AFDO STRIVES TO PROTECT PUBLIC HEALTH...

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Foodborne Illness Reduction through Healthy People 2030 Summit
What happens when you get 130+ people focused on food safety in a room for two and half days? What is the result of encouraging people to think outside of the box when it comes to changes needed to reduce foodborne illness? In a word -- change.

As part of AFDO’s 2019-20 priorities as outlined by President Ernie Julian, on the front burner is moving the needle on the reduction of foodborne illness through the work of AFDO members and partners. At a meeting held last week in Atlanta, the focus was on the collaboration and development of a reduction action plan that brings together all partners who have a stake in this priority. Read the full summary....

**FDA Response to 2019 AFDO Resolutions**

Melinda Plaisier, ORA’s Association Commissioner for Regulatory Affairs, and Dr. Susan Mayne, CFSAN’s Director, submitted replies to all four AFDO resolutions approved by the membership body at the 123rd Annual Educational Conferee in Atlanta, Georgia. Read More

**Federal Hemp Producer Licenses Delayed While USDA Waits for White House**
Federal hemp licenses promised last fall have yet to appear, a delay that federal agriculture officials are blaming on extended discussions with the White House. The U.S. Department of Agriculture (USDA) initially said that farmers in areas that have legalized hemp production but opted out of regulating it could apply for federal licenses by Nov. 30.

However, the application form is not yet available. Read more....

Became 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.

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.

Webinar Announcement: An Introduction to Food Supply Chain Traceability

Date: January 22, 2020
Director of the Global Food Traceability Center, Institute of Food Technologies (IFT) and Thomas Burke, Food Traceability and Safety Scientist, Global Food Traceability Center, Institute of Food Technologists

We hear buzzwords like Block Chain, Traceability, Traceback, what does this all mean and how do they relate. According to IFT, there has been significant progress in the area of food traceability in recent years. Several food sectors have elevated the importance of traceability and begun to implement programs in support within their supply chains. Research has identified the beneficial relationship between effective traceability and food security, sustainability, safety, defense, and protection. From carrying out targeted recalls to preventing food waste, traceability is viewed as an essential prerequisite to better supply chain management. This webinar will provide an overview of what is working and challenges remain.

Register

Environmental Detective Work Can Curb Foodborne Illness Outbreaks

In foodborne illness outbreaks, it can take days to weeks before victims report symptoms or sources of illness are uncovered. By the time an investigation starts, the potentially contaminated food can be long gone. But, the environment the food was prepared and served in can be stable and helpful in figuring out where an outbreak started and often the cause of the contamination. Certain pathogens, like
Next Training Opportunity Optional Box

Registration is open for this unique and effective training to be held February 4th and 6th in Ames, Iowa. A day-long training for those who will be training others will be held after the first session on February 4th – that session is a requirement for the train the trainer session on February 5th. Learn how to train your staff to properly conduct an environmental sampling in retail food establishments for outbreak investigations including practical exercises. These sessions will be held at Iowa State University’s Hansen Agricultural Student Learning Center from 8 a.m. to 4:30 p.m. each day. Registration is open at the links below.

Environmental Sampling Training
Tuesday, February 4 - http://www.afdo.org/event-3636692

Thursday, February 6 - http://www.afdo.org/event-3636700

Environmental Sampling Training Train the Trainer
Wednesday, February 5 - http://www.afdo.org/event-3636751 (Note you must have completed the training session on February 4th to participate in this train the trainer session and will be practicing delivering the training on Thursday, February 6.)

Nominate A Food Safety Innovator For The NSF Award
As an important member of our Educational Advisory Board for the Food Safety Summit we invite you to help us identify an individual who has significantly contributed to enhancing the area of food safety for the NSF International Food Safety Innovation and Achievement Award.

The Award will be presented at the Food Safety Summit on Wednesday, May 6, 2020, preceding our Keynote Presentation at the Donald E. Stephens Convention Center in Rosemont, IL.

Click here to fill out the application and submit by Monday, February 10, 2020.

We also want to remind you that as a member of the EAB we invite you to a complimentary registration for the Summit for a colleague. Please send your guests name, title, company name and contact information to Katie Johnson - johnsonk@bnpmedia.com

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Now Accepting Applications for the 2020 Seafood HACCP and SCP Train-the-Trainer Course

The AFDO/SHA 2020 Seafood HACCP Train-the-Trainer Course is now open and we are accepting applications. For more information pertaining to the Course and/or to download an application, please visit our website, http://www.afdo.org/page-1856559.

The 2020 Course is scheduled for February 25-27, 2020 in New York, New York at the Hyatt Centric Times Square New York, 135 West 45th Street, New York, NY 10036. The registration fee is $975 which covers all training materials, meeting facilities and instruction. Deadline to apply is February 3, 2020. The Course will be filled on a first come basis.

If you have any questions about the Course, please contact Alena King at aking@afdo.org or call (717) 757-2888.

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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**

FDA News

**FDA Releases Supplement to the 2017 Food Code**

The U.S. Food and Drug Administration (FDA) has made available the Supplement to the 2017 Food Code. The update addresses recommendations made by regulatory officials, industry, academia, and consumers at the 2018 Biennial Meeting of the Conference for Food Protection.

