



A New York Minute



CASA Newsletter

NY Conference

Central Atlantic States Association of Food and Drug Officials

Issue 4, Volume 14

December, 2014

President's Message

Season's Greetings CASA Members!

With thanksgiving quickly approaching its a good time for all of us to reflect on what we have been thankful for during the last year, what we continue to be thankful for year after year, and what our hopes are the many years to come.

At this moment I am both humbled and grateful for the efforts your executive board has exerted in putting the 2014 holiday meeting together as well as the efforts of our speakers who have cleared their schedules, and in one case obtained their own funding to be able travel from CANADA in order to educate all of us.

Our topics will range from pesticide application to temporary events and what better way to start the holiday season then by having a "good ole" food feud with Nick Guarino & Darrell Newell.

I hope to see all of you in December until then I wish everyone a happy & healthy Thanksgiving

Phyllis Black
CASA President
NYS Department of
Agriculture & Markets

Save the Date



The 99th Annual CASA Educational and Training Seminar will take place on April 20-23, 2014 at The Hilton Oceanfront in Virginia Beach, VA. For more information about the venue, please check their website:

<http://www.hiltonvb.com>

H. Price Thompson Scholarship



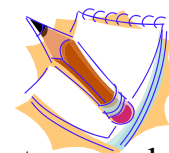
The deadline for CASA members or their relatives to take advantage of the H. Thompson Price Scholarship is March 1, 2015.

Applications must be completed and submitted to the Scholarship Chairperson by that date.

Don't miss this opportunity.

Visit the CASA website at www.casafdo.org more information.

Upcoming Training Session



Our next quarterly training session will take place on March 12, 2014 at the FDA building in Jamaica. We will be presenting a full day of training on FDA regulations regarding reduced oxygen packaging (ROP).

CASA Members Hit the Ground Running at the September 17th New York Conference CASA Meeting



Permitted Color Additives: Foods
CFR§74.101 – 74.706

- FD&C Blue 1
- FD&C Blue 2
- FD&C Green 3
- FD&C Yellow 5
- FD&C Yellow 6
- FD&C Red 40
- FD&C Red 3*

Citrus Red 2 (NTE 2ppm in skins of oranges)



Orange B (NTE 150ppm in hot dog/sausage casings)



*only as a straight dye; not permitted for use as a lake as per 21 CFR §81.10(u)


Regulatory Tools
Code of Federal Regulations


- CFR §70: Color Additives
- CFR §71: Color Additive Petitions
- CFR §73: Listing of Color Additives Exempt from Certification
- CFR §74: Listing of Color Additives Subject to Certification
- CFR §80: Color Additive Certification
- CFR §81: General Specifications and General Restrictions for Provisional Color Additives for Use in Foods, Drugs, and Cosmetics
- CFR §82: Listing of Certified Provisionally Listed Colors and Specifications
- CFR §700's: Cosmetics



Colors Exempt from Certification
CFR§73.30 –73.2995

Colors are derived from plant, animal, or mineral (other than coal or petroleum) sources that are exempt from FDA certification.





There are approximately 62 exempt colors permitted for food, drug and cosmetics use

FDA Chemist Gerald Richard imparts his knowledge and expertise to the food and drug officials at CASA's New York Conference Meeting, September 17, 2014.

After receiving his Master's degree in analytical chemistry from Louisiana State University (LSU), Gerald Richard worked as a research associate at LSU where he was involved with several food-related projects; however, Mr. Richard primarily focused on the characterization and identification of anthocyanins in berries. In 2009, Mr. Richard began his career as a chemist at FDA and has primarily worked in the color-additives program. He is also experienced in toxic-element, and food-allergen analyses.

Mr. Richard explains the public-perception and the marketing aspects of the food-additive industry, and how color additives are used for effect, as a preservative, and for fun, as well as laws and regulations as they pertain to food additives.

CASA Meetings Gain Members and Momentum



CASA members were excited to welcome nine first-time meeting attendees. New to CASA, but not necessarily new to the public health community - back row from left to right: Crystal Rush and Andrew Wickham from The New York City Department of Health and Mental Hygiene; Peter Jenkelunas Assistant QA Director from Victoria Fine Foods; and Charles Martin Director of QA with Stop and Shop Supermarkets. Front row from left to right: Phuong-Lan Nguyen and Kerine Kelly from The New York City Department of Health and Mental Hygiene; Sherine Smith QA Specialist with Stop and Shop; Virginia Neufville Supervisory Investigator Food and Drug Administration; and Hillary Guy QA Specialist with Stop and Shop.

