

THE BELL RINGER

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

Fall 2016



THE PRESIDENT'S MESSAGE

Time seems to fly by and it's hard to believe that the fall season is approaching. It's a time of change and we will soon be bringing out the pumpkins and getting ready for Thanksgiving. It is also a time of change for me, as many of you know that I have retired.



However, after 42 years of Federal employment dedicated to protecting the public health of the consumer, I am fortunate to have the opportunity to remain active in CASA. CASA will provide me with the ability to continue doing my small part, with the Executive Board in the planning of current, informative education and training at a nominal cost to our members. And by doing this, our goal is to provide you with the best possible training, on a regular basis, that provides you with additional tools that assist you to regulate your various industries in your effort to protect the food supply and the consumer.

We have an outstanding agenda at our next training session on September 16th at Procacci Brothers, in Philadelphia, PA. Please do your best to attend and learn about shellfish handling at retail; how food safety can affect a business; cleaning and sanitizing large pieces of equipment; and financial opportunities and guidance to improve the retail food program.

Lastly, we would love to receive your input, so that we can meet your agency's needs. Please let us know if there are any program areas that you would like to receive training in, and we will do our best to get it on one of our future agendas. Also, we are always looking for speakers to present at our quarterly training meetings. Just contact any member of the board to let us know you are interested. You can reach me at LSBonner@comcast.net

Sincerely,

Lynn Bonner, President
Philadelphia Conference of CASA



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Conference News & Updates

Philadelphia Conference of CASA executive board member positions, which resulted in the current listing of Philadelphia Conference of CASA board members below:

Lynn S. Bonner, U.S. Food & Drug Administration	President
Pam Lawn, Montgomery County Health Department	Vice President
Dennis Bauer, Retired, Bucks county HD	Executive Officer
Megan Lauff, U.S. Food & Drug Administration	Treasurer
Harry Pfender, Bucks County Health Department	Secretary
Anitra Brown-Reed, US Food & Drug Administration	Member-At-Large
Nancy Wilson, Wawa, Inc.	Member-At-Large
Danielle Bytheway, NJ Department of Health	CASA Representative
Howard Rabinovitch, Retired, FDA	Past President
Caroline Friel, Wawa, Inc.	Associate Representative

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Our June 3rd summer educational meeting was held at the Burlington County Emergency Services Training Center, Westampton, NJ.

Our first presentation was provided by Joe Lasprogata, Vice President/New Product Development and Davis Denick, Executive Chef from Samuels and Son Seafood, Philadelphia, PA to speak about "Sous Vide in Seafood Operations."





The group was introduced to general practices and food safety concerns in the use of Sous Vide technology. Sous Vide is a technique that uses hot water to slowly cook foods placed in a vacuum sealed bag at a low temperature. The introduction for the Sous Vide presentation included speaking about the origin of this technique when it was used in the 1970's to address the production of "Fois Gras. Goose liver contained @ 70-80% fat content and the Sous Vide technique was a

method of cooking that prevented fat loss in the product.

The Sous Vide technique provides an evenly, gently, cooked food that will retain moisture and limits fat loss that normally occurs from other conventional cooking methods and results in providing a better product yield. The modern water bath heater brought for demonstration of this technique, displayed in the picture, is capable of controlling the water temperature to 1/10th of a degree. Sous Vide controls include following time and temperature requirements for specific foods that have been validated, testing product final temperature, monitoring water bath temperature and maintaining appropriate monitoring records. The technique often is used for short holding times for produced foods that will limit product safety concerns. Other safety practices include using quick chill procedures for products being cooled for storage; this can



also provide for longer product shelf life. Sous Vide water bath cooking methods are not appropriate to use if a histamine species seafood product is involved as the low temperature and extended time frames used could allow for the production of histamine.



A demonstration comparing Sous Vide and conventional cooking methods using shrimp allowed the group to see, taste and compare the difference in preparation technique. The two shrimp pictured below in the pan were cooked with the different techniques. Can you see the difference?

