AFDO STRIVES TO PROTECT PUBLIC HEALTH...

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Food Safety Innovation with the Minnesota Department of Agriculture
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 Valerie Gamble, Produce Safety Program Manager in the Food and Feed Safety Division at the Minnesota Department of Agriculture. Her team’s work has built a program that has given a voice to the produce producers in Minnesota while shaping a paradigm where responsiveness is key. Check out our AFDO food safety superheroes podcasts here.

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

Protect Against Hepatitis A in Food Establishments with These Resources

Individuals infected with hepatitis A who work in food establishments can spread it to customers and other employees. Although foodborne outbreaks of hepatitis A are uncommon, they can require intensive and costly public health
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 2019. We developed three media images and a 30-second script which the Pandora Creative Team recorded. The recording and images were displayed 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...
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 Givens 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
New Report on Foodborne Disease Outbreaks

In 2017, 841 foodborne disease outbreaks were reported to CDC, according to a recently released annual summary from the Foodborne Disease Outbreak Surveillance System. The data come from reports submitted by state, local, and territorial public health agencies to the National Outbreak Reporting System (NORS), a platform for reporting enteric (gut) disease outbreaks due to food, water, animals and their environments, and from person-to-person transmission. Read more....

New Report Details a 2017 E. coli Outbreak Linked to Soy Nut Butter


Investigators identified soy nut butter as the source of the outbreak, which led to a recall of more than 1.2 million pounds of products. Quick work by public health led to product recalls and consumer advisories within two weeks of initiating the investigation, which likely prevented additional illnesses. Read more...

Environmental Health Travel Scholarships
Environmental Health Travel Scholarships Available– INFORM Conference

The 2019 Integrated Foodborne Outbreak Response and Management (InFORM) Conference will take place March 9-12, 2020, in Atlanta, GA. This meeting will bring together laboratorians, epidemiologists, and environmental health specialists involved with foodborne and enteric disease outbreak response. Learn more about the meeting and available travel scholarships for local, state, tribal or federal agencies or departments. Travel scholarship applications are due by COB October 31.

More Information

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:
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

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.
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
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 26, 2019

FDA News

FDA Stakeholder Conference Call to Discuss the Draft Retail Flexible Funding Model (RFFM), September 24, 2019, 2:00 – 3:00 pm EDT

The U.S. Food and Drug Administration’s (FDA’s) Office of Regulatory Affairs (ORA) will host a Stakeholder Conference Call on September 24, 2019, 2:00 – 3:00 pm EDT, to present the concept and design of the draft Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) Flexible Funding Model (FFM), share feedback previously received from stakeholders and trends identified, and solicit additional feedback. Read more....

FDA Announces Public Meeting to Discuss the New Era of Smarter Food Safety

The U.S. Food and Drug Administration (FDA) today announced that it will hold a public meeting on October 21, 2019, to hear from a broad cross-section of
September 23, 2019 - AFDO Enews - AFDO continues to celebrate National Food Safety Month

The input received at this meeting, and in comments submitted to the accompanying Federal Register docket, will help shape an FDA Blueprint for a New Era of Smarter Food Safety. We intend for the strategic plan to outline how this new approach will address public health challenges, including being able to trace sources of contaminated foods and using new predictive analytics tools like artificial intelligence to assess risks and prioritize the agency’s work and resources. Read more...

FDA Releases Reports on Avocado and Hot Pepper Sampling

The U.S. Food and Drug Administration released two reports today on its sampling of whole fresh avocados and hot peppers to determine how frequently harmful bacteria are found in each commodity. These sampling studies are part of an ongoing effort by the FDA to help ensure food safety and prevent contaminated products from reaching consumers.

https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm623294.htm

FDA Sampling Fresh Herbs, Guacamole and Processed Avocado - UPDATE
https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm597356.htm

FDA seeking comment on sulfite methods, Comments Close: 10/17/2019

The Food and Drug Administration (FDA or we) is proposing to amend the requirements that specify the analytical method FDA uses to determine the concentration of sulfites in food. This action, if finalized, would, among other things, provide a new analytical method that can be used as an alternative to the existing analytical method and should improve the efficiency of FDA testing for sulfites in food.

DATES:
FDA LAUNCHES FOOD DEFENSE PLAN BUILDER VERSION 2.0

The U.S. Food and Drug Administration has launched an updated version of the Food Defense Plan Builder (FDPB) to help companies meet the requirements of the Intentional Adulteration rule under the FDA Food Safety Modernization Act (FSMA).

The updated FDPB has been aligned with the requirements in the Intentional Adulteration (IA) rule so that it can be used to easily create food defense plans and support compliance with the rule.

The IA rule was developed to address hazards that may be intentionally introduced to foods, including by acts of terrorism, with the intent to cause widespread harm to public health. Unlike the other FSMA rules that address unintentional food safety hazards, the IA rule requires the food industry to implement risk-reducing strategies for processes in food facilities that are significantly vulnerable to intentional adulteration. Food facilities covered by the rule are required to develop and implement a food defense plan that identifies vulnerabilities and mitigation strategies. Read more....

Job Opportunities

Solution Services Lead - Testo

The primary goal of this position is to implement and lead the deployment of 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.
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....

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 16 - 17, 2019
September 18 - 19, 2019