



Secretary – Treasurer
Lisa Staley
6 St. Paul Street
Baltimore, MD 21202

Phone: 410-767-8407

lisa.sately@maryland.gov

casafdo.org

President
Sherry Donovan-Morris
Office of Food Protection

6 St. Paul Street
Baltimore, MD 21202
Phone: 410—767-8454

sherry.donovan-morris@maryland.gov

BALTIMORE CONFERENCE
OF
CENTRAL ATLANTIC STATES ASSOCIATION
OF
FOOD and DRUG OFFICIALS

SKIP

ACK

NEWSLETTER OF THE BALTIMORE

CONFERENCE OF CASA

FALL 2014

PRESIDENT'S MESSAGE

I would like to take this opportunity to thank all members of the Baltimore Conference of CASA for allowing me the honor of being the President this year. The Baltimore Conference Board, the "Mama CASA" Board, and each and every member have made this a very rewarding experience. I hope that the camaraderie, the speakers, and the topics spur members to stay involved in CASA and encourage non-members to join. It is so true that this is YOUR organization and only as good as you want it to be. I believe that by being active in CASA we are part of something great, something bigger than ourselves, and that we make a difference in the world and in the lives of others. Whether we work in regulatory, the private sector, or in academia I know the questions we often ask ourselves as Environmental Health Specialists are "Why am I working in this field?" and "Does anyone appreciate it?"

Most of us did not grow up wanting to be, or enter college thinking "I want to be a health inspector". When someone said you are going to have to get a Sanitarian License to get a job you thought (along with most people) that meant picking up trash. We started out in another field, and "wound up" here. The question is, "Why?" I have a Bachelor's of Science in Forest Resource Management – a far cry from what I do for a living today. But there is a common thread here.... as I believe there is for most of us. We want to make a difference in the world, in some way. When I went into forestry, it was for the idyllic cause of helping to make wise use of our natural resources for future generations. Today I am one of a dedicated legion of people – both professional and business people that aim to make our food and water safe. As you all know, in the U.S. we take for granted what people in other parts of the world can't. The average person here doesn't give much thought when they eat out, drink water, use a restroom, buy a food product – they assume that it is safe to consume, and that waste will be disposed of properly. Most people want to be a **conscientious** consumer and leave the world a better place (certainly no worse) for future generations. I believe this is the common human thread that binds us together. Through economic ups and downs, furloughs, low salaries, lack of pay raises, staffing shortages, and under-appreciation for what we do on a day-in, day-out basis. We do it because we care, we feel that it is important, and that even though our individual impact may not be huge, collectively our impact is great. Regionally, nationally, and globally.

When I read the President's Messages that Jeff Lewis wrote in 2012 and 2013 the issues we face have essentially remained the same, and I think the dedication our members have to their chosen profession has also remained (if not strengthened). I want to thank each and every one of you for what you do each and every day, for it does matter and it is IMPORTANT.

Sherry Donovan-Morris, President

WHAT DOES GLUTEN-FREE MEAN?

According to the MAYO Clinic, a gluten-free diet is a diet that excludes the protein gluten. Gluten can be found in grains such as wheat, barley, rye and triticale (a cross between wheat and rye). Gluten causes inflammation in the small intestines of people with celiac disease.

Avoiding wheat can be challenging because wheat products go by numerous names. Furthermore, cross-contamination can occur when gluten-free foods come into contact with foods that contain gluten. For example, it can happen during the manufacturing process if the same equipment is used to make a variety of products. Some food labels include a "may contain" statement if this is the case.

The FDA has been working hard with industry to ensure that consumers can be confident that what they purchase, is in fact a "gluten-free" product. As of August 5, 2014, all foods labeled "gluten-free" must meet all the requirements of the gluten free labeling final rule. The final rule states that gluten-free foods must contain less than 20 parts per million (ppm) of gluten. Foods may be labeled "gluten-free" if they are inherently gluten free or do not contain an ingredient that is: 1) a gluten-containing grain; 2) derived from a gluten-containing grain that has not been processed to remove gluten; or 3) derived from a gluten-containing grain that has been processed to remove gluten if the use of that ingredient results in the presence of 20ppm or more gluten in the food.

The gluten-free final rules applies only to packaged foods, which may be sold in retail and food-service establishments. The rule excludes those foods whose labeling is regulated by the U.S. Department of Agriculture (USDA) and the Alcohol and Tobacco Tax and Trade Bureau (TTB). Furthermore, any restaurant that puts the gluten-free claim on their menu must adhere to the definition.

TRAINING UPDATE

In case you missed it, the 98th Annual Education and Training Seminar was held in Grantville, Pennsylvania on May 13 through May 15, 2014. The seminar was well attended, with over 120 attendees from across the country. Several topics included food safety concerns with chocolate from Hershey Foods and processed meats from Maple Leaf Foods. We also heard about cheese production and sushi inspections. Some hot topics included letter grading and living gluten free. The highlight of the conference was the annual banquet, in which our very own, Alan Taylor received the Lifetime Achievement Award! Congratulations Alan!



Save the Date

WE WILL HOLD OUR 327th QUARTERLY MEETING
On
WEDNESDAY, DECEMBER 3, 2014
At
RANDALLSTOWN COMMUNITY CENTER
Program is being developed

THE 99th ANNUAL EDUCATION AND TRAINING SEMINAR
WILL BE HELD ON
APRIL 20-23, 2015
IN
VIRGINIA BEACH, VIRGINIA

MEMBERSHIP RENEWAL

All CASA 2014 memberships expire on **December 31, 2014**. Renewal can be made either by completing the **Renewal** form, attached for your convenience and mailing it, along with a payment, to the **CASA Treasurer**, "CASA, Attn: Lisa Staley, P.O. Box 1793, Westminster, MD 21158" or by paying for membership at our next quarterly meeting on 12/3/2014.

The Renewal form is found on CASA Web-Site, www.casafdo.org , click on "Renew/Join".

Renewal and Payment may also be done on-line at this this web site.

**“CASA Membership Dues Information
and Application”**

Please complete today and return to:

Megan Lauff, FDA, US Custom House, 200 Chestnut St, Room 900
Philadelphia PA 19106

DUES INFORMATION

- Regulatory \$15 Annual Dues
- Associate \$35 Annual Dues
- Retired \$10 Annual Dues

(Make checks payable to CASA – FID#56-6136694)

Local Conference Membership is included with payment of dues in all categories: check appropriate conference below:

- Baltimore Philadelphia
- New York Pittsburgh
- Niagara Frontier Susquehanna
- Northeastern N.Y. Virginia

Name _____
Agency _____ Phone _____ Fax _____
E. MAIL _____

Form may be also be mailed to CASA, ATTN: Lisa Staley, PO. Box 1793 Westminster, MD. 21158

NOTE-----You can pay for your membership on-line, through Pay Pal, **ONLY** If you are joining or renewing your membership at the CASA website, casafdo.org