AFDO STRIVES TO PROTECT PUBLIC HEALTH...

Innovative Thinking (even a robot of sorts) Extends Food Safety Reach in Washington State
We are wrapping up National Food Safety Education Month with a conversation with Randy Treadwell from Washington State Department of Agriculture. Randy is the Program Manager for the Rapid Response & Emergency Management. AFDO members who are educating consumers to be their own food safety superheroes. Randy talks about meeting consumers where they are and the success of the RRT in Washington state, Check out our AFDO food safety superheroes podcasts here. A big thank you to all our food safety education superheros that allowed us to share their stories this month.

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

Food safety is the foundation of preparing and serving healthy, safe meals in consumer homes. The non-profit Partnership for Food Safety Education is offering home cooks easy food safety steps with a holiday focus. The Story of Your Dinner campaign features recipes, videos, kids’ activity sheets and food prep tips. This campaign includes digestible information on food safety from the farm to the processor to the retailer to the dinner table!

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

Use CDC Digital Resources for Food Safety Education

Check out some of CDC’s food safety tools, training, and research for environmental health professionals:
Social media graphics and messages
- Posters
- Short videos

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**Seafood HACCP Alliance Meeting**

Seafood HACCP Executive Committee and Steering Committee Monday and Tuesday in Annapolis, MD

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**Welcome the New Co-Chair of the Seafood HACCP Steering Committee**

Please welcome Jeremy Ayers as the new Co-Chair of the AFDO Seafood Committee and the Seafood HACCP Steering Committee, he is replacing Matthew Coleman who had to step down as a Co-chair.
Jeremy Ayers is from the State of Alaska Food Safety and Sanitation (FSS) Program. Jeremy oversees the implementation of the shellfish program statewide, the permitting of seafood processors, and manages the State contract with the FDA. He works with seafood and shellfish operators by providing technical assistance and outreach, and assisting firms with regulatory compliance. Jeremy is a trainer for seafood HACCP Segment II and SCP course, he is a trainer for the Preventive Controls PCQI course, and is a cross-licensed inspector with the FDA and USDC.

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](https://www.usdoj.gov/tribal/index.html), considering your engagement with Tribes we see this as an excellent opportunity)
- **Territorial** ([USDA or GSA](https://www.usda.gov) – you may have connections in Puerto Rico)
- **Vulnerable Communities** – minority or underrepresented communities ([HUD](https://www.hud.gov), 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](https://www.usda.gov))

What is the MitFLG?
Mitigation Framework Leadership Group (MitFLG) Charter
Membership Nomination
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.

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....

Welcome Kathy Means as Board Chairman for Partnership for Food Safety Education
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
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
FDA News

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 stakeholders on a modern approach, called “A New Era of Smarter Food Safety,” that the agency is planning to take to strengthen its protection of the food supply.

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.

FDA is working towards enhancing its ongoing efforts to implement the FDA Food Safety Modernization Act (FSMA) by creating a more digital, traceable, and safer system to help protect consumers from contaminated food.

To learn more about the New Era in advance of the meeting, read an interview with Frank Yiannas, Deputy Commissioner for Food Policy and Response, in which he explains what this means for the future of FDA’s food safety.
The October 21 meeting will be held from 8:30 a.m. until 5:00 p.m. at the Hilton Washington DC/Rockville Hotel, 1750 Rockville Pike, Rockville, MD 20852. It will include breakout sessions on key topics that include traceability, smarter tools for prevention, evolving business models and retail food safety, and food safety culture.

Public meeting attendees are encouraged to register online (External Link Disclaimer) to attend the meeting in person and via live webcast. For questions about registering for the meeting or to register by phone: Mark Gifford, SIDEM, 1775 Eye St. NW, Suite 1150, Washington, DC 20006, telephone: 240-393-4496, Fax: 202-495-2091, email: EventSupport@sidemgroup.com.

For general questions about the meeting or to request special accommodations due to a disability, contact Juanita Yates, Center for Food Safety and Applied Nutrition (HFS-009), Food and Drug Administration, 5001 Campus Dr., College Park, MD 20740, phone: 240-402-1731, email: Juanita.Yates@fda.hhs.gov.

