AFDO STRIVES TO PROTECT PUBLIC HEALTH...

AFDO Fall Board Meeting Includes FDA Agenda
Thank you to Barbara Cassens, Director of the Office of Partnerships, and Jeff Farrar with the Office of Food Policy and Response who facilitated the FDA sessions. Among the many participants from the FDA were:

- Mel Plaisier, Associate Commissioner for Regulatory Affairs
- Caitlin Boon, Associate Commissioner for Food Policy and Response
- Judy McMeekin, Deputy Associate Commissioner for Regulatory Affairs
- Doug Stearn, Deputy Director of the Center for Food Safety and Applied Nutrition (CFSAN)
- Erik Mettler, Assistant Commissioner for Partnerships and Policy
- JoAnne Givens and Vinetta Howard-King, Office of Human and Animal Food
- John Verbeten, Acting Deputy Director of ORA’s Office of Enforcement and Import Operations
- Pat Alcock, Office of Training, Education, and Development (OTED)
- Laurie Farmer, Director of the Office of State Cooperative Programs
- Glenda Lewis, Director of Retail Food Protection Staff
- Alan Tart, Deputy Director of the Office of Partnerships
- Jennifer Thomas, Senior Advisor, CFSAN

The agenda included discussions on the recent public meeting outlining a “New Era for Smarter Food Safety.” Four areas of focus were outlined:

- Tech enabled traceability and outbreak response
- Smarter tools and approaches for prevention including use of root cause analysis
- Adapting to new business models and retail modernization
- Creating a food safety culture

AFDO President Ernie Julian shared plans for a Healthy People 2030 meeting to be hosted by AFDO early in 2020. FDA’s Barbara Cassens presented on current funding provided to state and local governments.

Other agenda items included continued discussion of mutual reliance as part of the food safety system, and updates on the following:

- Hiring of staff for the Office of Human and Animal Foods
- FDA and AFDO joint projects
- AFDO Recall Project
- PFAs contamination and exposure
During this meeting, the AFDO Board recognized the contributions of Melinda Plaisier, Associate Commissioner for Regulatory Affairs, with AFDO’s Lifetime Achievement Award. During her 34-year career with FDA, she served in three Associate Commissioner positions and as Regional Director of Food and Drugs. Under her leadership, the integrated food safety system went from concept to implementation. She has been involved in AFDO for more than 20 years including co-chairing the International and Government Relations Committee.
The Center for Foodborne Illness Research and Prevention (CFI) presented its inaugural event "Translating Science into Policy and Practice: What are the food safety priorities?" November 14th in Ohio. AFDO President-elect Mark Sestak attended to represent the organization. He is pictured here with Pat Buck on the left, cofounder of the Center for Foodborne Illness (now the Center for Foodborne Illness Research and Prevention at The Ohio State University) and Dr. Barbara Kowalcyk, Director of the Center.

How Yum! Brands Piloted Social Media Use to Aid with Illness Outbreak Prediction

In this week’ AFDO podcast, Dan Tew, Sr. Manager Food Safety and Regulatory Affairs for the Yum! Brands, shares an exciting pilot Yum! Brands has used to help locations stay ahead of illness outbreaks that could impact employee attendance as well as the spread of the illnesses. 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
Third Edition of the **CIFOR Guidelines** are now available for public comment

We are happy to announce that the Third Edition of the **CIFOR Guidelines** are now available for public comment on the CIFOR website! The draft documents can be accessed on the homepage (as a slider and in the news section) and on the Guidelines webpage. The public commenting period will be open* from **November 11, 2019 through Sunday, Dec. 1, 2019 at 11:59PM**.

New Reference Guide Outlines Government Food Safety Efforts


The Food Safety Programs Reference Guide is a snapshot of current governmental efforts that detect, investigate, control or prevent foodborne illness in the United States. Topics range from data sharing networks to regulatory program standards and collaboration efforts.

The guide is a compilation of programs, complete with the goal and purpose of each. It will help public health agencies align activities, conduct collaborative projects, implement common strategies, and avoid costly duplication of efforts.
Norovirus: Just-In Time Refresher for Retail Food Industry and Regulators - Recording Available

Winter is coming, and that means norovirus associated with retail food establishments.

This webinar will include the following:

101 about norovirus and why it is often associated with retail food establishment outbreaks; Prevention strategies for norovirus; and Best practices in norovirus investigation.

Presenters include:

- Dr. Laura Brown, Centers for Disease Control and Prevention - View Slides
- Dr. Aron Hall, Centers for Disease Control and Prevention - View Slides
- DJ Irving, Tennessee Department of Health - View Slides
- Dr. Ernest M. Julian, Rhode Island Department of Health - View Slides

Webinar Announcement: "Foodborne Viruses: Detection, Risk Assessment, and Control Options in Food Processing"

Date: Tuesday, November 12, 2019
Time: 9:00 am CT
This FREE one-hour IAFP webinar will present the current science on epidemiology, public health burden and risk assessment for viruses in food processing environments.

