

THE BELL RINGER

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

Fall 2015



THE PRESIDENT'S MESSAGE

Summer is over, and we are now in the Fall season! Since the last Bell Ringer a lot has transpired, including the much anticipated and in some cases stressful, Papal visit. I would like to commend all the CASA members who worked to ensure the safety of the food and environmental sectors that the attendees encountered. Hopefully, you will be willing to share your experiences at one of our future meetings.

We have an outstanding agenda for our next training meeting to include topics regarding seafood substitution, and the new FDA Menu Regulations! The education committee has worked hard to get some of the best subject matter experts to present at the seminar. I am hoping for a large turnout, as we are partnering with InfraGard's Food and Agriculture Sector. This could forge an exchange in membership between both groups and provide new opportunities to expand our pool of talent for upcoming training sessions.

Lastly, don't forget that the Philadelphia Conference will be the host for CASA's 100th Year Celebration at the upcoming Annual Education and Training meeting. Please visit our web site at www.casafdo.org to get the latest information regarding the meeting. Also, before I get any sarcastic remarks I want to admit that in 2016 I will have been a member for half of those 100 year's! It's true that they did have a preschool initiative for membership, but on a serious note, I have many fond memories of CASA's evolution through the years. I would love to share what I experienced during that time frame, but there is certainly not enough room in this message to do that now. My hope for the future of CASA is that some of you will be able to say the same and help to keep CASA the great organization that it is. In addition, we want your

ideas so that CASA can adapt to your needs and remain true to providing current trends in protecting and educating the public, private, and regulatory sectors.

Regards to all and I hope to see you at our next training session on October 9, 2015 at Procacci Brothers, in Philadelphia, PA.

Howard Rabinovitch

President
Philadelphia Conference of CASA



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Conference News & Updates

Dennis J. Bauer Retires

Dennis J. Bauer, M.S., R.S., R.E.H.S. retired October 2, 2015 from the Bucks County Department of Health after 41+ years. Dennis was an Environmental Health Supervisor and the Food Safety & Food Security Coordinator for the Department.

A longtime member of CASA since the 1970s, Dennis served as the Philadelphia Conference President in the 1980s and is presently the Philadelphia Conference Executive Officer. He plans on remaining active as a "Retired" member of CASA and is on the local arrangements committee for the 2016 Annual Training Conference, which will be held in Philadelphia next Spring.

He plans on enjoying; retirement, his family and grandkids, his classic VW (car shows & cruises), continuing his genealogical research and perhaps returning to teaching part time. He has also volunteered to be on the Bucks County Reserve Medical Corps (emergency management team). We wish him well in his retirement. We will still see him around CASA land.

Philadelphia Conference of CASA Officers

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| Howard Rabinovitch, Retired, FDA | President |
| Hollie Madamba, Atlantic County Health Department | 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 | Past President |
| Caroline Friel, Wawa, Inc. | Associate Representative |



We also want to congratulate Danielle R. Stapleton Bytheway on her election to be our CASA President and wish her all the best as she will preside during the 100th Annual CASA Educational and Training Seminar scheduled for April 25-28, 2016 in Valley Forge, PA at the Radisson Hotel Valley Forge, 1160 First Ave., King of Prussia, PA.

So SAVE the DATE, SAVE the DATE and plan to attend!!

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The Summer Philadelphia Conference meeting was held at the Rutgers University EcoComplex, "Alternative Energy Innovation Center, 1200 Florence Columbus Rd., Bordentown, NJ 08505. The presented training topics reflected particular issues impacting food safety regulation within the State of New Jersey.

The meetings first speaker, Bill Manley, Retail Food Project Leader, New Jersey Department of Health and Human Services, training topic provided an overview of New Jersey requirements associated with special processes and home canning of fruits and vegetables.



