

THE BELL RINGER

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

Spring 2018



THE PRESIDENT'S MESSAGE

This is my final Presidents message; therefore, I would like to take this opportunity to thank all of you that helped me during my two-year term. CASA is an organization of teamwork; without that we would not have been able to provide you with quality quarterly training meetings. *Recruiting speakers is not easy, so I ask that each of you think of one topic and one speaker and share that information with a board member.* Also, a special thank you to our members for attending these meetings and providing us with your valuable feedback. We are aware that some of you attend meetings on your own time, and for that we are grateful.

I have been active in CASA for over 30 years and I do not plan to stop now. I will support my successor and the new Board. The mission of Food Safety has been a part of my working life for over 40 years, and other benefits I have received are the lifelong friends I have made while in CASA. I ask that you continue to support the Philadelphia Conference! Bring your coworkers and others to a meeting to show them the benefit of the training and networking opportunities that CASA provides.

I hope to see you at our Spring Meeting on 3/23/18 at the Montgomery County Public Safety Training Campus Auditorium, 1175 Conshohocken Road, Conshohocken, PA 19428. We have an excellent program with topics to include: "Pathogens in Flour – Insight from the 2016 Recall"; "Food Defense – Protecting the Food We Eat"; "Norovirus: An Overview of Outbreaks and Prevention"; and "The Importance of Integrated Pest Management in Food Manufacturing Plants and Retail Outlets". In addition, we will hold our annual election of officers.

Spring officially arrives on March 20th; however, March came in like a lion with several nor'easters pounding our area. Downed trees caused damage to homes and businesses and brought down power lines. Many of us lost frozen and refrigerated foods. The businesses that we represent, inspect, and interact with have been hit

hard. Thus, it may be the perfect time to remind those we regulate to prepare for this type of emergency to make sure consumers are safe from food-borne illness outbreaks. Both FDA and USDA have guidelines for emergencies. Below is an article written by NBC10 Staff, with embedded websites to FDA and USDA, and it provides 13 tips for staying safe when the power goes out.

Power's Out: How Long Will Your Food Be Good? 13 Tips for Staying Safe

By [NBC10 Staff](#)

Published at 1:29 PM EST on Mar 6, 2018 | Updated at 8:12 AM EST on Mar 8, 2018

The second nor'easter snowstorm in less than a week has left thousands in the Philadelphia region without power. With people in the dark for days after a first storm and a second nor'easter knocking out power to tens of thousands more, the question is what to do with the food in your refrigerator and freezer.

Here are 13 tips from the [Food and Drug Administration](#) and [U.S. Department of Agriculture](#) on what you can do before the power goes out and after (if you lose electricity) to ensure you don't eat potentially dangerous spoiled food:

Before the power goes out:

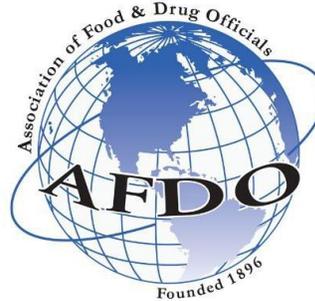
1. Make sure you have appliance thermometers (digital quick-response thermometers) in your refrigerator and freezer or at the ready. (The freezer temp should be at or below zero. The refrigerator should be at 40 degrees or below.)
2. Freeze refrigerated items you may not need right away like leftovers, milk, fresh meat and poultry.
3. Be sure to bunch food together in the freezer so that it stays colder longer.
4. Have coolers on hand. The cheap Styrofoam ones can work in a pinch.
5. Purchase/make ice cubes or freeze blocks of water ahead of time. If power goes out these will help keep the food cold. You can also melt the ice if you lose access to clean water.
6. Speaking of clean water, have a supply of bottled water on hand, preferably on a shelf or counter in case of flooding. Have one gallon of water per person per day for up to three days on hand, [according to Ready.gov](#).
7. Stock up on ready-to-eat foods that don't require cooking or refrigeration.

After the power goes out:

1. Keep refrigerator & freezer doors closed as much as possible to keep items inside cold.
 - Fridge will keep items cold for about 4 hours & freezer cold for about 48 hours.
2. If you are in a pinch, always know the closest supplier of dry or block ice. Dry ice can help save your food, keeping a full freezer cold for up to 48 hours.
3. You can always use those coolers you have on hand (or go buy some) where you can keep tightly packed food.
4. Check each food item independently for unusual odor, color or texture. If anything seems odd, or the food feels warm, throw it away. NEVER taste food to see if it's safe.

