AFDO STRIVES TO PROTECT PUBLIC HEALTH...

Coronavirus Impact on the Food Industry
The numbers of individuals infected with the Novel Coronavirus (2019-nCoV) continues to climb on a daily basis as do the numbers of deaths associated with the virus. TAG has had many of our clients reach out to ask what should be done to prepare for a growing number of cases in the United States. Read more...

Welcome to Board Members Katherine Simon and Michael Roberson

AFDO will benefit from the expertise of two new members to the Board of Directors: Katherine Simon as a new Director-at-Large and Michael Roberson as a Retail Food Advisor.

Katherine Simon is Assistant Director of Food and Feed Safety Division, Minnesota Department of Agriculture. Simons has previously served on the AFDO Board as the NCAFDO representative. Through her AFDO involvement, she has participated in the Partnership for Food Safety working groups as well as the Food Safety Preventive Control Alliance Steering Committee and a number of AFDO committees.

Serving as a AFDO Board Retail Food Advisor, Michael Roberson, MS, CFS, CP-FS is the Director of Corporate Quality Assurance for Publix Super Markets, Inc.

Roberson joined Publix Super Markets in 2005. His team leads food safety, brand integrity, quality assurance and compliance programs for the company. Roberson has been an active member of the Association of Food and Drug Officials, the Conference for Food Protection, the Institute of Food Technologists and the International Association for Food Protection. For many years, he has volunteered with the Partnership for Food Safety Education, and he currently serves on the Partnership’s board of directors. Roberson was recently appointed to the U.S. Centers for Disease Control and Prevention Board of Scientific Counselors FSMA
Manufactured Food Regulatory Program Alliance Meeting, Spokane, WA
More than 280 professionals from across the country attended the Manufactured Food Regulatory Program Alliance (MFRPA) meeting in Spokane, Washington last week. The meeting provided topic specific training and resource materials on the Manufactured Food Regulatory Program Standards (MFRPS) to state food program managers, state food safety program coordinators, and FDA personnel. The meeting included presentations, round-table discussions, and interactive exercises including an exciting speed dating event where participants learned about multiple topics of interest.

The elements of the MFRPS describe the best practices of a high-quality manufactured food regulatory program and encourage continuous program improvement and innovation. Achieving and maintaining conformance with the MFRPS by state manufactured food regulatory programs is critical for improving public health outcomes, reducing the incidence of food-borne illness, and advancing an integrated national food safety system, as mandated by the Food Safety Modernization Act (FSMA). Participation in this meeting will assist state manufactured food programs in achieving and maintaining conformance with the MFRPS and promote the continuous quality improvement of state manufactured food safety programs.

New Conformant MFRPA States Recognized
During last week’s Manufactured Food Regulatory Program Alliance (MFRPA) meeting in Spokane, Washington, the following states were recognized for becoming fully conformant with MFRPS standards during the last year. They are AK, IN, KY, MD, OH, VA, WV-Health. They join states who have already qualified and remain fully conformant with the MFRPS standards, bringing the total to 30. AFDO congratulates them for this accomplishment! The complete list of fully conformant state programs includes: AK, AR, CA-Health, CT, FL, GA, IA, IN, KS, KY, MA, MD, MI, MN, MO, NY, OH, RI, SC-Ag, SC - Health, TN, TX, UT, VA, VT, WA, WV-Ag, WV-Health, WI and WY.

Kim Stryker Recognized for Role in MFRPA
During last week’s Manufactured Food Regulatory Program Alliance (MFRPA) meeting in Spokane, one of the founding organizers, Kim Stryker, Food Safety & Sanitation Program Manager with the Alaska Department of Environmental Conservation, was recognized for her contributions to the Alliance as she steps down from her leadership role. Stryker has been active since MFRPA’s inception and most recently served as chair of the MFRPA Board. “Her contribution has been significant,” noted Patrick Kennelly, as he presented Stryker with a token of appreciation in front of more than 280 of her peers.

FDA Arming Itself with Science to Help Prevent Cyclospora Infections

Cyclospora cayetanensis is so small that it can only be seen with a microscope. However, there is nothing small about the U.S. Food and Drug Administration’s work to help protect consumers from the foodborne illness that this parasite can cause.

Cyclosporiasis is an intestinal illness caused by consumption of foods, mainly fresh produce, that are contaminated with Cyclospora. The FDA has been working to help
and gathering data to better understand how food is contaminated by the parasite and help prevent contamination in the future. We’re also sharing what we know with stakeholders in the public and private sectors. Read more...

IAFP 2020 Registration Now Open

The International Association for Food Protection will hold IAFP 2020, the Association’s Annual Meeting, August 2–5 in Cleveland, Ohio. Registration and housing are now open via the Association website at: www.foodprotection.org.

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.

Register
Resources

Check out the Census Resources that Michigan Department of Agriculture has to offer.

Counting for Dollars 2020 The Role of the Decennial Census in the Geographic Distribution of Federal Funds

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
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 the state an opportunity to connect with one another by gathering key industry players in a single place. It brings together purchasers—including grocers, 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/3aLwcR1.

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.

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
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 Inspection Program since 2011 to assure they are familiar with the required SHA training materials, regulations and concepts.

Read more....

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.

Read more

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 Development Committee.

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.
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

FDA News

**FDA Releases Third Installment of the Draft Guidance for the Intentional Adulteration Rule**

Today, the U.S. Food and Drug Administration released a supplemental draft guidance designed to support compliance with the [Intentional Adulteration (IA) Rule](https://www.fda.gov) under the FDA Food Safety Modernization Act (FSMA). This is the third and last installment of the draft guidance for the IA rule.

The FSMA final rule on intentional adulteration is aimed at addressing hazards that may be intentionally introduced to foods, including by acts of terrorism, with the intent to cause wide-spread harm to public health. Unlike the other FSMA rules that
address specific foods or hazards, the IA rule requires the food industry to implement risk-reducing strategies for processes in food facilities that are significantly vulnerable to intentional adulteration.

This last installment of the IA rule draft guidance adds to the previously published draft guidance with chapters covering topics focusing on food defense corrective actions, food defense verification, reanalysis, and recordkeeping. The installment also includes appendices on FDA’s online Mitigation Strategies Database and how businesses can determine their status as a small or very small businesses under the rule.

Food facilities covered by the rule are required to develop and implement a food defense plan that identifies vulnerabilities and mitigation strategies for those vulnerabilities. These facilities are also required to ensure that the mitigation strategies are working by implementing mitigation strategy management components. Compliance requirements for large facilities began in July 2019; inspections will begin in March 2020.

For More Information

- Draft Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration
- Supplemental Draft Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration
- Food Defense Plan Builder (Version 2.0)
- Protecting the Food Supply from Intentional Adulteration, Such as Acts of Terrorism
- Food Safety Preventive Controls Alliance (FSPCA) Training Materials and Courses
- FSMA Final Rule on Intentional Adulteration

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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

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**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-fsvp-qi-training
Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news

February 7 - 10, 2020
February 11 - 13, 2020

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