

# THE BELL RINGER

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

Summer 2018



## THE PRESIDENT'S MESSAGE

I hope everyone had an enjoyable summer. Fall is almost officially here, and it's time to enjoy the change of seasons and the upcoming holidays. With football games and the holiday's right around the corner, there will be lots of gatherings that will include food and drink. Take advantage of September, Food Safety Month, and educate the people in your community. The Montgomery County Department of Health and Human Services uses social media as a platform to pass on valuable information via Facebook, Twitter, Pinterest, and YouTube.

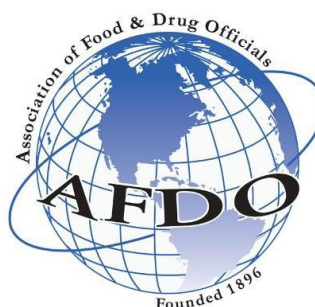
One in six Americans could get sick from food poisoning this year alone. Food poisoning can send more than 100,000 Americans to the hospital each year and can have long-term health consequences. Visit [www.foodsafety.gov](http://www.foodsafety.gov) for excellent food safety information.

Reminder: Our September meeting (the Fall Educational Seminar) includes the course titled Small Fly Management in a Retail Environment and has been approved for Pennsylvania pesticide recertification training credits. When the training is completed, we will return an attendance sheet listing the meeting number **00219C** and the attendees. The following information is needed: **Name, Birth date, Signature, and PA Certification Number.**

If you want NJ-CEUs you must do the following: A New Jersey continuing education credit application has been approved for 5.0 CEUs. This course is listed on the [NJLMN](#)

[website](#) and you may now register for the CEUs. You must also still register with Lynn Bonner at [LSBonner@comcast.net](mailto:LSBonner@comcast.net)

Please email me at [plawn@montcopa.org](mailto:plawn@montcopa.org) suggestions for training topics and speakers, so I can share your ideas and make CASA trainings interesting and useful for all participants.



Pam Lawn, President  
Philadelphia Conference of CASA

### MARK YOUR CALENDARS!!

--Save the date for CASA's 103<sup>rd</sup> Annual Education and Training Seminar on May 6-9, 2019 in Annapolis, MD. Please consult the [CASA website](#) for information regarding conference details.

--The WINTER EDUCATIONAL SEMINAR for Philadelphia Conference is tentatively scheduled for December 7, 2018 in Trevese, PA. An agenda will be distributed approximately one month beforehand.

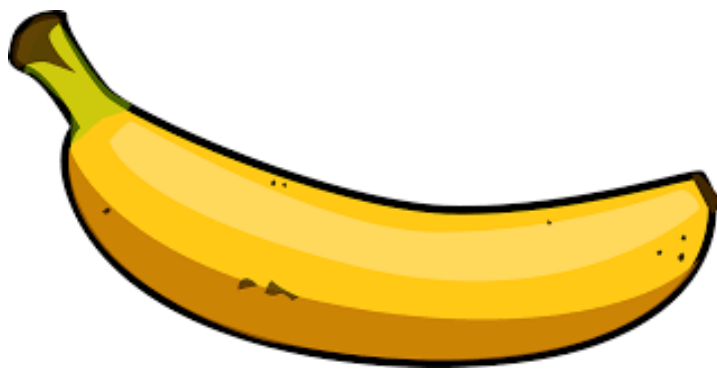
### Educational Seminars

Our SUMMER EDUCATIONAL SEMINAR was held on June 15, 2018 at the Camden County Regional Emergency Management Center at 420 N. Woodbury Turnersville Road, Blackwood, NJ 08012.

