AFDO STRIVES TO PROTECT PUBLIC HEALTH...

More On The Foodborne Illness Reduction through Healthy People 2030 Summit
As we shared in Enews last week, the focus of this historic meeting was on the collaboration and development of a foodborne illness reduction action plan that brings together all partners who have a stake in this priority. During the meeting, Frank Yiannas, Deputy Commissioner for Food Policy and Response with the FDA shared current foodborne illness intervention strategies as well as progress on the Era of Smarter Food Safety that Yiannas rolled out as an initiative in 2019.

We sat down with the Deputy Commissioner Yiannas for an update on the Era of Smarter Food Safety as well as the romaine recall.

You can access the AFDO podcast catalog at the following links. Videos can be found at https://afdo.podbean.com/ and audio podcasts at https://afdoaudio.podbean.com/. Or download the AFDO app (IT’S FREE) so you can listen or watch on the go. The app is available for iPhone and Android.

Step Back in Food Safety History:
American Experience The Poison Squad Premieres Tuesday January 28, 2020 on PBS
Meet the Chemist and His “Poison Squad,” Whose Fight Against Deadly Chemicals in Food Led to the Establishment of the FDA

By the late 19th century, the American food supply was rife with frauds, fakes, and legions of untested and often deadly chemicals that threatened the health of consumers. *The Poison Squad*, based on the acclaimed book by Deborah Blum, tells the story of a little known government chemist named Dr. Harvey Wiley, who, determined to banish these dangerous substances from the American diet, took on the powerful food manufacturers and their allies in government.

**Read more about the premiere here:** Poison Squad - PBS Pressroom
Demographic Characteristics of Hospitalized Patients in a Nationwide Outbreak of E-cigarette, or Vaping, Product Use–Associated Lung Injury — United States, August 2019–January 2020

What is already known about this topic?

E-cigarette, or vaping, product use–associated lung injury (EVALI) patients in Illinois, Utah, and Wisconsin acquired tetrahydrocannabinol (THC)-containing products primarily from informal sources.

What is added by this report?

Nationwide, most EVALI patients with data on product source reported acquiring THC-containing products from only informal sources, whereas most nicotine-containing products were acquired from commercial sources. EVALI patients aged 13–17 years were more likely to acquire both THC- and nicotine-containing products from informal sources than were adults.

What are the implications for public health practice?

While the investigation continues, CDC recommends that the best way for persons to ensure that they are not at risk is to consider refraining from the use of all e-cigarette, or vaping, products.

Read the article

Grant Opportunity: Environmental Health Specialists Network (EHS-Net) - Practice based research to improve food safety
Centers for Disease Control and Prevention - ERA

This Environmental Health Specialists Network (EHS-Net) research opportunity seeks to develop and sustain a network of environmental health program staff, in collaboration with epidemiologists and other public health professionals, to identify retail food safety research practice-based priorities focused on identifying and preventing foodborne illness risk factors, and to conduct the research. This announcement will fund EHS-Net research projects related to food safety activities under the jurisdiction of departments of health or other health agencies responsible for regulatory oversight of retail food service including restaurants, delis, cafeterias, schools, etc. For more information on EHS-Net, please visit our web page at: https://www.cdc.gov/nceh/ehs/ehsnet/

Read more and/or apply....

High Pressure Processing Short Course and Workshop

Course Objectives: To provide an understanding of the HPP technology and its applications in food processing, including equipment engineering and maintenance, considerations in designing validation and challenge studies for microbial inactivation, and commercialization case studies.

Target Audience: Food technologists, food safety professionals, operation managers, and executive leaders from the refrigerated food and allied industries, toll processors, consulting laboratories, R&D facilities, universities and extension services.

Instructors: Alvin Lee, Ph.D., Jason Wan, Ph.D., Kathiravan Krishnamurthy, Ph.D., Hossein Daryaei, Ph.D., Josh Warren, and Gerald Ludwick

Read more and/or register...
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 Conference in Atlanta, Georgia. Read More

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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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**Webinar Announcement: An Introduction to Food Supply Chain Traceability**

*Date: January 22, 2020*
*Time: 1:00PM - 2:00PM*
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.

Webinar Announcement: AFDO and AAFCO African Swine Fever Webinar

Date: January 30, 2020
Time: 2:00pm - 3:00PM ET

The Association of Food and Drug Officials (AFDO) Food Protection and Defense Committee and the Association of American Feed Control Officials (AAFCO) Education and Training Committee are hosting a webinar to help food and feed regulators and industry learn more about the deadly African Swine Fever (ASF) disease and its impact on the pork industry. It is estimated that 50% of the world’s pigs have either died of ASF or been killed to stamp out the virus.

Animal health, animal food and industry experts will explain the disease’s transmission, food supply impacts as well as the steps government, industry and producers are taking to help safeguard and protect United States pigs. The webinar will also discuss the active preparations the United States is taking to respond if ASF were ever detected in the country.
What is African Swine Fever (ASF)?

