CSCFSC Food Safety Update #3 (2020MR29)

COUNTRY Topic	DEPARTMENT/AGENCY/ORGANIZATION Details
CANADA	
	CFIA
National Import Service Centre working to prioritize workload	**National Import Service Centre working to prioritize workload / Centre de service national à l'importation s'efforce de prioriser la charge de travail** (2020MR27) The CFIA is aware that the COVID-19 pandemic is having operational impacts for our industry partners. The National Import Service Centre is working to prioritize the workload, while experiencing a higher call volume than normal. Please refrain from calling to check on the status of your shipment, unless submitted via IID and four hours has passed since submission. You may also wish to contact us via email at cfia.nisc-csni.acia@canada.ca for information on your shipments. In addition, during this period and until further notice, we will only be accepting enquiries via email during weekends. We wish to ensure that you are kept informed as we all navigate the ever-changing COVID-19 outbreak. To this end, we have also established a web page, Inspection.gc.ca/covid19-industry that will provide industry-specific up-to-date information. Thank you for your patience and cooperation. cfia.isu-usi.acia@canada.ca L'ACIA est consciente que la pandémie du COVID-19 a des répercussions opérationnelles sur nos partenaires de l'industrie. Le Centre de service national à l'importation (CSNI) s'efforce de prioriser la charge de travail, tout en connaissant un volume d'appels plus élevé que la normale. Veuillez ne pas appeler pour vérifier l'état de votre envoi, à moins qu'il ait été soumis par Déclaration intégrée des importations (DII) et que quatre heures se sont écoulées depuis la soumission. Vous pouvez également nous contacter par courriel à cfia.nisc-csni.acia@canada.ca pour obtenir des renseignements sur vos envois. En outre, pendant cette période et jusqu'à nouvel ordre, nous n'accepterons les demandes de renseignements que par courrier électronique pendant les fins de semaine. Nous voulons nous assurer que vous êtes tenu informé au fur et à mesure que nous naviguons dans l'épidémie du COVID-19 qui ne cesse d'évoluer. À cette fin, nous avons également créé une page Web, Inspection.gc.ca/covid19-industry, qui fournira des renseignements à jour pour l'industrie. Merci de votre patience et de votre coopération. cfia.isu-usi.acia@canada.ca
Decommissioning date of EDI Legacy Service Option / Date de mise hors service des anciennes options de services d'EDI	**Decommissioning date of EDI Legacy Service Option / Date de mise hors service des anciennes options de services d'EDI** (2020MR25) In light of global challenges concerning COVID-19, the Canada Border Services Agency will delay the decommissioning of the Electronic Data Interchange (EDI) declaration method: Other Government Department (OGD) Pre-Arrival Review System (PARS) and the OGD Release on Minimum Documentation (RMD) legacy systems. Many Canadian Food Inspection Agency (CFIA) clients are now using the Single Window Initiative (SWI) Integrated Import Declaration (IID), and we strongly encourage all CFIA regulated importers and customs brokers who have not made the switch to the updated import declaration system to do so as soon as possible. To learn more about the SW IID and its benefits, read our notice to industry. Compte tenu des défis globaux auxquels nous sommes confrontés en raison de la COVID-19, l'Agence des services frontaliers du Canada a pris la décision de différer la mise hors service du système Déclaration autre ministère (AM) Système d'examen avant l'arrivée (SEA) et Mainlevée

	contre documentation minimale (MDM) pour l'EDI. De nombreux clients de l'Agence canadienne d'inspection des aliments (ACIA) utilisent la Déclaration intégrée des importations (DII), et nous encourageons vivement tous les autres importateurs et courtiers en douane réglementés par l'ACIA, qui n'ont pas opté à passer à la nouvelle version du système de Déclaration d'importation, à le faire dès que possible. Pour en apprendre d'avantage sur la DII et ses bienfaits, lisez notre avis à l'industrie.
