OTED Virtual Instructor Led Training (vILT) message to States

We at the U.S. Food and Drug Administration, Office of Regulatory Affairs, Office of Training Education and Development (OTED) are pleased to inform you that we are actively working with our subject matter experts and course instructors to transition courses that we previously offered as a face to face classroom experience as virtual instructor led training (known as vILT). See hyperlinked video here for additional context.  Introduction to Virtual Instructor Led Training video (7:34 min.)

For the remainder of FY 20 and for FY 21 we will deliver training as vILT.  This redeployment of our efforts has impacted our course schedule; however, we are doing our best to meet the needs of our students.

The table provided with this message lists the vILT course offerings through the end of FY 20.
will include actual dates and times for vILT course offerings. We will add more course offerings as courses become available to be offered via vILT.

The OTED Training Schedule & Catalog can be found online at https://www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted/oted-training-schedule-catalog.

Thank you for your patience during this transition as we work to develop virtual instructor led training.

---

**Release of CIFOR Guidelines 3rd edition**

On World Food Safety Day, June 7, 2020, the third edition *CIFOR Guidelines for Foodborne Disease Outbreak Response* was published on the CIFOR website! Due to the impact of COVID-19 response, CIFOR leadership approved the soft launch and promotion of the online version in favor of saving the larger promotions and printed release for the fall of 2020.

The Guidelines incorporate significant changes in the foodborne disease surveillance and outbreak investigation framework since the second edition of the Guidelines was published. The third edition highlights:

- The implementation of whole genome sequencing, advanced molecular detection and culture-independent diagnostic tests
- The integration of consumer complaint systems with pathogen-specific surveillance
- The importance of sub-cluster investigations and epidemiologic tracebacks
- The importance of environmental assessments
- The importance of after-action reviews
- More coordinated inclusion of communications sections.
- Elimination of CIFOR metrics and better referencing of existing program metrics.


---

**Registration Open for AFDO Virtual Annual Education Conference June 29 and 30, 2020**
COVID-19 may have canceled the in-person meeting of the AFDO Annual Education Conference but you won't to miss the virtual meeting of the Association the afternoons of **Monday, June 29 and Tuesday, June 30, 2020**. Sessions will include CBD & Cannabis: An FDA Perspective, presented by Sharon Mayl, Senior Advisor for Policy, U.S. Food and Drug Administration and Cassandra Taylor, Ph.D., Office of Pharmaceutical Quality, Center for Drug Evaluation and Research, U.S. Food and Drug Administration.

*More information about both days sessions will be released this week -- watch your email.*

Sessions begin at 1 p.m. EDT both days.

Register for Monday's session here.
Register for Tuesday's session here.

**Recording Available**

**Yiannas Shares the Importance of the New Era of Smarter Food Safety In COVID-19**
On June 5th as part of AFDO's recognition of the second annual World Food Safety Day, Frank Yiannas, FDA's Deputy Commissioner, Food Policy & Response gave an update about food safety as part of the Smarter Era initiative and challenges in light of COVID-19. He shares his perspective as we continue moving forward in this unprecedented time and talks about the importance of food safety professionals in that effort.

Listen to the Yiannas recording here.
Read Yiannas' remarks here.

**AFDO Members Julian and Deacon Are Recognized As Food Safety Heroes**

Sunday, June 7th was World Food Safety Day, and the Partnership for Food Safety Education took time to recognize and celebrate the people who work tirelessly to provide healthy and safe meals.

Among those recognized were two people active with AFDO -- congratulations for this recognition.

Ernie Julian of Rhode Island Department of Health is recognized for working in food safety for his entire career. Even though he could retire, Ernie continues leading food safety in Rhode Island with as
Brad Deacon of Michigan Department of Agriculture and Rural Development (MDARD) is recognized for working to ensure MDARD is prepared for any emergency. His vision and management has made MDARD a statewide resource for any response. He is a pioneer in ensuring Agriculture is represented and influences emergency responses.

Save-the-Date: Managing Retail Food Operations During and After a Pandemic Save

The National Environmental Health Association (NEHA), the National Association of City and County Health Officials (NACCHO), the Association of Food and Drug Officials (AFDO) and the Partnership for Food Protection (PFP) are pleased to cohost this ninety-minute webinar to discuss lessons learned, best practices implemented, and continuing challenges to conducting retail food inspections during pandemic events. Speakers from FDA, local, and state food programs will share their perspectives and take questions from the audience. We look forward to this opportunity to share information across the public health community.