Barbara Kitay delivered the first presentation entitled "**2017 FDA Food Code Updates**". Barbara is a Retail Food Program Specialist in FDA's Office of Partnerships. She presented the updates to the new 2017 Food Code which is FDA's guide for retail food sales operations. She described the code as a



non-legally binding guide which provides FDA's current thinking on food safety and sanitation in retail food. The food code can also provide a uniform national standard for retail food safety to reduce complexity and ensure better compliance. Barbara summarized the key changes in each chapter of the 2017 Food Code. Among the changes was the addition of supporting references found in the annex sections including the Bad Bug Book in Annex Two, the updated food labels in Annex Three, and the model forms/guides and other aides in Annex Seven. The new Food Code also includes an updated time and temperature chart and a minimum food temperature and holding time chart. In closing, Barbara summarized the cosmetic changes to the manual including: color enhancements, the new FDA logo, and extended side margin headers. The 2017 Food Code Guide is available in electronic form at [www.fda.gov/foodcode](http://www.fda.gov/foodcode) and free hardcopies will soon be available for public ordering. For questions regarding the 2017 Food Code, email [retailfoodpolicyteam@fda.hhs.gov](mailto:retailfoodpolicyteam@fda.hhs.gov)



The second presentation was delivered by Rocco DiPietro- CSP, who is the Rapid Response Team (RRT) Project Manager with the Pennsylvania Department of Agriculture. Rocco's presentation was entitled "**Banana Split: A Rapid Response to An Adulteration Incident**" and he began by explaining the structure of the RRT and its purpose to respond

to immediate public health incidents in Pennsylvania. This federal grant-funded organization was created in 2013 and consists of team members spread throughout the state who coordinate remotely and serve the state in other permanent roles. Rocco displayed photographs of various incidents the team had responded to including a tornado strike which occurred on the previous day in Wilkes Barre, PA. He discussed a specific event which occurred on August 2<sup>nd</sup>, 2017 in Montgomery and Philadelphia counties which he nicknamed "The Banana Split". The event was appropriately named after a consumer and medical doctor who claimed to have encountered blood inside a banana which was purchased in a grocery store in Huntington Valley PA. He discussed the chronology of events which led to the



activation of the RRT. The RRT coordinated with various other parties including local law enforcement, FDA, and the local health department. Further investigation, including the use of a PDA lab in Harrisburg, revealed the banana was not injected with blood and the bloodlike substance was a harmless fungus called Penicillium mold which grows on bananas. No other consumer complaints related to the mold were reported. He discussed the challenges and concerns raised during the event including: the potential economic impact, confusion, political implications, hesitation from industry to share information, and bringing the event to a close. He touched on the successes of the event which could only have been possible with the effective team work between the RRT and the local government organizations. In closing, Rocco emphasized the importance of rapid collaboration among all team players involved in public health incidents.

Lynn Szybist and Jeanmaire Hryshko traveled from their home offices at FDA's Center for Food Safety and Applied Nutrition (CFSAN) in College Park, MD to deliver a presentation entitled "**Menu Labeling Update**" which covered the FDA's menu labeling update requirements for retail food establishments. Lynn Szybist is a Supervisor with the Labeling Regulations Implementation Team (NRIT) within CFSAN and Jeanmaire Hryshko serves on the NRIT as a Consumer Safety Officer. Jean began the presentation with an outline of the applicability of FDA's Menu Labeling Final Rule which was enacted into law on March 23<sup>rd</sup> 2010. The Menu Labeling Update compliance date was May 7, 2018 which applies to restaurants and similar food establishments.



Covered firms include establishments with 20 or more fixed locations and doing business under the same name with substantially similar restaurant type menu options. Some examples of such food items include: standard menu items, combination meals- such as a pick two option, variable menus, food on display, buffet meals, and self-service food. Exempt foods include: alcoholic beer bottles on display, custom order foods, daily special orders, foods which are part of customary market testing, temporary menu items, general use condiments, and foods that are not on a menu board and are not on display or are self-serve. Jeanmarie outlined some of the key requirements of the law which includes specifics on proper calorie and nutrition declarations on standard menus and for foods offered at buffets. Jeanmarie displayed examples of the most common and acceptable menu variations as well as some unacceptable display variations. Lynn discussed FDA's education, outreach, and enforcement strategies for the Menu Labeling Final Rule and touched on some of the guidance resources available for industry and enforcement tools for states. Resources available include:

The FDA’s compliance program for enforcement of the Menu Labeling Final Rule, training and Education Resources and the FDA’s Menu Labeling Complaint Mailbox which can all be found on the [FDA website](https://www.fda.gov/food/menu-labeling-program).