Update of measures during COVID-19 for industry regulated by the CFIA	**Update of measures during COVID-19 for industry regulated by the CFIA / Mise à jour des mesures en place durant la COVID-19 pour l'industrie réglementée par l'ACIA** (2020MR24) To ensure that inspectors continue to meet the health and safety requirements stemming from the Public Health Agency of Canada's (PHAC) and Health Canada's guidelines regarding the management of the COVID-19 pandemic, CFIA employees have been asked to conduct a self-assessment of their daily health status for potential symptoms of the virus prior to each shift. They have also been asked to follow COVID-19 protocols put in place by the establishments in which they work, such as the monitoring of temperature upon arrival on or at an establishment. Current measures during COVID-19 for industry regulated by the CFIA Mesures en place durant la COVID-19 pour l'industrie réglementée par l'ACIA
The CFIA is prioritizing critical activities during COVID-19 pandemic / L'ACIA priorise les activités critiques pendant la pandémie de la COVID-19	**The CFIA is prioritizing critical activities during COVID-19 pandemic / L'ACIA priorise les activités critiques pendant la pandémie de la COVID-19** (2020MR23) COVID-19 is the CFIA's current priority. Please check our website first to get the latest information. If you have a question not answered on our website, submit your question here. Full statement CFIA information on COVID-19 Coronavirus disease (COVID-19): PHAC Outbreak update COVID-19 est la priorité actuelle de l'ACIA. Veuillez d'abord consulter notre site Web pour obtenir les dernières informations. Si vous avez une question sans réponse sur notre site Web, soumettez votre question ici. Déclaration complète Information de l'ACIA sur la COVID-19 Maladie à coronavirus (COVID-19) : Mise à jour sur l'éclosion de l'ASPC
CFIA AMPs – Additional Webinars	**CFIA AMPs – Additional Webinars** (2020MR23) CFIA has advised certain industry associations that additional AMPs webinars will be scheduled later in the year. Exact dates to be determined.
	ECC-CEPA-CMP
Effect of coronavirus (COVID-19) on service delivery	**Effect of coronavirus (COVID-19) on service delivery** (2020MR18) Due to the situation with coronavirus (COVID-19), the program is adapting and ask for your kind cooperation to ensure that quality and timely services continued to be delivered, wherever possible. **1-. New Substances Notification (NSN)** Effective upon receipt of this letter, please submit a notification using Environment and Climate Change Canada's Single Window (SWIM) or by e-mail (eccc.substances.eccc@canada.ca). **2-. Information Requests** For any requests, please continue using the Management Information Line either by phone (1-800-567-1999 (toll-free in Canada) or 819-938-3232) or by email (eccc.substances.eccc@canada.ca). We will respond to your requests as quickly as possible. **3-. Payments** At this time, payments cannot be processed immediately upon acknowledgement of receipt of

	notification packages. However, payments will be processed at a later date, in communication to the company. Evaluation of files will continue regardless of the payment processing delays. The Fee Payment Line will not be available in the coming weeks. **4-. Public comments** Please continue to use SWIM as mentioned in the publication notice and you can email your questions to (eccc.substances.eccc@canada.ca). Should you have any comments or questions, please contact the Substances Management Information Line: Telephone: 1-800-567-1999 / 819-938-3232 Fax: 819-938-5212 Email: eccc.substances.eccc@canada.ca
	HEALTH CANADA
Guidelines for Canadian Drinking Water Quality – Guideline Technical Document - Escherichia coli (E. coli)	**Guidelines for Canadian Drinking Water Quality – Guideline Technical Document - Escherichia coli (E. coli)** (2020MR23) Please find below the link to the *Guidelines for Canadian Drinking Water Quality – Guideline Technical Document - Escherichia coli(E. coli)* , which we will publish in the Canada Gazette Part I on Saturday, March 21, 2020. https://www.canada.ca/en/health-canada/services/publications/healthy-living/guidelines-canadian-drinking-water-quality-guideline-technical-document-escherichia-coli.html Veuillez trouver ci-dessous le lien vers les *Recommandations pour la qualité de l'eau potable au Canada* - document technique *Escherichia coli(E. coli)* , que nous publierons dans la Gazette du Canada, Partie I, samedi le 21 mars 2020. https://www.canada.ca/fr/sante-canada/services/publications/vie-saine/recommandations-pour-qualite-eau-potable-canada-document-technique-escherichia-coli.html
Mandatory Reporting Requirement: health products and medical device problems	**Notice for Industry: Mandatory Reporting Requirement during the COVID-19 Pandemic - Avis à l'intention de l'industrie: déclaration obligatoire pendant la pandémie de la COVID-19** (2020MR23) COVID-19 is a rapidly evolving global issue. The Government of Canada will do everything necessary to protect the health, safety, and wellbeing of Canadians, and is working around the clock to limit the spread of this pandemic. Our top priority remains the safety and security of all Canadians. Health Canada has been working closely with the Public Health Agency of Canada, which is leading the public health response and pandemic planning, as well as with provincial, territorial and international partners to respond to this evolving situation. In light of the COVID-19 outbreak, **Health Canada is clarifying expectations for manufacturers, importers and market authorization holders (MAHs) regarding requirement to report adverse reactions (ARs) and medical device problems (MDPs) during a pandemic.** Health Canada's Canada Vigilance Program collects and assesses reports of adverse reactions (ARs) to **health products and medical device problems** (MDPs). Manufacturers, importers and MAHs are required to report ARs and MDPs that come to their attention. During the COVID-19 pandemic, the Department will continue to use the existing Canada Vigilance as well as medical device incident databases to monitor and analyze adverse events to health products**.** Subsets of these databases are available online for ARs and MDIs. Although every AR and MDP report is important, reporting ARs and MDPs within the regulatory timeframes may not be feasible due to the impact of the COVID-19 pandemic on normal business operations and personnel. Regulatory reporting of ARs and MDPs should be maintained to the maximum extent possible. However, due to pandemic-related employee and personnel shortages, Health Canada accepts if the submission of AR and MDP reports to Health Canada does not occur within the time frames stipulated under various applicable regulations, provided that any delayed submissions are sent as soon as feasible. MAHs, manufacturers and importers should maintain records to

