AFDO Conference Recap #1

Last month, Atlanta was the place to be in the food and medical products world for five days – if you were able to attend the Association of Food and Drug Officials Annual Education Conference, thank you for your investment and sharing. It’s not just the program that make the event a great opportunity. It’s also the network. For those of you who could not join us, we will be offering recaps, podcasts and presentations over the next few weeks. In the June 8th e-news, we outlined incoming AFDO President Ernest Julian’s priorities for the coming year. This week, let's look at some session highlights.

The value of the AFDO annual education conference is partially conveyed by the numbers.
96 different topical sessions offered in 7 tracks

15 working AFDO committees that met – those meeting often include presentations by subject matter experts

472 professionals attending including regulators, staff, academics, industry and retail

12.7% increase in attendance from 2018

46 U.S. states represented as well as US. territories and Canada

Over the next few weeks, we will be highlighting some of the knowledge that was shared at the conference.

Real Life Environmental Sampling
Attendees at the Environmental Sampling as a Tool for Solving Outbreaks at the Retail Food Level pre-workshop got hands-on experience from retail to the diner to the food truck as they learned sampling techniques for linking illness to its source long after the food itself is gone. Best practices and troubleshooting made this session one of the kind. The simulation was covered by the Atlanta Journal-Constitution and a link to the story can be found [here](https://mailchi.mp/dc0edcc926e7/enews-from-afdo-92418-join-us-for-a-webinar-587871?e=[UNIQID]).

**Smarter Food Safety**

In addition to the highly-anticipated FDA regulatory affairs update panel that featured ORA’s senior leaders providing updates on operations and key structural changes, attendees heard from Frank Yiannas, Deputy Commissioner for Food Policy and Response at the FDA. He shared more about the March 2019 reorganization that resulted in the formation of the new office he leads. Yiannas said the new office’s focus would continue to be on FSMA and its implementation; collaborating with stakeholders on food safety response; and a new era of “smarter food safety.” Yiannas outlined plans for harnessing technology to support the accelerated change in the food system and the consumer’s demand for those change.

Specific action steps he shared were:

- Publishing a blueprint for smarter food safety and how it can guide stakeholders
- Launching a new pilot of artificial intelligence and machine learning to solve some of remaining public health challenges with the initial focus on food imports
- Advancing track and trace in a variety of ways like block chain methodology
- Holding an October public meeting about “smarter food safety” and asking for input from stakeholders
Committee Meeting Packed Full of Information

AFDO committees put together informational sessions in addition to their focus on their charges. Attendees found these sessions to be well thought out and timely. The Body-Art Committee hosted a body piercing demonstration and training of best practices for the art. Steve Joyner and Matt Bavougian who leaders in the Association of Professional Piercers provided detailed commentary in the process and helped attendees look for signs of compliance and risk.

We Can Learn From the Past on Our Food Safety Journey

Pulitzer Prize winning author Deborah Blum shared facts of interest to the food safety profession as she discussed her New York Times best seller “The Poison Squad” that outlines the moment in history that defined food safety as we know it as Americans. Her presentation reminded us that we have come so far from the days of the wild, wild West in food safety and she reviewed the role of Harvey Wiley in promoting standards based on evidence. She encouraged the view that we can learn so much from the past and by coupling that with technology we are poised to be even better at protecting consumers. Her presentation was followed by sell out book signing. (could put the link to order the book here)
Prevent *Campylobacter* This Summer!

*Campylobacter jejuni* is a common foodborne germ that causes illness in 1.3 million people each year in the United States.

Safe food handling will reduce the risk of food poisoning from *Campylobacter* — ensuring a great summer cookout:

- Every safe meal starts with washing hands with soap and water.
- Use a different cutting board for raw poultry and for chopping fresh fruits and vegetables and other ready-to-eat foods.
- Always wash your cutting board after preparing each food item and before you go on to the next food.
- **Rinsing raw poultry is not a safety step!** Doing so can spread dangerous germs around your kitchen!
- Cook poultry to an internal temperature of 165 °F as measured with a food thermometer. This is an important food safety step!

