

THE BELL RINGER

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

Spring 2017



THE PRESIDENT'S MESSAGE

Spring is upon us and we can look forward to a season of change, with flowers blooming and tree buds swelling. This season is also bringing concerns we may face in keeping our consumers safe, and major challenges to those protecting the public health of our country. Trying to provide safe foods, pharmaceuticals, and medical devices for our consumers, may see some upcoming difficult and unpredictable changes.



This undated photo is of a young boy, who now lives in the United States, and is one of many victims around the world living with birth defects caused by a drug called Thalidomide. It first entered the German market in 1957, and this over the counter drug was deemed completely safe, even for pregnant women. We all know the end of that story, and it was not pretty. Thankfully, because of Dr. Frances Oldham Kelsey, a pharmacist at FDA, this drug crisis did not reach the United States. She reviewed the drug and was alarmed at the lack of scientific research to support its drug safety claims. Dr. Kelsey's work kept this drug from receiving FDA approval and in 1962 it was banned worldwide. This was the beginning of the regulatory oversight on the pharmaceutical industry, much of what is still in place today.

I raise this story because the potential individual that is being considered to now head up the FDA, is Jim O'Neill. Over the last fifty (50) years the Commissioner of the FDA has either been a trained physician, or a respected scientific researcher. Mr. O'Neill does not possess that experience, nor does he have a medical background. Further he has stated that he believes drugs should be approved without efficacy. This action would be a major risk to the safety of every consumer.

Moving on to food safety, we all know how a food-borne illness outbreak can not only destroy a company, but can and has caused the death of consumers. Both FDA and USDA have been significantly impacted by a recent freeze on federal hiring, and a freeze on new or pending regulations. Additionally, it has been said that requested increases in spending for military programs could be offset by cuts in money given to other agencies, including the FDA and USDA's Food Safety and Inspection Service (FSIS). These cuts would make it more difficult for them to maintain a safe food supply and inspect imported foods.

In my opinion, what I have discussed above makes CASA that much more important. We must work together, both industry and government, to strive to protect consumers and provide safe foods, pharmaceuticals, and medical devices. CASA's role as an educational and training organization provides needed direction and helps foster fair and equitable application of laws and regulations to meet challenges we must face in the field. Continual change and new challenges due to numerous factors such as changing administrations, changing regulations, and budgetary constraints strengthen the reason and importance of CASA's position in the public health partnership, with which we are all associated.

Please remember to attend the Spring Meeting on 3/10/17 at the **Montgomery County Public Safety Training Campus Auditorium, 1175 Conshohocken Road, Conshohocken, PA 19428. The FBI and USDA are putting on an impressive training session on Food Defense and Agro-Terrorism.** Additionally, I want to remind you that the election of officers for 2017 will be conducted.

Lastly, please mark your calendars for the 101st Annual Education & Training Seminar, hosted by our colleagues from the Northeastern NY Conference in Saratoga Springs NY from May 1- 4, 2017. Consult the website at www.casafdo.org for information regarding the conference details. I especially want to extend this message to those of you who have been active members in the past and have not participated for a while. Come on back and meet new colleagues and renew old friendships that you have established over the time that you were involved in CASA. The meetings provide topics that are timely and informational; and where else can you get such great training at such a minimal cost.



Sincerely,

Lynn Bonner, President

Philadelphia Conference of CASA

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Conference News & Updates

On Friday, February 17, 2017, several of us celebrated with Jack Welte at his retirement party. Jack has worked for 40 years in food safety with the Pennsylvania Department of Agriculture as a Poultry & Egg Inspector and a Food Inspector. He is a dedicated member of CASA, and has served as the President, Past President, and for over 10 years has served on the Education & Training Committee.

Further, he has been a speaker at many of our training sessions, and because of his many contacts, he has recruited many speakers for our organization. All of us in CASA would like to thank you for your service in Food Safety!



MARK YOUR CALENDARS!!

Tentative training dates, for future CASA meetings. Agenda's will be sent out approximately one month prior to the meeting. Please mark your 2017 calendars, so you can attend!

June 16th – Burlington County , NJ

September 15th – Philadelphia, PA

December 8th – Trevese, PA

Also do not forget the annual 101st CASA ETS May 1- 4, 2017 in Saratoga Springs NY

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

The March meeting is also our time to elect officers and board members for the Philadelphia Conference

The following individuals are nominated by the Nominating Committee. You also will have the ability to nominate individuals at the meeting.

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

Lynn S. Bonner/Retired FDA

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

Pamela Lawn, Montgomery County Health Department]

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

Nancy Wilson, Wawa

Representative to the Executive Board - Serves for a minimum term of 4 years as an advisor on the board. After 4 years the person may drop off and be replaced by the conference or at any time could elect to enter the officer track (another 4 years, which would rotate them through the positions of President elect, VP, President, and Past President)

Danielle Bytheway, New Jersey Department of Health

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

Caroline B. Friel, Wawa, Inc.