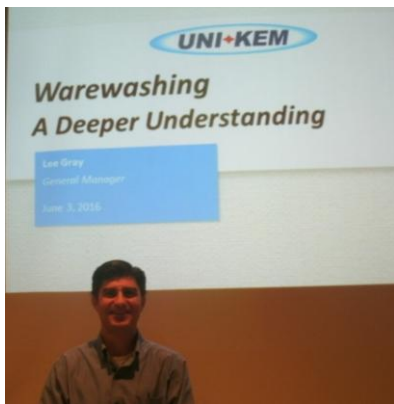
"Vibrio parahaemolyticus-Related Issues with Time and Temperature of Shellstock" was presented by Lowell Mutter, NJ Department of Health, Trenton, NJ

Mr. Mutter informed the group that all states that have a history of Vibrio parahaemolyticus (VP) outbreaks are required by the National Shellfish Sanitation program (NSSP) to have a control plan for prevention. New Jersey does have a low level of VP outbreaks and illnesses. New Jersey's control plan efforts focus on post harvest controls



These controls include having only having ISSC Shellstock Shippers (SS) apply for participation in the shellfish harvesting program that covers the time period of June 1st to August 31st. Participants have to demonstrate adherence to the program requirements that include temperature monitoring, following specific cooling requirements, and having continuous monitoring devices. Specific requirements include cooling harvested shellfish to 50°F or below within 10 hours, maintain coverage of shellfish at all times to prevent direct light exposure that can raise the meat temperature, use UV retardant canopy cover materials, no same day shipping of harvested shellfish, use pre-chilled refrigerated trucks maintained at or below 45°F for product loading and delivery. Harvesters without mechanical refrigeration are required to harvest in the morning only and return to dock by 12:00-1:00PM following an established time schedule that varies by month.

Reported outbreaks will require harvest water closure for two weeks. Currently a pilot study for VP control is ongoing to determine the effectiveness of icing shellfish within 7-8 minutes of harvest



The afternoon presentation started with the presentation **"Dish Machines: A High Level of Comprehension"** from Lee Gray, General Manager /Uni-Kem Chemicals, Inc., Tullytown, PA.

Mr. Gray provided a brief overview of the various dish machines that we commonly see in foodservice facilities and introduced a newer option of a ventless style that will capture heat produced for transfer to cold water that will increase its energy efficiency. Mr. Lee emphasized that the hot water supply to the dishmachine remains a critical element for effective dish machine function as 98% of all

dish machines operate on a dump and fill basis requiring a fresh supply of hot water for each wash cycle. The remainder of the units will retain wash water for a longer time and maintains hot temperature of the water with a supplemental heater.

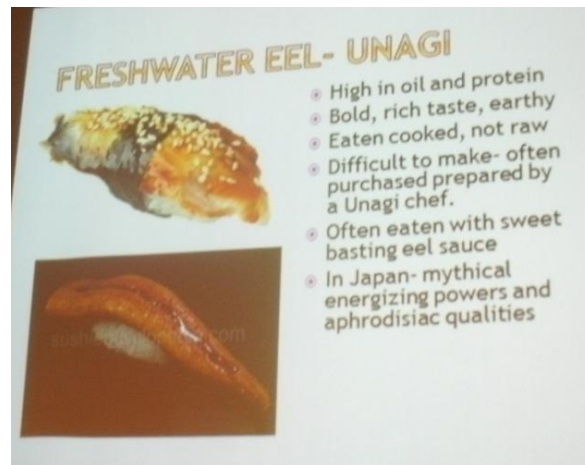
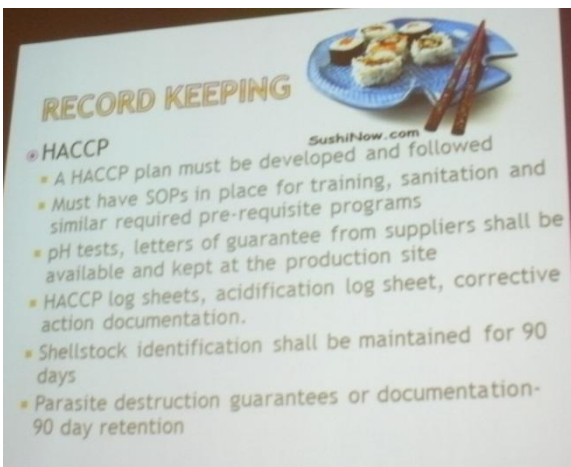
Mr. Gray offered his presentation from the perspective of the service technician and how he/she may approach diagnosing dish machine function problems. An example given was for high temperature dish machines that are subject to diaphragm wear of the solenoid that controls hot water flow. Hot water machines that have a water supply with water hardness levels exceeding 9 grains will cause calcium carbonate precipitation. The precipitate deposits can coat or clog water outlets and impair machine operation. Prevention of these problems requires regular cleaning with a deliming cleaner to ensure continued proper operation of the unit. Water quality will impact upon the decision concerning the appropriate detergent to select, the use of drying agents, anti-forming agent use, as well as sanitizer selection. Using the wrong rack in a dish machine can result block proper flow of water for washing or sanitizing. Dish machine hot water temperature and supply issues can be impacted by worn tubing, building supply temperature, air movement/exhaust, pressure regulator failure, or wrong match between the hot water heating element in the machine and the building electrical system.

