

# THE BELL RINGER

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

**Summer 2015**



## **THE PRESIDENT'S MESSAGE**

The 99th Annual CASA Education and Training Seminar concluded in Virginia Beach on April 23<sup>rd</sup>, and I want to congratulate those who contributed to its success. The presenters were very informative and the Virginia Conference, with their hospitality room, allowed for fun and networking. The varied array of vendors added to the opportunity to interact and see new technologies, which will assist us in doing our jobs now and in the future. I would also like to congratulate Melissa Vacarro on her well-deserved selection, as this year's CASA Award winner, and it was very special to see all the past winners and presidents in attendance. It was also befitting that the banquet has been named for Ken Hohe, who was dearly missed but there in spirit.

The Philadelphia Conference will now be challenged to host the next seminar in 2016, which is the 100th year anniversary of CASA. There are many planning activities that will be occurring between now and then, that will test our resources. We ask all of our members to provide a little extra effort to support the local arrangements committee, as your help will ensure a seminar both worthy of the centennial and the reputation of the Philadelphia Conference.

The Philadelphia Board will keep you informed of any changes to the upcoming meeting dates that could conflict with the Pope's visit in September. Please don't forget to mark your calendars for our June 5th training meeting in Burlington County, New Jersey. The agenda is a result of your input for topics that you felt should be addressed. Please keep providing your ideas of what you need to assist you in doing your best to protect your stakeholders.

See you at the next meeting,

Best regards,

Howard Rabinovitch

President  
Philadelphia Conference of CASA



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## Conference News & Updates

### Philadelphia Conference of CASA Officers

Howard Rabinovitch, Retired, FDA  
Hollie Madamba, Atlantic County Health Department  
Dennis Bauer, Bucks County Health Department  
Megan Lauff, U.S. Food & Drug Administration  
Harry Pfender, Bucks County Health Department  
Pam Lawn, Montgomery County Health Department  
Nancy Wilson, Wawa, Inc.  
Danielle Bytheway, NJ Department of Health  
Jack Welte, Pennsylvania Department of Agriculture  
Caroline Friel, Wawa, Inc.

President  
Vice President  
Executive Officer  
Treasurer  
Secretary  
Member-At-Large  
Member-At-Large  
CASA Representative  
Past President  
Associate Representative

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The Spring Philadelphia Conference meeting was held at the Montgomery County Public Safety Training Campus (Auditorium)  
1175 Conshohocken Road  
Conshohocken, PA 19428  
610-278-3500

The first agenda item was the board and officer election. Present re-turning members are pictured below.



Caroline Friel, Wawa, Inc.  
Hollie Madamba, Atlantic County Health Department  
Howard Rabinovitch, Retired, FDA  
Harry Pfender, Bucks County Health Department

Associate Representative  
Vice President  
President  
Secretary

The meetings first training topic provided an "Overview of ICS for Public Health with a Focus on Special Event Planning: Pope Visit 2015"

**Brian P. Pasquale, PhD(C), MPH, NRP**

Regional Training Coordinator  
Montgomery County Department of Public Safety  
EMS Division  
1175 Conshohocken Road  
Conshohocken, PA 19428  
Office: 610-278-2666 Fax: 610-278-6254

[www.dps.montcopa.org](http://www.dps.montcopa.org)



Brian has provided the following link is to the University of Albany's site where you can download the Public Health Incident Command (PHICS) basic document. This is a great resource and is available in MS Word so you can edit it for your use.

<http://www.ualbanycph.org/pinata/phics/>

This link to the Montco "unofficial" web page is where posted training & exercises can be found and individuals are able to sign up for these events on this page.

