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

Author Deborah Blum Shares Insight Into "The Poison Squad"

Blum was a keynote presenter at the 2019 AFDO Education Conference
The American Experience: The Poison Squad premiere is based on the book by the same name by Deborah Blum. Those of you who attended the 2019 Annual Education Conference had the treat of hearing about Blum’s journey of discovery into beginnings of food safety. We sat down with Blum right after her engaging presentation and talked about Harvey Wiley and how his story impacts what AFDO members do every day in 2020.

This week’s podcast features Blum’s view on evidence-based food safety policy as well as how the Poison Squad's place in history can inform work with cannabis. 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.

FDA Sampling Frozen Berries for Harmful Viruses
January 27, 2020- AFDO Enews - Yiannas Shares Update on Smarter Era of Food Safety

As of September 30, 2019, the FDA has tested 339 domestic samples and 473 import samples of frozen berries.

Of the frozen berries sampled, the FDA found genetic material from hepatitis A virus in five samples and genetic material from norovirus in eight samples, using multiple-laboratory validated RT-qPCR methods for the detection of hepatitis A virus and norovirus viral sequences in soft fruit. These 13 samples were then further tested by another method called Sanger sequencing to see if the viral material could be further characterized by examining a separate, distinct section of the viral genomes. Nine of the 13 samples could be further characterized using this technique. When the FDA detected genetic material from hepatitis A virus or norovirus in a sample, the agency notified the firm of the finding(s) and worked with them to take appropriate action to protect the public health.

Testing for all pathogens is still underway and no conclusions can be drawn at this time. Read more....

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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 and Register
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

Update: Product, Substance-Use, and 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?
cigarette, or vaping, products.

Read the article

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...

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.
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: 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)

**Register**

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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 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.)
Awards

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

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.
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

**Outbreak Investigation of E. coli: Romaine from 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.

FSIS plans to continue updating its Foodborne Illness Investigations Reports webpage with additional outbreak after-action review reports in the future. The 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.
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

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
The Food Safety Doctor LLC
Promoting Public Health and Food Safety through Training and FSMA Awareness

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 21 - 23, 2020