Date: July 16, 2020
Time: 12:30PM ET

First of 5: AFDO Professional Series: 360 Approach to Retail and Food Service Food Delivery
Scientists, Educators, Operators, and Regulators provide a 360 Approach to Food Delivery throughout the United States. This is a solution driven series that explores the advantages, disadvantages, hurdles, and results experienced by a variety of food sectors and how our food safety community is managing the growing segment of food deliveries including:

- identifying hazards and risks;
- controlling food safety and food defense;
- avoiding allergen cross contact;
- preventing food delivery cross contamination;
- documenting food delivery time and temperature;
- following safety instructions for contactless delivery;
- regulating;
- investigating food delivery foodborne illness outbreaks;
- using apps for food deliveries;
- technology and innovation for delivery methods
- understanding the customer's experience; and
- setting standards.

We are all working together to adapt to the "new normal" as we continue to work through the COVID-19 worldwide pandemic and these unprecedented times. This series is designed to develop best practices; as well as, to provide guidance for food delivery success!

Date: Thursday, June 18, 2020
Time: 2:00PM - 3:30PM EDT
Who:

- Tara Paster, Paster Training
White House Office Reviewing FDA Cannabis Guidance

An office that serves President Donald Trump is reviewing a draft cannabis guidance document from FDA—possibly signaling progress in the public health agency’s examination of whether and how to regulate the market for CBD in dietary supplements and other products, though some advocacy groups expressed skepticism that the document is related to the latter issues.

The document, “Cannabis and Cannabis-Derived Compounds: Quality Considerations for Clinical Research,” is pending before the White House’s Office of Management and Budget (OMB). OMB received the document May 28, approximately one year after FDA held a widely publicized public meeting about products containing cannabis. Read the full article...
Do you know what IFPTI does? A few weeks before the COVID-19 crisis hit, we interviewed Jerry Wojtala, Executive Director of International Food Protection Training Institute or IFPTI. IFPTI builds competency-based solutions for public- and private-sector food protection professionals. This translates to custom-designed learning organized around curriculum frameworks aligned with specific workforce competencies. Wojtala’s video and audio interviews are now available.

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.

Outbreak Investigation of *Listeria monocytogenes*: Enoki Mushrooms

*FDA’s investigation is complete. CDC declares outbreak over.*

June 9, 2020

The FDA, along with CDC and state and local partners investigated a multistate outbreak of *Listeria monocytogenes* infections linked to enoki mushrooms from Green Co, LTD. of the Republic of Korea. Enoki mushrooms are a long thin white mushroom, usually sold in clusters. They are especially popular in East Asian cuisine and are also known as enokitake, golden needle, futu, or lily mushrooms.

**Recommendations**

Recalled enoki mushrooms from Sun Hong Foods, Inc., Guan’s Mushroom Co., and H&C Food, Inc. are past their shelf-life and should no longer be available.
FDA recommends that anyone who received recalled products use extra vigilance in cleaning and sanitizing any surfaces and containers that may have come in contact with these products to reduce the risk of cross-contamination. Listeria can survive in refrigerated temperatures and can easily spread to other foods and surfaces.

Read the full update

FDA Extends Comment Period for Third Installment of the Draft Guidance for the Intentional Adulteration Rule

The U.S. Food and Drug Administration is extending the comment period for the third installment of the draft guidance designed to support compliance with the Mitigation Strategies to Protect Food Against Intentional Adulteration (IA) rule under the FDA Food Safety Modernization Act (FSMA).

The Agency released the third installment of the draft guidance in February 2020. Since that time, FDA has received a request for extension to allow stakeholders sufficient time to provide comprehensive feedback. The comment period will be extended until August 14, 2020.

This last installment of the IA rule draft guidance adds to the previously published revised draft guidance. Chapters in the last installment cover topics focusing on food defense corrective actions, food defense verification, reanalysis of food defense plans, and recordkeeping; it also includes appendices on FDA's online Mitigation Strategies Database and how a business can determine if it is a small or very small business under the rule.

Comments can be submitted electronically via Regulations.gov to docket FDA-2018-D-1398

For More Information

- Draft Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration
- Supplemental Draft Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration
- Food Defense Plan Builder (Version 2.0)

Food Safety Preventive Controls Alliance (FSPCA) Training Materials and Courses

Call for AFDO Committee Charges for 2020/2021
AFDO is looking for recommendations for 2020/2021 committee charges. If you have any suggestions, please submit your recommendations by **Friday, June 19, 2020.**

Submit Charges

---

**Food Safety Oversight Strengthened by Root Cause Analysis**

Governments around the globe are observing the second annual World Food Safety Day on this
encouraged the use of root cause analysis (RCA) to improve food safety. Included is AFDO's Executive Director Steven Mandernach. Read more here....

**FSIS Posts After-Action Review Report for Foodborne Listeria Monocytogenes Outbreak**

FSIS has posted on its website an after-action review report for the investigation of a 2017–2018 outbreak of *Listeria monocytogenes* illnesses associated with ready-to-eat, country-cured ham. During April–November 2018, public health officials from Virginia, North Carolina, the Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA), and FSIS investigated an outbreak of four reported *L. monocytogenes* illnesses linked to ready-to-eat country-cured ham manufactured at an FSIS-regulated establishment.

