



Voyager

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2015-2016

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Executive Board Report

Another year, another very successful annual educational and training seminar. The 99th annual CASA Educational and Training Seminar was held this past April in Virginia Beach, Virginia. President Erik Bungo headed up a well-organized, entertaining and very informative conference. The conference was well attended and offered a number of speakers on timely issues such as protecting yourself from an active shooter, practical applications and the food safety behind cooking sous vide, inspections of cruise ships, protecting Navy shipmen from Norovirus, watching what you say and write in a professional environment, and many other great topics. I think this was one of the best speaker panels that ever presented. If you missed the ETS, many of the speakers have authorized their presentations be posted on the CASA website and should be posted soon.

A new addition this year was the live auction in addition to the silent auction. All auction proceeds go to the H. Thompson Price Scholarship fund. This year, over \$4600 was raised, with a big part of those funds coming in from the Bingo night and from the entertaining live auction. A big thanks to NENY's own David Nicholas who donated a specialty cigar gift set which brought in over \$400.

The CASA Award winner was Ms. Melissa Vaccaro, from PA Department of Agriculture. Melissa was the past president this year, the last of eight years on the Executive Board.

As we begin preparations for the 100 year anniversary, Ms. Danielle Bytheway is this year's President. Danielle works for the NJ Department of Health. The 100th ETS will be held at the Radisson Hotel in Valley Forge, PA. I hope that all can join us there for this historical event. We will be holding our summer board meeting the last week of July. Any topic suggestions that you have would be appreciated.

2017 will be NENY's year to host. I will soon begin working with the conference planner to set dates and location. I'll be looking for lots of local help to pitch in and make it a wonderful year.

I look forward to a great year. Thank you to everyone who has filled a position with our Conference. We're always looking to see new faces at our meetings, so I encourage you to attend our meetings locally and to bring a friend and introduce them to CASA as well. Lastly, we are always looking for your input on training ideas. If you have a topic that is related to Public Health that you would like to hear about or if you feel you need training on some aspect of your job, please contact anyone who is on the Eboard.

Thank you so much!

Erin Sawyer

NENY Executive Board Representative

FDA Issues Final Rule on Trans Fats in Processed Foods

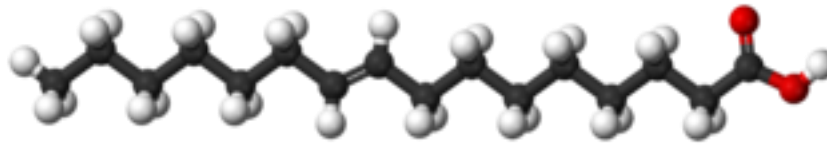
Based on a complete review of scientific evidence and public comments, the FDA has finalized their ruling that partially hydrogenated oils (PHOs), which are the primary source of *trans*-fats, are not “generally recognized as safe for use in human food”. The FDA ruling requires that manufacturers remove PHOs from products within the next three years.

The action is expected to significantly reduce heart disease and prevent thousands of fatal heart attacks every year in the US. It has long been known in the medical community that the consumption of PHOs is detrimental to health. Consumption of *trans*-fat increases the risk of coronary heart disease by raising low-density lipoprotein cholesterol, commonly referred to as “bad cholesterol”. PHOs have been used as ingredients since the 1950s to improve the shelf-life of processed foods.

Since 2006, food manufacturers have been required to

include the *Trans*-fat content of their foods on the product label but were still allowed to list “0” grams *trans*-fat if they contained less than 0.5 grams per serving.

Trans-fat consumption has already decreased significantly since 2003, when efforts to educate the public on the health risks increased. Many food manufacturers have also tried to stay ahead of the curve by reformulating their products and seeking alternatives in anticipation of new regulations.



The FDA estimates between labeling requirements and food reformulations consumption of PHOs has decreased about 78 percent.