...Measuring Cleanliness

By Robert W. Powitz, Ph.D., MPH



Since my first day as a sanitarian, I have been vexed by the question, “How clean is clean?” Throughout my career the answer to this question has been punctuated by differences of opinion among my public health inspection colleagues, particularly in evaluating food contact surfaces and citing them for not being clean to “sight and touch.” I’ve always viewed this standard as an aesthetic opinion: What is deemed clean to one individual may not be considered clean by another. If the point of making public health inspections is to reduce the contamination—or cross-contamination—levels of people, objects and surfaces in the food production environment, is it not our goal to ensure bacterial cleanliness?

The differences between bacterial and aesthetic cleanliness lie at the opposite ends of the spectrum in terms of their relevance to diseases pertinent to food safety. In the world of environmental microbiology, cleanliness is defined in several ways, usually by

degree of microbial removal. The highest standard of cleanliness is “sterility required,” where the maximum allowable number of organisms is somewhere around 10^6 per unit volume or area. This is followed by the “removal of pathogens, lowest possible level of other microorganisms,” which is the definition of disinfection, sans reference to sporeformers. Lower on the scale of microbial cleanliness is the reduction of microbial numbers to levels considered “safe,”

whatever that means. In public health parlance, this is commonly known as sanitization or antisepsis when applied to people and other living things.

At this point, cleanliness further finds its expression by defining a descending order of clean. Aesthetic cleanliness, when applied to food safety, refers to the hygiene of utensils and food contact surfaces and is measured by observing surfaces that glisten and are squeaky-dry to the touch. Keeping unwanted microbes from growing is a lower priority and refers to the cleanliness of “floors, walls and ceilings,” a standard that is still a major portion of most regulatory inspections. Finally, the last priority in the how-clean-is-clean hierarchy is preventing foul odors, such as in and around the kitchen drains and waste disposal systems. Oh, the bane of subjectivity.

Obviously, to arrive at a more precise definition of clean requires objectivity. Under ideal conditions, with adequate time and resources, we can measure the bioburden of any processing area, food equipment or utensil with an arsenal of swabs and sponges complemented by nutrient broths and agars. Unfortunately, as regulators, auditors and quality control professionals we often do not have that luxury in time or materials. To complicate matters, the FDA Food Code has given us a new paradigm of risk, with a target of hazard analysis. Therefore, not all surfaces, processes, and conditions are evaluated equally, or indeed, need to be. The question then is: How can we objectively measure degrees of microbiological cleanliness in real time? The short answer is we can’t. But we can easily and economically measure the cleaning processes and subsequent efficacy of biological cleanliness. Mind you, we’re using the term biological rather than microbiological cleanliness, but more on this later. Enter ATP technology.

For the full article, see Dr. Powitz’s Web-Site:

http://www.sanitarian.com/files/ATP_Testing_Systems.pdf

What We Do – An Industry Perspective



Mr. Darrell A. Newell, Director of Food Safety, The Great Atlantic & Pacific Tea Company, Vice President of the CASA Board, New York Conference.

Darrell A. Newell graduated Suma Cum Laude from North Carolina A&T State University, Greensboro with a Bachelor in Science in Occupational Safety and Health, and soon joined the Fairfax County Health Department in Northern Virginia. There, he spent two-and-one-half years serving as a Sanitarian Level II and Plan Review Officer.

Darrell later joined The Great Atlantic & Pacific Tea Company where he now serves as Director of Food Safety.



Ms. Christine Testa, Regional Health and Safety Coordinator, Sodexo Campus Services, CASA Board Member New York Conference.

Christine Testa, REHS/R.S., graduated from Madonna University in Livonia, Michigan with a Bachelor in Science in Environmental Science. She is a Registered Sanitarian, and a former New York City Health Department Supervisor. Christine currently serves as Sodexo's Regional Health and Safety Coordinator. In addition to her many responsibilities in this role, she leads staff education on meeting-and-exceeding sanitary excellence.