Speakers:

- Elissavet Gkogka, Arla Foods, Denmark
- Fabienne Hamon, bioMérieux, France
- Sophie Zuber, Nestlé Research Center, Switzerland

National Environmental Assessment Reporting System (NEARS) Funding Opportunity

The National Environmental Health Association (NEHA), with support from the Centers for Disease Control and Prevention (CDC), is offering a new funding opportunity to support state, tribal, local or territorial governmental food safety agencies not yet participating in NEARS. The purpose of the grant is to expand participation in NEARS, which is a surveillance system that captures environmental assessment data from foodborne illness outbreak investigations to improve your food safety program. Deadline to submit is November 22, 2019. Click here for additional details and to access the Request for Proposal.

NEW! HACCP/AQUACULTURE Training Course:

A new Seafood HACCP Alliance/AFDO training course for aquaculture product safety is nearing completion with expectations for introduction in Train-the-Trainer sessions beginning in 2020.

This course and accompanying training materials will complement the current series of SHA training materials (https://www.flseagrant.org/seafood/haccp/) that are used in conjunction with the FDA Hazards Guidance for all seafood products (new 2019 edition pending/see update below). The new course includes a HACCP Aquaculture training Supplement (Fig 1.), supporting slide
compliance, and the contents will be useful for all related audiences in production through retail operations and respective regulation. Currently, following adoption in the SHA/AFDO Training Protocol, the HACCP/Aquaculture course can be offered through different approaches. The primary approach is a stand-alone, aquaculture product specific course to support basic HACCP training and experience. All participants will receive a Letter of Recognition for course completion. If participants have completed prior seafood HACCP courses approved by SHA/AFDO, (i.e., Basic classroom course or Segment one internet course) they can receive an AFDO recorded Certificate for Course Completion. In response, additional parallel training programs are in preparation by partnering programs intended for farming operations. Together, these aquaculture training programs will address the prevailing food safety problems including use of antibiotics and potential environmental contaminants, and recommended controls pertinent to HACCP compliance. The progressive course development included a series of pilot sessions for both domestic and international audiences (Portsmouth, NH-June 21; Annapolis, MD-Sep 25; and Chennai, India- Oct 21/Fig2.). Read more...

Get Ahead of BAC This Holiday Season!
Seniors and children under age 7 are at greatest risk of being affected by foodborne illness. So it's very important to bring awareness to safe food handling as the holiday party season approaches.

_The Story of Your Dinner_ campaign makes sharing food safety content easy and fun! And the _BAC Fighter Sweepstakes_ is an easy way for you to receive a big "Thank You" for sharing.

It's time to start thinking about AFDO
Do you know of someone that deserves recognition? AFDO's awards are presented annually at the Annual Educational Conference during the Wiley Award banquet. The awards are administered by the Awards Committee Chair, with subcommittees for the Wiley and Associate Member that are chaired by the immediate past recipient.

Here’s a list of each AFDO Award:

- Achievement
- Industry Associate Member
  - Elliot O. Grosvenor
- Scholarship

New Public Health Reports: Public Health Laboratory Edition

Read the recently published public health laboratory edition of Public Health Reports, Advancing the Public Health Laboratory System Through Outreach and Partnerships. This collection of articles was primarily authored by APHL members, staff and federal partners, and covers a range of topics, including laboratory systems and training, global twinning initiatives, the LRN and infectious diseases, PulseNet and food safety, and newborn screening.

Just published!
FDA News

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

The U.S. Food and Drug Administration’s (FDA's) National Retail Food Team today released additional posters that will highlight retail date marking for ready-to-eat, time/temperature control for safety food and adequate cooking temperatures for turkey and ground beef. These posters are two-sided, with English on one side and a variety of other languages, including Spanish, Russian, Simplified Chinese, Traditional Chinese, Korean, Hindi, and Vietnamese on the other side. These posters are currently available free of charge on the FDA Educational Materials for Retail Food Employees website and can be downloaded and printed.

This message is a follow up to an announcement made earlier this year of the availability of the English language version of the posters.

These posters were created as part of the FDA's efforts to enhance food safety
Retail Food Safety Initiative

FDA Releases 2019 Edition of Voluntary National Retail Food Regulatory Program Standards

The U.S. Food and Drug Administration has issued the 2019 edition of the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards), which define the key elements of an effective retail food regulatory program for state, local, tribal, and territorial food regulatory jurisdictions.

The Retail Program Standards provide recommendations for designing and managing retail food regulatory programs and help regulatory jurisdictions (or other responsible organizations) facilitate more effective inspections, implement foodborne illness prevention strategies, and identify program areas in need of improvement.

Please see below for further information,


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

Dietary Supplements and FSMA Compliance – Fallacy or Fact?
December 4, 2019
Tips to Streamlining the Drug Master File Process
December 13, 2019
Promoting Public Health and Food Safety through Training and FSMA Awareness

FSPCA Intentional Adulteration Vulnerability Assessments Qualified Individual (IAVA-QI) Training

1. January 29, 2020: Tampa, Florida
2. February 5, 2020: Grand Rapids, Michigan
3. February 26, 2020: San Juan (Dorado) Puerto Rico
4. March 17, 2020: Singapore, Singapore
5. April 1, 2020: New Orleans Louisiana

Register here

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Laws and Regulations Committee Updates

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

November 8 - 11, 2019
November 13 - 14, 2019

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