The FDA has set a compliance period of 3 years for all PHOs to be removed from all foods for human consumption. After that time, no PHOs can be added to human food without approval by the FDA.

http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm451237.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

Did You Know?

Globalization makes food safety more complex and essential. It makes the food chain longer and complicates foodborne disease outbreak investigation and product recall in case of emergency. On April 7, 2015, the World Health Organization dedicated its annual World Health Day to food safety. (WHO)

Membership Dues

If you have not already paid your annual dues, please forward payment as soon as possible to Marianne Stone, Albany County Health Department PO Box 678, Albany NY or you can pay at our next quarterly meeting. Payment can also be forwarded to Central Atlantic

States Association of Food and Drug Officials, 200 Chestnut Street, Room 900, Philadelphia, PA 19106-2973. Annual dues are: \$15.00 for Regulatory members; \$35.00 for Associate members; and \$10.00 for Retirees and Academic memberships.



CASA Website

The CASA organization has a newly designed website that has up to date information on all conference information, meetings, events, newsletters etc. All membership renewals and news updates will be sent via email. If you have not already done so, please register your email address so that you do not miss out on current information at: www.casafdo.org. CASA also has a Facebook page that can be linked to through the CASA website, so be sure to “like” us on Facebook!



Research Shows “Fresh Eyes” Report More Violations

The National Bureau of Economic Research recently published a paper titled “A Tale of Repetition: Lessons from Florida Restaurant Inspections” which found that an inspector new to a restaurant would report about 15% more violations than a returning inspector. The researchers, Ginger Zhe Jin & Jungmin Lee used data from Florida restaurant hygiene inspections for their research. In summary, they state “...we find that inspectors new to the inspected restaurant report 12.7 -17.5% more violations than the second visit of a repeat inspector. This effect is even more pronounced if the previous inspector had inspected the restaurant more times. The difference between new and repeat inspectors is driven partly by inspector heterogeneity in inherent taste and stringency, and partly by new inspectors having fresher eyes in the first visit of a restaurant. These findings highlight the importance of inspector assignment in regulatory outcomes.”



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DNA “Barcodes” Could Improve Traceability of Produce

How could companies quickly and accurately trace a food safety problem in fresh produce in the event of a recall? Startup DNATrek is currently testing DNA “barcodes” to help quickly trace products. “Because of the way food traceability is set up, traceback investigations are very often inconclusive or take weeks or more to complete,” states Anthony Zografos, CEO and founder of DNATrek. “Without being able to figure out the problem, food companies usually issue these massive, expensive, knee-jerk recalls.”

The DNA barcodes are created using small pieces of synthetic DNA or by extracting DNA from organisms (like seaweed) that wouldn’t typically be found in a grocery store’s produce section. The DNA snippets are added along with trace amounts of sugar to a sprayable solution that is put directly on fruits and vegetables. The solution is said to be odorless, tasteless, and of course safe.

The spray can be applied in multiple layers to accommodate whatever variables the company may want to track. For instance, products could be sprayed on farm as well as by successive processors and transporters. Additionally, the DNA barcodes are not likely to be lost before an issue with the product is noted – unlike the boxes & other packaging used to ship produce, which could be long gone.

If the DNA tracing takes off with produce, the company plans to expand into other industries. “Ultimately, this is nothing more than ink. We can put in on pretty much anything you like,” says Zografos.



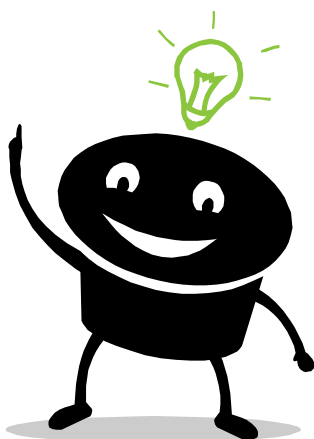
<http://www.foodsafetynews.com/2014/11/dna-laced-spray-technology-could-revolutionize-food-traceability/#.VOPCIIF0z5o>

Associate Member Sought for NENY CASA E-Board

The NENY CASA Executive Board would like to include an Associate member from Industry on the Executive Board. If you or any of your colleagues may be interested, please contact one of the Board members listed on the newsletter cover page.

