

THE BELL RINGER

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

Winter 2017



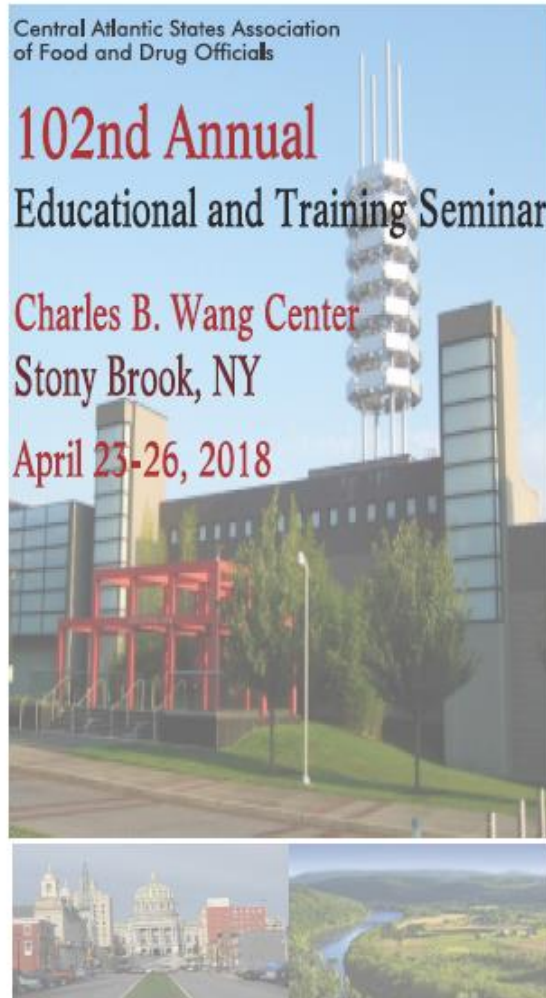
THE PRESIDENT'S MESSAGE

I hope that you enjoyed your Thanksgiving Holiday. Hanukkah, Christmas, Kwanza, and New Year's Day are just around the corner, and it's a time of celebrations with family and friends. In these turbulent and uncertain times, we should all look back and reflect on what we are thankful for. I feel it's important to focus on what we have in common, and how each one of us can try to make our world a better place.

The holidays are the season of food: lots and lots of food 😊. I can assure you that companies do NOT want to spend it dealing with a food-borne illness outbreak, nor do consumers want to spend it sitting on the bathroom floor with their head in the toilet. This brings major challenges to those protecting the public health of our country, specifically to all of us, as food safety professionals. I have attached "YOUR MAP TO A FOOD-SAFE HOLIDAY" taken from the website www.foodsafety.gov. Please feel free to share this with your family, your friends, or even companies when conducting inspections. Our goal is to make sure that everyone has the knowledge that ensures they can spend the holidays illness-free, safe, and happy.

Our Winter Meeting will be held on December 8, 2017 at the Trevoise Fire House in Trevoise, PA. **We have an excellent agenda to include the topics of:** Believe It or Not – Mistakes During a Food Inspection & Techniques/Exercise for Getting Risk Factors Back Under Control; Food Defense from Farm to Fork; Vibrio Cases 2017 & Oyster Farming Changes in the Industry; and Regulating to Risk During Special Events (agenda attached). Our Spring 2018 Training Meeting is currently scheduled for March 23, 2018, at the **Montgomery County Public Safety Training Campus Auditorium, 1175 Conshohocken Road, Conshohocken, PA 19428. The agenda has not yet been determined, so if you have ideas, please don't hesitate to forward them to us.** Also, the election of officers for 2018 will be held at this meeting.

Lastly, mark your calendars for the 102nd Annual Education & Training Seminar, hosted by our colleagues from the New York Conference, in Stony Brook, NY from April 23-26, 2018. Consult the website at www.casafdo.org for information regarding the conference details.



Central Atlantic States Association
of Food and Drug Officials

102nd Annual Educational and Training Seminar

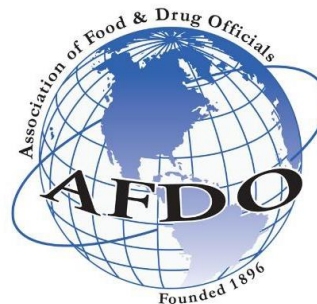
Charles B. Wang Center
Stony Brook, NY
April 23-26, 2018



Topics to Include:

- Updates on the Food Safety Modernization Act (FSMA)
- 2013 Food Code Changes
- 2014 Conference for Food Protection Updates
- Risk-Based Inspections
- Regulations Regarding Cold-Pressed Pasteurized Juice
- Sushi Inspections at the Retail Level
- Update on NYC Restaurant Letter Grading

And many more...please visit www.casafdo.org for more information.



