It's Hurricane Season -- Lessons for Regulators No Matter Where They Live
As many of our associates find themselves recovering from this weekend's visit by Hurricane Dorian, we find ourselves thinking about the road to recovery ahead. Dorian is just one of many storms that will mark the 2019 hurricane season. The impact of such storms and the mission of keeping the public safe in their wake has been the topic of three AFDO podcasts. Most recently, we visited with both Tracy Johnstone, a Florida McDonald's owner/operator and Michael Roberson from Publix Super Markets, both of whom are still recovering from last fall's storms. They shared the key learnings about the human side of disasters and the lessons that apply to all professionals who protect the public.

Last fall, we visited with Summer Williams with the Florida Department of Agriculture and Consumer Services about their approach to hurricane response.

For additional resources related to hurricanes please go to the following website:
https://www.freshfromflorida.com/Consumer-Resources/Health-and-Safety/Food-Emergencies-and-Disaster-Preparation

Podcasts are available at https://podcasts.apple.com/us/podcast/the-afdo-audio-podcast/id1436453070
or use the AFDO app on your smartphone for easy listening on the go.
Vegas

The Environmental Sampling Workshop took place earlier this week in Las Vegas, Nevada. The training was held for the Southern Nevada Health District on two days, August 26 and 27. The first day there were 29 participants and on the second day there were 35 participants. The training was conducted at the SLS Las Vegas Hotel & Casino. The Trainers were Steven Mandernach, with the Association of Food and Drug Officials, Adam Kramer with CDC, DJ Irving with the Tennessee Department of Health and Melissa Vaccaro with Paster Training.

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.

Making Consumers Food Safety Savvy is a Year Around Job

September is National Food Safety Education Month. People will be educating consumers to be their own food safety superheroes. At AFDO, we will be talking with some of you who are doing exceptional and innovative work in food safety. Check out our AFDO food safety superheroes podcasts starting next Monday and continuing throughout the month of September.
Breaking the Barrier with Health Department

AFDO Executive Director Steven Mandernach recently participated in a webinar for Testo on “Breaking the Barrier with the Health Department.” The webinar discusses the importance of industry and regulatory agencies building relationships. View the webinar

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
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
Call For Topics: 2020 AFDO Conference

Is there a topic that you’ve always wanted to hear at the AFDO conference or do you think you have a great idea for a session? We want to hear it! Please fill out the survey below with your ideas for topics for the next AFDO Conference.

Share your ideas

Actual Topic Intentional Adulteration Guidance Issued


The U.S. Food and Drug Administration is reminding industry of strategies to prevent tampering and intentional adulteration of foods and cosmetics in response to a few recent media reports of tampering of products in retail grocery stores.

The FDA has published guidance and tools for industry to help prevent tampering of food including the Guidance for Industry: Food Security Preventive Measures Guidance for Retail Food Stores and Food Service Establishments and is providing information to industry to help prevent tampering of food and cosmetic products in the bullets below. The FDA recommends that food retailers review the guidance in each section that relates to a component of their operation and assess which preventive measures are suitable. The FDA also issued under the FDA Food Safety Modernization Act a Final Rule entitled Mitigation Strategies to Protect Food Against Intentional Adulteration, that is directed to food processing facilities, but may also be informative to retail establishments.

The bullets below highlight steps industry can take to prevent tampering and destruction of food and cosmetic products:

- Inspect incoming products and product returns for signs of tampering, contamination, or damage.
Develop a system for receiving, storing, and handling distressed, damaged, and returned products, and products left at checkout counters, that minimizes their potential for being compromised.

- Inspect products displayed for retail sale for evidence of tampering. Look for off-condition appearance (i.e. stained, leaking, damaged packaging, missing or mismatched labels, evidence of resealing, proper stock rotation, etc.).
- Monitor public areas for unusual or suspicious activity using security guards, monitored video cameras, one-way and two-way windows, place employee workstations for optimum visibility.

Additional steps that can prevent tampered products from reaching consumers include incorporating food defense awareness into employee training, providing periodic reminders of security procedures to staff, and encouraging staff awareness and participation in preventing tampering. The agency’s Employees FIRST training is available to support stakeholder awareness training. Also, the See Something Say Something campaign has information regarding indicators of suspicious activities and recommended protective measures for Food Service and Retail Food Establishments.

Consumers who have recently purchased items that they suspect have been tampered with should not use the product and should return it to the retail outlet.

