AFDO STRIVES TO PROTECT PUBLIC HEALTH...

Morris Brings Focus to AFDO Produce Efforts
Brenda Morris will join the organization on August 9 as Director of Produce Safety. In this newly created full-time position, Morris will lead the AFDO portion of collaborative efforts with NASDA and FDA on the implementation of FSMA’s produce safety.

“Brenda has honed leadership skills that will serve AFDO well in this role and we are fortunate to have her expertise and strategic thinking as we move forward,” says Steve Mandernach, AFDO executive director. “We have stepped up our commitment to produce safety and Brenda’s collaborative nature will assist in engaging our produce safety stakeholders.”

Morris currently serves as the Assistant Director for the Division of Food Safety for the Florida Department of Agriculture, and Consumer Services (FDACS) which has oversight for the Bureaus of Food Inspection, Dairy Industry, and the Food Laboratory. She has served in other food regulatory roles with FDACS including Bureau Chief of Food Inspections, the Environmental Administrator of food inspections, and a field inspector in Florida, as well as Georgia and Texas. Brenda was the Southeast Regional Food Safety Manager for Sears Holdings and worked for the Florida Department of Health’s environmental health and drinking water programs.

Morris currently serves as the AFDO President elect, co-chair of the Professional Development Committee, and has served as President of
As Morris steps off the board to serve our membership in a new way, Mark Sestak, Deputy Director of the Food/Milk/Lodging Division of the Alabama Department of Health, has agreed to assume the role of AFDO president-elect.

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**Cannabis Usage Fact Sheet Released**

The Real Dope on Cannabis Usage is the first in series of consumer-friendly fact sheets developed as part of AFDO’s priorities for 2019-20. This supports AFDO’s mission of providing accurate and timely information on topics under AFDO’s purview while bringing together subject matter experts from all sides of a topic or issue.

This fast sheet is now available on both http://www.afdo.org/Cannabis and through the AFDO app.

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News from International Association of Food Protection Annual Conference in Louisville, KY
Louisville KY. Presenters include Lisa Hainstock, Michigan Department of Agriculture and Rural Development; DJ Irving with the Tennessee Department of Health, and Jamie Dement, Florida Department of Health. AFDO Executive Director Steve Mandernach coordinated and moderated the session.

AFDO also coordinated an Integrated Food Safety session. The panel discussed the advancements made in developing an IFSS, successful case studies of integrated efforts, and the benefits created for stakeholders. Panelists included: Barbara Cassens, FDA; Joe Corby, AFDO; Bob Ehart, NASDA; Ernie Julian, AFDO President and Rhode Island Department of Health; Steve Moris, Kansas Dept of Agriculture; and Jerry Wojtala, IFPTI.

The AFDO team was on hand to answer questions during exhibitor breaks at the booth.
Long-time AFDO supporter and participant General Mills was recognized at the IAFP with the Black Pearl Award.

The IAFP selected General Mills as the 2019 recipient of the prestigious Black Pearl Award. Sponsored by F&H Food Equipment Company, the Black Pearl Award was presented at IAFP's Annual Meeting in Louisville, Kentucky.

This honor is given annually to one company for its efforts in advancing food safety and quality through consumer programs, employee relations, educational activities, adherence to standards, and support of the goals and objectives of IAFP.

With iconic brands like Cheerios, Annie’s, Yoplait, Nature Valley, LÄRABAR, Pillsbury, Blue Buffalo and more, General Mills has been making food people love for more than 150 years. The company is proud to offer something for everyone, including breakfast, lunch, dinner and everything in between. It works with farmers to source raw materials, produce food across more than 100 brands, and distribute that food to customers in retail, e-commerce, and convenience and foodservice settings, landing in the homes of consumers across 100 global markets. Throughout this process, General Mills generates $17 billion in sales annually. Food safety is its priority every step of the way.

General Mills also makes it their business to strengthen its communities and the planet. With 38,000 employees, the company believes in using its size as a force for good, and it is doing so by advancing sustainable farming, combating climate change, fighting hunger and supporting local schools.

AFDO Body Art Committee Releases Tattoo Ink Labeling Guide
As the body art industry continues to evolve and become mainstream, there is a focus on the regulation of tattoo inks and permanent makeup. Just as important as the quality of the inks is their safety. Guidelines have been developed to help those who are involved in the creation, use, and regulation of products in the body art industries see the benefits and minimize the risks often believed to be associated with such products and their use. The Association of Food and Drug Officials (AFDO) Body Art Committee has released the Tattoo Ink and Permanent Makeup Labeling Guide.

The guide addresses tattoo ink and/or permanent makeup labeling and answer questions about labeling requirements under the applicable regulations. The guide presents suggested information to include on tattoo ink or permanent makeup labels as well as other information that may be helpful to individuals and entities involved in the creation, use and regulation of tattoo ink and permanent makeup labels.