For more information about the meeting, as well as instructions on registration and requests to make an oral presentation, see the official Notice of the Meeting.

Important Dates to Remember:

- Request to make an oral comment (October 2, 2019)
- Request special accommodations due to disability (October 2, 2019)
- Advanced Registration Closing Date (October 11, 2019)
- Public Meeting October 21, 2019, 8:30 a.m. to 5:00 p.m.
- Deadline to submit written/electronic comments (November 20, 2019)

To view the FDA's new web landing page for New Era of Smarter Food Safety, go to: https://www.fda.gov/food/food-industry/new-era-smarter-food-safety

FDA Partners with the University of Arizona,
Wellton-Mohawk Irrigation and Drainage District, and Yuma Area Leafy Greens Stakeholders to Enhance Food Safety

The U.S. Food and Drug Administration has launched a new initiative with support from the Arizona Department of Agriculture, and in conjunction with the University of Arizona Cooperative Extension, the Wellton-Mohawk Irrigation and Drainage District (WMIDD), and members of the Yuma area leafy greens industry to better understand the ecology of human pathogens in the environment in the Yuma agricultural region. This initiative will be a multi-year study which will focus on how these pathogens survive, move and possibly contaminate produce prior to harvest.

The launch of this initiative follows the largest *E.coli* O157:H7 outbreak in the United States since 2006. The outbreak, which was linked to romaine lettuce grown in the Yuma region, began in the spring of 2018 and resulted in 210 reported illnesses from 36 states, 96 hospitalizations, 27 cases of hemolytic uremic syndrome (HUS) and five deaths. In response, FDA led an Environmental Assessment (EA) of the Yuma produce growing region in collaboration with Centers for Disease Control and Prevention (CDC), the Arizona Department of Agriculture (AZDA), WMIDD, and state partners from June through August 2018.

While the EA was useful in narrowing the scope of the outbreak, many questions remain unanswered regarding the specific origin of the pathogen, the environmental distribution, and potential reservoirs for the outbreak strain. The findings made clear that further collaboration among leafy greens stakeholders and FDA is needed to better understand potential sources of microbial contamination, the prevalence and persistence of human pathogens in the ecosystem near growing areas, and the best management practices to prevent future outbreaks from occurring.

Throughout this initiative, FDA will work in partnership with water quality, food safety, and agricultural experts from the University of Arizona Cooperative Extension, representatives from the WMIDD, and members of the Yuma area leafy greens industry. Research teams will be collecting and examining samples from the environment such as surface waters, canal sediment, and dust. The team will also be collecting scat samples to assess the impact that animal intrusion and native wildlife may have on the growing environment.
Shiga Toxin-Producing E. coli, of which E. coli O157:H7 is a strain, causes roughly 170,000 people to become ill every year. This generally happens through the consumption of contaminated food or water, or close contact with STEC-infected animals. Between 2009 and 2017, FDA and our partners at CDC identified 28 foodborne STEC outbreaks with known or suspected links to leafy greens. Like a lot of fresh produce, leafy greens are often eaten raw without a kill-step, such as cooking, that could eliminate pathogens that may be present.

The Yuma agricultural region, which encompasses Yuma County in Arizona and the Imperial Valley in California, is a leader in the production of leafy greens in the United States. The findings from this study will contribute new knowledge on how various environmental factors may influence bacterial persistence and distribution in this region, and how those factors may impact the risk of this commodity becoming contaminated. Results from this collaboration will lead to improved practices to prevent or mitigate food safety risks, and ultimately enhance the safety of produce grown in the region.

**For More Information**

- Environmental Assessment of Factors Potentially Contributing to the Contamination of Romaine Lettuce Implicated in a Multi-State Outbreak of *E. coli* O157:H7
- Letter to State Agriculture Officials and the Leafy Greens Industry Concerning the Environmental Assessment
- FDA Investigating Multistate Outbreak of *E. coli* O157:H7 Infections Linked To Romaine Lettuce from Yuma Growing Region
- CDC Multistate Outbreak of *E. coli* O157:H7 Infections Linked to Romaine Lettuce (Final Update)

View more updates

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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 and Convenience Stores and have a familiarity of the Pharmaceutical industries. 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
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 20-24, 2019
September 25-27, 2019

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