

THE BELL RINGER

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

Fall 2019



THE PRESIDENT'S MESSAGE

I hope everyone had a great summer! ☀

It's now time to think about autumn and pumpkin spice everything! 😊



After the autumnal equinox, nights begin to grow longer than the days. September is a busy month, kids are back in school, it is football season, the holidays are not far behind – and it is Food Safety Month! Many kitchens will be working overtime and many helping hands will be pitching in to prepare meals. Unfortunately, this is also the time of year when foodborne illnesses increase. When we have gatherings, we usually prepare larger meals that are served over extended periods of time. Distracted by our guests, and in no hurry to clean up or put away leftovers, food is left out at room temperature for longer periods of time and this can allow for the growth of harmful bacteria responsible for foodborne illnesses.



As you all know, some people are at a greater risk for foodborne illness. A helpful reminder for this month is to teach our friends and family preventive measures that can be adopted to protect our guests. Some safe food handling practices include adequate hand washing, storing and preparing food and ingredients at proper temperatures, and avoiding cross-contamination.

Educate the people in your community during Food Safety Month. The Montgomery County Office of Public Health uses social media as a platform to pass on valuable information.

Please see the agenda for details about the next week's training and the New Jersey continuing education credits. Also please bring items to donate for our quarterly CASA food drive to help those in need. Items will be donated to "The Unforgotten Haven" in Blackwood, NJ.

As always please email me if you have suggestions for training topics and speakers so I can share your ideas and make CASA trainings interesting and useful for all participants. My email is plawn@montcopa.org



Pam Lawn, President
Philadelphia Conference of CASA

MARK YOUR CALENDARS!!

--The WINTER EDUCATIONAL SEMINAR for Philadelphia Conference is tentatively scheduled for December 13, 2019 in Treose, PA. An agenda will be distributed approximately one month beforehand.

Previous Educational Seminar

Our SUMMER EDUCATIONAL SEMINAR was held on June 21, 2019 at Burlington County Emergency Services Training Center, 53 Academy Drive, Westampton, NJ, with a turnout of 73 attendees.

The seminar began with a presentation entitled **"Ongoing Hepatitis A Outbreak: Implication for New Jersey and the CASA Region"** and it was presented by Brett Nance (MPH/Regional Epidemiologist) and Julia Wells (Regional Epidemiologist) of the New Jersey Department of Health/ Communicable Disease Services. Brett and Julia brought a wealth of current information regarding the ongoing Hepatitis A Outbreak in New Jersey and the surrounding region. State and local officials have been working to control a rapid uptick that has resulted in hundreds of new cases, including several deaths, this year. Hepatitis A is a highly contagious form of liver infection.



The next presentation was entitled **"Food Safety Auditing from the Other Side"** which was presented by Caroline Friel. She serves as a Quality Assurance Regulatory and Compliance Manager with Wawa. Caroline provided an insight into the industry perspective of internal auditing and the industry's commitment to ensuring compliance. The presentation covered the similarities to regulatory auditing with the foundation for the audit based on the federal Food Code.



Caroline covered accountability and the scoring system at Wawa, the importance placed on self-assessment, and the tools provided to help managers. Caroline emphasized the importance of coaching and support roles of the QA field specialists which provide further support for the third-party firm conducting the audits. Caroline concluded with the importance of positive reinforcement and messaging, which is an integral part of the auditing process. With Wawa, an emphasis is placed on a partnership towards food safety among the third-party audit firm, corporate staff, and operations at store level.



The final presentation had a rather unique title of **“Shellfishian Rhapsody: Temperature Really Matters to Us”** presented by Virginia Wheatley (Environmental Scientist) and Danielle Bytheway (Registered Environmental Health Inspector) of the New Jersey Department of Health. Danielle and Virginia discussed shellfish regulation at the state and local level including new guidance on recirculating water systems, also known as “shellfish spas.” They discussed vibrio surveillance and what to focus on and how to respond to common violations during a retail inspection. The importance of the local health department role versus the NJDOH and



FDA roles in keeping the public safe

from shellfish illnesses was explained. Recent Vibrio illness cases and key case studies were also discussed.