We would like to welcome the following individuals to the Philadelphia Conference Executive Board Committees:

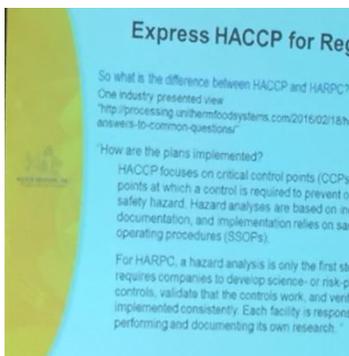
- Matthew Noonan, Compliance Officer/FDA: Matt will co-chair the Editorial Committee with George Zameska. They will prepare and publish relevant articles and provide information in the quarterly Bell Ringer, which is the Philadelphia Conference Newsletter.
- Richard Flack, Supervisor/Bucks County Health Department: Rich will chair the Food Committee which provides information regarding food issues as they emerge and suggests training needs as they relate to food issues to the Executive Board.
- Jason Bauer/J&J McNeil: Jason will chair the Drug Committee which advises the Program Committee on drug-related subjects for the Annual Education Seminar. In addition, he will cooperate with the Food Committee by advising them of proposed or finalized legislation and concerns about inconsistent laws/regulations.

Our WINTER/HOLIDAY EDUCATIONAL SEMINAR was held at the Trevoise Fire House, MEI Catering/Twining Hall, 4900 Street Road, Trevoise, PA 19053 Friday, December 2, 2016

Topics and speakers for this meeting included:

Express HACCP for Regulators"

George Zameska,
Vice President of Regulatory
Affairs, Paster Training, Inc.



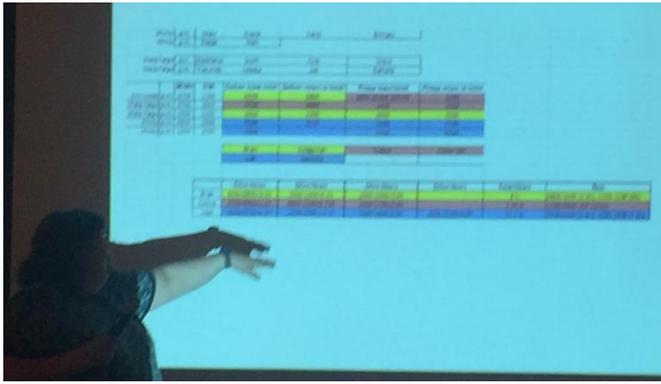
"ADA Training on Service Animals in a Food Service/Public Health Setting"

Jennifer Perry

Access Specialist

Northeast ADA Center Institute
on Employment &
Disability/Cornell University





"Logistics of Conducting Food Inspections at the Democratic National Convention"

Judith Paterson

Emergency Response Coordinator
Philadelphia District/USFDA

The last presentation "Oral Culture Project for Food Service Employees" was provided by Howard Rabinovitch, REHS, USFDA Retired, Philadelphia District/Philadelphia, PA



Another great result of this meeting was the generous giving of pantry items for The Unforgotten Haven .

Matt Noonan shared this information which may give everyone an appreciation of what our role in protecting the public health may be perceived as.

2016 Food Safety Survey Report

The Food Safety Survey is a periodic national telephone survey of adults (18 years and older) in the 50 states and the District of Columbia.

FDA in collaboration with the U.S. Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) has been commissioning the survey since 1988. The survey is intended to help FDA and USDA make informed regulatory, education, and other decisions by providing a better understanding of consumer knowledge, attitudes, and practices related to food safety.

The 2016 survey was the seventh iteration of the survey. It was the first time that the survey sampled cell phone users in addition to users of landline phones. This change was instituted to ensure that we could reach respondents who only have cell phones. The survey consisted of interviews with 4,169 participants between October 2015 and January 2016. An overview of the survey methodology is included at the end of the document.

Below are selected key findings as well as the questions and responses from the survey. Frequencies were weighted to account for sampling design (overlapping landline and cell phone dual-frame), probability of selection in the landline sample (number of landline telephone numbers and number of adults in a household), and key demographics (age, education, gender, and race/ethnicity).