Sincerely,

Lynn Bonner, President
Philadelphia Conference of CASA

YOUR MAP TO A FOOD-SAFE HOLIDAY

Follow some simple food safety advice to keep you and your guests feeling festive this winter.

PROPER PREPPING

Just as you have a procedure for storing your holiday gifts when you get home, you should have a system for storing your food.

Make sure your fridge is set at or below **40 °F**.
Chill perishable groceries within two hours of shopping.

Store raw meats in a container or dish to prevent juices from leaking and set below ready-to-eat foods.

Wash your hands for **20 SECONDS** with warm water and soap!

Be sure to separate raw meat from ready-to-eat foods and dishes.

Don't forget: You need two thermometers.



One for the fridge to ensure food is stored at 40 °F.



One for food, particularly meat, to ensure it's cooked to the right temperature.

WELCOME TO Roastville

Always use a food thermometer to check that different holiday meats have been cooked to the right internal temperature.

- GROUND BEEF 160 °F
- VEAL* 145 °F
- DUCK 165 °F
- TURKEY 165 °F
- GOOSE 165 °F
- PORK* 145 °F
- LAMB* 145 °F
- STEAK* 145 °F



***Don't forget resting time!**
Beef, veal, lamb, and pork should rest for **3 MINUTES** before carving or consuming.

HITTING THE ROAD

If you're bringing a dish to a get-together with coworkers, family or friends this holiday season, make sure you are transporting food safely.



DANGER ZONE



Perishable food kept in the Danger Zone (between 40 - 140 °F) for longer than 2 hours should be thrown out.



KEEP COLD FOOD COLD

When transporting cold dishes, place items in a cooler with ice or gel packs to keep food at or below

40 °F

KEEP HOT FOOD HOT

Keep hot foods at or above

140 °F

by wrapping dishes in insulation bags or towels and newspaper.

EXCEPTIONS

to Danger Zone include ready-to-eat items like



For more food safety tips, go to FoodSafety.gov

USDA IS AN EQUAL OPPORTUNITY PROVIDER AND EMPLOYER

MARK YOUR CALENDARS!!

Please join us for our Spring educational seminar on March 23, 2018 at the Montgomery County Public Safety Training Campus Auditorium, 1175 Conshohocken Road, Conshohocken, PA 19428. An agenda will be sent out approximately one month prior to the meeting.

Philadelphia Conference of CASA Officers

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

Educational Seminars

Our FALL EDUCATIONAL SEMINAR was held at Procacci Brothers, 3333 S. Front Street, Philadelphia, PA 19148 on Friday, September 15, 2017.

Eric Moore (Testo Solutions, Sparta, NJ, 215-806-4717) presented "HOW TECHNOLOGY IS CHANGING FOOD SAFETY".

Eric presented a complicated diagram of the Food System Distribution all the way to our plates. He discussed the current public access to food inspection reports as well as Marler Clark law firm and websites such as iwasposioned.com. Eric explained crowd sourcing information in digital media with limited accountability of the sources and the damage to the brand name. He also discussed opportunities associated with the use of digital management.



With digital records, Eric explained that a proactive approach can be used to determine trends, allowing rapid response in the form of corrective action. For example, if a sensor indicates that there is a temperature deviation, products can be addressed and the equipment can be repaired in real time.

Tara Paster and Melissa Vaccaro (Paster Training, Gilbertsville, PA, 610-970-1776) presented "SANITIZATION FOR FOOD SAFETY USING SANITIZER TEST STRIPS".

Tara and Melissa gave an interactive presentation on the use of test strips in monitoring the most popular chemical sanitizers (chlorine and quats) in food operations. They also explained some challenges that must be worked around. For example, chlorine is pH dependent and sensitive to temperature. A high temperature (e.g. hot water) rapidly dissipates the concentration.

Tara and Melissa suggested that food safety regulators inquire the firm where and how they use test strips. Check the expiration date on the container and provide timely education in the use of the test strips.

The audience then participated in an interactive quiz and demonstration on test strips.



Sam Owings (High Impact Environmental, Chestertown, MD, 443-282-4141) presented "FARMING/STORM WATER MANAGEMENT & IT'S AFFECT ON FOOD PRODCUTION".



Sam is a farmer on the Eastern Shore of Maryland (Queen Anne's County), located at the head waters of the Chester River (a very large shellfish-producing water body). Over the years, the local farmers were always trying to find a rapid method of removing storm water from fields and channeling the flow into tributaries that also funneled most of the nutrients and sediment used in farming into both growing waters and recreational/drinking water supplies.