	identify what has been delayed. Reporting expectations and timelines will be maintained for some high priority products or those that may be used in a pandemic. These include antivirals, vaccines, medicines for outbreak symptom management, medical devices for the diagnosis and management of patients with COVID-19, blood and blood components, cells, tissues and organs (CTOs) and drug identification number-assigned (DIN) manufactured blood products. Furthermore, reports with death as an outcome should also be treated as priority. AR reports associated with COVID-19 should be identified as priority and submitted in the same manner as reports to Health Canada requiring expedited reporting timeframes, in accordance with the *Food and Drug Regulations*, *Natural Health Products Regulations, the Blood Regulations and the Cells, Tissues and Organs Regulations.* Medical device incidents associated with COVID-19 should be reported in accordance with Health Canada's Interim order respecting the importation and sale of medical devices for use in relation to COVID-19. With respect to reporting methods, Health Canada is aware that manufacturers, importers and MAHs' ability to fax or mail reports may be affected by the current pandemic. In order to provide reporters with some flexibility surrounding the submission of AR and MDP reports, MAHs who are not currently enrolled as trading partners with Health Canada may submit reports using the online reporting application available on Health Canada's website. Key data elements and pieces of information captured in the Mandatory Adverse Reaction Form for Industry or Council for International Organizations of Medical Sciences (CIOMS) form should be incorporated into the online submission under the most appropriate fields.This is only an interim solution and usual reporting processes should be restored as soon as feasible. MDPs (Medical Device Problem Reporting Form for Industry) may continue to be submitted via email to hc.mdpr-dimm.sc@canada.ca. Manufacturers, importers and MAHs as defined in the applicable Regulations should develop a business continuity plan (BCP) that outlines and justifies actions taken relating to AR or MDP reporting that differ from the requirements of the Regulations. As the pandemic progresses, the BCP should be maintained and updated as necessary. Please do not hesitate to contact the Canada Vigilance Program if you require further information: https://www.canada.ca/en/health-canada/services/drugs-health-products/medeffect-canada/canada-vigilance-program.html
Call for data on food additives in certain food flavouring preparations	**Call for data on food additives in certain food flavouring preparations** (2020MR09) The Food Directorate is working to modify the Lists of Permitted Additives to reflect the use of certain food additives in standardized flavours, extracts and essences. You have been identified as a stakeholder and we are contacting you to ask for your assistance in gathering information that will be useful to complete this work. Flavouring preparations subject to the compositional standards for extract or essence[1] and flavour[2] may contain a food colour and a Class II or Class IV preservative, as well as an emulsifying agent in the case of flavour. The provisions in these standards are not reflected in the *List of Permitted Colouring Agents*, the *List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents*, or the *List of Permitted Preservatives*. The Food Directorate intends to modify the Lists to specify which colouring agent(s), preservative(s) and emulsifying agent(s) are permitted in these flavouring preparations and their maximum levels of use, similar to what exists for the use of the sweetener thaumatin in flavouring preparations subject to the standard for (naming the flavour) flavour[3]. To ensure that food additives currently in use are considered in this work, we would ask that you provide the following information: 1) A list of the colouring agents, preservatives and emulsifying agents currently being used in flavouring preparations subject to the compositional standard for (naming the flavour) extract and

	(naming the flavour) essence or the compositional standard for (naming the flavour) flavour; 2) The purpose for which each food additive is used in the flavouring preparation (this should be explanatory in nature, not simply a reference to the functional class of the additive (e.g. "antimicrobial effect" for Class II preservative)); 3) The typical and maximum level of use of each food additive in each type of flavouring preparation, expressed as percent by weight if the use level is 1% or greater or parts per million (p.p.m.) if the use level is less than 1%. Your response by **Monday, May 9, 2020**, by email to hc.chhad.inquiries-requetes.dedpcs.sc@canada.ca or by mail to: AL 2201C Tunney's Pasture Ottawa, Canada K1A 0K9, If you send the information electronically, please use the term "**Flavouring preparations**" in the subject line of the email. Questions or comments? Contact us at: hc.chhad.inquiries-requetes.dedpcs.sc@canada.ca [1] (naming the flavour) Extract or (naming the flavour) Essence as per section B.10.003 of the *Food and Drug Regulations*. [2] (naming the flavour) Flavour as per section B.10.005 of the *Food and Drug Regulations*. [3] See item T.1 in the *List of Permitted Sweeteners*.