Bill explained that consumer sales of these items at Farmers Markets are regulated under Local Health Authority but problems arise when individuals begin to or want to sell these products to other retail businesses and become wholesale businesses that place operators under the state's food manufacturing regulatory requirements. Bill talked about the important role the Marker Manager has as the gate keeper for individuals wanting to sell products at farmer's markets. Their specific role often is being the primary liaison individual working with the health departments, approving and screening vendors and providing approvals for individuals to participate in the market and sell their products. Value added products require compliance with regulations and inspection compliance mandates. Particular concerns arise when products involve Reduced Oxygen Packaging (ROP) These types of products will often be required to have two control barriers to prevent anaerobic pathogen growth, such as refrigeration along with the control of

product acidity (pH) and/or water activity, (aw). These barriers can be achieved naturally based upon the food itself, adding acid to acidify the product or through fermentation of the product if water activity levels are less than .91 aw. Typical products with naturally low pH levels are fruits, fresh or canned tomato and tomato sauce products with less than 10% low acid component ingredients. When tomato sauce base products contain more than 10% low acid ingredients then adding acids to acidify the products will be required.

Bob Shuster, Bureau of Marine Water Monitoring, New Jersey Department of Environmental Protection overviewed the "Results of Vibrio Studies of Oysters in New Jersey."

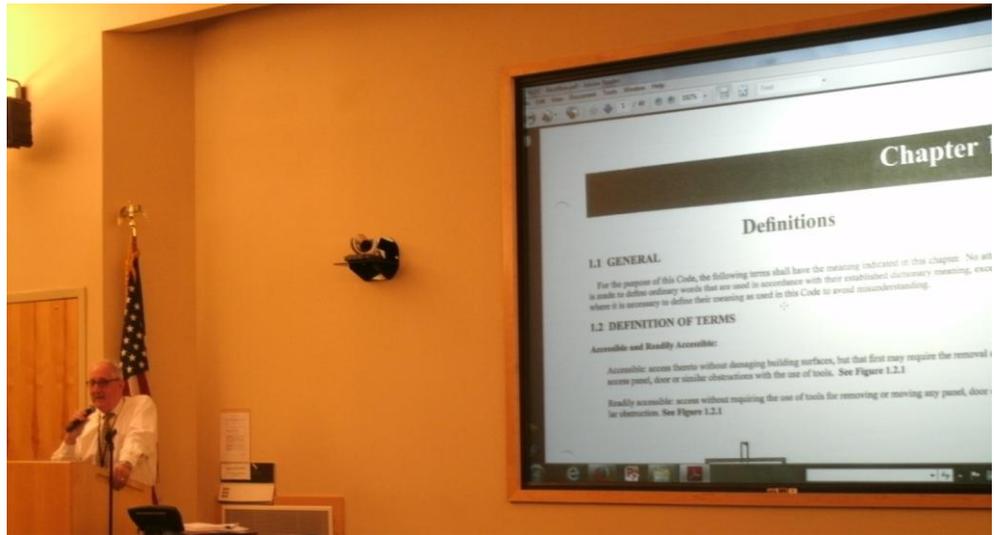


Mr. Schuster introduced the results of this study

with a little historical background of a vibrio parahaemolyticus (VP) outbreak that occurred in 2002 within the Mid June – July time frame. The study focus was to determine any relationship between water and air temperature with an interest to determine whether it would be possible to establish a risk calculator for VP disease from New Jersey shellfish. The study addressed VP growth from harvest conditions of whether shellfish were harvested from subtidal waters (shellfish always under water) or intertidal waters (shellfish exposure occurring due to tide cycles) as well as post harvest handling time and temperature conditions. This study analyzed a total of 1007 water and oyster tissue samples. Weekly samples for Polymerase Chain Reaction (PCR) analysis were collected from May-August to determine levels of various VP DNA component markers. Data details included water pH, salinity, oxygen levels, temperature, for both pre-and post harvest conditions. The results of this study revealed oyster exposure to temperature of 25 degrees C. or higher was more likely to result in having high VP Levels both in the growing waters and in the oyster tissues. The study also correlated an increase in the shell temperature of oysters to increases in the presence of VP in the month of June. This was determined to be due to increased exposure to solar radiation that occurs because the sun angle that occurs during this season provides a longer direct exposure time and results in more heating up of the oysters.

