



# *A New York Minute* CASA Newsletter



NY Conference

Central Atlantic States Association of Food and Drug Officials

Issue 1 Volume 15

March, 2015

## President's Message

Hello & Happy 2015 CASA Members,

I would like to express my sincere thanks and appreciation to everyone who battled miserable weather & travel conditions to attend our December 9th holiday meeting and contribute towards making it a successful one. A special thank-you to our speakers who took their time to share their expertise on FSMA from a retail perspective, temporary events, and pesticide application

Well, the ground hog says it will be 6 more weeks before we can say a fond farewell to "old man winter", get rid of the ice melt, shovels, snow blowers and rest our already aching muscles. On a positive note, our next quarterly training will be held on March 12, 2015 at which time (in response to your evaluation requests) we will be presenting a full day training on Reduced Oxygen Packaging-ROP- (includes the areas of vacuum packing, cook chill and sous vide).

A special thank-you goes out to Liz O'Malley & Nadine Roe for their efforts to make this training a reality.

Looking forward to seeing you in March!

*Phyllis*

Phyllis Black  
NYS Department of Agriculture  
and Markets  
NY CASA President

## Member News

### 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](http://www.casafdo.org) for more information.

## Save the Date



The 99th Annual CASA Educational and Training Seminar will take place on April 20-23, 2015 at The Hilton Oceanfront, Virginia Beach, VA

Visit our website [www.casafdo.org](http://www.casafdo.org) for more information.

Congratulations to Wilma Arce, who was just chosen as the winner of the "Making it Happen Award" for the NYCDOHMH!

This award is designed to recognize employees who make significant contributions, above and beyond their everyday duties to accomplish a goal.



# C.A.S.A.'s New York Conference Holiday Meeting December 9 at Fort Hamilton

The first speaker in the morning session was Mr. Robert Mancini.

Robert Mancini attended the University of Winnipeg in Manitoba, Canada to pursue his degree in Science and was subsequently employed with the Provincial Laboratory of Public Health in Edmonton, Alberta. There he performed microbiological



**Mr. Robert Mancini speaking to the CASA group, December 9, 2014**

analyses of food and water samples for varying Regional Health Authorities in Alberta. Robert then attended Concordia University in Edmonton, Alberta to obtain his degree in Environmental Health. In 2005, Robert hosted and provided research for the television series "Kitchen Crimes" for Food Network Canada, H.G. T.V. (U.S.) and Discovery Asia. Robert has done numerous radio and television interviews across Canada on varying topics pertaining to food safety. He provided expert opinion on food safety for varying levels of government in Canada. Robert was also the recipient of the Traincan Excellence in Public Health Award in 2005 for his contributions to the field of food safety. He was a Certified Public Health Inspector in Manitoba and the Health Protection Coordinator/Specialist in Food Safety for Manitoba Health. He is currently employed with Diversey Care, a division of Sealed Air as a key account manager for food safety and sanitation for Target North America. Mr. Mancini also worked as a research associate with the University of Manitoba on the Canadian Food Inspection Agency's Inspection Modernization Project. He currently holds a Master's Degree in Food Safety through Kansas State University.

## **Rob Mancini: Restaurant inspections a snap shot in time**

Public health inspections are carried out to determine compliance with regulations. They also serve as a means of informing operators on proper food safety practices. However, health inspections are snap shots in time and are typically performed once to three times a year, primarily due to a lack of resources. Is there a food safety culture within the establishment, or is the operator just out to make a buck? Everyone is different, and everyone responds differently to certain stimuli. The folks who keep insisting that they haven't caused a foodborne illness in over 30 years may require a stringent approach. Others may respond differently. Does the operator have food safety training, and if so what kind? I am an advocate of a hands-on approach to food safety training by actually demonstrating

food safety practices with operators in their restaurant. In this regard, operators can focus on what they need to do to ensure food safety in their own environment. Does a restaurant operator really need to know what temperatures inactivate parasites in fish if the only things they serve are burgers?

Posted on May 29, 2014 by Doug Powell

<http://barfblog.com/2014/05/rob-mancini-restaurant-inspections-a-snap-shot-in-time/>

## Stop & Shop Supermarkets NYM Division



**Mr. Chuck Martin presenting to CASA members, December 9, 2014**

Charles (Chuck) Martin is Director of Quality Assurance for Stop & Shop Supermarkets NYM Division comprised of 183 retail stores in Connecticut, New York and New Jersey including 3 Distribution Centers. In his role, Chuck is responsible for division efforts to achieve excellence in the areas of management food safety education, associate food safety training, store food safety and quality assurance compliance, distribution center product integrity standards, regulatory compliance, product recall execution, pest prevention service standards and sanitation program service standards. Chuck also serves a member of the Ahold USA QA Leadership Team which shapes policy for all Ahold USA stores. Chuck has over 17 years of experience in retail food safety and quality assurance and holds a Master's degree in Environmental Management from the University of Maryland University College.

The Stop & Shop Supermarket Company LLC employs over 59,000 associates and operates 395 stores throughout Massachusetts, Connecticut, Rhode Island, New York and New Jersey. The company helps support local communities fight hunger, combat childhood cancer and promote general health and wellness – with emphasis on children's educational and support programs. In its commitment to be a sustainable company, Stop & Shop is a member of the U.S. Green Building Council and EPA's Smart Way program and has been recognized by the EPA for the superior energy management of its stores. Stop & Shop is an Ahold company.

