



Voyager

SPRING 2017

Volume 3, Issue 2

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Executive Board Report

Wow. I can't believe that it is time for our Annual Education and Training Seminar. The year has gone by so fast. Saratoga will be the "place to be" on May 1st. We are looking forward to the one day FSMA workshop and thank AFDO for pulling this together for us. It's a great agenda. On Monday night, we'll have the Welcome Reception, where you can meet new people and catch up with others you haven't seen in a year. With the reception, there will be Game Night to support the H. Thompson Price scholarship fund. On Tuesday evening, there will be a Scavenger hunt in downtown Saratoga, sponsored by the NENY CASA board. Wednesday night will be the Kenneth Hohe Awards Banquet with a speaker, Christian Weber from Common Roots, which is something we have not done before, and Auditioning Act DJ Services after that. Thanks to the NENY board, the CASA board and Vickie from the Holiday Inn for all their help.

At the close of the conference, my presidency will be complete and I will be handing the gavel over to next year's president, Nadine Roe who works for Suffolk County Department of Health and is the NY Conference representative to the Executive Board. Our annual educational and training seminar will be held in Stony Brook next April.

I will spend one year as Past President, and then my tenure on the Executive Board will be complete. It has been a lot of work, but also a lot of fun. I have learned a tremendous amount and met a bunch of wonderful people. I would recommend that everyone be part of the local board or MAMA CASA board. It's a great way to be exposed to and contacts can help you out in emergency situations or just talk to on "hot topics" or in order to get ideas or just learn what other jurisdictions are doing. If you're not ready to commit to a board position, there are various committees that are always looking for participation.

Lastly, I would like to remind everyone that we will be holding elections at our May 19th meeting. If you have interest in being on the e-board or holding an officer position, please contact me.

Thank you all so much and I look forward to seeing you at the annual Educational and Training Seminar!

Thanks everyone!

Erin Sawyer

NENY Executive Board Representative

2016-2017

Officers

President - Marcia Galka
Schenectady County Health Department

Vice President - David Nicholas
Albany County Health Department

Secretary-Treasurer - Marianne Stone
Albany County Health Department

Executive Board Rep. - Erin Sawyer
NYS Dept. of Agriculture & Markets

Executive Board Members

Tara Becker
Columbia County Health Department

Sharon Pretel
NYS Dept. of Agriculture and Markets

Dominick DiCarlo
Schenectady County Health Department

Erin Lockhart
NYS Dept. of Agriculture and Markets

\$100 Million More Needed for Food Safety Modernization Act

NASDA, National Association of State Departments of Agriculture, has penned a letter to congressional budget leaders which details the upcoming spending needs of the next federal fiscal year which is set to begin on October 1. NASDA states in the letter that state governments need an annual additional \$100 million a year for “sufficient funding” for the implementation of Food Safety Modernization Act (FSMA). NASDA adds in the letter that “while FDA is charged with writing the rules, significant implementation and enforcement activities under FSMA are the primary responsibilities of state agencies”.

Most of the funding thus far for states has been focused on implementing the Produce Safety Rule. However, NASDA stated that funding is also necessary for the development and operation of programs associated with the Preventive Controls: Human Food and Preventive Controls: Animal Food rules. NASDA offered a detailed breakdown of where funding levels for state programs are necessary:

- Produce Safety \$40 million annually for state programs
- Preventive Controls for animal food \$20 million annually for state programs
- Preventive Controls for human food \$40 million annually for state programs



<http://www.foodsafetynews.com/2017/04/states-need-100m-more-for-food-safety-modernization-act/#.WPTSEE3rvIU>

Did You Know?

Reducing foodborne illness by just 1% would keep about 500,000 Americans from getting sick each year.

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.



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. CASA also has a Facebook page that can be linked to through the CASA website, so be sure to “like” us on Facebook!

FDA Sends Warning Letter to Vietnam Over Seafood HACCP

One of Vietnam's leading seafood producers and exporters of frozen tuna, treated tuna loin, ribbon fish, shell swimming crabs, and other fishery products recently received a warning letter from the FDA. The letter was dated March 21, 2017 and cited "serious deviations" from Seafood HACCP requirements. Deviations so severe that the firm's frozen scombroid species of fish are considered adulterated.

