

THE BELL RINGER

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

Spring 2016



THE PRESIDENT'S MESSAGE

I still believe the hardest part of being the CASA President is putting together an inspiring message for each Bell Ringer. It is especially difficult when you get older and you try not to repeat yourself. With this being my final President's message, I would like to take this opportunity to thank all who have assisted me in making the Philadelphia Conference of CASA the best of the best. We have been able to provide training meetings that were beneficial to all of our members and share much needed information to enhance their abilities to better perform their jobs and protect our stakeholders.

The Philadelphia Conference Board has worked tirelessly to recruit our speakers for our local training meetings, despite having their own jobs and responsibilities. This training effort has been accomplished by the fantastic teamwork of everyone in our membership. Most of all I would like to thank those of you who have attended our meetings, even when doing so meant you had to use your own time. Also, don't forget that Philadelphia Conference is hosting the 100th Educational and Training Seminar in King of Prussia, PA. This year's seminar is chock full of awesome educational opportunity, not to mention the ability to network with your food safety partners.

I say goodbye only in the literal sense, because I still plan to stay active in CASA and fully support my successor and the new Board. It is difficult to leave something you've been a part of for fifty (50) years of your life. I have made so many friends and I fully support our conference and its mission. I close by asking that you all continue to support our conference and bring in your coworkers and others you feel will benefit from the networking opportunities CASA can give. I know during my career CASA allowed me to make my job easier through networking.

I wish you all well and see you in the future.



Howard Rabinovitch

President
Philadelphia Conference of CASA

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Conference News & Updates

We want to congratulate **Jennie Webb**, Quality In Process, -267-716-8100, on her receipt of her 10 year pin from ASQ Food and Drug Division in recognition of her recent re-certification as a Certified HACCP Auditor with ASQ. Jennie’s current activities include consulting and is at present assisting a medical device manufacturer, writing their quality procedures and building their quality system to the Quality System 21CFR 820 requirements.

We also want to extend congratulations to **Mary Beck**, Director of Food Safety, Summerwood Corporation, and all of the Summerwood Taco Bell **Team** for finishing as the #1 Large Taco Bell Franchise in the ENTIRE nation for Operation Excellence for the **THIRD CONSECUTIVE YEAR** – 1,092 days at the top of the heap – WOW!!

To get to this level of results you have to have a TEAM of great leaders, dedicated to high standards, with a relentless focus on providing outstanding service to each and every customer. From all of your CASA partners again congratulations on your efforts to build a legacy of food safety and quality excellence.

Request for Volunteers for the 100th Annual CASA Educational and Training Seminar - April 25-28, 2016

WE NEED YOU

The 100th Annual CASA Educational and Training Seminar is scheduled for April 25-28, 2016 in Valley Forge, PA at the Radisson Hotel Valley Forge, King of Prussia, PA. As the local arrangements chairperson, I am requesting volunteers from the Philadelphia Conference. The Local Arrangements Committee has already started to prepare for the seminar, and with your help, we can make the 100th anniversary of CASA the best yet!!!

If you are interested in donating your time, before and during the seminar, please provide me with the following information: **Full name, agency/company, telephone #, email address**. We will contact you as we progress through the planning process!

Thanks in advance!

Lynn S. Bonner
CASA Local Arrangements Chairperson
Philadelphia Conference of CASA
215-717-3074
Lynn.Bonner@fda.hhs.gov

Election of Officers
Central Atlantic States Association – Philadelphia Conference
March 4, 2016

The CASA Constitution states that each member of the Association in the Regulatory or Life Member categories is entitled to one vote on any issue. Please do not vote if you are an Academic Member, or Associate Member.

The following nominations are presented to you by the Nominating Committee. Please cast your vote by making an X in the appropriate bracket or by using the write-in line.

1. President - Serves 1 year term. May be re-elected for additional term (1st Term/1st Year)

Lynn S. Bonner/FDA []

Write-in: _____ []

2. Vice-President – Serves 1 year term. May be re-elected for additional term (1st Term/1st Year)

Pamela Lawn, Montgomery County Health Department []

Write-in: _____ []

3. Secretary – Serves 3 year term & may be re-elected with no limit to number of terms (2nd Term/2nd Year)

Harry G. Pfender, Bucks County Health Department []

Write-in: _____ []

4. Treasurer – Serves 3 year term & may be re-elected with no limit to number of terms (3rd Term/2nd Year)

Megan Lauff, US Food & Drug Administration []

Write-in: _____ []

5. Executive Officer – Serves 3 year term & may be re-elected with not limit to number of terms (3rd Term/2nd Year)

Denny Bauer, Retired/Bucks County Health Department []

Write-in: _____ []

6. Member At Large –Serves a 2 year term & may be re-elected to serve an additional term (1st Term/1st year)

Anitra Brown-Reed, US Food & Drug Administration []

Write-in: _____ []

OFFICIAL BALLOT

Central Atlantic States Association – Philadelphia Conference
March 4, 2016

The CASA Constitution states that each member of the Association in the Associate Member category is entitled to one vote regarding the election of the associate board member.