Philadelphia Conference of CASA Officers

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|--|--------------------------|
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| Danielle Bytheway, NJ Department of Health | CASA Representative |
| Lynn Bonner, Retired, U.S. FDA | Past President |
| Caroline Friel, Wawa, Inc. | Associate Representative |

Special Announcements:

Last Chance to Order Print Versions of Retail Food Protection Posters from FDA

The FDA's National Retail Food Team's (NRFT) Industry Outreach Work group created materials and posters (formerly known as Oral Culture) to be used for food safety training or for posting in employee work areas. Ten glossy 8.5 x 11 inch storyboards present visual depictions of scenarios that focus on the foodborne illness risk factors. They incorporate the "why" along with the "how" for key food safety practices and behaviors focused on preparing safe food. They are available in 7 languages, with English on the back of each of them. Currently these materials are available to stakeholders at no cost. To view the posters, go to the [Retail Food Protection Industry Educational Materials page](#) on FDA's website.

However, the FDA warehouse may not be able to send these materials out after September 2019. *Therefore, if interested please order them by September 19, 2019.*

To place an order of free posters/storyboards, please go to the website: www.fda.gov/EducationResourceLibrary. Once there click on the tab to "download or order materials" to continue to the catalog. Through the online catalog, on the left column, scroll down to the bottom and apply the "Oral Culture" filter. A listing of all the versions of the posters/storyboards will appear. Using a "shopping cart" function, enter the quantity in the vacant box and then click on the "Add" box to place the quantity you want in your cart. Be aware that ordering more than 8 different items may result in an error message. If you want more than 8 items, place separate orders.

National Retail Food Program Courses

FDA's Office of Regulatory Affairs' Office of Training Education and Development (OTED) provides free training to state, local and tribal regulatory partners.

FD215 "Managing Retail Food Safety" is being offered on October 1-3, 2019 in Dover, DE. AFDO is delivering this course in collaboration with FDA. It is designed for entry-level food safety regulators at the federal, state, local, tribal, and territorial levels. The course provides an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments.

FD312 "Special Processes at Retail" is being offered on October 9-10, 2019 in Philadelphia, PA. The National Environmental Health Association (NEHA) is delivering this course in collaboration with FDA. It is designed for state and local regulators conducting inspections in retail food establishments (retail and food service settings) where special forms of processing are performed on-site.

Please visit the [AFDO website](#) for further information.

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 or Daniel.Johnson@fda.hhs.gov.

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

Space is available for advertising in the Bell Ringer.

We look forward to your feedback and participation.



**Central Atlantic States Association
of Food and Drug Officials**

Please join us at our 104th Annual Educational and Training Seminar!



Mark Your Calendars!
May 4-7, 2020

PITTSBURGH, PA
DoubleTree by Hilton
500 Mansfield Avenue
Pittsburgh, PA, 15205

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 20, 2019
(PENDING 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 – 10:00	“Intentional Food Adulteration” Matthew Noonan, Compliance Officer US Food & Drug Administration/Philadelphia, PA
10:00 – 10:15	Break
10:15 – 11:15	“An Overview of FDA Health Fraud” Calvin W. Edwards, Captain/US Public Health Service Supervisory Investigator US Food & Drug Administration/ORR Health Fraud Team Harrisburg, Pennsylvania
11:15 – Noon	“Food Fraud the Quiet Crime” Howard Rabinovitch/Food & Agriculture Sector Chief Infragard/Philadelphia Chapter/Philadelphia, Pennsylvania
12:00 – 01:15	Lunch at FOP (\$ 10.00) or on your own
01:15 – 02:15	“Terrorism Threat Overview” Jen Dyott, Senior FBI Intelligence Analyst US Federal Bureau Of Investigation/ Philadelphia, PA
02:15 – 02:30	Break
02:30 – 03:30	“Seafood Fraud – Buyer Beware” Jack Welte, Inspector PA Department of Agriculture/Harrisburg, PA
03:30 – 04:00	Discussion with Q & A

NOTE: *Pre-Registration is required. Register no later than NOON on Friday, September 13, 2019. Please e-mail to pre-register at LSBonner@comcast.net*

COST: The following fees apply:

Current 2019 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 SUBMITTED is 5.0 CEU's. The course will be listed on NJLMN web upon approval and at that time you will be able to register for the CEU's at <https://njlmn.njlincs.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! 😊