

THE BELL RINGER

The Newsletter of the Philadelphia Conference of the Central Atlantic States
Association of Food and Drug Officials

Summer 2013



THE PRESIDENT'S MESSAGE

Summer is upon us and many of us have planned or are planning vacations. Vacations can offer us time to refresh, change directions, and add new experiences, memories, and friendships.

I want to encourage everyone to take time to reflect on the past season and what we have accomplished within our organization and what yet needs to be done and how to do it. Summer and vacations do not need to be just a refresh and recharge time but a time to renew ourselves. A time to renew our commitment to improve ourselves and how we can help and direct those we serve and the people we interact with.

For many of us we need to "take a break" and reflect whether, it is on the beach, in the mountains, or in our own backyard. We deserve the "break" because we earned it, but we must put this time to the best use.

I wish all of you a safe and pleasant summer wherever your travels take you and look forward to seeing you on June 21, in New Jersey.

Please remind all of your colleagues to attend our next training program. We continue to provide the best possible training on a regular basis. Our purpose is to be a great resource source for networking when we meet and provide the opportunity to improve ourselves professionally.

Thank you all and have a great summer season.

Looking forward to seeing you,

Sincerely,

Jack Welte
President
Philadelphia Conference of CASA



Conference News & Updates.

Philadelphia Conference Upcoming Training Dates:

**June 21, 2013
September 20, 2013
December 6, 2013**

**2014 CASA Annual Conference May 12-15, 2014
Holiday Inn Harrisburg-Hershey Hotel
604 Station Road
Grantville, PA 17028**

The Niagara Frontier Conference sponsored the annual conference in Niagara Falls, New York, May 6—9, 2013.

Many diverse topics of interest were presented at this year's conference. Some of the speakers and topics were familiar to the Philadelphia Conference members. These included:

Gary Wolf, U.S. Food and Drug Administration, Korean Oysters update presentation;

**Susan Algeo, Paster Training, Inc., and "How Consumers View Health Inspections;"
Tara Paster, Paster Training, Inc., "Alcohol HACCP;" and
Mary Lou Falco, NJ. Department of Health, shared in a presentation regarding "Hurricane Sandy."**



If you ever thought attending the conference might be boring, this group did not think so and provided enthusiastic support and appreciation for the educational opportunities provided at the conference.

Breaks provided opportunity to learn more about services and products designed to support food safety.

Joe Corby represented AFDO at its educational exhibit.



Nick Hatsios, Integrated Control Corporation, demonstrated and explained the capability and innovative technology associated with their temperature monitoring systems for fixed building and mobile temperature monitoring applications to ensure safe food temperature control.



Tia Donohue, representing RK Environmental Services, answered questions regarding pest control services and programs offered to the food industry.

Christine Egbert, Instruis Publishing Company, explained the benefits offered by their product line of new food and alcohol safety books and publications.



Suzanne Yeager was selected to receive the 2013 CASA Award. Suzanne Yeager was honored at the banquet and posed for a photo with her award and past recipients.



Incentive awards for conference activities are granted to each local conference at the Awards Banquet. Jack Welte, our Philadelphia Conference President, joined with his distinguished fellow conference presidents and representatives to receive the awards.



Philadelphia Conference Members present at the Awards Banquet gather for a group picture.





All the conference members cheered on when Megan Lsuff was honored by the CASA President , Blake Ireland, with a special appreciation award for all of her hard work to make the CASA Annual Educational & Training Seminar the success everyone so enjoyed.

Best of all is the friendship and camaraderie that is able to be experienced when attending and enjoying the annual conference.



William Dotts, Danielle Bytheway, and Howard Rabinovitch

SAVE THE DATE- SEE YOU IN HERSHEY
2014 CASA Annual Conference May 12-15, 2014
Holiday Inn Harrisburg-Hershey Hotel
604 Station Road
Grantville, PA 17028

The Spring CASA meeting topics included:

**Aseptic Sampling - Judy Paterson- Philadelphia District
Emergency Response Coordinator, U.S. Food and Drug
Administration**



