

THE BELL RINGER

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

Winter 2015



THE PRESIDENT'S MESSAGE

The holiday season is fast approaching and it not only brings us the joy of the family get together, and yes I do consider CASA meetings a family affair, but it also brings some challenges. The stress of shopping, watching our waistlines and the allocation of our time when it comes to work and other commitments are all pressures we put upon ourselves during this time. With that said, I need to also remind everyone that CASA too faces many challenges in the present, and into the future. Our members and CASA Executive Board must take responsibility and really support each other. We cannot let just a few people constantly shoulder the burden of soliciting ideas and speakers to assure their participation at our seminars. We are always facing last minute deadlines, in confirming our presenters, and our hope is that the New Year will bring new IDEAS and SUPPORT from our membership. Remember, CASA is only as strong as its membership and we NEED you, and your ideas!

Our upcoming meeting, on December 4th, is our best attended and this year should be no different! We have a wonderful agenda and we will have our usual fun, food and lucrative raffles. There are so many members to thank for the holiday meeting, and I will try my best to recognize them all at the event. It also gives our members the opportunity to wish each other happiness and good health in the New Year. We will also be honoring CASA's centennial next year, and I will provide updates regarding this annual meeting, on December 4th.

I would personally like to wish you all a great Thanksgiving and a Happy and Healthy New Year.

Howard Rabinovitch

President
Philadelphia Conference of CASA



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Conference News & Updates

Susan Rachlin Retires

We want to congratulate Susan on her recent retirement from the Bucks County Health Department and wish her well in her future endeavors. Susan has been a long time CASA member and has served and worked tirelessly as the Education Committee Chair on behalf of all of our members to organize, coordinate and lead the efforts to produce our quarterly educational meetings. A huge thank you and we look to hear about your new life adventures at future meetings and events.

Philadelphia Conference of CASA Officers

Howard Rabinovitch, Retired, FDA
Hollie Madamba, Atlantic County Health Department
Dennis Bauer, Retired, BCHD
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



Annual CASA Educational and Training Seminar scheduled for April 25-28, 2016 in Valley Forge, PA at the Radisson Hotel Valley Forge, 1160 First Ave., King of Prussia, PA.

So SAVE the DATE, SAVE the DATE and plan to attend!!

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Our Fall educational meeting, October 9, 2015, was held at the Procacci Brothers' training facility in the South Philadelphia Food Distribution Center.

Our first speaker was Robert Metz, CSO - US Department of Commerce, National Oceanic and Atmospheric Administration/National Marine Fisheries Service, Northeast Fisheries Service, Gloucester, Massachusetts.



Mr. Metz provided an overview of the Seafood Inspection Program that is administered by the National Oceanic and Atmospheric Administration (NOAA) of the Department of Commerce and its role in combating "Seafood

Substitution & Fraud" within the seafood industry. NOAA's program efforts implemented in a "Boat to Throat" approach focuses on achieving seafood safety, quality, enhanced product marketability and supports supply sustainability working with all stakeholders and beneficiaries. NOAA's partnerships with the industry work toward achieving increased safety and reducing cost to promote economic success of seafood industry harvesters and suppliers. Service activities include product NOAA seal stamping and inspection certificate programs based upon sampling and inspection as part of their product safety initiatives. NOAA is also part of the Presidential Task Force established March 15, 2015 by the President to combat Illegal Fisheries, Underreported Fisheries and Unregulated Fisheries (IUU). IUU seafood activities include prevention of fishing in sanctuary or other banned areas, over catching of particular fish species due to their supply or endangered species status. Specific examples included species harvest controls such as Atlantic Cod are due to their endangered status based upon current fishing practices, or fraudulent practices such as the use of polytriphosphates with shrimp to increase water weight.

