AFDO STRIVES TO PROTECT PUBLIC HEALTH...

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.

**AFDO Provides Phased Guidance For Food 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 re-opening of the retail food industry. This is not all-encompassing but provides some ideas on how to
Are We Losing The Foodborne Illness Fight? The Numbers Say Yes

In analysis released by the CDC on May 1, the incidence of most infections transmitted commonly through food has not declined for many years. The numbers show five of eight pathogens tracked by the CDC, in fact, are on the rise. This analysis compares data from 2016-2018 with numbers for 2019. Incidence of infections caused by Listeria, Salmonella, and Shigella remained unchanged, and those caused by all other pathogens reported to FoodNet increased during 2019. Infections caused by Salmonella serotype Enteritidis, did not decline; however, serotype Typhimurium infections continued to decline.

The release include a call for new strategies that target particular serotypes and more widespread implementation of known prevention measures needed to reduce Salmonella illnesses. Reductions in Salmonella serotype Typhimurium suggest that targeted interventions (e.g., vaccinating chickens and other food animals) might decrease human infections. Isolates are needed to subtype bacteria so that sources of illnesses can be determined.

Read the report here as part of this week’s Morbidity and Mortality Weekly Report from the CDC.

Also released in MMWR Report from CDC May 1

The State of COVID-19 Among Workers in Meat and Poultry Processing Facilities in 19 States
COVID-19 cases among U.S. workers in 115 meat and poultry processing facilities were reported by 19 states. Among approximately 130,000 workers at these facilities, 4,913 cases and 20 deaths occurred. Factors potentially affecting risk for infection include difficulties with workplace physical distancing and hygiene and crowded living and transportation conditions.

Improving physical distancing, hand hygiene, cleaning and disinfection, and medical leave policies, and providing educational materials in languages spoken by workers might help reduce COVID-19 in these settings and help preserve the function of this critical infrastructure industry. Read this report here.

**Today's Webinar: Being Human in the Age of Digital Innovation**

Digital innovation not only changes corporations but also who we are as humans. Technology continues to evolve at an exponential rate, swiftly collapsing industries that took decades to build. As cutting-edge technology seems to update every day, questions arise such as: How will this evolution
In his presentation, Jeff Butler unravels which technological changes to anticipate (such as autonomous vehicles, Blockchain and artificial intelligence) and how their integration impacts the workforce; not only from a business perspective but sociological, psychological, and existential as well. How might this wave of change affect industries—and us as the people that work for them—faster than experts originally anticipated? While inevitable, one of the most important things that people can do now is learn where the tide is coming from… and be prepared for its impact. Jeff’s timely presentation will help guide and navigate webinar attendees through this meteoric challenge called “technology change”!

Learning Points

- Explore what are the impacts of block chain technology on the financial economy
- Learn how technology is unraveling the ways our brains work and what that means for our future
- Discover how artificial intelligence is on course to bring some of the most challenging times in our history
- *Registration is limited to 1,000 seats

Presenters: Jeff Butler, Multi-generational expert

Today, Monday, May 4, 2020 at 2:00PM - 3:00PM EDT

Register Now

Also This Week: Rescheduled Cannabis 101 Webinar
Join us for an exploration and discussion on the history of cannabis, how cannabis works in the body, and the evolution of cannabis as medicine. Attendees will also gain a high level understanding of the cannabis supply chain, available products, quality and safety issues, as well as the challenges in regulating cannabis.

*Registration is limited to 1,000 seats

**Date:** Wednesday, May 6, 2020  
**Time:** 2:00PM - 3:30PM ET  
**Presenter:** Lezli Engelking, Founder, The Cannabis Health and Safety Organization

Register Now

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**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, and read about other food safety tech talk. Visit the PFP website or follow PFP on Twitter for the latest news.

AOAC Scientists Approve Official Method of Analysis for Cannabinoids in Hemp

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....

AFDO Professional Development Series Adds More Offerings
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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**Podcast: Trade Association Supports Produce Industry, Food Safety**

A few weeks before the COVID-19 crisis hit, we interviewed Jennifer McEntire, VP Food Safety & Technology, United Fresh Produce Association about the work of the association and the safety issues
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.

**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.

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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 guidance could be updated with the availability of new science, opposed to withholding the information to publish the entire guidance at once. With that thought in mind, FDA has updated: Appendix 5 - FDA 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.
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.

Apply or Learn More

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 5-7
  - 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](#)
A collection of current food, drug, device, and consumer product regulatory issues and news

April 27 - 28, 2020
April 29 - 30, 2020
May 1, 2020

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