The Food Code and its Supplement provide government and industry with practical, science-based controls for reducing the risk of foodborne illness in retail and foodservice establishments of all types. The Food Code and the Supplement are joint projects by the FDA, the Centers for Disease Control and Prevention, and the United States Department of Agriculture (USDA) – Food Safety and Inspection Service (FSIS).
The Supplement modifies the 2017 Food Code to, among other things:

- Allow food establishments in limited circumstances, such as in a restricted office building or break room, that pose minimal risk of causing, or contributing to foodborne illness to operate without a person in charge, as approved by the regulatory authority.
- Add a new exception for when “time without temperature control” is used as the public health control for ready-to-eat produce and hermetically sealed food upon cutting, chopping or opening of the hermetically sealed container. This exception allows these foods to begin at 70°F or less and remain at 70°F for a maximum of 4 hours.
- Remove the allowance for use of chemically treated towelettes for hand washing because the means to wash hands in limited situations is readily available and hand washing has been determined to be effective.
- Expand and clarify the type of information that should be included when a Hazard Analysis and Critical Control Point Plan is required by a regulatory authority.
- Include new supporting documents such as the USDA-FSIS Chicken Liver Guidance and the Conference of Food Protection’s Mail Order Food Companies Guidance Document.

The Food Code is the model for retail food regulations in all 50 states, the District of Columbia and other territories. The FDA encourages its state, local, tribal, and territorial partners to adopt the current version of the FDA Food Code, including the Supplement to the 2017 Food Code. The agency’s National Retail Food Team is available to assist regulatory officials, educators, and industry in their efforts to understand, adopt, and implement, the FDA Food Code. Inquiries may be sent to: retailfoodprotectionteam@fda.hhs.gov or directly to a Retail Food Specialist.

The 2017 FDA Food Code and its Supplement is available on the FDA website. The next complete revision of the Food Code will be published in 2021.

**FDA Makes Available Results from Second Round of Testing for PFAS in Foods from the General Food Supply**

Today the FDA is posting results from the second round of testing for 16 types of per- and polyfluoroalkyl substances (PFAS) in foods collected for the Total Diet...
in the general food supply. TDS foods represent a broad range of foods, including breads, cakes, fruits, dairy vegetables, meats, poultry, fish, and bottled water, that the average consumer might eat and that were not specifically collected from areas of known environmental PFAS contamination.

Please see more at the link below,
https://www.fda.gov/food/cfsan-constituent-updates/fda-makes-available-results-second-round-testing-pfas-foods-general-food-supply

**Outbreak Investigation of *Listeria monocytogenes* Linked to Hard-Boiled Eggs, December 2019**

FDA, CDC, and state and local partners are currently investigating a multistate outbreak of *Listeria monocytogenes* infections linked to foods that contain hard-boiled eggs. On December 20, 2019, Almark Foods recalled and suspended production of hard-boiled and peeled eggs in pails due to the potential for contamination with *Listeria monocytogenes*. These hard-boiled and peeled eggs were sold in pails under the following names: Rainbow Select Hard-cooked Eggs, Rainbow Select Hard-cooked Eggs in Vinegar, Nic’s Salad Hard-boiled Eggs, Almark Hard-boiled Eggs, and Sutherland Select Hard-boiled Eggs. A full list of recalled products is included below.

**Recommendation**

Food processors, restaurants, and retailers should not sell or serve any of the recalled hard-boiled and peeled eggs in pails from Almark Foods. These products were not sold directly to consumers.

Additionally, FDA recommends that food processors, restaurants and retailers who have received Almark Foods bulk, fresh hard-boiled eggs, use extra vigilance in cleaning and sanitizing any surfaces that may have come in contact with these products, to reduce the risk of cross-contamination.

**Background:**
As of December 17, 2019, a total of seven people infected with the outbreak strain of *Listeria monocytogenes* have been reported from five states. In interviews, ill people answered questions about the foods they ate and other exposures in the month before they became ill. Of the five people for whom information was available, four reported eating products containing eggs. Three of these people reported eating hard-boiled eggs in deli salads purchased from grocery stores and in salads eaten at restaurants. Illnesses started on dates ranging from April 10, 2017 to November 12, 2019.

Additionally, based on whole-genome sequencing, the *Listeria monocytogenes* found in environmental samples collected at the firm’s processing facility during an FDA inspection conducted in February 2019 is a genetic match to the outbreak strain. FDA is conducting additional inspections and sampling. Almark Foods has been cooperating with the ongoing investigation and announced a voluntary recall of hard-boiled and peeled eggs in pails on December 20, 2019.

This outbreak strain was found during environmental sampling in 2017 of one other food facility. That facility is not currently handling food and ceased operation in 2018.

The investigation is ongoing and additional information will be provided as it becomes available.

Read the full update

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**Other Training Opportunities**

**Preventive Controls for Human Foods and Foreign Supplier Verification Programs**
Foreign Supplier Verification Programs Course (FSVP)
Course Information

Intentional Adulteration Conducting Vulnerability Assessments (IAVA)
Course Information

EAS Consulting Group Training

Codex Opportunities for Food Manufacturers
January 16 at 1:00PM ET

Hygienic Equipment Sanitation - Best Practices for Food Safety
Three-part series - January 29, February 5, and February 12, 2020

Tips to Streamlining the Drug Master File Process
February 12, 2020

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
FSPCA Intentional Adulteration Vulnerability Assessments Qualified Individual (IAVA-QI) Training

- January 29, 2020: Tampa, Florida
- February 5, 2020: Grand Rapids, Michigan
- February 26, 2020: San Juan (Dorado) Puerto Rico
- March 17, 2020: Singapore, Singapore
- April 1, 2020: New Orleans Louisiana

Register here

FSPCA Preventive Controls For Human Foods Qualified Individuals (PCQI)

- January 14-16, 2020: Online training; no travel required

Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news

January 6 - 7, 2020
January 8 - 10, 2020