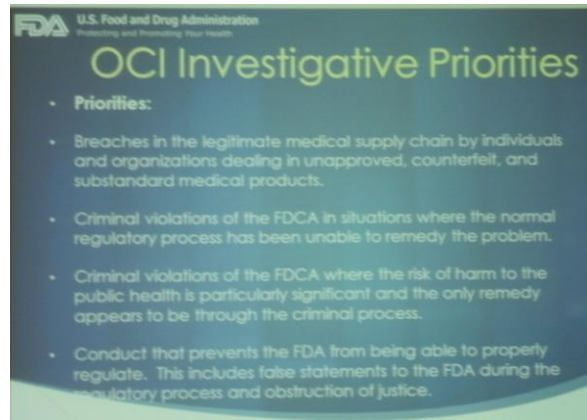


Robert Purcel/Special Agent – Office of Criminal Investigations, U.S. Food & Drug Administration, Rockville, Maryland offered his presentation entitled "Criminal Acts under the FD & C Act" addressed the FDA's Office of Criminal Investigations' (OCI) role to protect the Public Health when operators fail to act in good faith and are purposeful in their actions that result in food operation and safety violations. All of the enforcement activities conducted by the OCI are also in alignment with the Center for Food Safety and Applied Nutrition (CFSAN), Office of Compliance. Areas of focus for

the OCI include:

1. Foodborne Disease Outbreak Investigations - review and determine that no criminal activity is involved or occurred.

2. Manufacturing cGMP non-compliance due to “economic adulteration motivation” or even failure to spend money needed to correct sanitation or operation deficiencies.
3. Dietary Supplement Fraud or violation due to ingredients required to be approved as New Dietary Ingredients (NDI’s), ingredients being used that do not have generally recognized as safe (GRAS) status, or have active pharmaceutical ingredients.
4. Imported, Adulterated and counterfeit product.
5. Seafood IUU source product or fraudulent product. An example given was substituting Maryland Crab with imported crab meat in a seafood product while stating the product is Maryland Crab.
6. Data Integrity failure required by FSMA to demonstrate compliance or control of food safety related concerns.



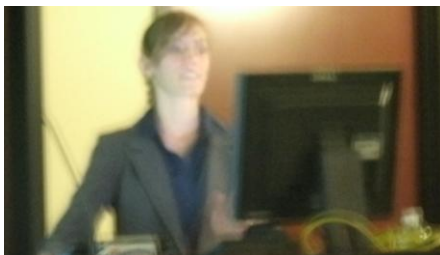
“Menu Labeling Requirements” was offered as a joint presentation effort from Ashley Rulffes, Loretta Carey & Lynn Szybist, Consumer Safety Officers & Supervisory Consumer Safety Officer, FDA/Center for Food Safety & Applied Nutrition (CFSAN), College Park, Maryland.

Loretta Carey highlighted how FDA’s Amended Food Menu Labeling requiring calorie information for food and beverages, effective December 1, 2016, will impact food industry businesses with 20 or more operators both in the retail and vending sectors. Businesses impacted will need to register and other non-required businesses can voluntarily register. The menu labeling



requirements are directed toward food that is meant to be consumed after purchase as opposed to foods that require future storage and further preparation prior to consumption. Alcohol based beverages are also included. Exceptions to these requirements will include custom made foods and temporarily offered foods.

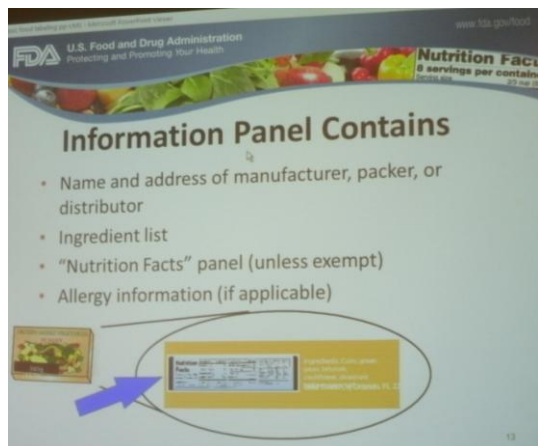
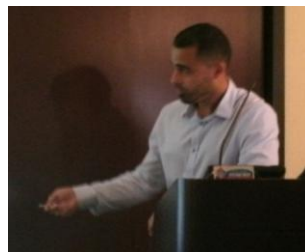
Ashley Rulffes contributed to this talk by addressing some of the specific technical nutritional facts component of the product labeling requirements. These included; format options, self-display and service notifications, 2,000 calorie count basis for adults and adjustment for different populations, grouped information, menu placement options, nutrition analysis options and other related details. Additional information can be obtained from



FDA.gov – Menu Labeling Guidance or emails can be directed to calorielabeling@fda.hhs.gov.