5. Food may be safely refrozen if it contains ice crystals or at 40 degrees or below. If frozen meat, poultry, fish or eggs exposed to 40 degrees or higher for 2 hours or more toss it.
6. **When in doubt, throw it out.**

The USDA has charts for determining when to [save or toss refrigerated](#) and [frozen foods](#).



Thanks again for your support,
Lynn Bonner, President
Philadelphia Conference of CASA

MARK YOUR CALENDARS!!

--Please 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.casaafdo.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?

Central Atlantic States Association of Food and Drug Officials

Mark Your Calendars!
April 23-26, 2018

LONG ISLAND, NY

Please join us at our
102nd Annual Educational
and Training Seminar!





The Charles B. Wang Center and Hilton Garden Inn
Stony Brook University Campus
Stony Brook, NY



8th Annual Food and Drug Law CLE

All Matters FDA:

Opioids, Whistleblower Actions, Medical Device Safety, Food Defense, Personal Care Products Regulation, Dietary Supplement Regulation, Top Notables, and Other Matters FDA

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



"All Matters FDA" promises to be informative, focusing on the Food and Drug Administration's top accomplishments across the food and drug law spectrum. Find out about "hot topics" and hear the latest from seasoned professionals.

Invited Speakers:

- **Robert J. Durkin, Esq., M.S., R.Ph.** — Deputy Director Office of Dietary Supplement Programs, Center for Food Safety and Applied Nutrition, Food and Drug Administration (FDA)
- **Charlene Fullmer, Esq.** — Deputy Chief for Affirmative Litigation, Civil Division, United States Attorney's Office, Eastern District of Pennsylvania
- **Erik Negron** — Special Agent, Federal Bureau of Investigation (FBI), Phila., PA
- **Kevin Spradlin** — Intelligence Analyst, FBI, Washington D.C.
- **Matthew R. Noonan, Esq.** — Compliance Officer, FDA Human & Animal Food Division
- **Stanley R. Milstein, Ph.D.** — Former Acting Deputy Director (retired), FDA Office of Cosmetics and Colors
- **Hooman Noorchashm, M.D.** — Cardiac Surgeon, Phila., PA
- **Roseann B. Termini, Esq.** — Food and Drug Law Legal Scholar; National Speaker, 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.

--Note: This event was originally scheduled for March 21, 2018, but is being rescheduled due to anticipated weather conditions. The tentative makeup date is April 4, 2018 from 12:30 to 5:00 p.m.

Register at delawarelaw.widener.edu/fdacle

Delaware Law School

--The Summer Educational Seminar is tentatively scheduled for June 15, 2018 in Gloucester County, NJ. An agenda will be distributed approximately one month beforehand.

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

The election of officers for 2018 will be conducted during the Spring Educational Seminar on March 23, 2018. See the agenda and ballots at the end of this newsletter.

Donations requested

Donations are needed for the Gordon K. Brown Silent Auction! All proceeds benefit the [H. Thompson Price Scholarship Fund](#). It allows CASA to present a scholarship to a worthy student who shows superior academic resilience, ongoing community service, and financial need -- in hopes that this student will continue to give back to his or her community and professional associations in the future.

The silent auction will take place during the 102nd Annual Educational and Training Seminar on April 23-26 on Long Island, NY. Help us prepare for the auction by pre-registering your item. The associated form can be found on the [CASA website](#). Please submit it electronically to Megan Lauff at Megan.Lauff@fda.hhs.gov.

If you would like to donate an item to this year's silent auction but are not able to attend in person, you can bring the item to the Spring Educational Seminar on March 23, 2018 and give it to Megan.

If you would prefer to donate funds directly to the H. Thompson Price Scholarship Fund, please visit the [website](#) and click on the donate button. CASA is a registered 501(c)(3) organization.

Thank you!



Silent Auction

Educational Seminars

Our WINTER EDUCATIONAL SEMINAR was held at Trevoze Fire House, 4900 Street Road, Trevoze, PA 19053 on Friday, December 8, 2017.

1st Presentation: "Believe It or Not – Mistakes During a Food Inspection" and "Techniques/ Exercise for Getting Risk Factors Back Under Control".

Speakers: -Howard Rabinovitch, REHS, USFDA Retired/Philadelphia, PA
-Jack Welte, Sanitarian/ PA Department of Agriculture / Creamery, PA

Segment 1:

The first segment consisted of a skit to demonstrate a real world inspection scenario in which an inspector (Jack) encounters numerous GMP violations while observing the owner (Howard) of the restaurant prepare tuna salad. The violations Jack observed included:

- The owner does not wash his hands before processing the tuna salad.
- The plant manager calibrating his thermometer in his mouth.
- The owner was eating while processing the tuna salad.
- The owner uses a hair piece as a hairnet.
- The owner taste tests the food while processing the tuna salad.

