Got a Task Force?

We recently sat down with Iowa's Jennifer Pierquet (now a member of the AFDO staff) and Jennifer Bonsky, MFRPS Coordinator and RRT Specialist Food and Dairy Division for the state of Michigan, to talk about the value of task forces. They share their tips for making them most effective before you need them as well the value of getting everyone on board. This week's podcast and videocast can be found in AFDO's podcast channel. Visit this spot for resources you can listen to anywhere, anytime.

Rare FDA Warning Letters Issued to Tattoo
In mid-September, three warnings letters were issued by the Center for Food Safety and Applied Nutrition to three color ink manufacturers for a variety of violations but all included microbial content in the inks. Warning letters related to tattoo ink have historically been very rare. For more information please review the FDA warning letters for the three firms below:

Dynamic Color Inc

Intenze Product Inc. Warning Letter

Color Art, Inc. DBA Solid Ink Warning Letter

In addition, the AFDO Body Art Committee is having a call to discuss these letters on Tuesday, October 8th at 4pm EST. All interested parties are welcome to attend.

The call in information is:

Date: October 8, 2019

Time: 1pm PST/2pm MST/3pm CST/4pm EST

Phone Number: 1 669 900 6833

Meeting ID: 445 749 7694

Join Zoom Meeting: https://zoom.us/j/4457497694

One tap mobile: +16699006833,,4457497694#

For international’s callers: Find your local number: https://zoom.us/u/aAVm5TMJ

Please contact Laurel Arrigona (larrigona@ceuticallabs.com) or KC (kcestevenson@ceuticallabs.com) if you have any questions or concerns.


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
the immediate past recipient.

Here’s a list of each AFDO Award:

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

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

AFDO Participated in The Denver Marijuana Management Symposium

AFDO exhibited at The Denver Marijuana Management Symposium in Denver, Colorado, October 1-3, 2019
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:

Dr. Mindy Brashears  
Deputy Under Secretary for Food Safety  
US Department of Agriculture

Dr. David Berendes
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!

SLTT Nomination to the Mitigation Framework Leadership Group

We are looking for SLTT members who can provide the MitFLG and the Implementation Team with *diverse and representative viewpoints*. We currently have four state-level members/nominees and two county-level members/nominees, so we are especially looking for Tribal and territorial as well as minority/vulnerable population representation. Nominees should be passionate and involved people looking to promote their own key projects - stakeholders that you or your agency frequently hear from may be good candidates. Please note that nominees must be able to devote 8-10 hours per month to Implementation Team activities. If you are having trouble identifying the appropriate candidate, I can provide support.

Some opportunities we have identified based upon the recommendations of the NMIS are below:

- Tribal (*DOI*, considering your engagement with Tribes we see this as an excellent opportunity)
- Territorial (*USDA or GSA* – you may have connections in Puerto Rico)
- Vulnerable Communities – minority or underrepresented communities (*HUD*, many programs have a specific focus on vulnerable populations)
- Grants Management – learning how states manage grants and how we could improve accessibility to funds or simplify the process (*USDA or GSA*)
The AMC Toolbox is Complete!! – Free Food Safety Resources

The Maricopa County Environmental Services Department is excited to announce the completion of its Active Managerial Control (AMC) Toolbox. This toolbox is a web based library of videos, posters, guidance documents, and other resources available for all food service operators to take advantage of. The materials are offered in English, Spanish, and Chinese and are focused on the 10 most frequently occurring violations. To access the AMC Toolbox, please visit our ESD website. Click on the Active Managerial Control tab to access all of these great resources.

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

Date: November 8, 2019
Time: 2:00PM ET

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

Register

FDA News

Outbreak Investigation of Cyclospora Illnesses Linked to Imported Fresh Basil, July 2019
August 16, 2019

The U.S. Food and Drug Administration (FDA), along with the Centers for Disease Control and Prevention (CDC), and state and local partners, are investigating a multistate outbreak of Cyclospora illnesses linked to fresh basil exported by Siga Logistics de RL de CV located in Morelos, Mexico.

Siga Logistics de RL de CV recalled potentially affected basil on July 24, 2019.

At this time, the recommendations remain the same. As this outbreak investigation continues, the FDA will update this advisory as more information becomes available.

