



# Voyager

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## 2016- 2017

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## Executive Board Report

Hello to everyone and welcome to the beginning of CASA's 101<sup>st</sup> year. The most recent annual education and training seminar and CASA's 100<sup>th</sup> anniversary celebration was a resounding success. Congratulations to Erik Bungo, CASA award winner and the H. Thompson Price scholarship awardees were Lauren Hunt and Sydney Menikheim. If you have dependents who are college age, make sure your membership is up to date so that they can apply for the scholarship. Every penny helps.

Over the past eight years, I have formed some life-long friendships through CASA. I truly appreciate being given the opportunity to serve in the position of NENY's Executive Board representative and look forward to serving as the CASA President this year. In June, I gave the CASA welcome address at the annual AFDO conference held in Pittsburgh, PA. It was great to meet some of the members from throughout the country and see the support from all of the AFDO board members for CASA.

I hope that all of you take full advantage of the many career opportunities that are available to you through CASA. In addition to the annual training seminar, there are our local meetings held quarterly, the local board and a number of committees that are always looking for assistance. If you would like to build your resume and lend a hand, get in touch with me or anyone on our board.

The Executive Board will soon be meeting to make plans for the 101<sup>st</sup> year. I would like to invite you to join us May 1-4, 2017 in downtown, historic Saratoga, NY for the next annual educational and training seminar. We will be meeting at the Holiday Inn on Broadway. Once again, we will be looking for volunteers to help out with the local arrangements committee. If you have any ideas on speakers or topics for the conference, please reach out to me or anyone on the board.

Thanks everyone!

Erin Sawyer

NENY Executive Board Representative

## FDA Approves Increase to the Amount of Vitamin D for Milk and Milk Alternatives

On July 15, 2016 The U.S. Food and Drug Administration approved an increase to the amount of vitamin D that may be added as an optional ingredient to milk. The FDA also approved the addition of vitamin D to beverages and yogurts made from edible plants intended as milk alternatives.

The FDA determined that this increase in vitamin D was safe after evaluating its impact from foods and dietary supplements, safety data, and other relevant information.

The major function of vitamin D is to help with the absorption of calcium and phosphorus in the small intestine. A deficiency in vitamin D can lead to abnormalities in bone metabolism. Excessive intake can be harmful and can even lead to hypercalcemia.

The approval will allow manufacturers to voluntarily add up to 84 IU/100g of vitamin D3 to milk, 84 IU of vitamin D2 to plant-based beverages intended as milk alternatives, and 89 IU/100 g of vitamin D2 to plant-based yogurt alternatives.

### Vitamin D:

- Known as the sunshine vitamin because it is produced by the skin after being exposed to sunlight
- Occurs naturally in foods such as fish, fish liver oils, and egg yolks
- Essential for strong bones because it helps the body use calcium from the diet
- Symptoms of a deficiency can include bone pain and weakness

<http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm510556>

### 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.



### Did You Know?

September is National Food Safety Month. National Food Safety Month was created in 1994 to raise awareness about the importance of food safety education.

### 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](http://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!



## Hepatitis A Outbreak in Hawaii linked to Sushi Restaurant

As of September 1, 2016 there have been almost 250 confirmed outbreak cases of Hepatitis A in Hawaii. State health officials were able to confirm a link between imported frozen scallops and outbreak victims who dined at Waikale Genki Sushi. The FDA has found the imported frozen scallops to be contaminated with the outbreak strain of the Hepatitis A virus. The scallops were imported by Sea Port Products Corp and distributed by Koha Foods. Genki Sushi, Sea Port Products Corp, and Koha Foods are now facing a class action lawsuit specifically filed on behalf of the people who did not get sick. Attorneys handling the lawsuit estimate that a whopping 10,000 or more people could eventually be included in the class action. Bill Marler, A Seattle food attorney who joined with a Honolulu law firm to file the class action, commented on the outbreak. Bill Marler stated, "This is quickly becoming one of the largest Hepatitis A outbreaks in U.S. history. Given the number of people that consumed scallops at Genki Sushi and became ill and worked at other restaurants on the islands, we estimate that over 10,000 people needed to be vaccinated to prevent an even larger disaster". As of the last update, 58 outbreak victims have required hospitalization. An outbreak could have been avoided if the scallops had been cooked to an internal temperature of 185°F.

