



NORTHEAST NEW YORK CONFERENCE OF CASA

Voyager

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Executive Board Report

Hello to everyone in NENY CASA. This newsletter is a little bitter-sweet for me as I have “graduated” from representing NENY on the CASA Executive Board. It has been nine years since I first accepted this position and it has been a great experience. I have met so many wonderful people throughout “CASA-land” and into AFDO, having given a CASA welcome address at AFDO in June of 2016.

Joe Corby was the keynote speaker at this year’s CASA conference and he gave a fantastic presentation on CASA, AFDO, leadership and some of the history of what we do. It was a presentation worthy of every word and for me, brought me back to where it started for me.

My first CASA conference was in Niagara Falls in May of 2005. One speaker after another at that conference thanked Joe Corby for his work and dedication to food safety. At that time, I had been involved with NENY for five years, and had served on the local board for about three years, and I went home from that conference knowing that I had just gotten a glimpse of what CASA and AFDO were all about. And I was impressed!

I have met so many wonderful people because of CASA. I can’t imagine doing my job without these many friends and colleagues to reach out to for help. I hope that you too will someday take the opportunity to make your world a little bigger and become more involved with the very important job that we have. We are always looking for people who would like to get involved. If you have any questions, or would like to talk to me, please contact me and I’ll be happy to share my experience of CASA with you.

The Annual Educational and Training Session was held on the SUNY Stony Brook Campus in Stony Brook, NY, April 23-26, 2018. Some of the topics covered included: Joe’s presentation on leadership paths with CASA and AFDO; Guidance on the ADA laws as it relates to food establishments; using Social Media during foodborne illness investigations; IFPTI Fellowship program presentations from CASA members; aquaculture fish; standardizing inspectors and many more. It was one of the best conferences I’ve attended.

Next year’s ETS will be held in Annapolis, MD and hosted by the Baltimore Conference. Please keep an eye on the CASA website for more information.

Thank you for being a part of NENY CASA and I hope to see you at our upcoming meetings.

Erin Sawyer

NENY Executive Board Representative

2017-2018

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Are Microparticles the Answer to Declining Honey Bee Populations?



Washington State University researchers have a new material to help save the honey bee population which has been declining steadily over time. Pollen that is consumed by bees contains small amounts of pesticides which accumulate in a bee's body and reduces the lifespan of a bee. This new material that researchers have created acts as a microsponge which attracts and absorbs ingested toxic residues such as pesticides. These microparticles come in powder form and can be added into the sugar solution which is fed to the bee colonies. These microparticles are easy to digest as they are the same size and shape as a grain of pollen. They were specially designed to only absorb pesticides and can only function within certain pH levels and temperature ranges. Testing of the product began last summer with about 6,000 bees which were fed the product in a sugar solution. The bees appeared to respond well to the product as they remained healthy. This summer, testing will continue with collecting and measuring the microparticles that are found in the feces of the bees to measure the effectiveness of the product in removing pesticides from the bees' bodies. The product is not yet available to beekeepers. The researchers hope to have the product available to consumers within the next 2 years so stay tuned!

<https://news.wsu.edu/2018/04/09/microparticles-absorb-pesticide-save-honey-bees/>

<http://www.flit.org/cl-the-honey-bee-our-friend-in-danger/>

<https://www.colourbox.com/vector/cute-bee-carrying-a-wooden-honey-spoon-and-a-jar-of-honey-vector-9811592>



Membership Dues

If you have not already paid your annual dues, please forward payment as soon as possible to Joanna Stores, New York State Department of Agriculture & Markets, 10B Airline Drive Albany, NY 12205 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.

Our Next Quarterly CASA Meeting is scheduled for Friday May 18th

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!



Who Lives in the Hive?



A

B

C

Answer Key on Page 4

<http://www.blackwaterbeekeepers.org/wp-content/uploads/2014/11/Bee-Types.jpg>
<https://www.fix.com/blog/beekeeping-for-beginners/>

Queen: There is only one per hive. Her job is to lay eggs and preside over the hive.

Worker: All worker bees are female. Their role is to collect food and water, care for the larvae and guard the hive.

Drone: Drones are the only males in the hive. Unlike the queen and workers— they do not have stingers.



CASA News Network

Have
you
registered
yet?

CASA News Network is an opt-in, email alert system to help you stay informed of the latest news, events and trainings offered for CASA members.

Register your email at <http://casafdo.us/casa-news-network/> and you will be sent the CASA news and information you need!

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.



Keeping Food Safe this Spring:

Guidance from the USDA

With warm weather just around the corner it's time to think about picnics and other spring gatherings! More specifically, how we can keep food safe at these joyous occasions. The USDA recently issued a few food safety tips on how to avoid foodborne illness while celebrating this spring.

At the Event:

- Clean hands frequently with warm soapy water.
- Use separate cutting boards for raw and ready-to-eat foods to help prevent cross-contamination.
- Always use a food thermometer
- Remember that perishable food should not be left out at room temperature for more than 2 hours.



At the Grocery the Store:

- Pick up cold items last and bring home promptly
- Keep raw meat and poultry in plastic bags to prevent their raw juices from dripping onto other foods in your cart

Kitchen Basics:

- Make sure your refrigerator is set to < 40°F and freezer is set to < 0°F.
- Spring clean your fridge
- Do not wash meat and poultry. This practice can increase your risk of cross-contamination in your kitchen. Cooking meat and poultry to the appropriate internal temperature will kill any bacteria.
- Perishable food should not be left at room temperature for more than 2 hours (1 hour when temperature is higher than 90°F)
- Divide large pots of soup into shallow containers and slice large portions of meat into small portions to ensure that they cool down rapidly.
- Keep containers of leftovers covered and refrigerated.



Bee Quiz From Page 3 Answer Key:

A. Worker B. Queen C. Drone

https://www.freepik.com/free-vector/kitchen-wall-interior_1311209.htm

<https://www.istockphoto.com/photos/shopping-cart?excludenudity=true&sort=mostpopular&mediatype=photography&phrase=shopping%20cart>

<https://healthblog.uofmhealth.org/wellness-prevention/dont-let-these-7-dangerous-foods-spoil-your-picnic>