

# CASA NEWSLETTER -SUSQUEHANNA



November 2013

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## PRESIDENT'S MESSAGE

Hello CASA Members

It's that time of year again! I can't believe it, but the "All Holiday" music channel is back in operation and store bells are ringing. I even ran into a fairly severe snow storm last week driving back from Chicago. (Yes I was working but also went to a Chicago Bears Game - but please don't hold that against me!)

I am very honored and excited (as well as a little apprehensive) to begin my tenure as President of the Susquehanna Conference. Please join me in thanking our Past-President, Michelle Clark for her hard work and dedication to our Conference. Yes – she passed the gavel onto me during our October 2-day seminar at Sysco if you weren't able to join us. It definitely takes a village to put these meetings together, so please also take a moment to thank our current executive board; Ted Verisink, Melissa Vaccaro, Ken Hohe, Sue Yeager, Ann Rosenberg, Melissa Dauksis, Russell Dorm, Gary Ritter, Sandra Deaven. Oh my gosh, and to all of our valuable speakers!

Yes – if you aren't aware by now, I come out of industry. I've worked in food safety and quality assurance for all types of manufacturers for over 25 years. I've worked in the meat and poultry industry when the first *Listeria monocytogenes* outbreak occurred in soft cheese (gee-I don't have to worry about that do I.....?) I've seen green mold devastate our Pennsylvania mushroom crop, *Salmonella* in dried meats and how in the world did we have an outbreak in dry cereal and peanut butter? It definitely has been a very challenging and exciting career. Need I say – I love food safety!

I have had many mentors over the years, but the individual who most shaped me was a USDA inspector who asked me question after question after question day in and day out...."why"? He had an ultimate plan. Yes I always knew the answer to that question, and if I didn't I sure as heck searched for it. Which brings me to our next training seminar. Do you want or need to know the answer to that question? I believe it's what drives us all in our professions. I have always worked with regulatory and have learned so

much. We all have a passion for the same thing....Keeping the public safe.

As promised, the FDA has published the 2013 FDA Food Code. I haven't had a chance to review what the changes may bring, but if you join us for our next training seminar on Friday, December 6<sup>th</sup>, Barbara Kitay, Central Region Retail Food Specialist, FDA will be presenting these changes to you. Have you ever wondered what exactly went into the research for those new food products you see on the market?

Challenge and shelf life studies are an integral and important part to launching a new product successfully. Brad Stawick, Corporate Director of Microbiology for Microbac Laboratories has agreed to join us as well in December. We will also have a speaker talk about sustainability

**Next Meeting : FRI, Dec 6 @  
Shady Maple**

programs here in Pennsylvania ( [www.pagreencolleges.org](http://www.pagreencolleges.org) ) and Erica will tell you about my favorite topic before lunch! (can't tell you now)

Please join us on Friday, December 6<sup>th</sup>, 2013 at Shady Maple Smorgasbord and get some answers to your questions~

All the best,

Sue Gregro

## **NSF/ANSI STANDARD 8- 2010, DELI SLICERS**

( PREPARED BY RON GRIMES- NSF  
INTERNATIONAL )

In 2010, NSF/ANSI Standard 8: Commercially Powered Food Preparation Equipment was updated by the NSF Joint Committee on Food Equipment to improve construction, performance, material, design and cleanability requirements of deli slicers. A two-year phase-in period was granted to give manufacturers of certified deli slicers sufficient time to redesign their equipment to comply with the new standard requirements. After the November 12, 2012 date, only deli slicers certified by NSF to the 2010 version of the standard remain in the NSF listings.

Background: What Led to the Revision: NSF/ANSI Standard 8 was updated to minimize the risk of microbial cross-contamination that can arise as deli slicers experience normal wear and tear over time. Revisions to the standard were made through the consensus process used by the NSF Joint Committee on Food Equipment, which is comprised of volunteer public health regulatory officials, food equipment manufacturers and end users.

Many deli slicers contain sealants or gaskets at seams, as well as spaces behind assembled parts such as handles. Over time, and with repeated cleaning, these seals can become damaged, shrink or crack, allowing food materials and juices to enter the space behind the compromised seals. These spaces can be difficult or impossible to reach and clean, and food materials that build up can provide an area that allows microbial growth, perhaps resulting in cross-contamination of food products and foodborne illness. NSF/ANSI Standard 8 was updated to address this issue.

What's New in NSF/ANSI Standard 8 –  
2010: Deli slicers that have been certified

to NSF/ANSI Standard 8 – 2010 possess structural enhancements to components such as the blades, carriage trays, gauge plates, joints, seams and electrical components. The standard also requires that slicers include detailed cleaning and sanitation instructions that can be posted near the slicer. Deli slicer manufacturers in listing at that time were given a two-year timeframe to meet the new standard requirements. On November 12, 2012, all NSF certifications to the older version of NSF/ANSI Standard 8 were removed from the listings and only equipment certified to NSF/ANSI Standard 8 – 2010 remains in the NSF listings. Deli slicers can be found at the following link NSF's certified product listings or by searching [www.nsf.org](http://www.nsf.org) 'search our listings'.