	PUBLIC SAFETY CANADA
UNITED STATES	
	FDA
FDA Fact Sheet on Safety Distributing Unused Human Food for Animal Food Use During COVID-19	**FDA Fact Sheet on Safety Distributing Unused Human Food for Animal Food Use During COVID-19** (2020MR27) As a result of the COVID-19 pandemic and the restrictions on in-store dining, restaurants and restaurant suppliers may have surplus food that they cannot use and are looking for ways to repurpose their inventory. The preferred option is to use this food as human food and FDA has provided some regulatory flexibility for that redistribution. Another option is to send the unused food for use as animal food. Unused restaurant and grocery store food is commonly repurposed as animal food and is a valuable way to re-use food in a way that limits the impact on the environment. If you can't redistribute the unused food for human food use, FDA has developed a new Fact Sheet on how to safely distribute it for animal food use during COVID-19. FDA Fact Sheet: https://www.fda.gov/media/136521/download?utm_campaign=3-27-2020-FactSheet&utm_medium=email&utm_source=Eloqua
FDA: Misc Recently Posted Guidance Documents	**FDA: Misc Recently Posted Guidance Documents** (2020MR27) 3/26/2020 - Guidance for Industry: Temporary Policy Regarding Nutrition Labeling of Certain Packaged Food During the COVID-19 Public Health Emergency 3/25/2020 - Enforcement Policy for Face Masks and Respirators During the Coronavirus Disease (COVID-19) Public Health Emergency: Guidance for Industry and Food and Drug Administration Staff 3/24/2020 - CVM GFI #269 - Enforcement Policy Regarding Federal VCPR Requirements to Facilitate Veterinary Telemedicine During the COVID-19 Outbreak 3/24/2020 - Temporary Policy for Manufacture of Alcohol for Incorporation Into Alcohol-Based Hand Sanitizer Products During the Public Health Emergency (COVID-19) Guidance for Industry 3/17/2020 - Guidance for Industry: Temporary Policy Regarding Preventive Controls and FSVP

	Food Supplier Verification Onsite Audit Requirements During the COVID-19 Public Health Emergency
FDA Reopens Comment Period on Use of Ultrafiltered Milk in Certain Cheeses	**FDA Reopens Comment Period on Use of Ultrafiltered Milk in Certain Cheeses** (2020MR26) The FDA is reopening the comment period on the proposed rule to permit the use of ultrafiltered milk in certain cheeses and related cheese products to provide stakeholders an additional 120 days to submit comments. The current comment period will close on March 30, 2020; the new comment period will close 120 days following publication of the notice in the Federal Register. FDA will notify stakeholders when the Federal Register notice publishes. **Read the Full Update** For more information: Proposed Rule to Permit the Use of Ultrafiltered Milk in Cheeses and Related Cheese Products (October 2005) Code of Federal Regulations Title 21 part 133 – Cheese and Related Cheese Products Ultrafiltered Milk in the Production of Standardized Cheeses and Related Cheese Products: Guidance for Industry (August 2017)
	FDA Offers Assurance About Food Safety and Supply for People and Animals During COVID-19 (2020MR24) A critical part of the U.S. Food and Drug Administration's mission is safeguarding the human and animal food supply, helping to ensure that our food is not contaminated at any point during its journey along the supply chain. COVID-19 is a new frontier for all of us as we deal with the realities of a pandemic and the impact it is having on our lives, on our families, our communities, and on our work. The FDA is committed to protecting the health of the American people, and to facing any challenges in food safety and access that arise during this public health emergency. That has never been more true than now. So, let me assure you first that the U.S. food supply remains safe for both people and animals. There is no evidence of human or animal food or food packaging being associated with transmission of the coronavirus that causes COVID-19. See/Read more: https://www.fda.gov/news-events/fda-voices-perspectives-fda-leadership-and-experts/fda-offers-assurance-about-food-safety-and-supply-people-and-animals-during-covid-19?utm_campaign=FDA%20Offers%20Assurance%20About%20Food%20Safety%20and%20Supply%20for%20People%20and%20Animals%20During%20COVID-19&utm_medium=email&utm_source=Eloqua
Coronavirus (COVID-19) Update: FDA Focuses on Safety of Regulated Products While Scaling Back Domestic Inspections	**Coronavirus (COVID-19) Update: FDA Focuses on Safety of Regulated Products While Scaling Back Domestic Inspections** (2020MR18) Protecting the health and safety of our staff and their families is of paramount concern to the U.S. Food and Drug Administration. As a nation we must do everything we can to help slow the spread of the virus and help flatten the curve of the COVID-19 pandemic. Now more than ever, the American people are depending on us. We must ensure our workforce remains healthy to carry out the FDA's critical public health mission to keep Americans safe. In keeping with the White House Coronavirus Task Force and cross-government guidance, this week we directed all eligible FDA employees to begin teleworking. While this does not apply to those carrying out non-portable activities, such as certain lab activities or the monitoring of imported products, we will continue to adjust our approach to a number of activities, including facility inspections for all FDA-regulated products such as food, animal feed, drugs, biological products, devices and tobacco.