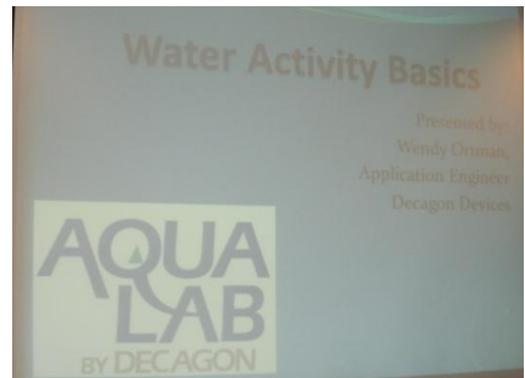
Judy Patterson overviewed sampling techniques, concerns and issues related to facility or product sampling. The reasons why sampling is conducted were discussed along with what might be sampled and how sampling is conducted. Typical examples of why samples are collected included complaints, surveillance, and direct condition observations. Determining what will be sampled, whether product, equipment or environment depends on the reasons for conducting sampling. How samples will be collected involved the nature of the sampling itself, and the information intended to be gained by the sampling. Samples for environmental contaminants can require using a zone approach for sponge or swab methods; product sampling may require sampling from bulk ingredients or both methods may be needed from in-line processes.

Planning and preparation for water sampling concerns that include proper pre-flushing, use of thiosulfates for chlorinated water, and time sensitive laboratory delivery for analysis, was discussed. Other specific concerns regarding sampling controls, tools and equipment needed, refrigeration requirement challenges and the sampler responsibilities and techniques required to ensure sample integrity were overviewed.

**Water Activity - Wendy Ortman, Product Testing
Technologies Application Engineer, Decagon Devices**



Water available in food products for microbial growth is determined by measuring the water activity, a_w , of foods. A $<.85 a_w$ values is considered to be low enough to prevent pathogen growth. Wendy



Ortman detailed water activity measurement in foods from the physical science perspective and highlighted the difference between water activity that measures the energy status of a water in a system as a qualitative value versus percentage or content of water, a qualitative value. Regardless of the amount of water present the

public health concern is always how much water is available for pathogen growth. Wendy provided a summary of the work done by Scott, 1953-1957 determining water activity a_w and microbial growth conditions.

Growth limits based on a_w level	.91	gram (-) bacteria
	.86	gram (+) bacteria
	.88	yeast
	.80	production of mycotoxin (fungi)
	.70	mold (fungi)
	.6	limits all growth

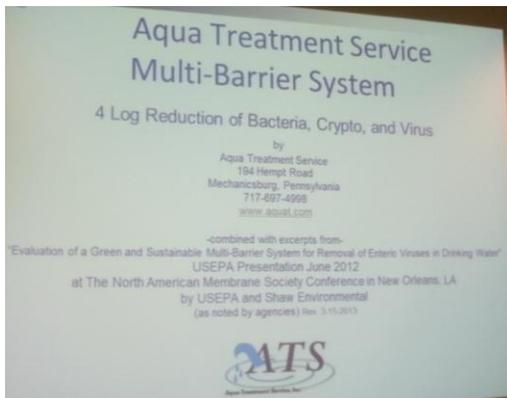
Wendy provided a description of the two established common methods for determining aw. These include, the Electric Hygrometer method with an accuracy of .01 aw, and the Chilled Mirror Dew Point method with an accuracy of .003 aw. In a chilled mirror dewpoint system, water activity is measured by equilibrating the liquid phase water in the sample with the vapor phase water in the headspace of a closed chamber and measuring the relative humidity of the headspace. Additionally, the chilled mirror method was presented as being able to provide a quick evaluation time, high reliability and measurement of the complete aw range.

Other significant public health concerns related to aw for foods include toxin production and pathogen survival. Salmonella has been shown to survive in low aw environments:

- .30 Chocolate
- .50 Peanut butter

These concerns require use of Hurdle Technologies that include food formulation and controls using temperature, aw, pH, redox potential, preservatives, and humectants (water binding materials).

Well Water Testing – Jesse Rodriquez, Vice President, Aqua Treatment Services



Jesse Rodriquez presented the technological requirements incorporated into the Aqua Treatment systems multi-barrier water treatment systems designed to meet Ground Water and Surface Water EPA treatment requirements for 4 log reduction of bacteria, virus and cryptosporidium oocysts.