**Recommendations**

**For Consumers:**

Consumers should not to buy, eat, or serve any fresh basil exported by Siga Logistics de RL de CV located in Morelos, Mexico.

Do not consume or serve uncooked items like pesto or salad, that may include fresh basil from Mexico, unless you are certain that the fresh basil was not exported by Siga Logistics de RL de CV.

However, if consumers cannot determine if the basil is from this company, they should avoid basil from Mexico. If they do not know what country the basil is from, they should avoid it.

**For Restaurants, Retailers, Distributors, Importers and Suppliers:**

The FDA strongly advises importers, suppliers, and distributors, as well as restaurants, retailers, and other food service providers to not sell, serve or distribute fresh basil exported by Siga Logistics de RL de CV located in Morelos, Mexico. If you are uncertain of the source, do not sell, serve or distribute the fresh imported basil.
FDA Releases New Chapter of PC Human Food Draft Guidance on Developing A Recall Plan

The U.S. Food and Drug Administration (FDA) is announcing the availability of draft guidance that explains how food facilities subject to the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (CGMP & PC Human Food) rule can establish and implement a written recall plan.

This is Chapter 14 of the draft guidance, entitled “Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Food,” designed to help food facilities comply with the PC Human Food rule, mandated by the FDA Food Safety Modernization Act. The rule specifies that food facilities must establish a written recall plan for food that requires a preventive control that includes plans for:

- Notifying consignees of the food being recalled, including how to return or dispose of the affected food
- Notifying the public about any hazards presented by the food
- Conducting effectiveness checks to verify that the recall is carried out
- Appropriately disposing of recalled food in a way that does not present a safety concern.

The draft guidance provides recommendations that industry may choose to use when developing their recall plans. It also includes resources that the FDA has previously made available to assist with recalls which may help with the preparation of these plans.

For More Information

- FSMA Final Rule for Preventive Controls for Human Food
Release of 2017 Annual Report on the Sources of Foodborne Illness by the Interagency Food Safety Analytics Collaboration

In an ongoing effort to understand sources of foodborne illness in the United States, the Interagency Food Safety Analytics Collaboration (IFSAC) collects and analyzes outbreak data to produce an annual report with estimates of foods responsible for foodborne illnesses caused by pathogens. The report estimates the degree to which four pathogens - *Salmonella*, *E. coli* O157, *Listeria monocytogenes*, and *Campylobacter* – and specific foods and food categories are responsible for foodborne illnesses. The Centers for Disease Control and Prevention (CDC) estimates that, together, these four pathogens cause 1.9 million foodborne illnesses in the U.S. each year. The newest report, entitled “Foodborne illness source attribution estimates for 2017 for *Salmonella*, *Escherichia coli* O157, *Listeria monocytogenes*, and *Campylobacter* using multi-year outbreak surveillance data, United States” can be found on the IFSAC website.

The updated estimates, combined with other data, may help shape agency priorities and inform the creation of targeted interventions that can help to reduce foodborne illnesses caused by these pathogens. As more data become available and methods evolve, attribution estimates may improve. These estimates are intended to inform and engage stakeholders and to improve federal agencies’ abilities to assess whether prevention measures are working.

Three federal agencies—the CDC, the U.S. Food and Drug Administration (FDA), and the U.S. Department of Agriculture’s Food Safety and Inspection Service (USDA-FSIS)— created IFSAC in 2011 to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food
IFSAC@fda.hhs.gov.

New post on Alliance for a Stronger FDA

Continuing Resolution signed, FDA until November 21, 2019, for more information: https://strengthenfda.org/2019/09/30/advocacy-at-a-glance-373/

FDA Launches the FDA-TRACK: Food Safety Dashboard to Track FSMA Progress

The U.S. Food and Drug Administration (FDA) has established a Food Safety Dashboard designed to track the impact of the seven foundational rules of the FDA Food Safety Modernization Act (FSMA), measure their progress, and help us continue to refine our implementation. The dashboard is available as part of the FDA-TRACK program, the FDA's agency-wide performance management system.


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
Food Defense - Untangling the Challenges and Strengthening Opportunities
September 12, 2019 at 1:00PM ET
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
September 30 - October 1, 2019
October 3 - 4, 2019