<http://www.foodsafetynews.com/2016/08/228-hepatitis-a-cases-in-hawaii-lawsuit-could-include-10,000>

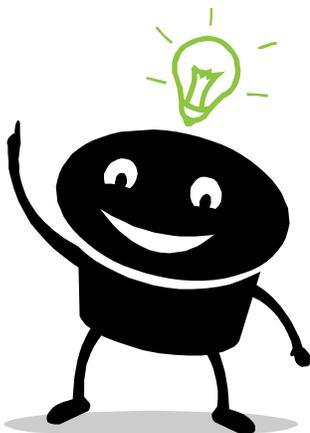
## Yeah, that lemon isn't that clean.

A study published in the Journal of Environmental Health in 2007 swabbed lemon slices that were on their drinks at 21 different restaurants. 70 percent of the samples produced some sort of microbial growth, including 25 different microbial species. All of the microbes found on the lemon slices in the investigation all had the potential to cause infectious diseases at various body sites.

Philip Tierno, PhD, a clinical professor of microbiology and pathology at New York University School of medicine and author of *The Secret Life of Germs* reported that he "always comes up with evidence of contamination from the skin, respiratory secretions, and fecal matter" on the skin of citrus pieces. Examples of such evidence found include *E. coli*, enterococcus, staph, and the norovirus. One the main reasons for contamination? According to Tierno, poor hand washing practices by bartenders and servers.

Any for those who believe alcohol has the ability to eradicate all traces of contamination— straight alcohol would be able to kill bacteria on the outside of the lemon, but not viruses. Mixed drinks dilute the alcohol content of a drink therefore they would not be able to kill bacteria or viruses.

<http://www.elle.com/beauty/a37585/how-dirty-is-that-lemon-wedge-in-your-drink>



## 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.



## Global Warming Trend Directly Linked to Increase in Vibrio by New Study



There are about a dozen species of vibrio known to cause illness in humans according to the U.S. Centers for Disease Control and Prevention (CDC). The most common species of vibrio known to cause illness in humans are *V. parahaemolyticus*, *V. vulnificus*, and *V. alginolyticus*. According to the CDC, most infections occur from May through October when water temperatures are warmer. People can be exposed to vibrio illnesses by eating raw oysters or other raw undercooked seafood, by drinking or swimming in contaminated water, or by exposing a wound to seawater, raw seafood, or raw seafood juices.

Overall, the incidence of vibrio illnesses has been increasing during the past 20 years. About 100 deaths per year on average can be attributed to vibrio. U.S. vibrio infections have been noted in recent years to also be on the rise. In recent years in the U.S. there was an average of 1,030 lab-confirmed cases of vibrio versus 390 lab-confirmed cases of vibrio in the U.S. in 1990.

Now, a recent study has linked a warming trend in sea surface temperatures to the spread of vibrios and the human diseases which can be caused by the pathogenic strains. Lead study author Rita Colwell of the University of Maryland told ABC News that the confirmed case numbers show “a remarkable increase on an annual basis”. For instance, there have even been cases of vibrio in Alaska where the sea water is generally colder and therefore less hospitable to vibrio bacteria. These cases in Alaska resulted from people eating infected oysters. The researchers of this study used DNA and a 50-year database of reports on plankton, water temperatures, and diseases to demonstrate the relationship between global warming and an increasing number of vibrio related illnesses. With this study, there has been a very definite link and relationship established between the increase of sea surface temperatures and the increase in the number of vibrio cases.



### Tips from the CDC on how to reduce the chances of vibrio infection:



- Not to eat raw or undercooked oysters or other shellfish without cooking them before consumption.
- Always wash your hands with soap and water after handling raw shellfish.
- Avoid contaminating cooked shellfish with raw shellfish and its juice.
- Stay out of brackish or salt water if you have a wound or to cover your wound with a waterproof bandage if there's a chance that it could come into contact with brackish or salt water, raw seafood, or raw seafood juice.
- Wash wounds and cuts thoroughly with soap and water if they have been exposed to seawater, raw seafood, or raw seafood juices.
- If you develop a skin infection, tell your medical provider if your skin has been exposed to seawater, raw seafood, or raw seafood juices.

<http://www.foodsafetynews.com/2016/08/study-directly-links-increase-in-vibrio-cases-to-global-warming>