Share these summer food safety reminders with your friends, family and social
2019 AFDOSS Annual Educational Conference Business Meeting

The AFDOSS Board held its annual face-to-face business meeting during the 2019 AFDO AEC during a members' luncheon on Tues., June 25.

President Matt Colson thanked the 2018-2019 AFDOSS Board for all their work this past year, and the AFDO staff for their support of the affiliate this year and for selecting AFDOSS to co-host the conference and issuing this year’s travel scholarships. Thanks to AFDO for also splitting the proceeds from the Live Auction held during the Wiley Banquet dinner on Tuesday evening! A total of $5,437 for both AFDOSS & AFDO to put toward future student scholarships.

Matt recognized some of the AFDOSS members, including:

- Shana Davis, Kroger – Industry Technical Advisor to the Board
- Cameron Smoak, AFDO – AFDOSS Technical Advisor to the Board
- Summer Williams, FL Dept of Agriculture & Consumer Services – Up & Comer Awardee
Cameron Smoak, Chair of the Scholarship Committee, announced the 2019 **Mary Logan Scholarship** Awardee Cameron Bardsley, who is a graduate research assistant at Virginia Polytechnic Institute & State University. He will be finishing his PhD in Food Science and Technology in 2020.

Dr. John Fruin, Chair of the Holeman Award Committee, presented the 2019 **Eugene H. Holeman Award** to Brenda Morris with the Florida Dept. of Agriculture and Consumer Services for her exceptional contributions to food safety within the State of Florida, the region, and the nation.

Courtney Mickiewicz, Past President, announced the 2019-2020 **AFDOSS Board Election** results:
- Jr. Board Member – Melissa Lombardi
- Secretary – Jon Wheeler
- Treasurer – Craig Nielsen

Save the date for the 2020 AFDOSS AEC! It’s going to be back at the Park Vista Doubletree Hotel in Gatlinburg, Tenn., Sept. 13-16, 2020.

The luncheon concluded with the “Passing of the Gavel” from Matt Colson to Jessica Badour. The 2019-2020 board includes:

- a. Jessica Badour, President
- b. Anita MacMullan, Vice President
- c. Matthew Coleman, Sr. Board member
- d. Melissa Lombardi, Jr. Board member
- e. Craig Nielsen, Treasurer
- f. Pam Miles, AFDOSS rep to the AFDO board
- g. Matt Colson, Past President
- h. Cameron Smoak, RAFDOSS rep to the board
- i. Shana Davis, Industry rep to the board
Approved AFDO Resolutions

The following AFDO Resolutions have been approved:

**Resolution #2019-1: Charcoal**
Concerning: Charcoal aka Activated Carbon Used as a Food or Beverage Ingredient.

**Resolution #2019-2: Gen Eds and Program Standards**
Concerning: Incorporating General Education Online Courses into Program Standards.

**Resolution #2019-3: Gen Eds and Academic Institutions**
Concerning: Availability of Level 1 and General Education Online Training to Academic Institutions.

**Resolution #2019-4: Prerequisites**
Concerning: Evaluating and Establishing Prerequisites for FDA Classroom Based Courses.
FDA News

FDA, CDC Develop Robust Strategy to Prevent Illnesses Caused by Cyclospora

Please see a joint FDA/CDC Blog posted today on Cyclospora,


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)
EAS Consulting Group Training

What Lies Beneath - Pest Control in Food Plants
July 9, 2019, 1pm ET

Preparing for Foreign FDA Inspections
July 24, 2019 at 7:00 IST, 9:30am EST

GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions

AHPA Hemp-CBD Supplement Congress
August 15-16, 2019, Denver Colorado
Andover, MA
November 12, 2019
Long Island, NY

Dairy Processing 101 Seminar at 2019 Process Expo
October 7-8, 2019, Chicago, IL

Dietary Supplement Labeling Compliance Review Seminar
November 12-13 2019, Irvine, CA

Food Labeling Compliance Seminar
November 14-15, 2019, Irvine, CA

Dietary Supplement Good Manufacturing Practices (GMP) Compliance Seminar
November 14-15, 2019, Irvine, CA