Both Darrell and Christine shared their experiences, their challenges, and their rewards working as health and safety officers in private industry – and how their respective companies benefit greatly by maintaining those positions.



Quarterly Training Session



Our last quarterly meeting of the 2014 calendar year will be held on December 9th, at Fort Hamilton Community Center located at 5207 Sterling Drive, Brooklyn NY. PRE-REGISTRATION IS REQUIRED!

Please join us beginning at 9am for registration and continental breakfast

9:30-10:30

Hands-On Training for Temporary Events

Robert Mancini
Senior Account Manager
Diversey Care

10:30-10:45

Break

10:45-11:45

Family Food Feud

Test your food safety knowledge with your hosts Nick Guarino and Darrell Newell

11:45-12:00

CASA Business Meeting

12:00-1:00

Lunch

Please join us for a special holiday luncheon

1:00-2:00

Pesticide Regulation in NYS

Scott Menrath and Joyce Rodler
NYS DEC, Bureau of Pest Management

2:00-3:00

An Introduction to the Food Safety Modernization Act from a Retailer's Perspective

Charles Martin
Director of Quality Assurance
Stop & Shop Supermarkets

3:00-4:00

Question and Answer Session



Quarterly Training Session

Our last quarterly meeting of the 2014 calendar year will be held on December 9th, at Fort Hamilton Park located at 207 Sterling Drive in Brooklyn, NY. PRE-REGISTRATION IS REQUIRED!

Registration Form 2014 December Meeting

Name:

Agency/Firm:

E-mail Address:

Meeting Registration: \$42 (member)

\$52 (non-member)

CASA Membership:

Regulatory Agency- \$15

Academic & Retired Regulatory Member- \$10

Associate Member- \$35

Please make checks payable to NY Conference CASA
Fax Registration form to Nadine Roe (631) 852-5871

Or, mail registration form to:

Nadine Roe

Suffolk County Department of Health
360 Yaphank Ave, Suite 2A

Directions to the Fort Hamilton Community Club, 207 Sterling Drive, Brooklyn, NY, 11252

SUBWAY

R line to 95th Street, Brooklyn. Walk to 101st Street, left onto 101st Street. Walk straight into Fort Hamilton Army Post.

FROM LONG ISLAND and QUEENS

- 1. Via Northern State Parkway, Long Island Expressway to Brooklyn Queens Expressway toward Staten Island, exit 92nd Street, make right onto 92nd Street go one block and make a left at the traffic light onto Fort Hamilton Parkway to 101st Street. Make a left into Army Base at 101st Street.*
- 2. Southern State Parkway to Belt Parkway West to Exit #2 (4th Ave./ Fort Hamilton Parkway), go to 100th Street and make a right, go one block and make another right onto Fort Hamilton Parkway to 101st Street, left turn at dead end into the Army Base.*

FROM BRONX and MANHATTAN

- 1. (West) Major Deegan, RDR Drive Brooklyn Bridge (BQE to Verrazano, Narrows Bridge) or Brooklyn Battery Tunnel straight on the BQE to the last exit before bridge at 92nd Street (note stay to your right, the Belt Pkwy is to the left). Turn right at traffic light onto 92nd Street, go one block to traffic light (Fort Hamilton Parkway) make a left onto Fort Hamilton Parkway continue to 101st Street, make a left into the Army Base.*

Via Verrazano Narrows Bridge to 92nd Street exit (1st exit). Make a left unto 92nd Street, go 2 blocks to Fort Hamilton Parkway and make a left. Go straight to 101st Street and then make a left into the Army Base on 101st Street

All guests should have photo I.D.

Note: Upon entering the Military Installation of Fort Hamilton at 101st Street and Fort Hamilton Parkway, you will need to check in with the Military Police on duty in the guard house. Please have your driver's license available along with your current registration and insurance card. Inform the police what event you are attending at the Community Club (Bldg. 207

To get to the Community Club after leaving the guard house, make the very first right and you will see the Club on your left. The building is the actual Fort itself.

Please observe all installation speed limits and parking regulations. Be sure to wear your seat belt and drive safely. Spot checks are done periodically and in that case you will be asked to show your driver's license, registration and insurance Card.

For additional parking please use parking area on Schum Avenue near the Holiday Inn Express, which is the first left when entering the gate at 101st Street