This was the first reported multistate outbreak of listeriosis associated with an FSIS-regulated product since 2005. Whole genome sequencing (WGS) was instrumental in detecting this outbreak and determining its source. The investigation revealed that production practices may have led to cross-contamination and that the cooking of the product may have been insufficient to address *L. monocytogenes*.

In response to this outbreak, FSIS plans to update Directive 10,240.4, Verification Activities for the *Listeria monocytogenes* Regulation and the Ready-to-Eat (RTE) Sampling Program. Additionally, FSIS added a related study to its Food Safety Research Priorities on the FSIS website and plans to update its “Appendix A” cooking guidance in 2020.


The purpose of FSIS after-action review reports is to share lessons learned with industry and public health partners from outbreak investigations to help prevent illness and improve response. To view additional reports and learn more about outcomes of FSIS outbreak investigations, please visit https://www.fsis.usda.gov/OutbreakOutcomes.

**IAFP Explores Food Safety Culture in Series of Webinars With Expert Panels**
Anyone interested in the culture of food safety is invited to attend a series of free webinars with panels of international presenters and organized by the International Association for Food Protection.

The non-profit group has thousands of members worldwide, including government leaders and employees, academics, industry representatives and others interested in food safety.

The free webinar sessions are free and open to the public, but registration is required.

The series begins May 26 and wraps up on July 22. Check out all of the webinars in the series.

AFDOSS Mary Logan Scholarship

The AFDOSS Board regrets to announce the cancellation of the 2020 Fall Conference scheduled for September in Gatlinburg. Some of the affiliate’s annual activities will continue as planned (see below about the Mary Logan scholarship), while others will be on hold until next year. Please mark your calendars now for the AFDOSS AEC 2021 in Asheville, North Carolina (Sept. 12-15, 2021; the Crowne Plaza in Asheville is booked!), and there is a contract to return to the Park Vista Doubletree in Gatlinburg in Sept. 2022.

As of this month, AFDOSS has opened the 2020-2021 Mary Logan Scholarship Application process, with applications accepted through July 15. Once the Scholarship Committee has reviewed applications and determined if there is an appropriate candidate to select, the $4,500 annual scholarship award will be awarded for the 2020-2021 school year. More details can be found here, and the new online scholarship application is available here: https://forms.gle/hw5PtC8AmwSJQ6M59 (please share with potential applicants you know in the SE region!).
The Food and Drug Administration’s (FDA) Food and Cosmetic Information Center (FCIC)/Technical Assistance Network (TAN) continue to released responses for questions of interest to AFDO members regarding COVID-19. These answers can be found here.

It's important to check back frequently for the latest as well as visit the AFDO COVID-19 Resource Page.

This is in addition to updating its COVID-19 Frequently Asked Questions page to include guidance regarding food products. Real time updates of the FDA's Food Safety and the Coronavirus Disease 2019 (COVID-19) page can be found at https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19. Updates are dated so you are able to tell what information has been added each time.

As part of the AFDO commitment to providing information and resources to members and the those we serve, we continue to add resources to the COVID-19 Resource Page. We continue to offer links to information that has been developed by our partnerships and other subject matter experts. If you identify resources that should be considered or your organization develops some of your own that can be shared with other members, please email them or the link to bbenschoter@afdo.org. We appreciate everyone who helps us be more prepared.

FDA Updates

FDA Publishes Report with Key Investigation Findings From 2019 Outbreaks Associated with Leafy Greens
Today, the U.S. Food and Drug Administration published the findings of an investigation into the contamination of romaine lettuce implicated in three outbreaks of E. coli O157:H7 during the Fall of 2019.

Late last year the FDA, the Centers for Disease Control and Prevention and state partners investigated the contamination of romaine lettuce with several strains of E. coli O157:H7 that resulted in three outbreaks of foodborne illness traced back to the Salinas Valley growing region in California. These outbreaks -- two multi-state and one single-state beginning in September and ending in December 2019 -- collectively resulted in 188 people falling ill.

Please see below for further information,


The investigation was conducted at several farms identified in the outbreak traceback, as well as at other businesses and public access areas and resulted in several key findings:

1. Each of these three outbreaks, identified in the report as Outbreaks A, B and C was caused by distinctly different strains of E. coli O157:H7 as determined by whole genome sequencing (WGS) analysis;
2. Traceback investigations of multiple illness sub-clusters and supply chain information identified a common grower with multiple ranches/fields which supplied romaine lettuce during the timeframe of interest to multiple business entities associated with all three outbreaks.
3. The same strain of E. coli O157:H7 that caused Outbreak A was found in two different brands of fresh-cut salads containing romaine lettuce in 2019;
4. This same outbreak strain of E. coli O157:H7 in Outbreak A was detected in a fecal--soil composite sample taken from a cattle grate on public land less than two miles upslope from a produce farm with multiple fields tied to the outbreaks by the traceback investigations;
5. Other strains of Shiga toxin-producing E.coli (STEC), while not linked to any of the outbreaks, were found in closer proximity to where romaine lettuce crops were grown, including two samples from a border area of a farm immediately next to cattle grazing land in the hills above leafy greens fields and two samples from on-farm water drainage basins.