Selected Key Findings

- **Consumers are somewhat concerned about getting a foodborne illnesses from how they prepare food, but think people are more likely to get a foodborne illness from food prepared at a restaurant compared to food prepared at home** -- Most respondents, 53%, thought that it was "Not very common" to get food poisoning because of the way food is prepared at home. Slightly over half (54%) thought that it is "more common" to get food poisoning from restaurants compared to food prepared at home.
- **Consumers are more concerned about raw chicken and raw beef being contaminated than raw vegetables** -- The percent of respondents who thought that raw chicken (66%) and raw beef (41%) were "very likely" to have germs was higher than the 6% who thought the same of raw vegetables.
- **Awareness of germs** -- Awareness is high for *Salmonella* (93%) and *E. coli* (89%), and is low for *Campylobacter* (16%).
- **Hand washing** -- Consumers are more likely to wash hands with soap after touching raw meat (85%) or raw fish (85%), than before preparing food (75% use soap all the time), or after cracking raw eggs (43%).
- **Food thermometer ownership and use** -- Sixty seven (67%) of respondents reported owning a food thermometer. Thirty-eight percent (38%) always use a food thermometer for roasts, compared to 19% for chicken parts, 6% for baked egg dishes, and 10% for hamburgers.
- **Most consumers wash cutting boards after cutting raw meat** -- The percent that either wash or use different cutting boards between cutting raw meat/chicken/fish and cutting other foods is around 90%.
- **Most consumers refrigerate meat/chicken dishes within two hours of cooking** -- The percent to refrigerate these within two hours is 83%.
- **Most consumers wash chicken parts or whole chickens before cooking them** -- Sixty-seven percent (67%) said that they always washed raw chicken parts before cooking them and 68% said they always washed whole chicken or turkeys before cooking them. The most common method is by rinsing them with water (94% used this method for chicken parts and 90% for whole chickens or turkeys). (This practice is not recommended by food safety experts since washing will not destroy pathogens and may increase the risk of contaminating other foods and surfaces.)
- **Forty-eight percent (48%) of consumers use devices such as smartphones or tablets while preparing food** -- Of those, only 35% wash their hands with soap after touching the device while preparing food.
- **Sixty-five percent (65%) of respondents had not heard of mechanically tenderized beef** -- Forty-four percent (44%) of respondents said they were not at all likely to buy it if they saw it in the store. Labels were required starting in May 2016.



7th Annual Food and Drug Law CLE

Botox[®], Opiates, and Other Matters FDA—Year in Review, Top Notables, and Looking Forward

Presented by the Widener University Delaware Law School Food and Drug Law Association

Wednesday, March 22, 2017 — 1:00–4:30 p.m.

(refreshments to follow)

Widener University Delaware Law School
Barristers' Club, 4601 Concord Pike, Wilmington, DE 19803

*Three CLE credits (including one ethics credit) in DE and PA.
NJ attorneys can self-report with Widener's Certificate of Attendance.*

Delaware Law School

This CLE promises to be informative and will provide “hot topics” related to the Food and Drug Administration’s top accomplishments across the food and drug law spectrum. Learn about “hot topics” in human drugs, medical devices, biologics, food, dietary supplements, personal care products, veterinary, and tobacco products regulation and the impact on consumers, patients, hospitals, insurers, and physicians. Hear the latest about criminal enforcement, the 21st Century Cures Act, Food, Drug and Cosmetic Act, Foreign Corrupt Practices Act and more. Take away up-to-date information about First Amendment and off-label uses, felony convictions, biosimilars, tobacco “deeming regulations” and e-cigarettes, lethal injections, recent U.S. Supreme Court decisions and more. Ethical issues will be explored.

Invited Speakers:

- **Karyn M. Campbell**—*Director, Food & Drug Administration, Investigations Branch, Philadelphia District*
- **Mary E. Crawley, Esquire**—*Assistant U.S. Attorney and Chief, Healthcare and Government Fraud, Eastern District of Pennsylvania*
- **Rebecca Glenn-Dinwoodie, Esquire**—*Director of Humane Litigation, Pennsylvania Society for the Prevention of Cruelty to Animals*
- **Laurie Lenkel, Esquire**—*Office of the Commissioner, Food & Drug Administration*
- **Matthew R. Noonan, Esquire**—*FDA Investigator, Philadelphia District*
- **Don Sapatkin**—*Deputy Health & Science Editor and Public Health Reporter, The Philadelphia Inquirer*
- **Roseann B. Termini, Esquire**—*Food and Drug Law Legal Scholar; Teaches Online FDA Law Courses, Widener University Delaware Law School*

Registration fee: \$75; Students with valid school ID: Free

Registration form available at **delawarelaw.widener.edu/fdacle**

For questions or for accessibility or special needs requests, contact

Carol Perrupato at DelawareLawCLE@widener.edu or 302-477-2178.

**7th ANNUAL FOOD AND DRUG LAW CLE
BOTOX®, OPIATES AND OTHER MATTERS FDA – YEAR IN REVIEW,
TOP NOTABLES AND LOOKING FORWARD**

presented by
the Widener University Delaware Law School Food and Drug Law Association

Wednesday, March 22, 2017 – 1:00 – 4:30 p.m.
Check-in begins at 12:15 p.m.