The **Tattoo Ink and Permanent Makeup Labeling Guide** will assist industry, professionals, and regulators with compliance to U.S. laws and related regulations for tattoo ink or permanent makeup labeling of products in commercial distribution in the U.S. An additional checklist has been included at the end of this document to further assist in the assessment of the physical tattoo ink or permanent makeup label for both required and suggested information.

Download Press Release
Download Tattoo Ink and Permanent Makeup Labeling Guide 2019
Body Art Chairs, Laurel Arrigona and Ken Stevenson will be speaking on body art topics at several events this year:

- The Florida Environmental Health Association Annual Educational Meeting in Howey in the Hills, Florida. The dates are July 30 - August 2. Conference website is http://www.feha.org
- WAFDO Annual Conference in Salt Lake City, Utah. The dates are August 18 - 21. Conference website is https://wafdo.wildapricot.org
- Colorado Environmental Health Association Annual Educational Conference in Keystone, Colorado. The dates are September 17 - 20. Conference website is http://ceha49.wildapricot.org/Annual-Education-Conference

Webinar Announcement: Giving Tough Feedback Without Making People Angry

The AFDO Professional Development Committee is sharing a LEADERSHIP IQ (A Mark Murphy Company) webinar on how to improve your feedback skills. We will be offering 4 dates for this webinar:

- August 6 at 1:00 – 2:15 Eastern Time
- August 14 at 1:00 – 2:15 Eastern Time
- August 22 at 12:00- 1:15 Eastern Time
- August 30 at 11:00 – 12:15 Eastern Time

Do you avoid giving people tough feedback because you know they’ll get angry or drag their feet? When you “speak the truth,” do people get defensive or start blaming and making excuses?

According to a Leadership IQ study, **81% of managers have avoided confronting a subordinate about inappropriate behavior, even when a customer or the organization suffered as a result.** And a whopping 93% of people have avoided confronting a coworker about inappropriate behavior.

The most successful organizations know that the only way to grow and succeed is to give tough feedback in a way that people actually listen and change. In this 60-minute webinar training session called **Giving Tough Feedback**
without making people defensive or angry. When somebody does something that needs correcting, you can't just ignore the problem. So we'll give you specific scripts to tackle this very delicate conversation.

This 60-minute webinar called “Giving Tough Feedback Without Making People Angry” will show you:

- **6-step script for delivering tough feedback** without making the recipient defensive
- How to delayer your conversations in 4 parts (Facts, Interpretations, Reactions, Ends) and learn which pieces you should and shouldn’t share
- **Why you should never use “I statements”**
- 4-step script for delivering tough feedback when you have a bad relationship with the recipient
- **1-sentence that opens and deescalates tough conversations**
- 4-Question Quiz for testing whether you’re making people defensive with blaming and loaded language
- Why you should never use a “compliment sandwich”
- **Assessing your relationship so you know how this person will take your feedback**
- How to avoid “pleading” and “attacking” in tough conversations

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**IFPTI Announces New Appointment of Gerald Wojtala as Executive Director and CEO**

IFPTI’s Board of Directors has announced the elevation of Gerald Wojtata to CEO of the organization. "The Board expresses gratitude to Jerry and his dedication and contribution to the company’s establishment as a leader in food protection.”
About Wojtala
Wojtala has served as Executive Director of IFPTI since the organization’s founding in 2009. Prior to IFPTI, he was Deputy Director of the Food & Dairy Division with the Michigan Department of Agriculture where he managed the food protection program for the State (oversight state inspection and investigation programs and accreditation of 45 local public health programs). He was also responsible for legislative interaction and led efforts for the major amending and reenactment of the Michigan Food Law. Wojtala is the Past-President of the Association of Food and Drug Officials (AFDO) and serves as Advisor to the AFDO Board. He also serves as a member of the Michigan State University Food Science Advisory Board. Prior to government service, he worked as a microbiologist at Difco Laboratories in Detroit. Wojtala received the FDA Commissioner’s Special Citation for his role in investigating the 1997 outbreak of Hepatitis A among school children nationwide from the consumption of strawberries, and for managing the response to the Power Blackout of 2003 that occurred in the N.E. United States. Mr. Wojtala holds a degree in Microbiology from Eastern Michigan University with graduate work in Food Science at Wayne State University.

"There are many public and private stakeholders responsible for assuring the safety of our vast food supply chain," said Wojtala. "IFPTI will continue to expand its global reach in helping these organizations build capacity to protect the health of consumers through the implementation of competency-based training systems.”
It's the Peak of Produce Season!

Fruits and vegetables are an important part of a healthy diet. Families can reduce their risk of food poisoning linked to fresh produce by following safe handling steps:

- Naturally occurring bacteria in fresh fruits and vegetables can cause food poisoning. Follow these ProducePro safe handling tips for fresh produce and fresh-squeezed fruit and vegetable juices.
- What's in season now? This USDA seasonal produce guide can help you.
- As you enjoy fresh produce, follow these FDA safe handling tips to help protect yourself and your family.

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](#).
Be sure to secure your room!
The hotel room block ($199/night + tax) is now open [here](#)

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)  
or  
Travis Waller (WAFDO Representative - twaller@utah.gov) with any questions.