The first segment concluded with a follow-up discussion with the audience to address the violations observed and the appropriate inspectional approach. Jack spoke about the importance of using common language with firm owners, managers and employees as an inspector.

Segment 2:

In the second segment, Jack and Howard introduced the technique of creating a written Risk Control plan as an inspector with firm management to address GMP violations. They explained the benefits of creating the plan with firm managers to ensure that they understand the controls and to hold them accountable when the plan is not implemented. The presentation was followed up with group exercises in which each table was provided a mock risk control plan template and asked to create a high-

risk scenario, tailoring the plan to control the risk. Volunteers from selected tables were invited to share their risk control plans with the group. Some examples of risks discussed include: hot holding; cold holding; cooling after cooking; and hand washing.

2nd Presentation: "Food Defense from Farm to Fork"

Speakers -Jeff Maiatico, Manager of Supply Chain QA, Wawa Inc., Wawa, PA
-Marie Butler, Director of Food Safety, Taylor Farms, Swedesboro, NJ

Segment 1:

Jeff began the presentation by providing some brief background about the Wawa company. He explained that Wawa has 784 stores in six states including 133 stores in Florida and has 30,000 associates who serve between 1.5 to 2 million customers per day. Jeff spoke about Wawa's mission which is "to fulfill people's lives" and transitioned into how Wawa fulfills its mission everyday through keeping its products safe and working in partnership with its largest supplier Taylor Farms.



Segment 2:

Marie Butler provided a brief background about Taylor Farms. She explained that Taylor Farms serves Wawa by producing the packaged ready-to-eat goods in Wawa's stores. Taylor farms' is a \$3.3 billion company which has 14 operating companies.

Segment 3:

The presenters came together to explain the importance of food defense from harvesting the raw ingredient to distribution of the finished product for retail sale. Marie explained how there is no such thing as a "one size fits all" plan and that a food defense program must be tailored to the company's individual operation. They introduced some food defense tools such as the FDA's CARVER+ Shock Vulnerability Assessment tool which helps with the assessment of vulnerability and accessibility in the processing plant setting and distribution channels. Jeff spoke about Wawa's computer software, Crystal, which is a mapping tool for farm to fork management and risk evaluations.

Marie spoke about some of Taylor Farm's risk mitigation strategies such as:

- Water source checks and analysis
- Badge access for employees
- Background checks for employees and supervisors
- Maintaining a crisis management plan
- Truck seal check program.

Jeff spoke about some of Wawa's strategies such as:

- Supplier verification
- Daily walk-through of the dairy plant
- Conducting routine verifications in plant. For example: Management will send a visitor into the plant processing area without a badge and monitor the time it takes

for plant employees to stop the visitor.

3rd Presentation: "Vibrio Cases 2017 & Oyster Farming Changes in the Industry"

Speakers:

- 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.

Segment 1:

Virginia provided an overview of the hazard of vibrio with shellfish. She explained the difference between *Vibrio parahaemolyticus* and *Vibrio vulnificus* and their symptoms. She described considerations for preventing both forms of *Vibrio* with molluscan shellfish. Considerations for controlling *Vibrio* include:

- Controlling temperature from harvesting to consumption to control *Vibrio vulnificus*
- Fully cooking shellfish before consumption
- Processing shellfish with appropriate GMPs

Virginia provided a summary of reported U.S cases of *Vibrio* in 2017.

Virginia identified the following at-risk populations:

- elderly individuals
- individuals with heart disease
- individuals with liver issues
- individuals with overall poor health
- individuals with cancer

Summary points for Segment 1:

- High Risk individuals should not consume raw shellfish
- Vibrios multiply rapidly in high temperatures
- Processors must keep molluscan shellfish tags for 90 days



Segment 2:

Danielle spoke about her personal experience inspecting Oyster farmers in 2017. She began by introducing the following oyster harvesting techniques which are:

- Rach and bag
- Sub Tidal
- Floats

-Dredging off bottom of the ocean or bay

She briefly explained requirements for oyster farmers and provided first hand examples of "what not to do" in Oyster farming. She also spoke about some of the personal challenges she faced with inspecting Oyster farmers including: challenges locating farmers that frequently re-locate harvesting operations, scheduling inspections (e.g. early mornings and weekends), working with busy harvesters, and communication barriers with farmers.

