AFDO STRIVES TO PROTECT PUBLIC HEALTH...

FDA Releases Best Practices for Re-Opening Food Establishments During COVID-19
Late Friday, the U.S. Food and Drug Administration (FDA) issued two documents, a checklist and an infographic, designed to assist retail food establishments that might have been closed or partially closed during the COVID-19 pandemic in preparing to reopen. The two documents are designed to help businesses that prepare food to serve or sell to the public directly, such as restaurants, bakeries, bars and carry-outs, protect employee and public health as they reopen for business.

Please see the link below for further information and tools

Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic

NPR Guest Chef Tom Colicchio Outlines the Future of Restaurants

Chef Tom Colicchio is one of the many restaurateurs wondering what will be left of the industry after the COVID-19 pandemic has run its course.

Colicchio, who serves as head judge on the Bravo series *Top Chef*, laid off more than 400 staff members in the past few months. His five restaurants in New York and Los Angeles have been shuttered since March 14, and the two restaurants he's associated with in Las Vegas have closed as
Unreleased CDC Guide to Reopening Has Valuable Guidance for Food Retail

According to a story released by the Associated Press last week, documents created by the CDC meant to give step-by-step advice to local leaders deciding when and how to reopen public places such as restaurants during the still-raging pandemic was shelved by the Trump administration. The section for restaurants and food service has some valuable guidance for consideration -- you can find this section in pdf form here. The 17-page report titled “Guidance for Implementing the Opening Up America Again Framework,” was researched and written to help faith leaders, business owners, educators and state and local officials as they begin to reopen. Read the complete story here.

AFDO Provides Planning Guidance for Food Establishments Reopening

The Association of Food and Drug Officials is sharing guidance and resources to help food service plan for reopening. This document is not all encompassing but provides some ideas for planning to return to partial and eventually full operation as restrictions are removed. Each operation may need to modify this guidance based on their jurisdiction. It is important to do this preliminary work now so operators can focus on cooking and serving once the doors are open. Check out this guidance here.
COVID-19 Food Safety Materials Available in Additional Languages

Yesterday, the FDA released informational materials for food industry in Spanish, Somali and other languages. This assistance provides food safety best practices for retail food stores, restaurants and food pick-up/delivery services during the COVID-19 pandemic.

- **Spanish resource**: What to Do if You Have COVID-19 Confirmed Positive or Exposed Workers in Your Food Production, Storage, or Distribution Operations Regulated by FDA
- **Spanish resource**: Use of Respirators, Facemasks, and Cloth Face Coverings in the Food and Agriculture Sector During Coronavirus Disease (COVID-19) Pandemic
- **Somali, Af Soomaali resource**: Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic
- **Hmong, Hmoob resource**: Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic

FDA Continues to Combat Fraudulent COVID-19 Medical Products

On May 7, the FDA provided an update on the agency’s efforts to combat the extremely concerning actions by companies and individuals that are exploiting or taking advantage of widespread fear among consumers during the COVID-19 pandemic. In response to scammers on the internet selling unproven medical products, the FDA has taken – and continues to take – a number of steps to find and stop those selling unapproved products that fraudulently claim to mitigate, prevent, treat, diagnose or cure COVID-19. Read the FDA release here.
Establishments Reopening

Just as confusing and quickly as restaurants and food service changed their typical way of doing business just a few weeks ago, it appears some outlets maybe reopening just as quickly without a clear plan. This document is meant to provide guidance to jurisdictions proceeding with gradual reopening of the retail food industry. This is not all-encompassing but provides some ideas on how to gradually remove restrictions. Please note, each jurisdiction may need to modify based on its individual needs. AFDO will continue to monitor the industry’s progress and update resources. Read this document here.

Today's Webinar: The Authentic Workplace - How to Bring The Best You to Work

In the age of social media and digital politics, almost every message has various distortions contorting the true intention of the original message. Anyone can throw on a filter today or change a message’s context in a matter of seconds (fake news). Unfortunately, the workplace is also falling prey to digital disruption, changing workplace relationships even though non-digital connections are the foundation of any successful organization. But with technology fragmenting human elements at work, how can
challenges and how this trait is more than 'being yourself'. In addition, he will show tangible ways of how people can leverage their incredible empathetic power to transform their workplace. In his research, he discovered three key elements of authenticity and why more than ever, not only organizations, but also individuals need to utilize its effectiveness in order to be successful today. By unlocking its power, anyone can learn to bring the best you to work.