Current water treatment system models are designed to meet water flow demands from 5 to 480 gpm. The multi-barrier system incorporates an adsorptive filter to entrap microorganisms and ultraviolet light water treatment prior to a post treatment chlorine residual addition for down line protection. This technology reduces use of high volumes of hazardous chlorine products and eliminates disinfection process chlorinated by-product concerns.



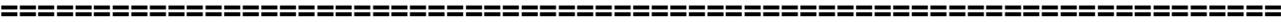
Elections results are in!!

Congratulations to our newly elected Philadelphia conference officers and board members

From Left to right

**Dennis Bauer, Bucks County Health Department -
Megan Lauff, U.S. Food & Drug Administration -
Caroline Friel, Wawa
Danielle Clemons, NJ Department of Health
Jack Welte, PA Department of Agriculture -
Danielle Bytheway, NJ Department of Health
Howard Rabinovitch – Not pictured -**

**Executive Officer
Treasurer
Associate Representative
Member At-Large
President
CASA Representative
Vice President**



Hope to see you at the next meeting



PHILADELPHIA CONFERENCE

FOUNDED AUGUST 3, 1923

OF THE CENTRAL ATLANTIC STATES ASSOCIATION OF FOOD AND DRUG OFFICIALS
IN ASSOCIATION WITH A.F.D.O.

June 21, 2013

SUMMER EDUCATIONAL SEMINAR

Food Facility Inspection Processes: A Comparison

NJ CEU's Pending

Burlington County Emergency Services Training Center
53 Academy Drive** (Address change below)
Westhampton, NJ 08060
609-702-7157

08:00 – 09:00	Registration
09:00 – 11:15	“Conducting Food Facility Inspections - Government” Bill Dotts – U.S. Food and Drug Administration Melissa Vaccaro - Pennsylvania Department of Agriculture Kathy Holmes – Burlington County Health Department Dennis Bauer – Bucks County Health Department Danielle Bytheway- NJ Dept. of Health & Senior Services
10:00 -10:15	Break
10:15-11:15	“Conducting Food Facility Inspections – Non Governmental” Kevin Connell-Wawa Jennie Webb-Quality in Process George Zemeska-Pastor Training
11:15 – 12:15	“ Panel Discussion” Questions from the members & Answers from the panel
12:15-1:15	LUNCH ON YOUR OWN
1:15 – 2:15	“Meat Grinding, Handling, & Identification” David Colwell, Corporate General Manager Colorado Boxed Beef Company
2:15 - 2:30	Break
2:30 – 3:30	“Risk Based Inspections” Mary Lou Falco, NJ Department of Health & Senior Services
3:30 - 4:00	“Niagara Conference Synopsis” Jack Welte, Pennsylvania Department of Agriculture

****If using a GPS for directions you must use the following address:
1 Pioneer Blvd Westhampton, NJ (this is the address of the complex & Academy Drive is within complex).**

NOTE: Pre-Registration is required no later than close of business, Friday – June 14, 2013. Everyone must register with Lynn Bonner at Lynn.Bonner@fda.hhs.gov or you may call her at (215) 717-3074.

COST: The following fees apply:

Current 2013 Members – Registration Fee of \$5.00

Non-members/Delinquent Members–Dues plus Registration Fee of \$5.00

Dues: Regulator - \$15.00

Associate - \$35.00

Academic - \$10.00

Student - \$10.00

Retired - \$10.00

CEUs: A New Jersey continuing education credit application will be submitted to NJLMN for this course. The total number of credits expected for this agenda is pending (approx 5.0 expected). This course will be listed on NJLMN web site upon approval of the credits and you may register for the CEU's at that time. (www.NJLMN.rutgers.edu).

Don't forget to bring items for donation for our quarterly CASA food drive to help the needy. Items needed: juice/drink mixes, tuna, peanut butter & jelly, jello/pudding, hamburger helper, rice, pancake mix & syrup, paper products – toilet paper, paper towels & tissues, condiments – ketchup, mustard, mayonnaise, toiletries – soap, toothpaste, shampoo, deodorant

Editor's Note: Share your interests, information and announcements with your fellow professionals. If you take great notes contribute to the Bell Ringer and recount your training or meeting adventures. Please email to: George.Zameska@pastertraining.com. Space is available for advertising in the Bell Ringer. I look forward to your feedback and participation.

Special thanks to Mike Rashti for sharing the Annual Conference pictures.