The FDA considers adjacent or nearby land use for cattle grazing as the most likely contributing factor associated with these three outbreaks. While the agency could not confirm a definitive source or route(s) of contamination of the romaine fields, the agency considers indirect transmission of fecal material from adjacent and nearby lands from water run-off, wind, animals or vehicles to the romaine fields, or to the agricultural water sources used to grow the romaine, as possible routes of contamination.

These findings, together with the findings from earlier leafy greens outbreaks, suggest that a potential contributing factor has been the proximity of cattle—a persistent source of E. coli O157:H7 and other STEC—to the produce fields identified in traceback investigations. These key findings reinforce our concern about the possible impacts of nearby and adjacent land use on the safety of leafy green crops and further underscore the importance of implementing appropriate risk-based preventive measures to reduce the potential for contamination of leafy greens.
Because of the reoccurring nature of outbreaks associated with leafy greens, the FDA recently released a **2020 Leafy Greens STEC Action Plan**, which outlines a three-pronged approach for tackling this problem. It describes the FDA’s plans for working with industry, federal partners, state and local regulators, academia and others to address the safety of leafy greens by advancing work in three areas: prevention, response, and addressing knowledge gaps.

Food safety is a shared responsibility that involves food producers, distributors, manufacturers, retailers, and regulators. FDA is committed to working with these stakeholders to implement this action plan to ensure that America’s food supply remains among the safest in the world.

**For More Information**

- Factors Potentially Contributing to the Contamination of Romaine Lettuce Implicated in the Three Outbreaks of *E. coli* O157:H7 During the Fall of 2019
- **2020 Leafy Greens STEC Action Plan**
- FDA Outlines 2020 Action Plan to Help Advance the Safety of Leafy Greens
- Outbreak Investigation of *E.coli*: Romaine from Salinas, California (November 2019)
- Outbreak Investigation of *E.coli*: Salad Mix (December 2019)

---

**Job Opportunities**

**Virginia - Manufactured Food Regulatory Program Standards Coordinator**

The Virginia Department of Agriculture and Consumer Services is seeking a qualified Manufactured Food Regulatory Program Standards Coordinator with the Food Safety Program. The successful candidate will be responsible for planning, coordinating and executing all activities under the Manufactured Food Regulatory Program Standards (MFRPS) FDA Cooperative Agreement; ensuring the Program’s conformance with all of the MFRPS; performing audits of inspections and compliance activities to ensure uniform and consistent application of all laws, regulations, policies and procedures; supervising staff and coordinating training so that program infrastructure improvements are developed; and preparing budgets and financial reports to ensure resources and spending are within the budget limits of the MFRPS grant. This position requires that the incumbent be able to respond to emergency situations and other possible situations during both traditional and non-traditional hours. This is a restricted position that has been developed as part of a Cooperative Agreement with the Food and Drug Administration and will last until June 30, 2023; however, the cooperative agreement has the potential for continuation. Read more and/or apply...
Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Intentional Adulteration Conducting Vulnerability Assessments (IAVA) – 1 Day
Course Information/Schedule Page

Preventive Controls for Human Foods Course (PCQI) – 3 Day
Course Information/Schedule Page

Preventive Controls for Human Foods Course (PCQI) Blended Course Part 2 – NEW
Course Information/Schedule Page

Foreign Supplier Verification Programs Course (FSVP) – 2 Day
Course Information/Schedule Page

EAS Consulting Group Training

EAS Consulting Group Offers Complimentary Webinar Best Practices for Food Manufacturers, Restaurants and Food Distributors During the COVID-19 Pandemic – Conducted in Spanish

Top Advances in Food Safety Technology
June 4, 2020 at 2:00PM

Virtual Book Tour
Food Safety Lessons for Cannabis-Infused Edibles
May 27, 2020 at 1pm eastern
The Food Safety Doctor LLC
Promoting Public Health and Food Safety through Training and FSMA Awareness

While sheltering in place, The Food Safety Doctor LLC is offering

- ONLINE Preventive Controls for Human Foods (PCQI) Courses
  - July 21 - 23
  - Click here to access the schedule of online PCQI Courses

- ONLINE Foreign Supplier Verification Courses (FSVP-QI) Courses
  - June 23 -24
  - August 11 -12
  - Click here to access the schedule of online FSVP-QI courses

Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news

June 8 - 9, 2020
June 10 - 11, 2020