Sam worked with the National Fish and Wildlife Foundation and other stakeholders to develop Chain Filtering Technology (CFT). CFT uses a series of cascades and sediment ponds to capture the water and maintain the nutrients and sediment for reuse, rather than dumping it in waterways which eventually end up in the Chesapeake Bay (with nitrogen and phosphorous causing pollution).

As the Eastern Shore is in a major flyway for migrating birds and now a permanent location for many waterfowl, fecal material is also being transferred into the waters. The use of the CFT has minimized its amount and its compounding effect with the nutrients that result in water quality issues. While much of the funding in reduction of pollutants (Private Septic, Municipal Treatment, and Agriculture in general) has been directed to other management systems, CFT appears to have the greatest return.

Sam is hoping to achieve a Best Practice Procedure to incorporate into Good Agricultural Practices by the use of CFT and thus increase the food safety of products harvested in the bay and consumed by us. CFT is being used on a small scale by both private and governmental organizations (highway and suburban developments) with hope that it can also work in urban areas where storm water is a problem on paved surfaces (streets and parking lots) to assist in minimizing primarily petrochemical contamination.

Matt Noonan (Food and Drug Administration, Philadelphia, PA, 215-717-3074) presented "AN OVERVIEW OF PREVENTIVE CONTROLS FOR HUMAN FOOD."

Matt explained new FDA regulations requiring food facilities to perform hazard analyses and implement food safety plans as necessary to proactively control hazards in food. These "preventive controls" include process, sanitation, allergens, supply chain, etc. The timing of the presentation was especially important because "small" facilities with at least one million dollars in annual sales of human food were just recently subjected to the new regulation. The regulation one of seven new rules under the Food Safety Modernization Act, and can be found in 21 CFR 117.



A special thanks to all those who donated to the Hurricane Harvey Relief Mission Trip to Houston, TX by The Unforgotten Haven!!!



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: George.Zameska@pastertraining.com or Matthew.Noonan@fda.hhs.gov.

Space is available for advertising in the Bell Ringer.

We look forward to your feedback and participation.

PHILADELPHIA CONFERENCE

FOUNDED AUGUST 3, 1923

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

and Co-Sponsored with the **SUSQUEHANNA CONFERENCE**



December 8, 2017 Friday

WINTER/HOLIDAY EDUCATIONAL SEMINAR NJ CEU's **PENDING** (Approximately 4 to 5)

Trevoise Fire House
MEI Catering/Twining Hall
4900 Street Road
Trevoise, PA 19053
215-364-2130

08:00 – 09:00	Registration
09:00 – 10:15	“Believe It or Not – Mistakes During a Food Inspection” and “Techniques/Exercise for Getting Risk Factors Back Under Control” Howard Rabinovitch, REHS, USFDA Retired/Philadelphia, PA Jack Welte, Sanitarian/PA Department of Agriculture/Creamery, PA
10:15 – 10:45	Break and Silent Auction
10:45 – 12:00	“Food Defense from Farm to Fork” Nancy Wilson, Director of Quality Assurance/Risk Management & Safety, Wawa, Inc., Wawa, PA Marie Butler, Director of Food Safety/Taylor Farms, Swedesboro, NJ
12:00-1:00	LUNCH (Catered by MEI Catering - \$ 10.00) and Silent Auction
1:00 – 2:15	“Vibrio Cases 2017 & Oyster Farming Changes in the Industry” Virginia Wheatley, MPH, MS, REHS/Research Scientist 2, Shellfish Project Coordinator/Food & Drug Safety Program Danielle Bytheway, REHS 2/Shellfish Standardized Officer NJ Department of Health, Trenton, NJ
2:15-2:30	Break and Silent Auction
2:30 – 3:45	“Regulating to Risk During Special Events” Jack Welte, Sanitarian/PA Department of Agriculture/Creamery, PA
3:45-4:15	Q & A and Evaluation

Please register with Lynn Bonner at LSBonner@comcast.net and state whether you plan to attend the lunch!

COST: The following fees apply:

Current 2017 Members – Registration Fee of \$5.00

Non-members/Delinquent Members–Dues & 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 submitted for this agenda is approximately 4.0 to 5.0. This course will be listed on NJLMN web upon approval and you will then be able to register for the CEU's (<https://njlmn.njlincs.net>).

***PLEASE bring items for donation for our quarterly CASA food drive to help the needy. Items will be donated to “The Unforgotten Haven” in Blackwood, NJ. Check them out on Facebook to see all that they do for those in need!**

Food Items: instant coffee, bottled water, canned foods, juice, drink mixes, peanut butter, jelly, jello, pudding, pasta, tomato 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, conditioner, deodorant, disposable razors, toothbrushes*