AFDO STRIVES TO PROTECT PUBLIC HEALTH AND SAFETY BY WORKING COLLABORATIVELY WITH PUBLIC AND PRIVATE SECTORS, ADVOCATING WITH A UNIFIED VOICE TO MAKE A POSITIVE IMPACT ON FOOD AND MEDICAL PRODUCT SAFETY LAWS, RULES, AND REGULATIONS.

Call For Topics - AFDO Conference

AFDO is looking for topic ideas for the 2019 AFDO Annual Educational Conference! Your feedback is appreciated. Please submit your suggestions on any topics you would like to see presented at the AFDO Conference.

The 2019 AFDO Annual Educational Conference will be held in Atlanta, GA, June 22-26, 2019. We hope to see you all there!

Submit Ideas

FDA Investigating Multistate Outbreak of E. coli O157:H7 Infections Linked to Romaine Lettuce from Yuma Growing Region

On July 31 and August 1, 2018, the FDA participated in a meeting of the Leafy Greens Food Safety Task Force that was formed in response to the serious outbreak of E. coli O157:H7 associated with romaine lettuce that occurred earlier this year. During the meeting FDA shared preliminary hypotheses from the Environmental Assessment in Yuma to facilitate conversations with state and local officials, industry and local growers on the hypotheses and associated actions necessary to prevent such an outbreak from occurring in the future.
Summer Without Salmonella

It's the peak of grilling season! You might know that Salmonella spikes in the summer. The Summer Without Salmonella flyer contains valuable food safety tips everyone should know for summer.

Here are great grilling tips to educate consumers on reducing the risk of foodborne illness this summer.

Share the flyer and tips on your social media channels. If you don't already, follow us now on Facebook and Twitter for shareable food safety messages!

Current Major Laboratory Initiatives

The PFP Lab Sciences CMLI document has been published and posted. This captures information related to current national integration programs and contains laboratory component. The PFP Laboratory Sciences workgroup intends to update the CMLI on a regular basis to highlight the changes in the integration program initiatives and funding opportunities.

Research Paper: Consumers' Use of Personal Electronic Devices in the Kitchen

Abstract: Smartphones, tablets, and other personal electronic devices have become ubiquitous in Americans’ daily lives. These devices are used by people throughout the day, including while preparing food. For example, a device may be used to look at recipes and therefore be touched multiple times during food preparation. Previous research has indicated that cell phones can harbor bacteria, including opportunistic human pathogens such as Staphylococcus and Klebsiella spp. This investigation was conducted with data from the 2016 Food Safety Survey (FSS) and from subsequent focus groups to determine the frequency with which consumers use personal electronic devices in the kitchen while preparing food, the types of devices used, and hand washing behaviors after handling these devices. The 2016 FSS is the seventh wave of a repeated cross-sectional survey conducted by the U.S. Food and Drug Administration in collaboration with the U.S. Department of Agriculture. The goal of the FSS is to evaluate U.S. adult consumer attitudes, behaviors, and knowledge about food safety. The FSS included 4,169 adults that were contacted using a dual-frame (land line and cell phone interviews) random-digit-dial sampling process. The personal electronics module was the first of three food safety topics discussed by each of eight consumer focus groups, which were convened in four U.S. cities in fall 2016. Results from the 2016 FSS revealed that of those individuals who use personal electronic devices while cooking, only about one third reported washing hands after touching the device and before continuing cooking. This proportion is significantly lower than that for self-reported hand washing behaviors after touching risky food products such as raw eggs, meat, chicken, or fish. Results from the focus groups highlight the varied usage of these devices during food preparation and the related strategies consumers are using to incorporate personal electric devices into their cooking routines.
AFDOSS 2018 Annual Education Conference is Fast Approaching!

The AFDOSS 2018 Annual Education Conference is happening Sunday, Sept. 9 through Wednesday, Sept. 12, 2018 at The Park Vista – A Hilton Doubletree Hotel in Gatlinburg, Tenn. Registration is open, and sponsorships are available! This event is open to any and all food safety professionals and policy makers in local/state/federal government, industry and academic sectors.

Visit the AFDOSS Website to register or for more information on the agenda, room block, Live Auction, and more!

2018 FDA Retail Food Protection Seminar Registration Deadline

The registration cutoff for the seminar is August 14th, 2018. You may register for the seminar here.

The Association of Food & Drug Officials of the Southern States (AFDOSS) and the Kentucky Food Safety Branch are co-hosting the event, which will take place at from Tues., Aug. 28 to Thurs., Aug. 30.

Please visit the AFDOSS event page here for registration and information.

TRAINING OPPORTUNITIES

Preventive Controls for Human Foods and Foreign Supplier Verification Programs

Preventive Controls for Human Foods Course (PCQI)
Course Information
Course Schedule

Foreign Supplier Verification Programs Course (FSVP)
Course Information
Course Schedule

EAS Training Opportunities

TMPs – Opportunities and Pitfalls of the Specialized FDA Application
August 21, 2018, 1:00PM EST
Laws and Regulations Committee Update

Update from 8/6 - 8/8, 2018
Update from 8/9 - 8/10, 2018

A collection of current food, drug, device, and consumer product regulatory issues and news