**How the Changes Affect Health Officials and QA Personnel:** As slicers typically remain in use for many years, health officials, QA personnel and operators must remain diligent in their inspection, evaluation and maintenance of this older equipment. NSF strongly encourages the use of equipment certified to NSF/ANSI Standard 8 – 2010. The best way for public health officials and QA personnel to determine the equipment's certification status is to check for the manufacturer's model number on NSF's list of NSF/ANSI 8 – 2010 certified slicers.

During routine inspections, the U.S. Food and Drug Administration (FDA) recommends that health officials and quality assurance personnel thoroughly examine all seals, seams and joints for cracks, chips, scratches, loss of adhesion and other damage, and the slicer overall for defective or worn parts (such as missing screws and cracked or broken handles and plastic components). If the inspection finds any defective seam or part, the FDA recommends the deli slicer be removed from service until properly repaired or replaced.

If a slicer is suspected as a source of contamination, it should be removed from

service immediately, disassembled according to manufacturer instructions and inspected thoroughly to determine if any seal damage or degradation has occurred that may result in contamination of food.

**More Information:** For inspection pointers, see the FDA's Website for guidance on inspection of commercial deli slicers <http://www.fda.gov/food/guidanceregulation/retailfoodprotection/industryandregulatoryassistanceandtrainingresources/ucm240672.htm> . For additional inspection guidance, refer to an article by Dr. Robert W. Powitz in Food Safety Magazine. For more information on NSF/ANSI Standard 8 – 2010, see <http://www.nsf.org/services/by-industry/food-safety-quality/food-equipment-certification/deli-slicer-update> or contact Ron Grimes, NSF International's Manager of Environmental Health Programs, at 734-827-6863 or [rgrimes@nsf.org](mailto:rgrimes@nsf.org).

Ron Grimes is the Manager of Environmental Health Programs at NSF International, an independent public health and safety organization that certifies products and writes standards in the areas of food, water, health, consumer products and sustainability. Ron has more than 40 years experience in the public health field, and holds a master's degree in health planning and administration from the University of Michigan and a bachelor's degree in environmental health from Indiana State University. He has been president of several state and national organizations, including the National Environmental Health Association.



## CENTRAL PA FOOD BANK

(PREPARED BY JOE  
ARTHUR-EXECUTIVE  
DIRECTOR CENTRAL PA  
FOOD BANK)

Joe Arthur, Executive Director of the Central Pennsylvania Food Bank, visited the quarterly CASA Susquehanna Conference meeting held at SYSCO Foods on Halloween Day. There were no spooky costumes in evidence, but Joe did share some facts about food insecurity that could easily be called "scary". The Central Pennsylvania Food Bank and its network of about 800 community partners (pantries, soup kitchens, shelters, children's programs, Senior centers, etc.) are now serving an average of over 54,000 individuals each week. This is about 75% more individuals in need each week when compared to 2007, before the Great Recession gripped the nation. The Food Bank's poundage distributed in 2012 totaled about 28 million pounds, enough to provide about 23 million

meals. Joe also pointed that despite our relatively stronger economy in Central Pennsylvania, we are also experiencing slow employment growth like most of the nation, particularly in industries and job categories that provide family-sustaining income levels. These trends have resulted in the need for significant investment and growth in capacity throughout the Feeding America national food bank network, whose membership includes Central Pennsylvania Food Bank. Also challenging are the effects of continued government budget tightening, which results in more people coming for pantry assistance, with the outlook continuing to look difficult as the all-important Farm Bill is stalled in the U.S. Congress and looming nutrition cuts appearing likely in some form.

On the bright side, Joe noted that because food banks have become much more than "emergency food providers", and have essentially become a national supplemental food system, they have also greatly increased sourcing and distribution of more nutritional products, like fresh fruits, vegetables, and dairy, as well as nutritious frozen foods like meats and vegetables. Since its expansion was completed in 2012, Central Pennsylvania Food Bank has greatly enhanced these offerings and will continue to emphasize these components. Joe also noted that about 80% of the Food Bank's food and funding resources come from private sources like companies, individuals, churches, foundations, etc., with the remaining 20% coming from federal and state government partners. Volunteerism also is a key engine of the Food Bank's network, with over 32,000 volunteer hours logged last year

alone just in the hub facility; many more thousands of hours are donated each year to community partners working with the Food Bank. Joe closed by taking a number of excellent questions from the group about important areas of food bank policy and practice and sharing how the Food Bank manages eligibility, resources, and challenges in helping address hunger in Central Pennsylvania. Food banks must manage with excellent stewardship over donor resources, and this must be balanced with a mission imperative of reaching people in need throughout our communities, which can be difficult and expensive, particularly in remote rural areas. Joe closed by describing the many ways that individuals and groups can assist in the Food Bank's mission of "fighting hunger, improving lives, and strengthening communities", through volunteerism, donations, and running food drives.