Learning Points

1. How to effectively connect with coworkers so they recognize the true intention behind your message.
2. Tangible ways to leverage authenticity influence team productivity and culture health.
3. Why so many people in the workplace got it wrong when it comes to feedback.

Presenter: Jeff Butler, Multi-generational expert

Register: Today, Monday, May 11, 2020 at 2:00PM - 3:00PM EDT

Also This Week:

The Poison Squad: One Chemist’s Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century

Register Now
In the early 20th century, USDA food chemist Harvey Washington Wiley helped lead a crusade to establish federal safety standards for food, drink, and drugs in the United States. (He received major support from the forerunner of AFDO, then known as the Association of State Food and Dairy Departments.) Both Wiley and state food chemists had for years been dedicated to exposing the fraud and the often toxic nature of the unregulated food supply. Their work led to the passage of the 1906 Food and Drug Act and the Meat Inspection Act. But the back story of that fight - including some truly crazy food products and additives, a cast of dramatic and combative characters, and the first, precedent setting decisions on the government's role in consumer protection, remains surprisingly influential. Indeed, the decisions we make even today about American food safety, can be traced directly to the actions and battles of Wiley and his peers. The story is in many ways for anyone trying to decipher food policy then and now.

*Registration is limited to 1,000 seats

**Presenter: Deborah Blum, Director, Knight Science Journalism Program at MIT and Publisher, Undark Magazine

**Register: Wednesday, May 13, 2020 at 2:00PM - 3:00PM EDT

Register Now

**AFDO Cyclospora Webinar
AFDO Introduction

CDC

- History - Foods frequently involved with illness
- Prevalence
- Surveillance people, clusters, traceback challenges
- Imported vs domestic
- Are there recurring outbreaks from the same sources (if so, what are they?)
- Is there any seasonality?
- What are the causes and risks?
- Prevention, Awareness to public, Diagnosis

FDA

- Brief intro on parasitology testing
- Overview of Bacteriological Analytical Manual
- FDA BAM19B method applied to analysis of food in outbreaks, assignments and targeted investigations
- Capacity building for Cyclospora testing in the US (food and water)
- Laboratory testing, future genotyping, current and future research
- The commodities the FDA BAM19B method is validated for and the process the FDA uses to validate the method for different produce categories

Next steps and wrap up

Presenters:

- Anne, Straily, Centers for Disease Control and Prevention (CDC)
- Alexandre DaSilva, U.S. Food and Drug Administration (FDA)
- Sonia Almeria, D.V.M, PhD., U.S. Food and Drug Administration (FDA)

*Registration is limited to 1,000 seats
Podcast: Partnership for Food Safety Education Helps Consumers See Their Role in Food Safety

A few weeks before the COVID-19 crisis hit, we interviewed Shelley Feist, Executive Director of the Partnership for Food Safety Education about the Partnership’s role in U.S. food safety. She shares how the Partnership brings together stakeholders to meet consumers where they are in educating them. Her 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.

The Partnership for Food Protection’s IT Workgroup Newsletter

The Partnership for Food Protection’s IT Workgroup released the 2nd edition of their quarterly newsletter. In this issue you’ll meet their new project manager, learn about data exchange capabilities,
Cannabis Labs/Food Labs Conference June 2 - 5, 2020

Now a Virtual Conference! In light of the COVID-19’s social distancing protocols and our concern over attendees’ safety, Innovative Publishing Company has converted the originally scheduled 2 day conference, planned in Rockville, MD to a virtual event with the webcast taking place over four days, June 2-5, from 11am to 4pm EST each day. The new format still allows for Q&A between attendees and speakers.