# Food and Drug Officials at CASA Network at the Fort Hamilton Holiday Buffet

## CASA Members from FDA, and Suffolk County



Gayle Gehrman (Left), Flexton Gardner (front), Stephen Kane (Suffolk County), Mary Leong, Marcy Naranjo and Elizabeth O'Malley.

## CASA Members from the New York City Department of Health and Mental Hygiene



Simon Medhin, Raymond Baron, Kimani Barley, Francisco Beltran, and Wilma Arce

## CASA Members from the U.S.D.A. and Sodexo



Michael Becker, Richard Olinski, Christine Testa (Sodexo), Michael Greco, and Michael Alsworth (front)

## Members from the New York State Department of Agriculture & Markets



(Left Photo) Mohammed Jamal (front), Odeisa Hichez (left), Martin Parlo, Danette McGowan  
(Right Photo) Roxanne Hill, Allison Fletcher, Margaret Flores, and Dawn Branch

## Members from the Nassau County Department of Health



Danielle Mahoney, Melanie Brown, Oluwafemi Oso, Merise Julmis-Louis

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## **C.A.S.A. Welcomes 4 New Members**



CASA welcomes new members to their first meeting: (from left) USDA Investigators Michael Greco and Michael Becker, and (Right) New York State Agriculture & Markets Inspectors Joshua Lopez and Kimberly Simmons.

# Pest Management in New York State



Scott Menrath, P. E., and Joyce A. Rodler, of the New York State Dept. of Environmental Conservation, Bureau of Pest Management, CASA Presentation December 9, 2014, Fort Hamilton, Brooklyn

Director Scott Menrath presented an overview of the New York State Pest Management Program, which included Regulatory Programs, Specific Initiatives, and Regional Responsibilities. Specialist Joyce Rodler presented the top-ten most common violations found in the field by DEC Pesticide Control Specialists:

**10 Misuse Violations**, pesticides must only be used in accordance with label directions; **9 Reuse of Pesticide Containers**, ...no pesticide containers shall be sold or used for any other purpose...; **8 Service and Alternative Containers**, containers must have the name, address of manufacturer as it appears on the label, registered product name and the USEPA Reg. No., and maximum volume or weight the pesticide container can hold...; **7 Copy of the Label**, every certified applicator shall, prior to the application of a pesticide within or on the premises of a dwelling, supply the occupants with a copy of the information, including any warnings, contained on the label of the pesticide to be applied, and the label information will be supplied in either a written, digital or electronic format which shall be determined by the occupants of such dwelling...; **6 Business Registration**, each agency that applies pesticide and each business offering, advertising or providing the services of commercial application of pesticides, either entirely or as part of the business, must register annually with the department on forms supplied by the department...; **5 Out of Category Certification**, Certification Categories – pesticides have specialized application, and prohibit any commercial pesticide applicator or technician from engaging in the application of pesticides for which certification is required in other than the category or subcategory specified on their certification identification card...; **4 Certification**, Three Tiers of Pesticide Applicators: CertifiedCommercial Pesticide Applicator, CertifiedCommercial Pesticide Technician, Pesticide Apprentice; **3 Labeling On Pesticide Containers**, affixed to the outside container...a label which all

the required information can be read...prohibits any person from detaching, altering, defacing, or destroying in whole or in part any required label or labeling...; **2 Record Keeping**, Daily Use Records, product name, EPA registration number, minimum risk (MR) products have no EPA #, but still must be listed (do not need to report the use of MR to albany) quantity, method of application, target organism, date, labeled rate of application, 4-gal./10 linear ft./ft.of depth, minimum depth: 4' if footing is deeper than 4' below-grade, place of application, address (location) and detailed description of target site...; **1 Unregistered Pesticides**.

— End —



# Quarterly Training Session

Our first quarterly meeting of the 2015 calendar year will be held on March 12th, at the FDA facility at 158-15 Liberty Ave. in Jamaica. Proper ID is required to enter the building. Please be sure to pre-register so that we may give your name to the security guard at the front gate

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

CASA is pleased to partner with the FDA for a full day  
Reduced Oxygen Packaging Workshop

All presentations will be handled by FDA Retail  
Food Specialists Mary Leong, Steven Nattrass  
and Alfred Pistorio

9:30-10:30

"Special Process"

10:30-10:45

Break

10:45-11:45

"Reduced Oxygen Packaging"

11:45-12:00

CASA Business Meeting

12:00-1:00

Lunch

1:00-2:00

"Reduced Oxygen Packaging with HACCP Plan or Variance"

2:00-2:15

Break

2:15-3:30

"Reduced Oxygen Packaging HACCP Plan Validation  
and Field Verification"

3:30-4:15

Open Forum and Q&A

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## Registration Form 2015 March Meeting

Name \_\_\_\_\_

Licence Plate # \_\_\_\_\_

Agency/Firm \_\_\_\_\_

E-mail Address \_\_\_\_\_

Meeting Registration: \$20 (member)

\$30 (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  
Yaphank, New York 11980

### Directions to FDA facility :

The FDA building is easily accessible from the Van Wyck Expressway (678) from either north or south. Exit at Liberty Ave. and proceed east for approximately 1 mile. The building will be located on the north side of Liberty Ave. just beyond the Long Island Railroad trestle. Enter through the main gate, identify yourself and announce that you are attending the NY CASA meeting. You will be directed where to park. Enter through the main entrance and proceed to the main floor conference room.