Anyone interested in more information should visit the Food Bank's website at: [www.centralpafoodbank.org](http://www.centralpafoodbank.org), or send Joe an email at: [jarthur@centralpafoodbank.org](mailto:jarthur@centralpafoodbank.org)

### **CAMPYLOBACTER JEJUNI INFECTIONS ASSOCIATED WITH A RAW MILK DAIRY**

(Reference: Centers for Disease Control and Prevention. Notes from the Field: Recurrent outbreak of *Campylobacter jejuni* infections associated with a raw milk dairy — Pennsylvania, April–May 2013. *MMWR*. 2013 Aug 30;62(34):702)

Recurrence of *Campylobacter jejuni* Infections Associated with a Raw Milk Dairy — Southern Pennsylvania, April–May 2013

During May 2013, the Pennsylvania Department of Health investigated an outbreak of campylobacteriosis among consumers of raw (unpasteurized) milk from a dairy (Dairy A) certified by the Pennsylvania Department of Agriculture (PDA) to sell raw milk onsite, at retail stores, and at non-retail pick-up sites. We identified six laboratory-confirmed and two probable cases of campylobacteriosis associated with Dairy A raw milk. Four cases involved children aged  $\leq 18$  years. PDA identified *Campylobacter* in Dairy A bulk tank and retail milk samples. Available isolates from patient stool ( $n = 1$ ), bulk tank milk ( $n = 1$ ), and retail milk ( $n = 1$ ) were identified by CDC as *Campylobacter jejuni* and were indistinguishable by pulsed-field gel electrophoresis (PFGE).

Despite consistent adherence to PDA requirements for raw milk dairies, as well as conducting milk coliform and somatic cell testing more frequently than required, this was not the first outbreak associated with Dairy A. During January–February 2012, Dairy A was identified as the source of a multistate outbreak of campylobacteriosis (1). That outbreak was the largest raw milk-associated outbreak in Pennsylvania in at least two decades, with 148 associated cases identified. PFGE patterns from the *C. jejuni* strains isolated during the 2012 and 2013 outbreaks differed, consistent with the diversity of *C. jejuni* isolated from cattle on dairy farms (2). PDA also identified *Campylobacter* in bulk tank milk obtained from Dairy A during January 2011; no associated human infections were reported.

Repeat outbreaks from raw milk producers are not uncommon and not limited to *Campylobacter*. During

2005–2013, Pennsylvania experienced 17 salmonellosis and campylobacteriosis outbreaks associated with retail raw milk. Five producers had more than one outbreak during that period. Outbreak recurrence might result from persistence of a particularly pathogenic bacterium, seasonal changes in bovine bacterial shedding, or repeatedly inadequate measures to reduce milk contamination. Findings here and elsewhere indicate that compliance with state regulations and increased producer awareness after an outbreak are insufficient to prevent future outbreaks (3). Public health officials should be vigilant for outbreaks from previously implicated dairies, and public education should stress that avoiding consumption is the best way to prevent illness from raw milk products.

Reported by

André Weltman, MD, Allison H. Longenberger, PhD, Mária Moll, MD, Pennsylvania Department of Health, Lydia Johnson, PhD, Judy Martin, Pennsylvania Department of Agriculture, Amanda Beaudoin, DVM, PhD, EIS Officer, CDC

Corresponding contributor: Amanda Beaudoin, whz0@cdc.gov, 717-787-3350.

## References

1. Longenberger AH, Palumbo AJ, Chu AK, Moll ME, Weltman A, Ostroff SM. Campylobacter jejuni infections associated with unpasteurized milk—multiple states, 2012. *Clin Infect Dis* 2013;57:263–6.

2. Kwan PSL, Birtles A, Bolton FJ, et al. Longitudinal study of the molecular epidemiology of *Campylobacter jejuni* in cattle on dairy farms. *Appl Environ Microbiol* 2008;74:3626–33.

3. Langer A, Ayers T, Grass J, Lynch M, Angulo FJ, Mahon BE. Nonpasteurized dairy products, disease outbreaks, and state laws—United States, 1993–2006. *Emerg Infect Dis* 2012;18:385–91.



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Visit our website:

[www.casafdo.org](http://www.casafdo.org)

You can also “like” us on facebook !

<http://www.facebook.com/pages/Central-Atlantic-States-Association-of-Food-Drug-Officials/210714342314358>



## HAVE AN IDEA FOR FUTURE TOPICS ?

The board welcomes all members to assist in the planning process for our quarterly meetings, so if you have an idea or would like to be a speaker please let a board member know.