Image taken from website: <https://homecookingmemories.com/easy-summer-pool-party-menu-ideas/>

The training seminar concluded with Loel Muetter’s presentation entitled **“Public Recreational Bathing Code – Did It Really Get Updated?”** Loel Muetter is the Manager of Public Health & Food Protection with the NJ Department of Health in Trenton, NJ. His presentation summarized the 2018 updates to New Jersey’s Public Recreational Bathing Code. It is a code that covers all things related to public swimming including public pools, lakes, beaches, and aquatic activity areas including surf pools, wave pools, lazy rivers, and spray parks. The update was much needed as the previous code had not been formally updated since 2000. Loel summarized the amended sections of the code which was a challenging task. He did his best to cram a lengthy presentation, normally taking several hours to present, into one hour. Every subchapter of the code was



amended in some way. Amendments vary but generally were needed to adapt to changing business practices, pool engineering and design, and lessons learned since the previous update. For example, new guidelines were incorporated for “Specially Exempt” health clubs with pools

without lifeguards on duty. The guidelines include requirements for exemption such as; restricted access for guests only; prevention of unattended guests under the age of 16; water depth maximum of 5 feet; prevention of pool sharing with other entities, and prevention of high-risk equipment such as a diving board or water slide. New guidelines were also added for spray park construction approvals, design, and operational requirements. Many amendments were incorporated throughout the code to address risks and flawed operational practices with existing public bathing beaches, lakes, pools, and spray parks. Some examples of such amendments include the addition of training requirements for pool directors, guidelines for trained pool operator responsibilities, and specifications for the number of lifeguards required (one guard for every 100 feet). Specifications for emergency equipment were updated to include: the proper placement and number of defibrillators, the length of throw-lines, emergency contact telephone numbers, and the prevention of telescoping poles or hooks in the pool area. Loel made it clear throughout his presentation that the updates to the Public Recreational Bathing Code were extensive and much needed to close some large regulatory gaps formed since the previously published code. The updates to the code will hopefully make it a more effective tool for keeping the public safe in New Jersey's public bathing environments and facilities.

#### FDA News: Kratom Recall

For the first time, FDA utilized its mandatory recall authority authorized by the Food Safety Modernization Act. Triangle Pharmanaturals manufactures kratom (e.g. in powder form). Kratom is a plant grown in Asia. It is consumed in many ways, including as an ingredient in food or drink. Kratom can be steeped as tea, made into a paste and swallowed with water, or mixed with applesauce or yogurt. FDA regulated kratom as a food in this case to take advantage of its mandatory recall authority.

Finished product kratom samples from Triangle Pharmanaturals tested positive for *Salmonella* and were linked to a nationwide outbreak. Firm employees denied FDA access to records, refused attempts to discuss FDA's findings, and failed to cooperate with FDA's request to conduct a voluntary recall. FDA issued a [recall order](#) in April 2018 covering all kratom products from Triangle Pharmanaturals. FDA concluded that there was a reasonable probability that the kratom was adulterated and that exposure would cause serious adverse health consequences.

Previously, FDA issued a [public health advisory](#) advising consumers to avoid kratom in general (citing safety concerns, especially when kratom is taken to treat medical conditions like pain). The possibility exists that FDA will regulate kratom as an unapproved drug down the line. The Drug Enforcement Agency is reportedly considering designating kratom as a Schedule I drug, due to its abuse and addiction potential. In August 2018, two men right here in the [Philadelphia area](#) appeared to die from kratom overdoses (not associated with Triangle Pharmanaturals).

We likely haven't heard the end of this controversial product.



### Philadelphia Conference of CASA Officers

|                                                  |                          |
|--------------------------------------------------|--------------------------|
| Pam Lawn, Montgomery County Health Dept.         | President                |
| Nancy Wilson, Wawa Inc.                          | 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          |
| Matthew Noonan, U.S. FDA                         | Member-At-Large          |
| Danielle Bytheway, NJ Department of Health       | CASA Representative      |
| Lynn Bonner, Retired, U.S. FDA                   | Past President           |
| Caroline Friel, Wawa, Inc.                       | Associate Representative |

### 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 [Matthew.Noonan@fda.hhs.gov](mailto:Matthew.Noonan@fda.hhs.gov) or [Daniel.Johnson@fda.hhs.gov](mailto:Daniel.Johnson@fda.hhs.gov).

