

THE BELL RINGER

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

Summer 2014



THE PRESIDENT'S MESSAGE

Another successful CASA Annual Education and Training Seminar concluded this May. Many thanks are due to the great work and effort of the many Susquehanna Conference members that participated to host this event and ensure its success. We were also honored with one of our members being given the prestigious CASA Award. We would like to congratulate Tara Paster of Paster Training, Inc. for receiving this very well deserved honor.

The theme of the seminar was collaboration. I would like to continue that theme within the Philadelphia Conference both at our educational sessions and also in our professional relationships. I want to challenge all our members to reach out to coworkers and stakeholders to share and spread the mission of CASA. Our mission is to meet the needs of our stakeholders, and provide most current, essential, and relevant information needed to be successful in protecting the public health, as well as providing protection from threats to our food supply.

Let us reach out to other organizations that have similar missions to ours, and try to incorporate them into our meetings or partner with them at their seminars. We are doing this on June 6, 2014, with the Philadelphia InfraGard meeting at the Pfizer facility in Collegeville, PA. I plan on distributing literature at that meeting to promote CASA's mission.

Please try and attend all our quarterly training seminars, and provide feedback to your management. By providing them with feedback, they will become

more aware of the importance of our training seminars that are available and relevant to their staff, at such a nominal cost.

Lastly, I would be remiss if I didn't thank the Philadelphia Conference Executive Board and Education Committee, for their hard work. In addition, I would like to welcome our new members to the board. I look forward to continuing the high standards of the Philadelphia Conference as we head into our centennial year of 2016 when we will be hosting the annual seminar.

Best regards and feel free to contact me with any programs or ideas you may have for the benefit of the organization, I will be happy to take them to the board. I look forward to being your president and trust I will live up to your expectations.

Sincerely,

Howard Rabinovitch
President
Philadelphia Conference of CASA



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Conference News & Updates



Congratulations to Tara Paster, Paster Training, Inc., on being selected to receive this years' prestigious CASA Award at our annual training seminar banquet and also for being the first industry representative to receive this award.

Philadelphia Conference Upcoming Training Dates:

September 2014

Election Results at our spring meeting have resulted in the following Board members being in place to serve the Philadelphia Conference

Conference Officers

- | | |
|---|---------------------|
| Howard Rabinovitch, Retired, FDA | President |
| To be Determined | Vice President |
| Dennis Bauer, Bucks County Health Department | Executive Officer |
| Megan Lauff, U.S. Food & Drug Administration | Treasurer |
| Harry Pfender, Bucks County Health Department | Secretary |
| Pam Lawn, Montgomery County Health Department | Member-At-Large |
| Nancy Wilson, Wawa, Inc. | Member-At-Large |
| Danielle Bytheway, NJ Department of Health | CASA Representative |

Jack Welte, Pennsylvania Department of Agriculture
Caroline Friel, Wawa, Inc.

Past President
Associate Representative

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The Spring CASA meeting was held at the Montgomery County Public Safety Training Campus Auditorium, 1175 Conshohocken Road, Conshohocken, PA 19428

The first order of business included the election of new officers and board members.



John Stratman, Plant Manager/Aston Plant, Artic Glacier, Inc., Aston, PA provided the first presentation on the "History of Bagged Ice."

Historically ice production in the United States started with natural ice or ice harvested from frozen lakes and rivers. Throughout the 18th century the natural ice industry expanded domestically and internationally with the United States becoming a leading exporter of tons of ice annually. Public health concerns began to impact the ice industry by the beginning of the 20th century. Chicago, began testing ice for contaminants in the early 1900's. The natural ice industry enjoyed prominence as the nation's 5th largest industry even until 1920. However, with the invention and expansion of artificial ice making equipment and refrigeration systems the natural ice industry was all but gone by the 1940's. Artificial ice and the supply of block and bagged ice from mechanical systems replaced the natural ice industry. This also permitted ice to be made anywhere without the requirement of cold weather and long transportation requirements.

Frank Sirianni, Plant Manager/Harleysville Plant, Arctic Glacier, Inc., Harleysville, PA followed with a presentation entitled "Sanitation & HACCP in an Ice Manufacturing Plant."



Mr. Sirianni presented a more modern perspective of the ice industry beginning with an introductory video of modern ice manufacturing. Arctic Glacier is currently one of the largest ice manufacturers with plants throughout Canada and the United States. The Harleysville plant began with a 2 ton ice machine in a garage requiring manual bagging of produced ice. The current plant began production in 2005, is a modern automated ice handling and packaging facility with ice production of capacity of 70 tons/day. Automated systems have greatly improved the sanitary quality of ice.

Ice quality and safety is the focus of the International Packaged Ice Association (IPIA). Modern ice production for Arctic Glacier includes a HACCP plan to

address ice safety concerns. Water quality and safety is addressed through meeting Pennsylvania Department of Agriculture standards, Military requirement, IPIA requirements as well as NSF inspection and audit requirements. Water safety addresses E. coli, fecal coliforms, standard plate counts, and pH. Water treatment includes 5 micron filtering, carbon filter treatment and finishing treatment with a 1 micron filter. Plant sanitation procedures include sanitizing contact surfaces with 200ppm chlorine concentrations. Ice is stored and delivered at 10°F/-8°C.