Additional Resources:

- Food Defense Tools and Educational Materials

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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,
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 6, 2019
September 12, 2019
September 16, 2019
September 26, 2019
FDA Announces Public Meeting to Discuss Modernizing Food Standards of Identity

The U.S. Food and Drug Administration today announced it will hold a public meeting on September 27, 2019, to give interested parties an opportunity to discuss FDA's effort to modernize food standards of identity and to provide information about changes the FDA could make to existing standards of identity. FDA is particularly interested in changes that could be made across categories of standardized foods, often referred to as horizontal changes, to provide flexibility for manufacturers to develop healthier foods. FDA is particularly interested in changes that could be made across categories of standardized foods, often referred to as horizontal changes, to provide flexibility for manufacturers to develop healthier foods and to facilitate innovation.

The initiative is part of the agency's comprehensive, multi-year Nutrition Innovation Strategy (NIS), which is designed to encourage industry innovation to improve the nutrition and healthfulness of food. As part of the NIS, FDA is seeking to modernize food standards of identity in a manner that will: (1) protect consumers against economic adulteration; (2) maintain the basic nature, essential characteristics and nutritional integrity of food; and (3) promote industry innovation and provide flexibility to encourage manufacturers to produce healthier foods. Read more....

FDA to Hold Public Meeting on the New Era of Smarter Food Safety

The U.S. Food & Drug Administration (FDA) will be holding a public meeting entitled “FDA's New Era of Smarter Food Safety.” Additional information is below:

Monday, October 21, 2019 (8:30am – 5:00pm)
Rockville, MD 20872

Additional meeting specifics, including information on how to register for the meetings, will be made available in September, 2019 through a Federal Register Notice, and on the FDA public meetings website.

FDA Releases updated chapters and appendixes to the *Fish and Fishery Products Hazards and Controls Guidance, Fourth Edition*

The US Food and Drug Administration’s Division of Seafood Safety is announcing the availability of specific chapters and appendixes of the “Fish and Fishery Products Hazards and Controls Guidance, Fourth Edition” now dated August 2019. FDA has determined specific chapters and appendixes of the guidance could be updated with the availability of new science, opposed to withholding the information to publish the entire guidance at once. With that thought in mind, FDA has updated: Chapter 3 - Potential Species-Related and Process-Related Hazards; Chapter 6 - Natural Toxins; and Chapter 19 - Undeclared Major Food Allergens and Certain Food Intolerance Causing Substances and Prohibited Food and Color Additives, as well as, Appendix 5 - FDA and EPA Safety Levels in Regulations and Guidance; and Appendix 8 - Procedures for Safe and Sanitary Processing and Importing of Fish and Fishery Products with the addition of two (2) new appendixes: Appendix 9 - Allergen Cleaning and Sanitation; and Appendix 10 - Allergen Cross-Contact Prevention. Chapter modifications may be reviewed through the “Guidance to Industry: Fish and Fishery Products Hazards and Controls Guidance Fourth Edition – August 2019” section of the guidance document. The updated guidance supports and complements FDA’s regulations for the safe and sanitary processing and importing of the fish and fishery products using hazard analysis and critical control point (HACCP) methods. Updates may be accessed through FDA’s Seafood website at [www.fda.gov/seafood](http://www.fda.gov/seafood) or the *Fish and Fishery Products Hazards and Controls Guidance page*.

This guidance represents the Agency’s current thinking on fish and fishery hazards and controls. It does not create or confer any rights for or on any
Job Opportunities

Program Planner 3 - Grant Coordinator - Iowa

Manage FDA regulatory program standards for statewide manufactured food program, retail program standards and special project work. Develop and implement food processing policies and procedures consistent with FDA program standards and state regulations.

Review and revise policies as needed to ensure uniformity and consistency in implementation by inspectors. Prepare quarterly reports on compliance and make recommendations to Assistant Bureau Chief on changes. Complete annual self-assessment, strategic plan and process improvement plans for the FDA Standards. Prepare budget, statutory and regulatory recommendations for manufactured & retail food programs. Interface with other agency representatives in development and implementation of special projects.

Develop, write and manage grants and cooperative agreements with the federal government including developing project proposals, managing projects, periodic reports, track spending and ensure timely completion of projects within budget. Develop business process specifications for enhancements, track development, test system updates, track and report bugs and provide training on statewide food safety inspection and licensing system.

Coordinate statewide program related to intentional food contamination including working with law enforcement, local health departments, industry and staff to develop awareness and protocols. Manage statewide Food Safety & Protection Task Force with membership from all stakeholder groups and coordinate development of task force projects. Read more and/or apply....

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
Laws and Regulations Committee Updates

Laws and Regulations Committee Update
A collection of current food, drug, device, and consumer product regulatory issues and news
August 26 - 27, 2019
August 28 - 29, 2019
August 30, 2019