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**FDA News**

**FDA Releases Educational Food Safety Posters for Retail Food Employees Focusing on the Importance of Date Marking and Adequate Cooking Temperatures**  
July 22, 2019

The U.S. Food and Drug Administration’s National Retail Food Team has released new posters that focus on proper holding practices for cold prepared food and adequate cooking temperatures for turkey and ground beef. These posters were created as part of the FDA’s efforts to enhance food safety training at the retail level by helping employees better understand their role in
The following information is being conveyed:

- **The Importance of Date Marking** posters demonstrate the importance of the proper retention period for prepared foods as indicated in the Food Code, §3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking. Date marking in retail food settings is the mechanism by which the Food Code requires active managerial control of the temperature and time combinations for cold holding as a way to reduce or eliminate the growth and spread of foodborne illness causing bacteria.

- **Adequate Cooking Temperature** posters explain the importance of bringing poultry (whole and ground) and ground beef to the correct temperature as a way to reduce or eliminate foodborne illness-causing bacteria that may be on meat or poultry as indicated in the Food Code, §3-401.11 Raw Animal Foods.

The English language version of the posters are currently available on the Educational Materials for Retail Food Employees website and can be downloaded and printed.

Additional versions of these posters will be available in weeks to come. These include two-sided posters with English on one side and Spanish, Russian, Simplified Chinese, Traditional Chinese, Korean or Hindi on the other.

These posters support the FDA’s Retail Food Safety Initiative, which seeks to strengthen the retail and foodservice industry’s control and reduction of foodborne illness risk factors. The agency encourages industry operators, food safety educators/trainers, and federal, state, local, tribal, and territorial regulatory officials to take full advantage of these materials, which are available free of charge at the FDA Educational Materials for Retail Food Employees website.

**Additional Information:**
Retail Food Industry/Regulatory Assistance & Training Page

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**FDA launches its first youth e-cigarette prevention TV ads**
today the FDA is announcing the launch of its first e-cigarette prevention TV ads educating kids about the dangers of e-cigarette use. The FDA also plans to provide new posters for high schools and educational materials for middle schools across the U.S. as part of “The Real Cost” Youth E-Cigarette Prevention Campaign.

As the campaign’s one-year anniversary approaches, the new TV ads and school resources are designed to continue to engage youth with important public health messages about the risks of e-cigarette use.

More information can be found at this link: https://www.fda.gov/news-events/press-announcements/fda-launches-its-first-youth-e-cigarette-prevention-tv-ads-plans-new-educational-resources-agency

Job Opportunities

Career Opportunity - Program Quality Manager - Food Safety Program - Kansas

Please be advised that the Food Safety Program is seeking applicants for an Program Quality Manager located at the Kansas Department of Agriculture Headquarters in Riley County. Enclosed is a summary of the position.

This position will remain posted until filled. These positions will be located at the KDA Manhattan Headquarters in Riley County.

Position Summary & Responsibilities:

- Maintains and manages program records for the Manufactured Food Regulatory Program Standards (MFRPS). This includes but is not limited to managing program documents and compiling information as specified under the standards. Coordinates development of policies and procedures needed to achieve conformance with the MFRPS.
- Maintains and manages program records for the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS). This includes but is
procedures needed to achieve conformance with the VNRFRPS.

- Coordinates submission to the US FDA required reports and correspondence regarding MFRPS & VNRFRPS cooperative agreements and grants.
- Performs data analysis for the program. Analyzes program data to identify trends in violations, citations, and inspection logistics. Analyzes inspection data to find trends to allow resource targeting to improve employee training and customer outreach and education. Applying statistical analysis and quality management principles to all program functions, including inspections, enforcement, training, education, and outreach.
- Performs quality assurance duties for the program. Develops management reports to better track and analyze employee time and travel to help maximize efficiency. Develops and implements metrics for Quality Assurance Plan. Leads a Quality Assurance Team for the program. Further develop the program’s Quality Assurance Program to make the QA system sustainable.
- Leads the team performing audits required under Manufactured Food Regulatory Program Standards and Voluntary National Retail Food Regulatory Standards.
- Provides advice to management about QA program adaptations that would be beneficial to the program. This includes researching software tools such as SPSS and SAS and how those might be incorporated into the program.
- Manages Food Protection Task force grant and implementation activities including quarterly newsletters and meeting logistics.

**Qualifications:**

- Bachelor degree in a related field. Experience may be substituted for education as determined relevant by the agency.
- Valid driver’s license

**Compensation:**

- **Annual Salary Range:** $43,000 to $48,000 per year
- **Hourly Pay Range:** $20.67 to $23.07 per hour

* Salary can vary depending upon education, experience, or qualifications.
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)
Course Information

EAS Consulting Group Training

GMPs for OTCs – Improving Compliance as FDA Eyes Enforcement Actions
AHFA 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
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 22 - 23, 2019
July 24 - 25, 2019
July 26, 2019