FDA inspected Crystal Cove Seafood Corporation in Floral Park, NY last October to assess the importer's compliance with HACCP regulations. Crystal Cove Seafood Corporation was found to be importing various fish and fishery products from Ba Hai Company Limited in Vietnam. The letter stated that Ba Hai should keep its product "out of commerce until the cause of the deviation is corrected at the Receiving, Preserve (Anneal), and Pre-Chilled critical control points to control scombrototoxin formation". The warning letter laid out for the firm with specific instructions on how they can correct the specific deviations and come into compliance with current HACCP regulations.

If FDA finds Ba Hai's response inadequate, further action may be taken. FDA can refuse to admit the scombroid species of fish import to the U.S. Products could even be detained at the U.S. border without physical examination.

"The presence of 50 parts per million (ppm) or more histamine in fish is indicative of decomposition whether or not there is gross evidence of spoilage, such as bad odor. When illness results, histamine levels in implicated fish have commonly been at least 200 ppm and often greater than 500 ppm. Histamine is heat resistant and can, therefore, cause illness even when fish is properly canned or cooked thoroughly. While some contaminated fish will not show any outward signs of spoilage, others will show such signs as a bad odor. Cooked fish that has spoiled may have a "honey combed" appearance."

<https://www.cdph.ca.gov/HealthInfo/discond/Pages/ScombroidFishPoisoning.aspx>



Atkins chicken, cheese, bean burritos recalled for undeclared allergens

Frozen 6-ounce plastic packages of "ATKINS CHICKEN WITH CHEESE AND BEAN BURRITO" with a "Best By" date of Dec. 19, 2017 have been recalled due to undeclared egg and soy. The products were labeled chicken with cheese and bean burrito. However, these products contain an egg and sausage burrito product instead. The issue was discovered by a consumer complaint. The recalled product bears establishment number "P-17644" inside the USDA mark of inspection. These items were shipped to retail locations nationwide. No reports of adverse reactions have been reported.

<http://www.foodsafetynews.com/2017/04/atkins-chicken-cheese-bean-burritos-recalled->

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.



Weird Foods!



By Erin Lockhart

Greetings Everyone! Our fourth issue of *Weird Foods* is not for the meek or unadventurous eater, and is a style of Japanese cuisine that raises concerns with many animal cruelty activists. *Ikizukuri*, which roughly translates as "prepared alive", is a style of sashimi in which is actually prepared from a living animal. Most often the source is fish, but can also be crustacean shellfish, octopus, or even (rarely) frogs. For those eaters of sashimi that demand freshness above all else, it doesn't get any fresher than this, as long as the still twitching, living body of the entree doesn't discourage one's appetite.

A standard preparation of sushi and sashimi from fresh fish starts with humanely killing the animal. Traditionally with fish (e.g. flatfish, tuna, and yellowtail) this is done with a method such as *Ike Jime*, which involves driving a spike into the hindbrain of the fish to cause instant brain death and the blood of the fish to retract into the gut. This minimizes suffering and preserves the quality of the meat by reducing stress to the fish. Preparing *Ikizukuri* bypasses this step in the preparation process. To prepare *Ikizukuri*, the chef guts and filets the fish quickly (often after rendering the fish unconscious with a strike to the head) and presents the cut flesh alongside or on top of the body of the fish. Often the heart is left intact and beating, as this and the still moving gills of the fish are part of the presentation. While this may be visually unsettling for many diners, it does indeed ensure the very freshest of sashimi. Other forms of *Ikizukuri* involve slicing live squid into sashimi pieces, or peeling the tails off of live shrimp or spiny lobster.

The serving of *Ikizukuri*, while being a traditional Japanese cuisine that has been in practice for thousands of years, has raised certain ethical questions among animal rights activists. A petition to Japan's ambassador to the United States several years ago to ban the practice- after a video of a frog prepared in this fashion went viral- eventually reached over 92,000 signatures. *Ikizukuri* is illegal in Australia and Germany. The subject of fish, shellfish, and amphibians experiencing pain is hotly debated in the scientific and ethics communities. Live seafood is certainly considered normal to consume in certain aspects, such as eating live oysters on the half shell, here in the U.S. and all over the world; but *Ikizukuri* might just be a little **too** fresh for many diners.



Photo Credit: <https://www.youtube.com/watch?v=pixR0Wsr5rU> - <http://uminchuproject.tumblr.com/post/52861612151/ikizukuri-live-sashimi> - <http://asiastrangenews.blogspot.com/2014/02/ikizukuri-eating-alive-seafood.html>

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