<http://emstrainingcenter.org/>

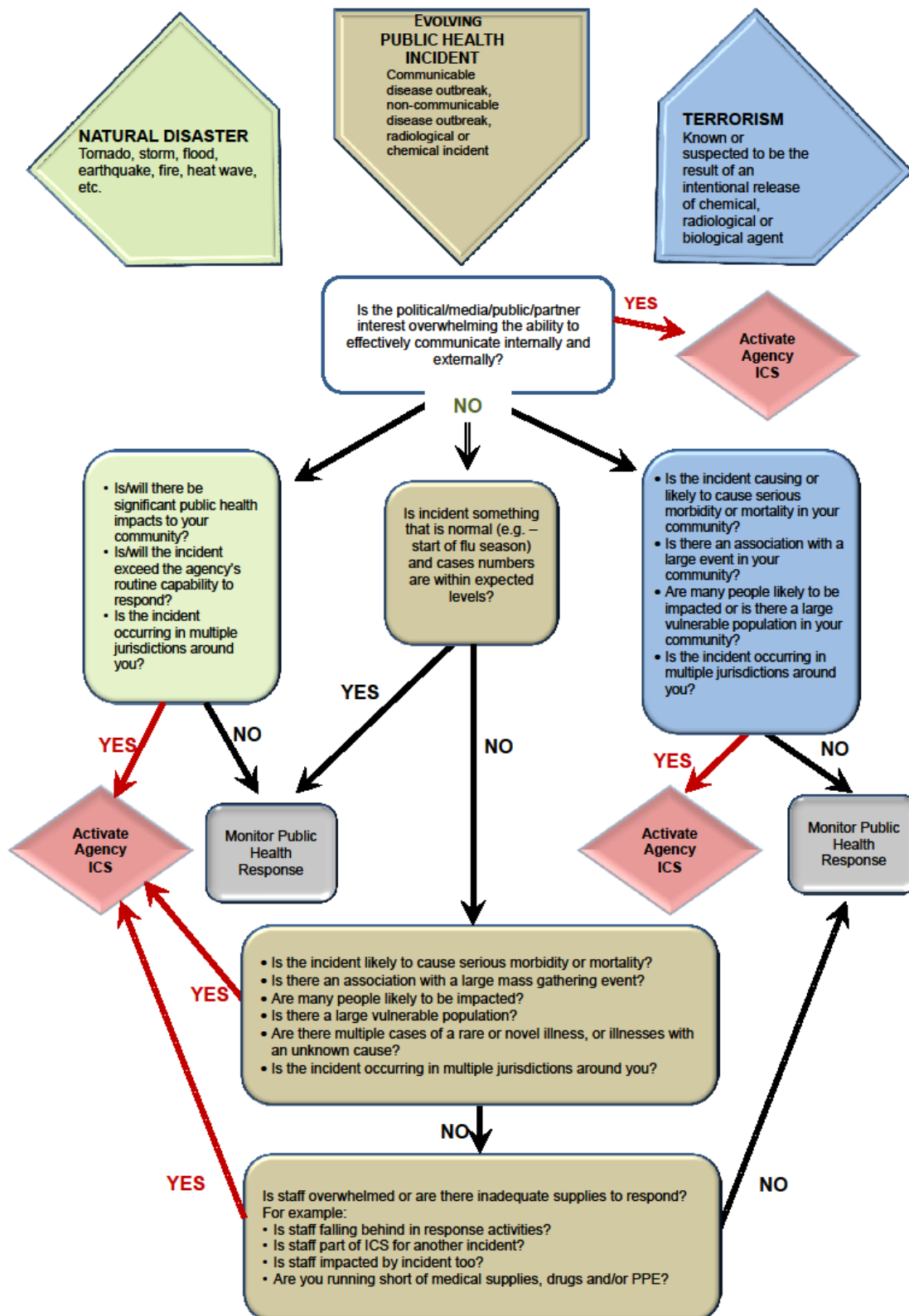
Mr. Pasquale used the upcoming Papal visit and the planning for this event to frame his discussion of the ICS management system.

The practicality and usefulness of the ICS system was outlined in regard to:

- Establishing and clear organizational structure for event management
- Having a common language for everyone involved regardless of agency representation or background
- Scalability – the management system readily can expand or contract as incident events grow in complexity and response needed and as they are brought under control and response can shift to recovery and normalcy.
- Established a limited Span of Control (1-7) for anyone individual
- Ensures the integrity of communications during and about the incident.
- Provides a clear unity of command (1 boss) regardless of an individuals' normal title or position.
- Is flexible enough to have unified command structure with multiple agency response partners.

