition and Supplement Facts Labels.” The final rule, which was published on May 27, 2016, amends the labeling regulations for foods and dietary supplements to provide updated nutrition information on the label to help consumers maintain healthy dietary practices.
following sections in addition to references:

- Who is subject to the rule?
- What foods are covered by the rule?
- What foods are not covered by the rule?
- Which nutrients must newly be declared, and what changes have been made to nutrients previously required or allowed to be declared?
- How do I comply with recordkeeping requirements?
- How have the values of nutrients been updated?
- How do I comply with the formatting requirements?
- When must I comply with the rule?
- Why must I comply with the rule?

Compliance with the updated Nutrition Facts labeling regulations was required by January 1, 2020, for manufacturers with $10 million or more in annual food sales, while manufacturers with less than $10 million in annual food sales will have an additional year to comply. During the first 6 months following the January 1, 2020, compliance date, FDA plans to work cooperatively with manufacturers to meet the new Nutrition Facts label requirements and will not focus on enforcement actions regarding these requirements during that time. FDA intends to exercise enforcement discretion to give manufacturers of single-ingredient sugars such as honey and maple syrup, and certain cranberry products, until July 1, 2021, to comply.

For More Information

Federal Register Notice

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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

Foreign Supplier Verification Programs Course (FSVP)
Course Information

Intentional Adulteration Conducting Vulnerability Assessments (IAVA)
Course Information

EAS Consulting Group Training

Dietary Supplement Labeling Compliance Seminar
April 14 - 15, 2020 - Long Island, NY

Food Labeling Compliance Seminar
April 16 - 17, 2020 - Long Island, NY

EAS Complimentary On-Demand Webinar Understanding GRAS Submissions and Avoiding Data Pitfalls
The Food Safety Doctor LLC

Promoting Public Health and Food Safety through Training and FSMA Awareness

FSPCA Intentional Adulteration Vulnerability Assessments Qualified Individuals (IAVA-QI) Certificate Training.

- April 1, 2020: New Orleans, LA
- June 9, 2020: San Juan, P.R.
- October 14, 2020: Grand Prairie
- Date TBD: Singapore

https://thefoodsafetydoctorllc.com/fspca-iava-qi-course-sc

FSPCA Preventive Controls for Human Foods Qualified Individuals (PCQI) Certificate Training. & International HACCP Alliance (HACCP) Deep Dive Training

- April 21-23, 2020: PCQI: Grand Prairie, Texas
- June 16-18, 2020: HACCP Deep Dive Grand Prairie, Texas
- September 8-9, 2020: HACCP Deep Dive Grand Prairie, Texas

https://thefoodsafetydoctorllc.com/fspca-pcqi-training-1

FSPCA Foreign Supplier Verification Program Qualified Individuals (FSVP-QI) Certificate Training.

- August 11-12, 2020: FSVP-QI: Grand Prairie, Texas

https://thefoodsafetydoctorllc.com/fspca-fsdp-qi-training
Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news

January 31 - February 3, 2020
February 4 - 6, 2020