After a break New Jersey Department of Health representatives, Bill Manley, Food Safety and Retail Food Program Coordinator, Loel Muetter /M.A., H.O/Supervisor/Food & Drug Safety Program, and Virginia Wheatley/Research Scientist 2/Food & Drug Safety Program, provided a joint presentation on “Food Sanitation at the Superbowl”



The New Jersey Health Department team spoke about the various challenges that needed to be met to successfully host the Superbowl. Pre-planning, logistics and activity coordination with other agencies, establishing and maintaining communications with all the various persons and agencies, outside venue related events, supplier control , vendor approvals, pre-event and game day inspections transportation, credentialing, as well as food defense concerns were all involved in the implementation and management of crucial Superbowl food safety and protection responsibilities.

The afternoon training sessions began with the “InfraGard & the Infrastructure Outreach to Food, Agriculture, & Water Resources” presentation from Cerena J. Coughlin/Special Agent, Philadelphia Division, Squad CYB1/Infragard. Federal Bureau of Investigations/Philadelphia, PA

Ms Coughlin spoke concerning about the Federal Bureau of Investigations (FBI) outreach efforts through the establishment of the InfraGard collaborative network system to protect against International and Domestic terrorism, foreign counter intelligence and Cyber crime as well as other threats we face in the electronic age. CASA members can also participate in these efforts and join the Philadelphia District InfraGard group which is



currently the 6th largest group. Sign up at <http://www.infragard.org>. There are 56 FBI District Offices nationally; each is established to cover geographical population based service areas. Electronic data availability and accessibility on a worldwide basis creates a need to have a platform for protecting individuals and companies from threat or harm. Typical threats associated with mainstream electronic communication and social networking media were given that included the following examples:

- Spear phishing: Specific email spoofs that are based on aspects of personal information designed to acquire more personal information
- Social Engineering attacks: Requests for help from persons that are known (ton the receiver) for fraudulent purposes. (Face Book, Linked-In)
- Smart Phone Exploitation Pictures from smart phones contain gps information that can be exploited when placed on social media sites.

Protection from cyber crime can include frequent credit checks for all family members, not plugging in to your computer any flash or thumb drive from an unknown source and if you are a victim of having your computer or smart phone hacked remember to do the following to protect yourself and aid in an investigation:

- Preserve the evidence and do not through the item away
- Create logs(electronic historical or error data)) if feasible
- Record Actions and steps taken related to the event

Barbara Kitay, Regional Retail Food Specialist, U.S. Food & Drug Administration/ Philadelphia, PA concluded the afternoon training with a "Food Code Updates" session.

Barbara provided a review of and highlighted significant changes in the 2013 Food Code that included:

- Reduced Oxygen Packaging (ROP) requirements
- Refillable container provisions
- Non-Typhodial Salmonella
- Non-continuous cooking requirements
- Customer notification of inspection report availability



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SAVE THE DATE: April 20-23, 2015
2015 CASA Annual Education and Training Seminar
Virginia Beach, VA

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Don't miss our next meeting!!!

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FOUNDED AUGUST 3, 1923

OF THE CENTRAL ATLANTIC STATES ASSOCIATION OF FOOD AND DRUG OFFICIALS

IN ASSOCIATION WITH A.F.D.O.

June 13, 2014

SUMMER EDUCATIONAL SEMINAR

NJ CEU's Pending

Burlington County Emergency Services Training Center
53 Academy Drive*
*GPS address: 1 Pioneer Drive
Westhampton, NJ 08060
609-702-7157

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|--------------|---|
| 8:00 – 9:00 | Registration |
| 9:00-9:15 | Welcome/Introduction
Howard Rabinovitch, President/Philadelphia Conference of CASA |
| 9:15 – 10:30 | “Current & Emerging Issues & Potential Impacts For Seafood Safety”
George Zameska/VP of Regulatory Affairs/Pastor Training |
| 10:30-10:45 | Break |
| 10:45-12:00 | “Seafood HACCP Plans and Regulations”
Matthew Noonan/Investigator/Food Specialist
U.S. Food & Drug Administration/Philadelphia District |
| 12:00-1:15 | LUNCH ON YOUR OWN |
| 1:15 – 2:30 | “Vibrio”
Caliope Alexander/Shellfish & Seafood Project Coordinator
New Jersey Department of Health |
| 2:30-2:45 | Break |
| 2:45 – 4:00 | “Wild Animals As Food”
Virginia Wheatley/Food & Drug Safety Program Research Scientist II
New Jersey Department of Health |

YOU CAN PAY FOR THE MEETING AT THE DOOR or ON LINE AT www.casafdo.org

NOTE: *Pre-Registration is required no later than close of business, Friday June 6, 2014. 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 2014 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

Pay for registration fee (\$5.00) on-line as follows:

- 1. Go to the CASA website at www.casafdo.org***
- 2. Scroll down and on left hand side of page you will see the Philadelphia Conference link - Click on it!***
- 3. You should see an "old" training date info. Just ignore.***
- 4. Just put in the name of the attendee and the meeting date as 03/14/2014***
- 5. Then click Add to Cart***
- 6. If you want to add more than one person, click continue shopping and then repeat the same process as above***
- 7. Then click "check out: You can pay by credit card or you can click on "pay pal" if you have an account.***

If you pay on-line, you DO NOT have to e-mail Lynn Bonner. If you do not pay on-line you MUST e-mail Lynn at Lynn.Bonner@fda.hhs.gov or call her at (215) 717-3074 to register.

If you want NJ-CEUs you must also do the following: *A New Jersey continuing education credit application has been submitted to NJLMN for this course. The total number of credits for this agenda is approximately 4.5 credits. This course will be listed on NJLMN upon approval of the credits. (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.