Mr. Pasquale spoke about the key functional groups within the ICS system using the FLOP acronym – Finance ("payers"), Logistics ("horders"), Operations ("Doers - this is where most of the public health representatives would be functioning") and Planning ("thinkers" –establishing the playbook determining the appropriate response measures). The chart below is one of the ICS reference documents that provide visual representation of public health involvement within incident response.

## Algorithm to Guide Public Health Incident Command System Activation



Following Mr. Pasquale's presentation a panel discussion and review of recent incidents followed that was entitled, "Preparing for the Special Event." The panel participants spoke about the practical application of the ICS principles for particular events that they have been involved in and how the ICS implementation practices or lack thereof impacted upon their roles in the response and impacted upon the success and effectiveness of the emergency response as a whole. The group pointed out that an emergency response itself can cause problems due to the disruption of normal services or burdening of existing infrastructures within the community or area and that the goal of recovery must always be considered.



Judith Paterson/District Emergency Response Coordinator/FDA  
Barbara Kitay/Regional Retail Food Specialist/FDA  
Howard Rabinovitch/FDA/Regional Emergency Response Coordinator (Retired)  
Brian Pasquale/Montgomery County Regional Training Coordinator

The afternoon sessions began with "Sanitation for Soft Serve Ice Cream" presentation provided by Thomas Mauser, General Manager Taylor Products, PA located in Malvern, PA

Mr. Mauser provided a quick overview of the Taylor Company before discussing key mix sanitation concerns. Taylor soft serve machines that do not involve mix heat treatment require operators to effectively manage product mix to ensure that proper handling is done including proper thawing, shelf-life control, mix container handling and product skimming and stirring to ensure high quality mix and corresponding satisfactory microbiological levels. Dispensing machines with automatic mix heat treatment capability extends mix use time and reduces the frequency of required machine sanitation. This saves the operator time, money and reduces product handling errors. Mix heat treatment involves raising mix kept in the dispensing hopper to temperatures of 151.5°F for 30 minutes and subsequent cooling to <45°F within 2 hours time. Taylor machines have cleaning cycles that require 1.5 – 2 hours to complete and are designed with built-in reset dwells that prevent short circuiting of the cleaning cycles by the operator. Mr. Mauser informed the group that Taylor has introduced a citrus based cleaner "Hydro Rinse" for use with a dispenser head cleaning attachment that will reduce head cleaning to 23 minutes. Machine maintenance is always important the Taylor provides machine operator with a recommended 3 month interval tune-up kit and recommends cleaning brush set replacement every six months.







The training program concluded with an ending presentation session "Rodent Control" Mr. Jim Prendergast/Senior Technical Representative Bell Laboratories, Inc., Madison, WI

Mr. Prendergast, reviewed some of the basic biological aspects of mice and Norway and roof rats. This included, size, food and water consumption needs, and reproduction. Rodents eat the same foods we do but have a refined sense of taste and have the ability to know what nutrients and needed in their diet.

Aside from the economic destruction caused by gnawing and contamination from waste products, rodents pose a public health threat due to the 55 bacterial, rickettsial and viral diseases they can carry and transmit. Effective rodent control requires that bait stations are appropriately located; as an example, rats require recommended spacing not greater than 450 feet apart outdoors and within 100 feet apart indoors.

**The 2015 CASA Annual Education and Training Seminar, April 20-23, 2015, was held in Virginia Beach, VA**



If you missed our local or annual educational meeting you may be missing out big time like sharing cash prizes or interacting with pasteurized egg exhibitors along the beach promenade.



**Don't miss our next meeting!!!**  
**As a reminder the announcement is provide below.**



FOUNDED AUGUST 3, 1923

OF THE CENTRAL ATLANTIC STATES ASSOCIATION OF FOOD AND DRUG OFFICIALS

IN ASSOCIATION WITH A.F.D.O.