Pedro Cruz/Consumer Safety Officer, FDA/Center for Food Safety & Applied Nutrition (CFSAN) College Park, Maryland supplemented the labeling focus of the session with a general

“Overview of Food Labeling Requirements.”



Pedro Cruz also spoke concerning Food and Nutrition labeling requirements. Some of the topics covered included:

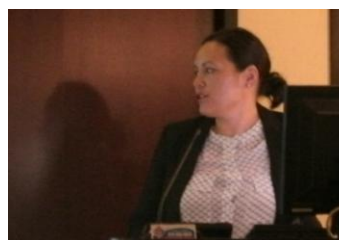
- Requirements related to when the Name and Address for food packers or distributors is required.
- Nutrition components labeling font size, format listing style, package placement size, bilingual language and listing style.

format listing style, package placement size, bilingual language and listing style.

- Bulk food labeling requirements
- Labeling requirement exemptions apply for small low volume operations with less than 100 employees and less than 100,000 units per year. Exemptions can be applied for electronically.



Lynn Szybist ended the food label presentation covering specifics related to food allergen labeling requirements addressed under FALCPA – Food Allergen Labeling Consumer Protection Act. Particular requirements such as identification of the specific type of tree nut or fish ingredients



being identified with the specific type of fish or crustacean shellfish contained within the food or food product. Additionally, Lynn spoke about:

- Health claim requirements that can include Supportive Scientific Claims such as Natural Science Academy or FDA supportive research backing or whether claims are qualified with supportive but not conclusive evidence.
- Partially hydrogenated oil use elimination, June 18, 2015 due to it not being considered safe in relationship to cardiovascular disease risks.
- Gluten free labeling based upon less than 20 ppm reference level, effective August 5, 2014.
- GMO labeling interest

Additional Information can be obtained from FDA.gov – Food Labeling Guide

Jeanne Garbarino/Principal REHS, Vineland Health Department, was our last speaker and introduced "Virtual Learning- An Interactive Food Outbreak Exercise" using a CDC created web-based interactive training website that can be used to hone inspection and foodborne disease investigation skills that is designed to challenge the user to "Solve the Foodborne Disease Outbreak."



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

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, December 4, 2015
FALL EDUCATIONAL SEMINAR
NJ CEU's Pending (4.0 to 5.0)
Trevose Fire House
MEI Catering/Twining Hall
4900 Street Road
Trevose, Pa 19053

- 8:00 – 9:00 Registration
- 9:00 – 10:30 "Presenting Your Public Health Message With Power"
Virginia Wheatley, MPH, MS, REHS/Research Scientist 2, Acting Shellfish
Project Coordinator
Food & Drug Safety Program/N.J. Department of Health
- 10:30-10:45 Break
- 10:45:-11:45 "Feeding Emergency Responders for the Papal Visit"
Bob Meyers, Director Emergency Disaster Services
Salvation Army
Caroline Friel, Senior Regulatory Compliance Specialist
Wawa
- 11:45-1:00 LUNCH (Catered by MEI Catering -\$10.00)

1:00 – 2:15 “Cooling & Refrigeration”
 Matthew Noonan, Investigator/Food Specialist
 FDA/Philadelphia District Investigations Branch

2:15-2:30 Break

2:30 – 4:00 “Who We Are & What We Do – USDA, FSIS, OIEA”
 Donald Russell, Investigator
 USDA/Food Safety Inspection Service

NOTE: Pre-Registration is required no later than close of business, Friday – November 27, 2015. Everyone must register with Lynn Bonner at 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 expected for this agenda is approximately 4.0 to 5.0. 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



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. Space is available for advertising in the Bell Ringer.

I look forward to your feedback and participation.