	Earlier this month, we announced that we are postponing most foreign facility inspections through April and that inspections outside the U.S. deemed mission-critical will be considered on a case-by-case basis as this outbreak continues to unfold. Today, we're announcing that for the health and well-being of our staff and those who conduct inspections for the agency under contract at the state level, and because of industry concerns about visitors, we have temporarily postponed all domestic routine surveillance facility inspections. These are facility inspections the FDA traditionally conducts every few years based on a risk analysis. Importantly, all domestic for-cause inspection assignments will be evaluated and will proceed if mission-critical. We will continue to respond to natural disasters, outbreaks and other public health emergencies involving FDA-regulated products…. See/Read more: https://www.fda.gov/news-events/press-announcements/coronavirus-covid-19-update-fda-focuses-safety-regulated-products-while-scaling-back-domestic?utm_campaign=031820_PR_Coronavirus%20%28COVID-19%29%20Update%3A%20FDA%20Focuses%20on%20Safety%20of%20Regulated%20Products&utm_medium=email&utm_source=Eloqua
FDA Publishes Temporary COVID-19 Policy for FSMA Supplier Verification Onsite Audit Requirements	**FDA Publishes Temporary COVID-19 Policy for FSMA Supplier Verification Onsite Audit Requirements** (2020MR17) Today, the U.S. Food and Drug Administration issued guidance to communicate FDA's intention to temporarily not enforce supplier verification onsite audit requirements for receiving facilities and importers under the FDA Food Safety Modernization Act (FSMA) in response to the global pandemic of COVID-19. FDA does not intend to enforce the onsite audit requirements if other supplier verification methods are used instead. Three of the regulations created to implement FSMA - the Preventive Controls for Human Food (PC Human Food) rule, Preventive Controls for Animal Food (PC Animal Food) rule, and Foreign Supplier Verification Programs (FSVP) rule– require receiving facilities and importers to conduct supplier verification activities based on the hazard analysis conducted as part of their written Food Safety Plan or FSVP. These verification activities generally include onsite audits, sampling and testing, or a review of food safety records. Governments across the globe have instituted travel restrictions and advisories in an effort to curb the spread of the COVID-19 coronavirus. For example, the U.S. government issued a "Level 4 – Do Not Travel" advisory (the highest level) for China and on March 11 the government issued a "Level 3 – Reconsider Travel" advisory for global travel due to the pandemic, and some countries such as Italy instituted restrictions on internal travel. Following these travel advisories and restrictions may impact the ability of receiving facilities and FSVP importers to conduct or obtain onsite audits of their suppliers. When receiving facilities and importers develop their Food Safety Plans or FSVP they sometimes determine onsite audits to be the most appropriate supplier verification activity. However, the travel restrictions and advisories associated with the novel coronavirus may make some audits temporarily impractical to conduct. Therefore, the guidance released today outlines the circumstances under which FDA does not intend to enforce the requirement to conduct or obtain an onsite audit of a food supplier when the food supplier is in a country or region covered by a government travel restriction or advisory related to COVID-19. Specifically, FDA does not intend to enforce the requirement for an onsite audit in the following circumstances: • 1. A receiving facility or FSVP importer has determined that an onsite audit is the appropriate verification activity for an approved supplier, as reflected by its written food safety plan or FSVP; • 2. The supplier that is due for an onsite audit is in a region or country covered by a government travel restriction or travel advisory related to COVID-19; • 3. Because of the travel restriction or travel advisory, it is temporarily impracticable for

	the receiving facility or FSVP importer to conduct or obtain the onsite audit of the supplier; and • 4. The receiving facility or FSVP importer temporarily selects an alternative verification activity or activities, such as sampling and testing food or reviewing relevant food safety records, and modifies its food safety plan or FSVP to incorporate the alternative activity or activities. The alternative verification activity or activities are designed to provide temporary assurance that the hazard requiring a supply-chain-applied control (or, for FSVP, the hazard that is being controlled by the foreign supplier) has been significantly minimized or prevented during the period of onsite audit delay. FDA anticipates that receiving facilities and FSVP importers will resume onsite audits within a reasonable period of time after it becomes practicable to do so, and update their food safety plans and FSVPs accordingly. FDA intends to provide timely notice before withdrawing this policy. Additionally, the FDA plans to conduct a phone briefing to discuss the impacts of the COVID-19 public health emergency with the food industry later this week. For More Information • FDA COVID-19 Information • Guidance for Industry: Temporary Policy Regarding Preventive Controls and FSVP Food Supplier Verification Onsite Audit Requirements During the COVID-19 Public Health Emergency