"Restaurant Plumbing Issues" were discussed by Thomas C. Pitcherello, Code Specialist, New Jersey Department of Community Affairs.

Mr. Pitcherello indicated that New Jersey adopted the 2009 National Plumbing Code as the basis of New Jersey's plumbing requirements. The NJ Plumbing Code is available at:



<http://www.state.nj.us/dca/divisions/codes/codereg/>.

Principle public health concerns within the Plumbing Code focus on contaminant containment associated with a safe water supply from the water purveyor and the establishment plumbing systems. To prevent water supply system contamination, new and altered systems are required to be disinfected prior to being used for service. Water supply cross connection protection requires use of Reduced Pressure Zone devices (RPZ's) or Double Check Valve Assembly devices (DCVA's). Back-siphonage and backflow prevention devices installed at water use fixtures or the establishment's water supply are required to be inspected and tested annually after installation to ensure their proper operation and maintenance. Water supply testing can be required quarterly by the water authority to meet Clean Water Act potable water verification mandates. The other primary area of regular interface between plumbing code and sanitarian inspections of food operations involves the requirement to have grease interceptors installed for various fixtures designed to prevent grease from entering public or private sanitary sewage systems. The Sewage Regulatory Authority may also have specific requirements in conjunction with the NJ Plumbing Code.

The last speaker of the day was our Philadelphia Conference Representative to the Casa Executive Board and current CASA President, Danielle R. Stapleton Bytheway, who provided "Annual Conference Highlights" from this year's annual Casa Conference that was hosted by the Virginia Conference and held in Virginia Beach, Virginia.



**Don't miss our next meeting!!!
As a reminder the announcement is provide below.**

PHILADELPHIA  CONFERENCE

FOUNDED  AUGUST 3, 1923

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

Friday - October 9, 2015
FALL EDUCATIONAL SEMINAR
NJ CEU's Pending (Approximately 4 to 5)
Procacci Brothers
3333 S. Front Street
Philadelphia, Pa 19148
215-463-8000

8:00 – 9:00	Registration
9:00-9:15	Introduction
	Howard Rabinovitch, CASA President/Philadelphia Conference
9:15 – 10:00	“Seafood Substitution & Fraud”
	Robert Metz, CSO - US Department of Commerce
	National Oceanic and Atmospheric Administration/National Marine
	Fisheries Service - Northeast Inspection Office
	Gloucester, Ma.
10:00-10:15	Break
10:15 - 11:00	“Criminal Investigations Perspective Related to Foods”
	Robert Purcel/Special Agent – Office of Criminal Investigations
	U.S. Food & Drug Administration
	Rockville, Maryland
11:00 - 12:00	“Menu Labeling Requirements”
	Ashley Rulffes, Loretta Carey & Lynn Szybist
	Consumer Safety Officers & Supervisory Consumer Safety Officer
	FDA/Center for Food Safety & Applied Nutrition (CFSAN)
	College Park, Maryland
12:00 - 1:00	Lunch on your own
1:00 – 2:00	“Overview of Food Labeling Requirements”
	Pedro Cruz/Consumer Safety Officer
	FDA/Center for Food Safety & Applied Nutrition (CFSAN)
	College Park, Maryland
2:00-2:15	Break
2:15 – 3:45	“Virtual Learning- An Interactive Food Outbreak Exercise”
	Jeanne Garbarino/Principal REHS
	Vineland Health Department

NOTE: Pre-Registration is required no later than close of business, Friday – October 2, 2015. 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 2015 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 for this agenda is pending (approx 4.0 to 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.

