NSF International celebrates 75 years of protecting and improving human health
It was more than a birthday party. There was a celebration last Friday in Michigan to honor the organization founded in 1944 as part of the University of Michigan’s School of Public Health. NSF International has evolved from a small foundation focused on standardizing sanitation and food safety requirements to a global not-for-profit organization committed to protecting human health and safety worldwide. Many AFDO partners helped commemorate the occasion including Dr. David Dyjack of NEHA, Shelley Feist with the Partnership for Food Safety Education, JoAnn Given with FDA, Jerry Wojtala from IFPTI and Steve Mandernach from AFDO as well as representatives from Health Canada and the Michigan Department of Agriculture. U.S. Senator Debbie Stabenow and U.S. Representative Debbie Dingell were also on hand. Stan Hazen, Sr. Director, Science and Regulatory Affairs at NSF International has been long time supporter of AFDO.

Over the years, NSF International has worked alongside government agencies, academic institutions, and public and private organizations to address the world’s most important public health issues.

Today, NSF International employs more than 2,800 professionals worldwide – including engineers, microbiologists, toxicologists, chemists, public health experts and certification specialists. They facilitate the development of public health standards, and test, audit and certify products for the food, water, health sciences and consumer goods industries to minimize adverse health effects and protect the environment. NSF has produced a video about it's 75 year history. It can be found here (http://www.nsf.org/newsroom/video-nsf-international-through-the-decades)
Food Safety is Job One at McDonald's Corporation

September is National Food Safety Education Month. Many AFDO members are educating consumers to be their own food safety superheroes. At AFDO, we continue our series of discussions about food safety innovation with Dionne Crawford, Manager of U.S. Food Safety for McDonald's Corporation. Check out our AFDO food safety superheroes podcasts here. Learn more about McDonald's commitment to food safety.

Looking for information to share? Check out these resources from the Partnership for Food Safety Education and the CDC.

Virginia Hepatitis A Pandora Radio Campaign
A Success Story of Interagency Collaboration

The Virginia Department of Health (VDH) Foodborne Disease Epidemiology Team (FDET), in coordination with the Virginia Rapid Response Team (RRT) and Virginia Food Protection Task Force, partnered with Pandora Radio to develop a hepatitis A Pandora Radio Campaign that was broadcast in June of
when subscribers used or listened to Pandora Radio. The campaign had over 1 million impressions, or ad views, during the month. Concurrently, VDH recorded an increase of 198.6% unique views of the public facing VDH hepatitis A virus (HAV) landing page during the Pandora Radio Campaign. Overall, the hepatitis A Pandora Radio Campaign was a great success in highlighting interagency collaboration and increasing public awareness about HAV by providing education about how it is spread, signs and symptoms of infection, and how to reduce the transmission to the general public. Read more...

Register for Retail Food Training Now

FDA’s Office of Regulatory Affairs’ Office of Training Education and Development (OTED) provides free training to state, local and tribal regulatory partners. Visit the AFDO Website for more information.

EH and Foodborne Outbreaks - InForm

The Integrated Foodborne Outbreak Response and Management (InFORM) conference --

Your work is valuable! Your work in foodborne outbreak response is valuable, and your experiences, programs, and lessons learned can be of great benefit to fellow public health officials.

Showcase your work in foodborne outbreaks! Please consider sharing your work and experiences by presenting at the Integrated Foodborne Outbreak Response and Management (InFORM) conference. The Call for Abstracts is still open! But the deadline is approaching soon – submissions are due September 15th.

It’s a great location! Westin Atlanta Peachtree Plaza Hotel March 9–12, 2020

Funding awards will be available! APHL will be offering a limited number of Public Health (Lab/Epi) and Environmental Health Funding Awards. Please complete the funding award application no later than October 31st, 2019.
Enhance your job skills! Network with other public health officials doing similar work. Like CDC, FDA, local, county and state professionals. Learn about cross-cutting outbreaks and coordination, outbreak communication, food or environment sampling and testing. Brainstorm with others on foodborne outbreak challenges and solutions!

Tell me more! Held every two years, InFORM brings together the network of public health officials involved with foodborne and enteric disease outbreak response. This includes federal, state and local public health environmental health specialists, epidemiologists, laboratorians and health communicators.

The full Call for Abstracts and information flyer can be found here: https://www.aphl.org/conferences/InformConf/Documents/InFORM-2020-Call-for-Abstracts.pdf

Accepting Application for Special Training Funding

An additional funding opportunity is available for State, local, tribal, and territorial jurisdictions in need of funding for six recently scheduled 2019 FDA Retail courses. Interested applicants should download and complete a single registration form (https://orautest.fda.gov/stc/ORA/OTEDRetailFoodRegistrationForm.xlsx) for requests to attend these courses and email it to FDA (ORA-OTEDRetail@fda.hhs.gov) by September 6. Once registration is complete, eligible jurisdictions may then apply for up to $3,000* in travel assistance through AFDO by September 11, 2019.

View flyer

AFDO Retail Webinar Series

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

Date: Friday, September 27, 2019
Time: 2:00PM - 3:30PM ET
Presenters include:

- 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

**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
Use CIFOR Tools to Improve Foodborne Outbreak Response

Foodborne illness is nearly always preventable, yet according to estimates from the Centers for Disease Control and Prevention (CDC), one in six Americans gets sick from contaminated food or beverages every year, and 3,000 die.