Coronavirus (COVID-19) Update: Foreign Inspections	**Coronavirus (COVID-19) Update: Foreign Inspections** (2020MR10) Today, we are providing an update on the status of U.S. Food and Drug Administration inspections outside of the U.S. in response to the COVID-19 outbreak. After careful consideration, the FDA is postponing most foreign inspections through April, effective immediately. Inspections outside the U.S. deemed mission-critical will still be considered on a case-by-case basis. The FDA based this decision on a number of factors, including State Department Level 4 travel advisories in which travel is prohibited for U.S. government employees, Centers for Disease Control and Prevention travel recommendations, access restrictions being imposed on foreign visitors by certain countries, guidance from the Office of Personnel Management and the importance of the health and safety of our employees. Another critical factor in taking this action is the confidence we have in our ability to maintain oversight over international manufacturers and imported products using alternative tools and methods. We are aware of how this action may impact other FDA responsibilities, including product application reviews. We will be vigilant and monitor the situation very closely and will try to mitigate potential impacts from this outbreak in lockstep with ... See/Read more: https://www.fda.gov/news-events/press-announcements/coronavirus-disease-2019-covid-19-update-foreign-inspections?utm_campaign=031020_PR_Coronavirus%20%28COVID-19%29%20Update%3A%20Foreign%20Inspections&utm_medium=email&utm_source=Eloqua

FDA Makes Available Results from Testing of Infant Rice Cereal for Inorganic Arsenic	**FDA Makes Available Results from Testing of Infant Rice Cereal for Inorganic Arsenic** (2020MR06) Today the U.S. Food and Drug Administration (FDA) is making available results from our most recent testing of infant rice cereals for inorganic arsenic. These results show that manufacturers have made significant progress in reducing levels of inorganic arsenic in these products. In 2018, the FDA collected and tested 149 infant rice cereals following the release of the agency's 2016 Draft Guidance for Industry which proposed an action level of 100 parts per billion (ppb) for inorganic arsenic in infant rice cereals. The FDA's testing included both white and brown rice infant cereals. The number of samples tested in 2018 that met the FDA's recommended target of 100 ppb was 76% compared to 36% of samples tested in 2011-2013. Both white rice and brown rice cereals showed improvement in meeting the 100 ppb level, but the improvement was greatest for white rice cereals, which tend to have lower levels of inorganic arsenic overall. These data affirm that the current proposed action level is achievable with the use of good manufacturing practices, such as sourcing rice with lower levels of inorganic arsenic. To protect public health, the FDA will continue to identify, target, and prioritize efforts to reduce exposure to toxic elements from food. Consumers should know that rice cereal fortified with iron is a good source of nutrients for infants but does not need to be the only or first source. Other iron-fortified infant cereals include oat, barley and multigrain. Pregnant mothers are also advised to eat a variety of grains as part of a well-balanced diet. Additional Resources: Testing for Inorganic Arsenic in Rice Cereal for Infants - Analytical Results, Posted March 2020: XLSX (31KB) | PDF (561KB) Arsenic in Food and Dietary Supplements What You Can Do to Limit Exposure to Arsenic
FDA Outlines 2020 Action Plan to Help Advance the Safety of Leafy Greens	**FDA Outlines 2020 Action Plan to Help Advance the Safety of Leafy Greens** (2020MR05) Today the U.S. Food and Drug Administration released the 2020 Leafy Greens STEC Action Plan, outlining steps the agency plans to take this year to advance the safety of leafy greens. While most strains of *E. coli* are harmless, Shiga toxin-producing *E. coli*, or STEC, can be life-threatening. The most common STEC, *E. coli* O157:H7, is the type most often associated with outbreaks. Fresh leafy greens are an important part of an overall healthy diet. While millions of servings of leafy greens are consumed safely every day, this produce commodity has been too often implicated in outbreaks of foodborne illness. Between 2009 and 2018, the FDA and the Centers for Disease Control and Prevention (CDC) identified 40 foodborne outbreaks of STEC infections with a confirmed or suspected link to leafy greens in the U.S. In an FDA Voices article, FDA Commissioner Stephen Hahn and Deputy Commissioner for Food Policy and Response Frank Yiannas highlight the importance of FDA's action plan and the agency's focus on prevention, response and addressing knowledge gaps. The FDA intends to hold a webinar in coming weeks to further discuss the action plan with interested stakeholders. More information, including how to register for the webinar, will soon be available on FDA.gov. **For More Information** 2020 Leafy Greens Action Plan FDA Outlines 2020 Action Plan to Advance the Safety of Leafy Greens *E. coli* and Foodborne Illness