Please consider suggesting topics, ideas, or speakers for our quarterly educational seminars via email to [plawn@montcopa.org](mailto:plawn@montcopa.org). Thanks so much!

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, September 14, 2018**  
**(APPROVED 5.0 NJ CEU's)**

## **Fall Educational Training Seminar**

**Fraternal Order of Police (FOP)**  
**Lodge #5**  
**11630 Caroline Road**  
**Philadelphia, PA 19154**

- |               |                                                                                                                                                                                                                                                                                             |
|---------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 08:00 – 09:00 | Registration                                                                                                                                                                                                                                                                                |
| 09:00 – 10:30 | “Small Fly Management in a Retail Environment”<br><b>Hank Hirsch, BCE/President</b><br>RK Environmental Services and Comprehensive Food Safety<br>Westwood, New Jersey                                                                                                                      |
| 10:30 – 10:45 | Break                                                                                                                                                                                                                                                                                       |
| 10:45 – Noon  | “FSMA Produce Safety Rule: What it Covers & Where We Are Today;<br>Where FSMA and the Produce Safety Rule Overlap with Other Codes; &<br>Microgreens Madness”<br><b>Lynn Zakos, RD, LDN/Produce Safety Specialist</b><br>Pennsylvania Department of Agriculture<br>Harrisburg, Pennsylvania |
| 12:00 – 01:15 | Lunch at FOP (\$ 10.00) or on your own.                                                                                                                                                                                                                                                     |
| 01:15 – 02:15 | “Liquor Laws & Recent Changes”<br><b>Derrick Devaney, Liquor Enforcement Officer</b><br>Pennsylvania State Police, Bureau of Liquor Control<br>Allentown, Pennsylvania                                                                                                                      |
| 02:15 – 02:30 | Break                                                                                                                                                                                                                                                                                       |
| 02:30 – 03:30 | “Using Seafood HACCP on Retail Sushi Inspections”<br><b>Eugene E. Evans, Inspector</b><br>New York Department of Agriculture and Markets<br>New York, New York                                                                                                                              |
| 03:30 – 04:00 | Discussion with Q & A                                                                                                                                                                                                                                                                       |



**NOTE:** *Pre-Registration is required. Register no later than NOON on Friday, September 7, 2018. Please e-mail to pre-register at [LSBonner@comcast.net](mailto: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 has been submitted to NJLMN, for this course. The total number of credits APPROVED is 5.0 CEU's. The course is listed on NJLMN web and you may register for the CEU's at <https://njlmn.njlics.net>.

**\*PLEASE bring items for donation for our quarterly CASA food drive to help those in need. Items will be donated to “The Unforgotten Haven” in Blackwood, NJ.**

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

**Paper products:** Women's hygiene products - sanitary pads, Tampax, Diapers and Pull-Ups (any size)

**Toiletries** – soap, toothpaste, shampoo, conditioner, deodorant, disposable razors, toothbrushes, hand sanitizer (full size or travel size)

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

**Thank you! 😊**

When registering for the FALL EDUCATIONAL SEMINAR, please indicate whether you are interested in the \$10 onsite lunch. Thanks!



# Corporate Menu

Lodge #5

11630 Caroline Road  
Philadelphia, PA 19154

\*Morning →

Continental Breakfast:

Assorted:

Danish . Muffins . Bagels . Donuts . Croissants

Fresh Fruit

Cookies

Juices:

Orange . Apple . Cranberry . Coffee . Tea . Water



→ Lunch: \$ 10.00

Caesar & Garden Salad

Wraps or Hoagies ← Having Both

Choice of Three (3)

Grilled Chicken, Tuna, Turkey, Ham, or Roast Beef

Choice of One (1)

Macaroni, Pasta, or Potato Salad

Cookie Tray