AFDO STRIVES TO PROTECT PUBLIC HEALTH...

AFDO Training Programs Enhances Effectiveness and Accessibility
These are not your mother's training programs. Learning with AFDO is better than ever. AFDO's Randy Young shares how innovation continues to improve training that serves the more than 40,000 regulators nationwide. Randy is AFDO's Instructional Designer. He has been instrumental in continuing the improvements in ADFO's training partnerships. Randy shares what members should know about AFDO training and its future. Find both audio and video podcast.

Recording Available: Hepatitis A: Update on Recent Outbreak Trends and Best Practices for Food Regulators and Retail Food Industry

AFDO recently held a webinar on the topic of Hepatitis A featuring the following speakers:

- Monique A. Foster, MD, MPH, Medical Epidemiologist, Division of Viral Hepatitis, Centers for Disease Control and Prevention
- Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development
Dr. Laura Brown, Centers for Disease Control and Prevention
Ernest Julian, AFDO President, Rhode Island Department of Health

The webinar and slides are now available from this webinar.

View Webinar

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**Horizontal Approaches to Food Standards of Identity Modernization Discussed at FDA Public Meeting**

FDA held a public meeting Friday 9/27/19 in Rockville, MD to give interested persons an opportunity to discuss FDA's effort to modernize food standards of identity (SOI) and provide information about changes that could be made to existing SOI, particularly changes that could be made across categories of standardized foods (i.e., horizontal changes), to provide flexibility for the development of healthier foods. FDA was also interested in discussing horizontal changes that would better facilitate industry innovation.

The meeting broke into 3 breakout sessions where participants could focus on nutrition, innovation, and consumer expectations regarding standardized foods. AFDO Senior Advisor Joseph Corby attended the meeting.

See FDA/CFSAN Director Dr. Susan Mayne opening remarks here. Read more....
It's time to starting thinking about AFDO Awards...

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

MCAFDO Save the Date

Save the Date for the 2020 MCAFDO Conference!

When: February 25-26, 2019
When: Embassy Suites Northwest Arkansas, Rogers AR
Call for Nominations - FMI Food Safety Innovation Award

The FMI Food Safety Innovation Award presented annually in conjunction with the International Food Protection Training Institute (IFPTI) to a company or organization for demonstrating a commitment to the advancement of food protection through performance, practice, creation, sustainment, or leadership.

Download Nomination Form

Advanced Molecular Detection (AMD) Academy

When: January 27–30, 2020 and April 20–23, 2020
Where: Centers for Disease Control and Prevention Roybal Campus in Atlanta, GA

Description: This course will provide bioinformatics training to public health laboratorians with a microbiology background who are currently generating and analyzing next generation sequencing data and have experience performing basic bioinformatic analysis. This training will provide background and theory on next generation sequencing as well as fundamental analytical approaches. In addition to the theory, this course will give hands-on experience with some of the common analysis tools.

This is a collaboration between Association of Public Health Laboratories (APHL) and Centers for Disease Control and Prevention (CDC) Office of Advanced Molecular Detection.
Joint Institute for Food safety and Applied Nutrition (JIFSAN) Global Water and Food Safety Summit

When: November 19-21, 2019
Where: The Hotel at the University of Maryland 7777 Baltimore Ave College Park, MD

Theme: The Power of Genomics-Based Water Surveillance: The Fusion of Food Safety, Water Sampling, and Whole Genome Sequencing Provides Insights into Global Pathogen Detection and Spread
More information go to: https://jifsan.umd.edu/events/water-safety.

Global Handwashing Day!

The Partnership for Food Safety Education invites all health educators to a celebration on Global Handwashing Day! Join us as we promote handwashing outreach with First We Wash Our Hands, Tuesday, October 15, at 2 p.m. EST. The CDC will announce its new handwashing campaign, and we will hear about new research on consumer behavior.

These presenters are lined up for the live, interactive webinar:
US Department of Agriculture

Dr. David Berendes
Epidemiologist
Centers for Disease Control and Prevention

Glenda Hyde
Oregon State University

Students from Bruce Monroe Elementary school
Washington DC

To register and find out more information visit www.fightbac.org/events

Plan at watch party at your office and promote the event!

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**AFDO Retail Webinar Series**

**Food Service Risk-Factor Violation Trends**

Date: Friday, October 25, 2019
Time: 2:00PM - 3:00PM ET

Wonder what’s happening with risk factor violations across the country? EcoSure Health Department Intelligence has collected public health department inspection data for more than 1.75 million facilities encompassing 2300 or 82% of the total jurisdictions in the US and Canada and analyzed the data. Learn about what we can do to improve food service safety and then use your inspection data to see if your jurisdiction is similar.

Presenter:

- Mandy Sedlak, REHS, Food Safety and Public Health Manager, Ecosure

**Norovirus: Just-In Time Refresher for Retail Food Industry and Regulatory**
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
- Dr. Aron Hall, Centers for Disease Control and Prevention
- DJ Irving, Tennessee Department of Health

FDA News

FDA Makes Available List of Records Required Under FSVP

The Foreign Supplier Verification Programs (FSVP) final rule, established through the FDA Food Safety Modernization Act (FSMA), requires importers to verify that the food they are importing into the United States has been produced in a manner that meets applicable U.S. food safety standards.

To do this, importers are required to develop, implement, and maintain a
During an FSVP inspection, the FDA investigator will review the importer’s records to determine their compliance with the FSVP regulation. To help importers determine the FSVP records they should develop and maintain, the FDA has made available a list of records required by the FSVP regulation.

When utilizing the list importers should note that not every record on the list will be applicable to them, so they will need to determine whether they are subject to an exemption, standard FSVP requirements, or modified FSVP requirements.

FSVP compliance dates differ according to a number of factors including the size of the foreign supplier; the nature of the importer; and whether the foreign supplier is required to meet the requirements of the Preventive Controls for Human Food, the Preventive Controls for Animal Food, or the Produce Safety regulations. For more information on FSVP compliance dates visit the FSMA Compliance Dates webpage.

For More Information

- FSMA Final Rule on Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals
- What Do Importers Need to Know About FSVP: A Conversation with Sharon Mayl
- Compliance Dates for FSMA FSVP rule
- Am I Subject to FSVP?

2019 Manufactured Food Regulatory Program Standards Now Available

The Manufactured Food Regulatory Program Standards (MFRPS) have been updated! The Manufactured Food Regulatory Program Alliance (MFRPA) which consists of state programs enrolled in the program standards, evaluated the existing standards, identified proposed changes, and recommended specific modifications to FDA for consideration. FDA accepted the recommended changes and recently published the new standards, which became effective on September 30, 2019. Access a copy of the 2019 MFRPS
Job Opportunities

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

November 12, 2019
Long Island, NY
Dairy Processing 101 Seminar at 2019 Process Expo  
October 7-8, 2019, Chicago, IL

Dietary Supplement Labeling Compliance Review Seminar  
November 12-13 2019, Irvine, CA

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  
October 7, 2019  
October 8 - 9, 2019  
October 10 - 11, 2019