	See/Read more: https://www.fda.gov/news-events/fda-voices-perspectives-fda-leadership-and-experts/fda-outlines-2020-action-plan-help-advance-safety-leafy-greens?utm_campaign=FDA%20Outlines%202020%20Action%20Plan%20to%20Help%20Advance%20the%20Safety%20of%20Leafy%20Greens&utm_medium=email&utm_source=Eloqua
	USDA - FSIS
USDA – Petitions Update	**USDA – Petitions Update** (2020MR27) **Petition Submitted by U.S. Cattlemen's Association** (Oct 23, 2019) The petition requests that FSIS limit the use of certain voluntary labeling claims, such as "Product of USA," "Made in USA," and "USA Beef," to meat products derived from cattle born, raised, and slaughtered in the United States. FSIS Final Response to Petition (Mar 26, 2020) FSIS Response Acknowledging Receipt of Petition (Oct 24, 2019) **Petition Submitted by Organization for Competitive Markets and the American Grassfed Association** (June 12, 2018) The petition requests that FSIS amend the "Product of U.S.A." entry in the FSIS Food Standards and Labeling Policy Book (the Policy Book). FSIS Final Response to Petition (Mar 26, 2020) FSIS Response Acknowledging Receipt of Petition (June 22, 2018)
National Bioengineered Food Disclosure Standard - AMS Final Rule	**USDA: National Bioengineered Food Disclosure Standard - AMS Final Rule** (2020MR26) See: https://www.fsis.usda.gov/wps/wcm/connect/10a0ef26-c9b2-4f72-82c7-669226a62a3a/14-20.pdf?MOD=AJPERES
USDA Ensures Food Safety During COVID-19 Outbreak	**USDA Ensures Food Safety During COVID-19 Outbreak** (2020MR20) The U.S. Department of Agriculture (USDA) is ensuring the safety and timely delivery of the U.S. food supply while protecting the health of USDA employees during this COVID-19 National Emergency. USDA Deputy Under Secretary for Food Safety Dr. Mindy Brashears and USDA Under Secretary for Marketing and Regulatory Programs Greg Ibach issued a statement to stakeholders reassuring them that APHIS, AMS, and FSIS are rising to meet the challenges associated with COVID-19.
FSIS to Allow Implied Nutrient Content Claim "Healthy" on Regulated Product Labels	**FSIS to Allow Implied Nutrient Content Claim "Healthy" on Regulated Product Labels** (2020MR19) On March 19, 2020, FSIS announced in a *Federal Register* notice that it will allow establishments to use the implied nutrient content claim "healthy" on their labels which: (1) are not low in total fat, but have a fat profile makeup of predominantly mono and polyunsaturated fats; or (2) contain at least 10 percent of the daily value (DV) per reference amount customarily consumed (RACC) of potassium or vitamin D. See: https://www.fsis.usda.gov/wps/wcm/connect/4cc33c05-5f1f-47d6-823c-24ff2bd9edf9/2019-0008.htm?MOD=AJPERES
USDA: Statement to Industry	**USDA:** Statement to Industry (2020MR16) The U.S. Department of Agriculture is rising to meet the challenges associated with the new coronavirus disease, Covid-19. As leaders of USDA's Food Safety and Inspection Service, Animal and Plant Health Inspection Service and Agricultural Marketing Service, we can assure you that the agencies are committed to ensuring the health and safety of our employees while still providing the timely delivery of the services to maintain the movement of America's food supply from farm to fork. These agencies are prepared to utilize their authority and all administrative means and

	flexibilities to address staffing considerations. Field personnel will be working closely with establishment management and state and local health authorities to handle situations as they arise in your community. As always, communication between industry and government will be key. We are all relying on early and frequent communication with one another to overcome challenges as they arise. In this time of much uncertainty, we know that many of you have questions about how the department will continue to ensure that grading and inspection personnel are available. We have all seen how consumers have reacted to the evolving coronavirus situation and how important access to food is to a sense of safety and wellbeing. It is more important than ever that we assure the American public that government and industry will take all steps necessary to ensure continued access to safe and wholesome USDA-inspected products. As we come together as a country to address this public health threat, know that USDA remains committed to working closely with industry to fulfill our mission of ensuring the safety of the U.S. food supply and protecting agricultural health.
USDA FSIS Constituent Update: USDA Website for the Latest Information on COVID-19	**USDA FSIS Constituent Update: USDA Website for the Latest Information on COVID-19** (2020MR06) The COVID-19 outbreak is a rapidly changing situation. USDA is not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging. However, it is always important to follow good hygiene practices (i.e., wash hands and surfaces often, separate raw meat from other foods, cook to the right temperature, and refrigerate foods promptly) when handling or preparing foods. For further information, please go to https://www.usda.gov/coronavirus.