The following nominations are presented to you by the Nominating Committee. Please cast your vote by making an X in the appropriate bracket or by using the write-in line.

1. Associate Member – Serves 1 year term. May be re-elected to 2 additional terms. (3rd Term)

Caroline B. Friel, Wawa, Inc. []

Write-in: _____ []

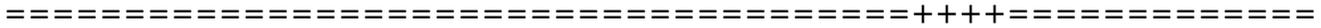
Current Philadelphia Conference of CASA Officers

- | | |
|--|--------------------------|
| Howard Rabinovitch, Retired, FDA | President |
| Hollie Madamba, Atlantic County Health Department | Vice President |
| Dennis Bauer, Retired, BCHD | 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 |



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!!



Our. **WINTER EDUCATIONAL SEMINAR**

Friday, December 4, 2015
Trevose Fire House
MEI Catering/Twining Hall
4900 Street Road
Trevose, PA 19053



Our first morning speaker was Virginia Wheatley, MPH, MS, REHS/Research Scientist 2, Acting Shellfish Project Coordinator Food & Drug Safety Program/N.J. Department of Health.



Virginia's topic was "Presenting Your Public Health Message With Power"

Virginia let the group know that despite her own glossophobia, fear of public speaking or speech anxiety, she came prepared to show us all how to overcome this common condition that many of us share and become better, more confident and enabled presenters. Highlights from Virginia's presentation that may serve to help you overcome your fears the next time you are asked to speak publicly include the

following:

- Prepare for your presentation with knowing the audience you will be addressing so you can make your information and material appropriate for the group listening.
- Over learn the information so you thoroughly know the information and material you will be presenting. This will add to your comfort level and can serve to make the time frame you have to present in seem short.
- Get organized and set up an outline to follow for yourself.

Introduction
Main Body
 Point A
 Point B
 Point C
Conclusion

➤ Plan for your delivery

- Use voice moderation and modulation, control and tone, to avoid speaking in a monotone and to provide clear sound and changes in your voice that will add interest to the listeners.
- Practice and beware to avoid the use of filler words and sounds. "yu know" and umms"
- Tell stories, almost everyone likes a story
- End with Impact
 Reinstate
 Use a quote or picture
 End



Our second presentation "Feeding Emergency Responders for the Papal Visit" was done jointly as WAWA and the Salvation Army were active partners hosting Pope Francis's historic visit to Philadelphia as part of the Celebration of Families event.



Bob Myers, Director Emergency Disaster Services, Salvation Army, spoke about The Salvation Army's traditional role of providing support services to individuals and families in need during times of crisis as well as their role in providing food and beverage support service to emergency responders when they are engaged in disaster or emergency response activities. In keeping with this tradition the Salvation Army partnered with Wawa and the Philadelphia emergency management system to establish a

Logistics Center within the Philadelphia Emergency Operations Center (EOC). Salvation Army personnel, to complete their mission with WAWA, went to Hoagie 101 training so they could successfully build hoagies the WAWA way. Their efficient meal production procedures enabled them to man three distribution production hubs that would deliver meals via 25 ATV's using 33 insulated delivery carrier units to all of the meal distribution points. Meal service continued over a five day period during the event.

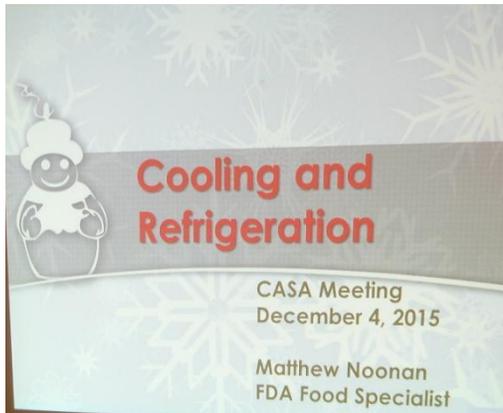
Caroline Friel, Senior Regulatory Compliance Specialist, Wawa provided an overview of the Wawa role in supporting this event that included providing for the set-up and manning 39 hydration stations throughout the Philadelphia Center city Event space that provided 1.5 million bottles of water to the crowds attending the celebration events. Wawa also provided 90,000 total meals to First Responders, that required ensuring 10,000 meals were available for meal service three times a day each day of the event. Logistics challenges due to security and lack of vehicular traffic in the event areas included:



Volunteer movement and access to all the service and event stations.

Store operations that had to continue in the event secure zones that required ensuring personal access to and from stores

Meeting all of the supply chain demands required to ensure continued store operations. This challenge was compounded due to the need to coordinating product delivery and movement within secure access zones with restricted access times.



The afternoon sessions were headlined by Matthew Noonan, Investigator/Food Specialist, FDA/Philadelphia District Investigations Branch speaking about "Cooling & Refrigeration."