We look forward to hearing from you and what training you would like to receive in the future.

## 2014 EDUCATIONAL AND TRAINING SEMINAR

Save the date .... The 2014 Annual Educational and Training Seminar will take place May 12-15 at the Holiday Inn in Grantville, PA.

Great training offered, come check it out !!

We hope to see you there !!!!

## Hotel Information:

### **Holiday Inn Harrisburg-Hershey Hotel**

604 Station Road, Grantville PA 17028 (717) 469-0661

**The Holiday Inn Harrisburg-Hershey hotel**—A newly remodeled full service Holiday Inn hotel providing guestrooms and accommodations in Central Pennsylvania. Grantville, PA is just minutes from both Hershey and Harrisburg, and close to many business meeting and convention locations in Pennsylvania's Capital Region, along with the [Hollywood Casino](#) at Penn National Race Course and the popular Boardwalk at Hersheypark and the newest attraction, Skyrush roller coaster. Our recently renovated sleeping rooms provide the perfect atmosphere for your travels, and our newly renovated lounge, The Winner's Circle Saloon, allows you to unwind by watching your favorite sports teams on various new flat screens TVs or line dance with our weekly entertainment. Free shuttle service to and from the Harrisburg International Airport (MDT), or the Harrisburg City train and bus stations is available. Heated indoor pool and outdoor seasonal pool plus a fitness room on site.

Located just 7 miles from Hershey Park, Hershey Chocolate World, Spa at Hershey, Zoo America, Hershey Garden. Take the time to extend your stay. **The hotel is offering the below group rate for the days prior to or following the training. PLEASE call the hotel directly to make reservations for days prior to or after the meeting.**

**Deadline for group rate reservations: April 1st**

**\$125.00 + tax (Single/Double- GSA Rate) plus 2 breakfast tickets/day**

**Phone: (717) 469-0661**

For on-line reservations, visit:

[www.stayholiday.com](http://www.stayholiday.com) Booking Code- 'CAS'

### Cancellation Policy

*Cancellations may be made without penalty within 24 hours prior to arrival.*

## MEMBERSHIP IN CASA

CASA is an active association and is responsive to its membership. Membership categories include:



### **REGULATORY MEMBERS:**

Individuals engaged in official food, drug, cosmetic device or environmental health control work.

### **ASSOCIATE MEMBERS:**

Individuals not directly and officially engaged in government control duties, but who are, because of vocation or avocation, interested or affiliated with the work of food, drug, cosmetic or other industries and their legal and scientific associates.

### **ACADEMIC MEMBERS:**

Professional or scientific personnel employed by a college or university.

### **RETIRED MEMBERS:**

Persons who during their employment held active membership in the association.

#### **Membership Type Annual Dues**

<input type="checkbox"/> Regulatory	\$15
<input type="checkbox"/> Associate	\$35
<input type="checkbox"/> Academic	\$10
<input type="checkbox"/> Student	\$10
<input type="checkbox"/> Retired	\$10

## CHANGE IN BOARD

### MEMBER: SUSAN POLIFKO

It is with a sad heart to be leaving, but the move will benefit both my personal and professional life. It was a pleasure working with all of you in CASA. I cherish the time spent getting to know all of you and your amazing abilities. I will miss working with all of you.

After many months of deliberation with my husband and family, we

*Happy Holidays to you and  
your family !!!*

decided to move to Maryland so that I could accept a position with the FDA/Office of Generic Drugs. Starting Monday, October 7<sup>th</sup> I will officially be starting in my new position in Rockville, Maryland. I will be working in the Regulatory Support Branch, which conducts the initial review of Abbreviated New Drug Applications (ANDAs) submitted to the Agency from industry. The passing of Generic Drug User Fee Amendment

(GDUFA) has opened many doors for the growth of the office. We are excited for this opportunity and are looking forward to establishing roots in Maryland. Our friends and colleagues in Harrisburg will surely be missed. I wish everyone the best and please stay in touch. I will send my new contact information once it becomes available. Thank you again for the opportunity of serving as the drug representative in the Susquehanna Conference of CASA.

Sincerely,  
Susan Polifko

**Susan E. Polifko, PharmD**  
Lieutenant Commander, U.S. Public Health Service  
Investigator

LCDR James Mason, PHI-DO/Wilkes Barre Resident Post, will fill the Susquehanna Conference Drug Representative position. He has presented at CASA in the past and is a wealth of knowledge in the drug realm. LCDR Mason is a pharmacist and also served 3 years in the US Air Force. His educational background is Pharmacy and for over 4 years has been conducting Drug Inspections for the FDA. LCDR Mason can be reached via email at :

[James.Mason@fda.hhs.gov](mailto:James.Mason@fda.hhs.gov)