To facilitate effective foodborne outbreak response across the country, local, state, and federal officials came together about 20 years ago to find ways to increase nationwide collaboration.

These initial conversations led to the development of the Council to Improve Foodborne Outbreak Response (CIFOR) in 2006.

RFA for NACCHO's Retail Program Standards Mentorship Program

The National Association of County and City Health Officials (NACCHO) invites all state, local, tribal, and territorial retail food regulatory programs to submit applications to participate in a mentorship program with their peers to learn, share experiences, and acquire tools and resources related to the FDA's Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards). Applications to become a mentor and/or mentee are due by Oct. 15, 2019 at 8:00 PM ET. Learn more and apply.
Protect Kids: Share with a Parent!

*Campylobacter* and *Salmonella* are the most common bacteria that cause food poisoning. Recent *E. coli* outbreaks have been linked to raw flour.

These new *The Story of Your Dinner* graphics contain simple visuals to help consumers handle food safely at home and reduce the risk of foodborne illness for young children. You can use this social media calendar with text along with these images.

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Webinar Announcement: The Secrets to a Killer Presentation

The AFDO Professional Development Committee is sharing a LEADERSHIP IQ (A Mark Murphy Company) webinar on how to improve your presentation skills.

When you have to make a presentation, don’t you wish you could morph into a presenter like Steve Jobs for the hour? Think of how great that would be. Your audience leaning forward to experience what you have to say, all because YOU can connect with that audience on emotional and intellectual levels that keep them riveted to your message.

Leadership IQ has compiled the latest presentation skills from neurologists, visual designers, speech writers, and psychologists and packed them into a 60-minute, interactive presentation that will get you up to speed with the best presenters in the business.

**This 60-minute webinar called “The Secrets of Killer Presentations” will show you:**

- How to ask key questions that keep your audience awake, feeling like your message was designed for them, and too engaged to start checking their email.
- How to use a specific storytelling technique proven to entice your audience in the first 30 seconds
- How to make PowerPoint jump off the screen (and not look like PowerPoint)
How CEOs of Apple, Google and Starbucks deliver killer presentations in just one sentence

How to create a presentation roadmap that keeps you on track and your audience engaged

New presentation technologies that are easier and more versatile than PowerPoint

Three visual designs that need to be in your next presentation

How to speak effectively to the 4 distinct personality types you’ll find in every audience

How to develop “stage charisma” whether your audience is big, small or even online

New online technologies that radically improve attentiveness during webinars and teleconferences

Two critical changes you must make to adapt your live presentation for an online audience

How Analogies, Pain, Stories and Facts help you connect to your audience on an emotional level and create the “wow” factor you need to drive your message home

September 16, 2019

FDA News

FY 2017 Pesticide Analysis Demonstrates Consistent Trends

The U.S. Food and Drug Administration (FDA) today issued its annual Pesticide Residue Monitoring Program report for FY 2017. The agency tested for 761 pesticides and industrial chemicals across 6,504 total samples and the majority of samples were below the tolerance levels set by the U.S. Environmental Protection Agency (EPA). These results are consistent with previous years’
Pesticides combat pests that may negatively affect crop yield. Certain trace amounts of pesticides, or pesticide chemical residues, may remain in or on some foods. The role of the FDA is to ensure that pesticide chemical residues in or on foods comply with the limits (tolerances) the EPA establishes based on the applicable federal safety standard. Samples are violative if they have pesticide chemical residues above the EPA tolerance or pesticide chemical residues for which the EPA has not established a tolerance or a tolerance exemption for the specific pesticide/commodity combination.

For the pesticides that were tested for in FY 2017, 96.2% of the 1,799 domestic and 89.6% of the 4,270 imported human food samples were in compliance with federal pesticide residue standards. No pesticide residues were found in 52.5% of domestic and 50.0% of imported human food samples analyzed.

Please access the link below for further information,

FDA Issuing Warning Letters for Preventive Controls and FSVP Violations

It’s evident that the U.S. Food and Drug Administration (FDA) is beginning to switch from the education phase to the enforcement phase when it comes to the Food Safety Modernization Act (FSMA). In 2018, FDA more actively cited violations of FSMA regulations during facility inspections, with failure to develop an FSVP being the most frequently cited violation that year.

Now in 2019, we see FDA issuing the first warning letters related to FSMA violations. Read more here: https://www.registrarcorp.com/fda-issuing-warning-letters-for-preventive-controls-and-fsvp-violations/

Job Opportunities

Solution Services Lead - Testo
Testo products and solutions in the Retail, Hospitality, and Pharma markets. The ideal candidate will have experience working with, Hospitality Operations at both the Corporate and Franchisee Levels; Retail Operations in Supermarkets and Convenience Stores and have a familiarity of the Pharmaceutical industries. Read more and/or apply...

**Epidemiologist 10-12 (7901-19-FDD-021) - Michigan**

The Michigan Department of Agriculture and Rural Development (MDARD) is currently recruiting for a permanent, full-time Epidemiologist 10-12 position within the Food and Dairy Division. This position is located in Lansing and is open to all applicants. Interested applicants must apply through NEOGOV. Read more and/or apply....

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**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  
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 9 - 10, 2019  
September 12 - 13, 2019