Friday, June 5, 2015

**SUMMER EDUCATIONAL SEMINAR**

NJ CEU's Pending

**Rutgers University EcoComplex**

**"Alternative Energy Innovation Center"**

**1200 Florence Columbus Rd.**

**Bordentown, NJ 08505**

8:00 – 9:00	Registration
9:00-9:15	Introduction Howard Rabinovitch, President
9:15 – 10:30	"Home Canning of Fruits & Vegetables/Special Processes" Bill Manley Retail Food Project Leader NJ Dept. of Health & Human Services
10:30-10:45	Break
10:45-12:00	"Results of Vibrio Studies of Oysters in NJ" Bob Schuster- NJDEP Bureau of Marine Water Monitoring
12:00-1:15	LUNCH ON YOUR OWN
1:15 – 2:30	"Restaurant Plumbing Issues" Thomas C. Pitcherello Code Specialist New Jersey Department of Community Affairs
2:30-2:45	Break
2:45 – 4:00	"Annual Conference Highlights" Danielle Bytheway NJDOH

**NOTE: Pre-Registration is required no later than close of business, Monday – June, 1 2015. Everyone must register with Lynn Bonner at [Lynn.Bonner@fda.hhs.gov](mailto:Lynn.Bonner@fda.hhs.gov) or you may call her at (215) 717-3074.**

**COST: The following fees apply:  
Current 2015 Members – Registration Fee of \$5.00**

***Non-members/Delinquent Members–Dues plus 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 for this agenda is pending (approx 4.0 to 5.0 expected). This course will be listed on NJLMN web site upon approval of the credits and you may register for the CEU's at that time. (www.NJLMN.rutgers.edu).***

***\*Don't forget to bring items for donation for our quarterly CASA food drive to help the needy. Items needed: juice/drink mixes, tuna, peanut butter & jelly, jello/pudding, hamburger helper, rice, pancake mix & syrup, paper products – toilet paper, paper towels & tissues, condiments – ketchup, mustard, mayonnaise, toiletries – soap, toothpaste, shampoo, deodorant\****

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### **SAVE THE DATE:**

The FDA Central Region  
***2015 Retail Food Protection  
Education and Training Seminar***

***Make Your Hotel Reservations NOW at***

***<http://www.omnihotels.com/hotels/richmond/meetings/fda-regional-food-protection-seminar-8>***

***“Enhancing the Future of Food Protection”***

August 12 – 14, 2015  
OMNI Hotel  
Downtown in historic Richmond, VA





Rooms are now ready to be reserved for those attending in one of two ways.  
1) The easiest way to reserve a room is to link with the following web link and go from there:

<http://www.omnihotels.com/hotels/richmond/meetings/fda-regional-food-protection-seminar-8>

2) You can also contact the hotel directly by phone and make your reservation by requesting a room under the room block "FDA Regional Seminar" by calling 1-800-THE-OMNI (1-800-843-6664) and speaking to our reservation agents to make a reservation.

We look forward to your attendance to the seminar at what should be a very exciting program. In no more than 2 weeks you will receive a Registration Package for you to reserve your spot at the meeting.

Should you have any questions, please do not hesitate to contact one of the following:

Larry Edwards, Regional Retail Food Specialist  
[Lawrence.Edwards@fda.hhs.gov](mailto:Lawrence.Edwards@fda.hhs.gov) or 703-538-2176 Extension 110

Julie Henderson, Environmental Health Supervisor, Virginia Department of Health  
[Julie.Henderson@vdh.virginia.gov](mailto:Julie.Henderson@vdh.virginia.gov) or (804) 864-7455

Pamela Miles, Food Program Supervisor, Virginia Department of Agriculture and Consumer Services  
[pamela.miles@vdacs.virginia.gov](mailto:pamela.miles@vdacs.virginia.gov) or 804.786.0412.

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**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 to: [George.Zameska@pastertraining.com](mailto:George.Zameska@pastertraining.com). Space is available for advertising in the Bell Ringer.

I look forward to your feedback and participation.