Tell us your ideas!

If you have any ideas or topics that you would like to hear about or suggestions for speakers, please let one of our officers or e-board members know. As always, all ideas are appreciated.



Cook Safe Outdoors This Summer

Cooking outdoors was once only a summer activity shared with family and friends; now more than half of Americans say they are cooking outdoors year round. So whether the snow is blowing or the sun is shining brightly, it's important to follow food safety guidelines to prevent foodborne illness.

Marinating

Marinate food in the refrigerator, not on the counter. Poultry and cubed meat or stew meat can be marinated up to 2 days. Beef, veal, pork, and lamb roasts, chops, and steaks may be marinated up to 5 days. If some of the marinade is to be used as a sauce on the cooked food, reserve a portion of the marinade before putting raw meat and poultry in it. However, if the marinade used on raw meat or poultry is to be reused, make sure to let it come to a boil first.

Keep Cold Food Cold

When using a cooler, keep it out of the direct sun by placing it in the shade or shelter. Avoid opening the lid too often. Pack beverages in one cooler and perishables in a separate cooler.

Precooking

Precooking food partially in the microwave, oven, or stove is a good way of reducing grilling time. Just make sure that the food goes immediately on the preheated grill to complete cooking.

Cook Thoroughly

Meat and poultry cooked on a grill often browns very fast on the outside. Use a food thermometer to be sure the food has reached a safe minimum internal temperature.

MEATS: Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer.

GROUND MEATS: Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F as measured with a food thermometer.

POULTRY: Cook all poultry to a safe minimum internal temperature of 165 °F as measured with a food thermometer.

NEVER partially grill meat or poultry and finish cooking later.

Keep Hot Food Hot

After cooking meat and poultry on the grill, keep it hot until

served — at 140 °F or warmer. Keep cooked meats hot by setting them to the side of the grill rack. At home, the cooked meat can be kept hot in an oven set at approximately 200 °F, in a chafing dish or slow cooker, or on a warming tray.

Serving the Food

Don't put cooked food on the same platter that held raw meat or poultry. In hot weather (above 90 °F), food should never sit out for more than 1 hour.

Leftovers

Refrigerate any leftovers promptly in shallow containers. Discard any food left out more than 2 hours (1 hour if temperatures are above 90 °F).

Safe Smoking

The temperature in the smoker should be maintained at 250 to 300 °F for safety. Use a food thermometer to be sure the food has reached a safe internal temperature.



Pit Roasting

Pit roasting is cooking meat in a large, level hole dug in the earth. A hardwood fire is built in the pit, requiring wood equal to about 2½ times the volume of the pit. The hardwood is allowed to burn until the wood reduces and the pit is half filled with burning coals. Cooking may require 10 to 12 hours or more and is difficult to estimate. A food thermometer must be used to determine the meat's safety and doneness. There are many variables such as outdoor temperature, the size and thickness of the meat, and how fast the coals are cooking.

Does Grilling Pose a Cancer Risk?

Some studies suggest there may be a cancer risk related to eating food cooked by high-heat cooking techniques such as grilling, frying, and broiling. Based on present research findings, eating moderate amounts of grilled meats like fish, meat, and poultry cooked — without charring — to a safe temperature does not pose a problem. To prevent charring, remove visible fat that can cause a flare-up. Precook meat in the microwave immediately before placing it on the grill to release some of the juices that can drop on coals. Cook food in the center of the grill and move coals to the side to prevent fat and juices from dripping on them. Cut charred portions off the meat.

http://www.fsis.usda.gov/wps/wcm/connect/fsis-content/internet/main/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/barbecue-and-food-safety/ct_index