AFDO, IFPTI, and FDA representatives visit Cal Poly.
Food Safety is a Team Job for Georgia Professional

September is National Food Safety Education Month. Many AFDO members are 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. This week's podcast guest is Natalie Adan, Food Safety Division Director for the Georgia Department of Agriculture. 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.

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.
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/ORAFinalRetailFoodRegistrationForm.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
- Dr. Aron Hall, Centers for Disease Control and Prevention
- DJ Irving, Tennessee Department of Health

Register
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.

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
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 12, 2019
September 16, 2019
September 26, 2019
FDA News

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:
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...
may be used if such approach satisfies the requirements of the applicable statutes and regulations.

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...

**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....
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

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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 Update
A collection of current food, drug, device, and consumer product regulatory issues and news
September 3 - 4, 2019
September 5 - 6, 2019

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