She identified new 2017 harvesting locations in New Jersey which are:

- Swan point
- Rose Cove
- Cape May Salts
- Briney Pineys
- Gravely Point

4th Presentation: "Regulating to Risk During Special Events

Speaker - Jack Welte, Sanitarian, PA Department of Agriculture, Creamery, PA

Jack spoke about food safety during special events such as temporary food service establishments. Jack spoke about the challenges faced with such operations which include:

- Poor employee health and hygiene
- Unsafe sources of food
- Contaminated equipment
- Inadequate cooking and importer holding and cooling temperatures of foods

Jack touched on food microbiological growth curves in correlation with time and temperature and the general temperature danger zones for food which is between 41 – 135 degrees Fahrenheit. He explained that spore forming organisms are still a risk outside the general temperature danger zone.

Jack explained the following preventive measures that can be applied for Special Events:

- Invest time before the event to gather as much information as possible
- Understand food flow/ process
- Follow/up repeatedly
- Gain trust
- Develop a plan
- Understand the Who, when and where of the event.

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.

Friday, March 23, 2018 📍

SPRING EDUCATIONAL SEMINAR
NJ CEU's Pending (Approximately 5)

Montgomery County
Public Safety Training Campus/Fire Academy
(Auditorium)
1175 Conshohocken Road
Conshohocken, PA 19428

8:00 – 9:00	Registration
9:00-9:30	ELECTION OF OFFICERS
9:30 – 10:30	“Pathogens In Flour – Insight from the 2016 Recall” Scott Hood, Ph.D., Director, Global Scientific & Regulatory Affairs General Mills, Inc., Minneapolis, MN
10:30 – 10:45	Break
10:45 – 12:00	“Food Defense – Protecting the Food We Eat” Jim Shaffer, National Sales Manager U.S. Foods, Allentown, PA
12:00-1:15	LUNCH ON YOUR OWN
1:15 – 2:15	“Norovirus: An Overview of Outbreaks and Prevention” Kyle Hobson, REHS, Investigator U.S. Food & Drug Administration, Wilmington, DE
2:15-2:30	Break
2:30-3:30	“The Importance of Integrated Pest Management in Food Manufacturing Plants and Retail Outlets” James Massey, Independent Food Safety Inspector Upper Chichester, PA
3:30-4:00	Q & A and Evaluation

NOTE: Everyone must register with Lynn Bonner at LSBonner@comcast.net.

COST: The following fees apply:

Current 2018 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!**

Shelf Stable Food Items: Soups, juices, pasta, tomato sauce, tuna, chicken, canned stew, pancake mix, syrup, cereal,

Paper products: Women’s hygiene products - sanitary pads, ~~Tampax~~
Diapers (any size)

Toiletries – soap, toothpaste, shampoo, conditioner, deodorant, disposable razors, toothbrushes

Clothing Accessories – New underwear (any size) and new socks

Note: This meeting has been APPROVED for two (2) core credits for Pennsylvania pesticide recertification. Raymond Delaney of the Philadelphia Health Department submitted the course to PA Ag and got the approval. He will be bringing a sign in sheet to the meeting for anyone that would like to receive the credits. If you have a certification #, please bring it to the meeting.

OFFICIAL BALLOT

Central Atlantic States Association – Philadelphia Conference
March 23, 2018

The CASA Constitution states that each member of the Association in the Regulatory or Life Member categories is entitled to one vote on any issue. **Please do not vote if you are an Academic Member or Associate Member.**

The following nominations are presented to you by the Nominating Committee. Please cast your vote by making an X in the appropriate bracket or by using the write-in line.

1. President - serves 1 year term. May be re-elected for additional term (1st term)

Pamela Lawn, Montgomery County Health Department []

Write-in: _____ []

2. Vice-President – serves 1 year term. May be re-elected for additional term (1st term)

Nancy Wilson, Wawa []

Write-in: _____ []

3. Member At Large – serves a 2-year term & may be re-elected to serve an additional term (2nd term/1st year)

Anitra Brown-Reed, US Food & Drug Administration []

Write-in _____ []

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

Matthew Noonan, US Food & Drug Administration []

Write-in _____ []

OFFICIAL BALLOT

Central Atlantic States Association – Philadelphia Conference

March 23, 2018

The CASA Constitution states that each member of the Association in the Associate Member category is entitled to one vote regarding the election of the associate board member. Unless you are a current Associate Member, you should not vote.

The following nominations are presented to you by the Nominating Committee. Please cast your vote by making an X in the appropriate bracket or by using the write-in line.

1. Associate Member - Serves 1 year term. May be re-elected to 2 additional terms (2nd term)

Caroline B. Friel, Wawa, Inc. []

Write-in: _____ []