AFDO Conference Recap #2 and Podcast Available

Priorities Podcast Available

We continue our coverage of the Association of Food and Drug Officials Annual Education Conference that was hosted in Atlanta last month. At that meeting we sat down with AFDO’s new president Ernest Julian, and got his take on priorities AFDO will be addressing. Check out Julian’s podcast by clicking here.
Legally Speaking, What is New?

Doug Farquhar, Program Director for Environmental Health at the National Conference of State Legislatures, took the podium three times. When focusing on cannabis, Farquhar highlighted the rapid growth of cannabis legislation since 2008. Difficult, he says, is the fact that so many people are eating the products rather than smoking as often done in the past. He urged food safety regulators to engage with state legislators because those who are making laws are often untrained and making decisions without the benefit of quality information that AFDO professionals can provide. He says that it is important to remember that states are much more nimble and able to adopt policy than the federal government is. States are moving faster than the FDA in areas of hemp, oils and medical marijuana and some states have been taking a lead in standard development for cannabis because they see the need.

Being Proactive with Legislators Pays Off

Farquhar shared tactics and methods of working with state legislators and what kinds of approaches have worked for others. He encouraged the use of hearing days or general informational sessions to help legislators understand the roles that state regulators play and the complexity of the system that protects the public. He stressed that being responsive when legislators call for information as well so bills are not introduced based on poor information. The sharing of information needs to be ongoing because about 30% of the 7383 lawmakers change annually.

States are Acting in Food Safety Arena

According to Farquhar, in 2018 there were 756 bills introduced on food safety with 170 being enacted. So far, in 2019, close to 500 have
Farquhar said 48 out of the 50 states have enacted laws that impact cottage foods and food freedom, often impacting consumers negatively because the product they buy may not have been inspected. State legislators are often not aware of food safety outbreaks or recalls if they are not personally impacted so building awareness of outcomes of poorly crafted legislation or a lack of oversight is key, he says.

Picture This! IFPTI Fellow Share Their Research During Poster Break

When you get your AFDO journal, be sure to check out the research done and presented by this year’s IFPTI cohort. At the AFDO conference, attendees were treated to a poster break where they could meet with the individual fellows and learn more about their presentations beyond what was done in session. This opportunity was overwhelmingly successful for both attendees and the fellows who presented.

Public Health Impacts of Cannabis on the AFDO Website

AFDO has created a new section of the website to features information about the public health impacts of cannabis and other things related to the topics. Check it out!
If you have anything you would like to add to this page, please email Amy Bonsell for consideration.

Coming soon....The Real Dope on Cannabis Usage fact sheet.

**Cannabis Updates**

**Massachusetts** regulators overhauled a website to educate the public about marijuana and the laws surrounding it.

The **Food and Drug Administration** received more than 4,000 public comments about CBD regulations, including submissions from the National Association of State Departments of Agriculture, the New York State Bar Association, the National Grocers Association, the Center for Science in the Public Interest and 37 state attorneys general.

See AFDO Public Comments.

A study analyzing online search data following marijuana legalization concluded that "**cannabis appears a substitute to alcohol**, but not to tobacco." It also found a "significant decrease in cannabis search[es] among" young people after legalization.

**Alaska regulators quash first application for on-site marijuana consumption**

Alaska regulators rejected a cannabis retailer’s application to permit customers to consume marijuana on the store’s premises, delivering a setback to the industry’s first attempt to win approval for on-site consumption.
Americans will consume millions of hot dogs this summer. Storing and cooking hot dogs properly is key to preventing food poisoning.

- Store opened packages of hot dogs for no more than one week in the refrigerator. Unopened packages can be stored for two weeks in the refrigerator.
- Even though they come fully cooked, hot dogs should be heated until steaming, - or to an internal temp of 165 °F - to prevent listeriosis.
- Clean surfaces and utensils that come in contact with hot dogs and their juices.

You'll find tons more hot dog tips on the USDA FSIS website. Share these resources with your social networks today!

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**2019 WAFDO & FDA Southwest Regional Joint Conference**

When: 18 Aug 2019, PDT  
Where: City Creek Marriott, Salt Lake City, Utah

We hope you got our first announcement and that you're busy requesting travel approval! Don't forget to include the pre-conference workshop in your request - you don't want to miss these learning opportunities!

Make sure you secure a room soon, and remember the early bird registration rate for the conference goes up on August 1.

Register for WAFDO

**EVENT DETAILS:**
WAFDO, FDA Southwest Region, and the Utah Environmental Health Association are proud to present this year's 2019 Educational Conference, which will include representatives from local and state agencies from 21 states,
1. **Fermentation Processes** with Dr. Brian Nummer, Utah State University
   $75 (lunch provided, limit of 50 participants)
2. **Evaluating Active Managerial Control (Training Methods)** with Paster
   Training $75 (lunch provided, limit of 20 participants)

Pre-conference workshop descriptions and a preliminary agenda is [here](https://mailchi.mp/f57d610c0a1e/enews-from-afdo-92418-join-us-for-a-webinar-591299?e=[UNIQID]).

Be sure to secure your room!
The hotel room block ($199/night + tax) is now open [here](https://mailchi.mp/f57d610c0a1e/enews-from-afdo-92418-join-us-for-a-webinar-591299?e=[UNIQID]).

Don't wait! Register today to take advantage of our early bird registration ($235).
After July 31, 2019, the rate increases by $50!

Please contact Chris Nelson (FDA SW Representative - [chrisnelson@utah.gov](mailto:chrisnelson@utah.gov))
or
Travis Waller (WAFDO Representative - [twaller@utah.gov](mailto:twaller@utah.gov)) with any questions.

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**NEHA's Policy Statement on the Adoption and Implementation of the Current Food and Drug Administration’s Food Code**

The NEHA Board of Directors approved the Policy Statement on the Adoption and Implementation of the Current Food and Drug Administration’s Food Code.

[Take a look](https://mailchi.mp/f57d610c0a1e/enews-from-afdo-92418-join-us-for-a-webinar-591299?e=[UNIQID]).

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**FDA Food Safety Modernization Act (FSMA)**
July 18, 2019

International Accreditation Services Inc. (IAS) has notified the U.S. Food and Drug Administration (FDA) that the Institute of Global Certification Co., Ltd. has been accredited as a certification body (CB) by IAS under the FDA’s Accredited Third-Party Certification Program for the following program scopes: Acidified Foods (AF), Seafood Hazard Analysis and Critical Control Point (Seafood HACCP), Juice Hazard Analysis and Critical Control Point (Juice HACCP), Preventive Controls for Human Food (PCHF) and Low- Acid Canned Foods (LACF). This accreditation means that the Institute of Global Certification Co. Ltd. has been given the authority to conduct food safety audits and issue food and facility certifications under the FDA's Accredited Third-Party Certification Program.

Certifications issued by CB’s accredited through the FDA's Accredited Third-Party Certification Program can be used by importers to establish eligibility for participation in the Voluntary Qualified Importer Program (VQIP), and in certain circumstances that the FDA can require that imported products be certified before entering the United States.

For More Information

- Accredited Third Party Certification Program
- Public Registry of Accreditation Bodies
- Public Registry of Certification Bodies
- Voluntary Qualified Importer Program (VQIP)
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
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
Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news
July 15-16, 2019
July 17-18, 2019
July 19, 2019