No Registration Fee! Recognizing the current financial strain on the two industries, this event’s registration is now complimentary* to attendees and underwritten by our sponsors. To attend the virtual event, you still need to register in advance but there is no charge.

https://www.eventleaf.com/CannaFoodLabs

AOAC Scientists Approve Official Method of Analysis for Cannabinoids in Hemp

Expert Review Panel approves method during AOAC’s Analytical Methods Week activities

AOAC INTERNATIONAL announced today that a liquid chromatography–diode array detection (LC-DAD) method previously approved as Official Method of Analysis 2018.11 for cannabinoids in Cannabis plant materials, concentrates, and oils, is now approved for hemp.

The new validation and approval will allow laboratories to evaluate hemp for tetrahydrocannabinol (THC) on a dry-weight basis, as described by the U.S. Department of Agriculture’s Interim Final Rule governing the production of hemp under the 2018 Agriculture Improvement Act, known as the Farm Bill.

Official Method of Analysis 2018.11 is a liquid chromatography–diode array detection (LC-DAD) technique with optional mass spectrometric detection of Δ9-tetrahydrocannabinol (THC) and tetrahydrocannabinolic acid (THCA) individually, so their concentrations can be reported either individually or as total THC. Official Method of Analysis 2018.11 is applicable to concentrates, oils, and all plant materials of Cannabis sp., including hemp. Read the full article....

https://mailchi.mp/3bdd6aebcb914/enews-from-afdo-92418-join-us-for-a-webinar-890794?e=[UNIQID]
AFDO is offering a series of FREE webinars and web-based training courses that can be utilized for staff development. AFDO anticipates providing a variety of courses and webinars along with our regular podcasts over the next several weeks. Because we are continuously developing new offerings, please visit this webpage on a regular basis to look for the latest training courses.

In addition, 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.

No CEU's or Certificates of Attendance will be available for these sessions.

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**FDA Continues to Answer COVID-19 Questions & Update Documents**
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 Releases Updated Chapters and Appendixes to the Fish and Fishery Products Hazards and Controls Guidance, Fourth Edition

The US Food and Drug Administration’s Division of Seafood Safety is announcing the availability of specific chapters and appendixes of the “Fish and Fishery Products Hazards and Controls Guidance, Fourth Edition” now dated March 2020. FDA has determined specific chapters and appendixes of the
and EPA Safety Levels in Regulations and Guidance. The Appendix modifications may be reviewed through the “Guidance to Industry: Fish and Fishery Products Hazards and Controls Guidance Fourth Edition – March 2020” section of the guidance document. The updated guidance supports and complements FDA's regulations for the safe and sanitary processing and importing of the fish and fishery products using hazard analysis and critical control point (HACCP) methods. Updates may be accessed through FDA's Seafood website at www.fda.gov/seafood or the Fish and Fishery Products Hazards and Controls Guidance Page.

This guidance represents the Agency’s current thinking on fish and fishery hazards and controls. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. An alternate approach may be used if such approach satisfies the requirements of the applicable statutes and regulations.

Job Opportunities

**MD - Environmental Health Specialist Manager II, Assistant Director**

This position will lead the day-to-day operations of the Environmental Health (EH) program at the Charles County Health Department. This position will recognize and intervene in, as well as execute solutions for, high priority cases and situations. This position will also collaborate with county, State and/or other outside agencies, as needed; oversee all personnel matters, including recruitment, hiring and developmental adjustments; provide guidance to staff members; analyze unusual problems; and, develop the program budget, in consultation with fiscal staff members.

Additionally, this position will be responsible for optimizing IT usage for maximal and quality services to Charles County, as well as for supporting the EH Program Director in the enforcement of COMAR regulations. Furthermore, this position will respond to environmental health emergencies; supervise Environmental Health Specialist Program Supervisors; implement and evaluate programs; and, participate in the development of public awareness to the EH program. Finally, this position will be responsible for the coordination of environmental health interventions with other agencies, such as law enforcement, social work and county planning, along with the coordination of the Emergency Response team, in response to outbreaks.

This position will assume the responsibilities of the EH program's Environmental Health Director, in his/her absence.
Other Training Opportunities

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
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
  - May 12-14
  - June 2 - 4
  - Click here to access the schedule of online PCQI Courses

- ONLINE Foreign Supplier Verification Courses (FSVP-QI) Courses
  - May 19-20
  - June (Date Pending)
  - 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

May 4 - 5, 2020
May 6 - 7, 2020
May 8, 2020