ASF is a highly contagious and deadly disease that would have a significant impact on U.S. livestock producers, their communities and the economy if it were found here. It is a devastating viral disease affecting both domestic and wild pigs of all ages. There is no treatment or vaccine available for this disease. The only way to stop this disease is to depopulate all affected or exposed swine herds. ASF is not a threat to human health and cannot be transmitted from pigs to humans. It is not a food safety issue, but would be a food supply issue.

ASF is found in countries around the world, particularly in sub-Saharan Africa. More recently, it has spread through China, Mongolia and Vietnam, as well as within parts of the European Union. It has never been found in the United States – and we want to keep it that way. [https://www.usda.gov/topics/animals](https://www.usda.gov/topics/animals)

**Agenda**

1. Science and Health (15 min)- Dr. Steve Halstead, District Director, Surveillance, Preparedness, Response Service District 3 at USDA APHIS Veterinary Services.
2. Animal Feed Role (10 min) – Jenny Murphy, FDA CVM
3. USDA ASF Exercise (10-15 min)- Dr. Barb Porter-Spalding, Director of the National Training and Exercise Program, USDA
4. Communications and Messaging (10 min)- Cindy Cunningham, National Pork Board
5. Q & A (10 min)

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**The USDA Hemp Interim Final Rule: Status, Remaining Issues, and Next Steps**

**Date:** January 21, 2020  
**Time:** 2:00pm - 3:00 ET

USDA's new rule establishes and administers a program for domestic hemp production and testing, including oversight of state and tribal plans for hemp
testing, what issues are unresolved, themes that have emerged from the comments USDA has received thus far, and USDA's next steps so that you can submit your comments before the comment period closes.

**Speakers:**

- **Mai T. Dinh**, Assistant General Counsel, Marketing, Regulatory, and Food Safety Programs, Division Office of the General Counsel, USDA
- **Kelly Fair**, Director of Legal, USA, Canopy Growth Corporation
- **Evelina Norwinski**, Partner, Arnold & Porter LLP

*Moderated by Frederick (Rick) R. Ball*, Partner, Duane Morris LLP and Treasurer, FDLI Board of Directors

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**Two Free Webinars for Food Exporters**

Register now for free webinars led by regulatory experts that will better prepare you for U.S. Food and Drug Administration (FDA) regulations. All webinars are followed by a live Question & Answer session. **Read more and/or apply...**

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**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 salmonella, can linger in overlooked areas such as inside equipment or under tables. Food inspectors who know where to look can collect and test them. Read more...

**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](http://www.afdo.org/event-3636692)

Thursday, February 6 - [http://www.afdo.org/event-3636700](http://www.afdo.org/event-3636700)

**Environmental Sampling Training Train the Trainer**
Wednesday, February 5 - [http://www.afdo.org/event-3636751](http://www.afdo.org/event-3636751) (Note you must have
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@bnpmmedia.com

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 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.

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
Salinas, California (November 2019)

Please see two FDA postings today on Romaine:


Outbreak Investigation of E. coli: Salad Mix (December 2019)


Statement on the Salinas-linked romaine lettuce E. coli O157:H7 outbreak and status update on investigation


CDC:

https://www.cdc.gov/ecoli/2019/o157h7-12-19/index.html

FSIS Posts Foodborne E. coli O26 Outbreak After-Action Review Report

FSIS has posted on its website an after-action review report for the investigation of a 2018 outbreak of E. coli O26 illnesses associated with ground beef. During July–October 2018, public health officials in Florida, Massachusetts, Colorado, Tennessee, the Centers for Disease Control and Prevention (CDC), and the Food Safety and Inspection Service (FSIS) investigated an outbreak of 18 E. coli O26 illnesses linked to ground beef sold at multiple retailers and sourced from an FSIS-regulated establishment. During this outbreak investigation, two retailers used innovative mechanisms to obtain case-patient purchase histories, which helped identify the source of the implicated ground beef. To view the full report, please visit https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/foodborne-illness-investigations/outbreak-ground-beef-2018.
purpose of these reports is to share lessons learned from outbreak investigations with industry and public health partners to help prevent illness and improve response.

Additional resources for public health partners regarding FSIS foodborne illness investigations can be found at https://www.fsis.usda.gov/phpartners.

Job Opportunities

New Hampshire: Microbiology Supervisor Position

Supervises laboratory activity of the Food Safety Unit (FSU) which includes testing of food products for enteric pathogens, natural contaminants and bioterrorist threat agents. The Micro IV Supervises the activity of the rabies testing unit, dairy laboratory unit and shellfish testing units. The position is responsible for all supervision of quality activities of the FSU, including laboratory accreditation, on-site inspection, and grant writing activities and personnel management. Besides supervisory duties the position performs a variety of complex microbiological laboratory tests and is considered the State subject matter expert for the food safety, dairy and rabies activities. Read more and/or apply

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

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

The Food Safety Doctor LLC
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

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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 13-14, 2020
January 15 - 16, 2020

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