Mathew's presentation reviewed the importance of keeping foods out of the Danger Zone, 41°F/5°C - 135°F/57.2°C, to control the growth of mesophilic pathogenic bacteria that thrive in the temperature range of 59°F/15°C - 113°F/45°C. Matthew

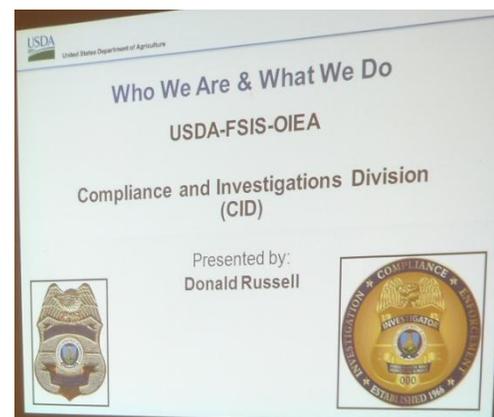
reminded the participants that

the goal of proper food refrigeration and cooling practices is to always maintain pathogens that may be present in their lag phase and not provide the opportunity for growth. Following Food Code cooling practice techniques and monitoring food temperature with appropriate temperature sensing devices and thermometers that are appropriately checked for accuracy and calibration are important food safety practices to prevent pathogen growth.

When food establishments need to cool larger volumes of food specialized equipment and processes may need to be considered such as blast chillers, cooling tunnels, spiral refrigerator/freezer units that will use particular engineered application and use of cold air, liquid gases (nitrogen) or chilled water to accomplish rapid cooling of large food volumes. An example for applying these techniques was given in relation to having 15 gallons of refried beans to cool. Refried beans being dense and viscous placed in a standard walk-in refrigerated for cooling in 3-5 gallon size containers would likely result in a foodborne disease outbreak as the food would not cool quickly enough to prevent pathogen growth.



Donald Russell, Investigator, USDA/Food Safety Inspection Service, closed our meeting with his presentation of "Who We Are & What We Do - USDA, FSIS, OIEA." This presentation provided a general overview of the role the United States Department of Agriculture (USDA) has in protecting our nation's food supply that began with the creation of the USDA itself by President Abraham Lincoln. Mr. Russell explained that the Role of the Food Safety Inspection Service (FSIS) is the Public Health Agency of the USDA that focuses on food safety practices. The enforcement and litigation activities of the USDA fall under the Office of Investigations, Enforcement and Audit (OIEA). Within this Branch the Compliance and Investigation Division (CID) established in 1966 operates to focus and address food safety related violations using criminal or





civil sanctions. Typical actions involve addressing meat or poultry product being sold or handled that were not federally inspected as needed and required; products that are improperly labeled or misbranded; product that is adulterated or food that was imported that is not safe or meets standards. Imported actions will also involve the US Customs Department and the USDA’s Animal and Plant Health Inspection Agency (APHIS).

The CID will conduct activities in conjunction with Office of the Inspector General (OIG) and the Department of Justice (DOJ). This can occur with food tampering investigations or other intentional or unintentional events impacting upon food safety and may be involve the CID in providing product identity and safety evaluations as well as conducting trace backs of involved products.



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



**and co-sponsored with the
Susquehanna Conference of CASA**
Friday, March 4, 2016
SPRING EDUCATIONAL SEMINAR
NJ CEU's Pending (Approximately 5)
Montgomery County
Public Safety Training Campus/Fire Academy
(Auditorium)
1175 Conshohocken Road
Conshohocken, PA 19428

- 8:00 – 9:00 Registration
- 9:00-9:30 ELECTION OF OFFICERS
- 9:30 – 10:30 “FDA Preventative Controls for Human Foods Under FSMA”
Richard M. Ritota, President
Food Safe Systems LLC, Toms River, NJ
- 10:30 – 10:45 Break
- 10:45 – 12:00 “Ahold USA & Product Recall Program”
Greg Lux, QA Director - Giant Foods/Martins Food Stores
Carlisle, Pennsylvania
Terence McGowan, QA Director - Giant Foods
Landover, Maryland
- 12:00-1:15 LUNCH ON YOUR OWN

- 1:15 – 2:15 “HACCP at the Retail Level”
Jennie Webb/ASQ HACCP Auditor, Quality Consultant
ServSafe® Instructor/Proctor, Levittown, PA
- 2:15-2:30 Break
- 2:30-3:30 “Good Nutrition/Enjoying Traditions, Culinary Dishes & the Chinese
New Year Foods”
Joseph Poon/Celebrity Chef & Culinary Educator/Restaurant Owner
Pennsauken, NJ 08109
- 3:30-4:00 Q & A and Evaluation

NOTE: Pre-Registration is required no later than close of business, Friday – February 26, 2016. 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 expected for this agenda is approximately 4.0 to 5.0. 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.