Widener University Delaware Law School
Barristers' Club
3 CLE Credits available in DE and PA (including one ethics credit)
NJ attorneys can self-report with our Certificate of Attendance

Registration Form

Name _____

Firm, Company or Organization _____

Attorney ID # (if applicable): Delaware _____ Pennsylvania _____

Address _____

City _____ State _____ Zip _____ Phone _____

Email address for confirmation purposes: _____

Registration Fee: \$75.00 _____
Students with valid school ID: Free _____

Payment Methods:

CHECK: Please make checks payable to Widener University. I have enclosed a check in the amount of \$ _____.

CREDIT CARD: VISA and Master Card are accepted and processed by the University. Amount \$ _____

Card Number _____ Exp. Date _____ Security Code _____

Name on Card _____ Signature _____

Please fax or mail this registration form to: Carol Perrupato, Widener University Delaware Law School, 4601 Concord Pike, Wilmington, DE 19803-0406 – fax number 302-477-2282. Questions or inquiries, please contact Carol Perrupato at 302-477-2178 or via email at DelawareLawCLE@widener.edu.

If interested, more information on these types of topics are available direct from the publisher: **Direct Link** <https://fortipublications.com/the-books/>

Print: **Food and Drug Law: Federal Regulation of Drugs, Biologics, Medical Devices, Foods, Dietary Supplements, Personal Care, Veterinary and Tobacco Products** ISBN: 978-0-9843561-7-1.

Electronic media: **12 stand-a-lone subject specific ebooks:**

Roseann B. Termini, Esq., rtermini@temple.edu, www.fortipublications.com
View my research on my SSRN Author page: <http://ssrn.com/author=944614>
<http://fortipublications.com/blog/>, **(All Topics Food and Drug Law Blog)**
<https://twitter.com/RoseannTermini>, www.linkedin.com/in/roseanntermini/

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-March 10, 2017
SPRING EDUCATIONAL SEMINAR
NJ CEU's – 5 APPROVED
Montgomery County Public Safety Training Campus
Auditorium
1175 Conshohocken Road
Conshohocken, PA 19428

8:00 – 9:00	Registration
9:00-9:30	ELECTION OF OFFICERS
9:30 – 10:20	“Role of the FBI’s Weapon of Mass Destruction Coordinator” Kevin M. Bosch, Special Agent/FBI Philadelphia
10:20 – 10:30	“The FBI’s Threat Credibility Evaluation” Erik R. Negron, Special Agent/FBI-Philadelphia
10:30 – 10:45	Break
10:45- 11:15	“Food Defense Surveillance” Michael Kain, Investigator - USDA/FSIS/Philadelphia
11:15-12:15	Food Defense” - FBI Kevin Spradlin, Intellegence Analyst/FBI HQ WMD Directorate
12:15-1:15	LUNCH ON YOUR OWN
1:15 – 1:45	“Intelligence Trends in the Food Sector” Joshua Dortch, Staff Operations Specialist/FBI Philadelphia
1:45 - 2:45	“Agro Terrorism” Kathleen Giles, Supervisory Special Agent/FBI HQ WMD Directorate
2:45 - 3:00	Break
3:00 – 3:30	“FBI’s Partnership with Infragard” Cerena Coughlin, Special Agent/FBI-Philadelphia Division Cyber Squad and Local Coordinator for InfraGard
3:30 - 4:00	Q & A and Evaluation

To register you MUST send your name, affiliation & contact information.
Pre-Registration is required no later than close of business, Friday – March 3 2017.
Register with Lynn Bonner preferably at LSBonner@comcast.net or you may call her
at 609-519-0926.

COST: *The following fees apply:*

Current 2017 Members – Registration Fee of \$5.00

Non-members – Requesting voluntary contribution of \$ 5.00 for refreshments

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 and has been approved for 5.0 credits. This course is now listed on NJLMN web site and you may register for the CEU's. (www.NJLMN.rutgers.edu).*

You still must register with Lynn Bonner!

**Don't forget to bring items for donation for our quarterly CASA food drive to help the needy. All items will be donated to "The Unforgotten Haven" in Blackwood, NJ. Check them out on Facebook to see all that they do.*

Clothing: *New socks, underwear, hats, gloves*

Food Items: *water, canned foods, juice/drink mixes, peanut butter & jelly, jello/pudding, pasta, sauce, hamburger helper, rice, pancake mix, syrup, cereal, condiments, etc. (Basically any type of canned or dry goods food).*

Paper products: *toilet paper, paper towels & tissues, women's hygiene products such as sanitary pads, tampax, etc.*

Toiletries: *soap, toothpaste, shampoo, deodorant, disposable razors, toothbrushes**
Thank you!



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.