Mr. Gray concluded by addressing the special issues related to ventless machines. These included their design to utilize lower water pressure (≤ 10 psi versus 20psi), stronger heating elements (18kw versus 15kw), proper Programmable Logic Circuit (PLC) boards (replacement with a board designed for a low temp machine would

result in the machine remaining stuck in wash mode until it completely stopped working) and required use of non-phosphate detergents.

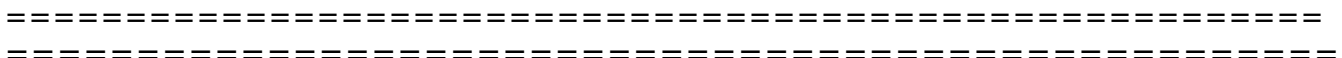


Jack Welte, Pennsylvania Department of Agriculture, was our surprise guest speaker for the last presentation of the day who provided an overview of Sushi operation safety concerns in lieu of the originally planned "What Happens After the Health Inspector Leaves the Restaurant and it Exceeds the Budget?"




Jack reviewed with the group the general "Special Process at Retail" HACCP Plan requirements and its elements to ensure the safe handling of products offered by sushi operations. Jack also provided a review of particularly significant offerings you may find at a sushi bar as exemplified by the "Unagi" or freshwater eel pictured above. Sushi product preparation requires:

- Proper handling and preparation of acidified rice for use of non-temperature controlled rice for making sushi rolls.
- Proper sanitation practices.
- Knowledge and control of hazards associated with raw seafood products that will be offered to customers.
- Proper use of equipment used to perform monitoring activities and completion of associated monitoring records; including product temperature, parasite destruction, rice acidification and pH meter use and calibration records.
- Proper consumer advisory notice when required for products being offered.



**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.

September 16, 2016, Friday

FALL EDUCATIONAL SEMINAR

NJ CEU's Pending (Approximately 4 to 5)

Procacci Brothers Sales
333 S. Front Street
Philadelphia, PA 19148
215-463-8000

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| 08:00 – 09:00 | Registration |
| 09:00 – 10:15 | “Shellfish Handling at Retail”
Jack Welte, Sanitarian
PA Department of Agriculture/Creamery, PA |
| 10:15 – 10:45 | Break |
| 10:45 – 11:45 | “Exceptional Food Safety Leads to Exceptional Profits (And the Reverse)!”
Dr. John L. Stanton, Professor of Food Marketing
Saint Joseph's University/Philadelphia, PA
Editor/Journal of Food Product Marketing
Contributing Editor/Food Processing Magazine |
| 11:45-1:00 | LUNCH ON YOUR OWN |
| 1:00 – 2:15 | “Cleaning & Sanitizing Large Pieces of Equipment”
Lee Gray, General Manager
Uni-Kem Chemicals/Tullytown, PA |
| 2:15 - 2:30 | Break |
| 2:30 – 3:45 | “Financial Opportunities & Guidance to Improve the Retail Food Program”
Jeanne Garbarino/Principal REHS/Vineland City Department of Health
Howard Rabinovitch/REHS/Retired FDA/Philadelphia, PA
Priscilla Lewis/Registered Environmental Health Specialist/Englewood Health Dept. |
| 3:45 - 4:15 | Q & A and Evaluation |

NOTE: Pre-Registration is required no later than close of business, Friday – September 9, 2016. Everyone must register with Lynn Bonner at LSBonner@comcast.net s.gov or you may call her at (609) 519-0926.

COST: The following fees apply:

- Current 2016 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 has been submitted to NJLMN for this course. The total number of credits approved 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

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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.

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