UNITED KINGDOM	
	FSA
New research shows societal burden of foodborne illness in the UK	**New research shows societal burden of foodborne illness in the UK** (2020MR12) Read more: https://www.food.gov.uk/news-alerts/news/new-research-shows-societal-burden-of-foodborne-illness-in-the-uk
Introducing Food and You 2	**Introducing Food and You 2** (2020MR10) Read more: https://www.food.gov.uk/news-alerts/news/introducing-food-and-you-2
Food Standards Agency tighten controls on production of raw drinking milk	**Food Standards Agency tighten controls on production of raw drinking milk** (2020MR05) Read more: https://www.food.gov.uk/news-alerts/news/food-standards-agency-tighten-controls-on-production-of-raw-drinking-milk
EUROPEAN UNION	
	EFSA
Coronavirus: no evidence that food is a source or transmission route	**Coronavirus: no evidence that food is a source or transmission route** (2020MR09) EFSA is closely monitoring the situation regarding the outbreak of coronavirus disease (COVID-19) that is affecting a large number of countries across the globe. There is currently no evidence that food is a likely source or route of transmission of the virus. See: http://www.efsa.europa.eu/en/news/coronavirus-no-evidence-food-source-or-transmission-route?utm_source=EFSA+Newsletters&utm_campaign=e10e9165be-EMAIL_ALERTS_ALL&utm_medium=email&utm_term=0_7ea646dd1d-e10e9165be-63988969
Antimicrobial resistance in the	**Antimicrobial resistance in the EU: infections with foodborne bacteria becoming harder to treat**

EU: infections with foodborne bacteria becoming harder to treat	(2020MR06) *Salmonella* and *Campylobacter* are becoming increasingly resistant to ciprofloxacin, one of the antibiotics of choice for treating infections caused by these bacteria. See/Read more: https://www.efsa.europa.eu/en/news/antimicrobial-resistance-eu-infections-foodborne-bacteria-becoming-harder-treat
AUSTRALIA	
	Import Industry Advice Notices are available from the Department of Agriculture, Water and the Environment website at: www.agriculture.gov.au/iian
COVID-19 impact on Biosecurity Operations	**47-2020 - COVID-19 impact on Biosecurity Operations** (2020MR26) **Who does this notice affect?** All industry stakeholders involved in imports. **What has changed?** Due to the COVID-19 pandemic the department has enacted Business Continuity Plans (BCP), which include all biosecurity operations. Incident Management Teams are now meeting daily to discuss and progress any issues. The delivery of Australian Government services has been classified as essential services. As such, all biosecurity operations will continue to be delivered. Where some operations are provided by third parties (e.g. treatments), they are by extension, considered essential services. The department is currently assessing the impact of COVID-19 and recent government decisions on our operations. Given we deliver a range of diverse regulatory operations each will be impacted differently and have their own BCP in place to manage such impacts. The department is working to minimise any impacts and is able to reallocate resources where volumes have increased or decreased due to COVID-19. The department has conducted extensive training, briefings and staff meetings with biosecurity officers to ensure that they are well equipped to do their job and minimise the risk of transmission. To date we have had zero biosecurity staff test positive to COVID-19. Staff have been trained and are supplied with their own Personal Protective Equipment if and when they are required to wear it. Biosecurity officers will comply with reasonable direction to comply with individual business work health and safety requirements when operating on third party premises. If officers are concerned that the requirement is not reasonable, they will consult with their supervisor to resolve the issue. **Further information** Importers are encouraged to check our website regularly or subscribe to our mailing list for up to date information. See: https://www.agriculture.gov.au/import/industry-advice/2020/47-2020
NEW ZEALAND	
	MPI
MPI sets up a register for safe practice for essential COVID-19 businesses	**MPI sets up a register for safe practice for essential COVID-19 businesses** (2020MR24) The Ministry for Primary Industries (MPI) has set up a register for safe practice in the sector as New Zealand moves to National Alert Level 4 in response to COVID-19, says director-general Ray Smith. Learn more: MPI sets up a register for safe practice for essential COVID-19 businesses

MPI Updated the Guidance Documents	**MPI Updated the Guidance Documents** (2020MR16) Guidance Document – Evaluators Manual for Evaluating Risk Management Programmes Guidance Document – Risk Management Programme Manual for Animal Product Processing Learn more: Guidance
New Zealand Food Safety sets significant new goal to reduce foodborne Campylobacter by 20 per cent by 2025	**New Zealand Food Safety sets significant new goal to reduce foodborne Campylobacter by 20 per cent by 2025** (2020MR08) Deputy director-general for New Zealand Food Safety Bryan Wilson announced today a new goal to significantly reduce foodborne *Campylobacter* poisoning by 20% by 2025. A focus will be on improving how New Zealanders handle, prepare, and cook poultry meat. Learn more: New Zealand Food Safety sets significant new goal to reduce foodborne Campylobacter by 20 per cent by 2025