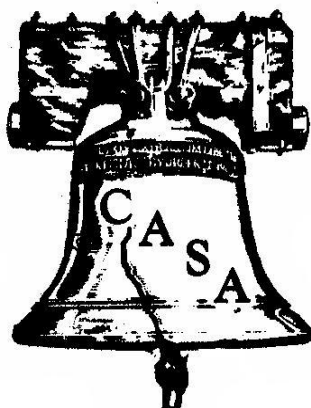


THE BELL RINGER

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

Winter 2016



THE PRESIDENT'S MESSAGE

Thanksgiving is here and the other holidays are just around the corner. A new year is approaching and we should all look back and reflect on what we are thankful for. We can all be grateful that we survived the election! No matter who you voted for, I think that we can all agree that it certainly provided a great deal of stress for everyone. Hopefully, it did not affect any of your friendships or other relationships.

We know that budgetary constraints are already affecting our agencies and with a new incoming administration, it is a time of uncertainty. We don't know yet what impact the new administration will have on FSMA and Food Safety. There is no crystal ball, but let's be hopeful that we can continue to obtain the necessary tools to do our jobs, and in doing that we will protect the food supply and the consumer.

One of our most important tools is training. We have an awesome agenda at our next training session on December 2nd at the Trevoise Fire House, in Trevoise, PA. Please do your best to attend and learn about "Express HACCP for Regulators"; "ADA Training on Service Animals in a Food Service/Public Health Setting"; "Logistics of Conducting Food Inspections at the DNC"; and "Oral Culture Project for Food Service Employees".

In closing, I would like to thank the membership for your input regarding ideas for future training sessions. The ADA topic was suggested by one of our members and it was an excellent idea. Thank you, Jeanne Garbarino! Please let us know if there are any program areas that you would like to receive training in, and we will do our best to get it on one



of our future agendas. Just contact any member of the board to let us know you are interested. You can reach me at LSBonner@comcast.net

Have a wonderful Thanksgiving, a joyous holiday season, and a Happy and Healthy New Year!



Sincerely,

Lynn Bonner, President
Philadelphia Conference of CASA

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Conference News & Updates

Philadelphia Conference of CASA executive board member positions, which resulted in the current listing of Philadelphia Conference of CASA board members below:

Lynn S. Bonner, U.S. Food & Drug Administration	President
Pam Lawn, Montgomery County Health Department	Vice President
Dennis Bauer, Retired, Bucks county HD	Executive Officer
Megan Lauff, U.S. Food & Drug Administration	Treasurer
Harry Pfender, Bucks County Health Department	Secretary
Anitra Brown-Reed, US Food & Drug Administration	Member-At-Large
Nancy Wilson, Wawa, Inc.	Member-At-Large
Danielle Bytheway, NJ Department of Health	CASA Representative
Howard Rabinovitch, Retired, FDA	Past President
Caroline Friel, Wawa, Inc.	Associate Representative

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Our Fall Educational Seminar was held Friday, September 16, 2016, at the Procacci Brothers Sales facility at 333 S. Front Street, Philadelphia, PA 19148

Jack Welte, Pennsylvania Department of Agriculture, as our first morning presenter, addressed **"Shellfish Handling at Retail"** that provided an overview of shellfish handling, identification and record keeping requirements and general issues of concern that retail operations need to address and need to implement to ensure handling practices meet regulatory requirements.



"Exceptional Food Safety Leads to Exceptional Profits (and the Reverse)" was presented by Dr. John L. Stanton. Dr. Stanton is a Professor of Food Marketing at Saint Joseph's University in Philadelphia, PA. He is also Editor of the Journal of Food Product Marketing and Contributing Editor of Food Processing Magazine. Dr. Stanton's presentation showed that poor safety practices may harm not only consumer health but also company's bottom line.

Dr. Stanton's case studies illustrated that the upfront cost of appropriate food safety controls may be much less than the business cost of consequences from lack of controls. For example, net income for Chipotle fell from \$140.2 million in second-quarter 2015 to \$25.6 million in the same time frame in 2016. It would have only costed approximately \$200,000 to implement basic controls (such as training and testing) to prevent the outbreaks. What was Chipotle's reason at the time for not doing so? "It would have cost too much."

Dr. Stanton also discussed: the shuttering of many Jack in the Box restaurants after a 1993 outbreak from undercooked Monster Burgers; a \$200 million loss in sales after a 1998 outbreak from Sara Lee hot dogs contaminated by a leaking refrigeration unit; and the most extensive recall in American history after a 2008-2009 outbreak from filthy conditions at Peanut Corporation of America.

Dr. Stanton argued that some food companies may be more interested in short term financial goals than long term ones, and as a result may be rolling the dice with food safety. To alleviate this problem, he proposed including short term financial consequences (such as requiring a security deposit for regulatory inspections) to more clearly convince companies that poor food safety is bad for business.



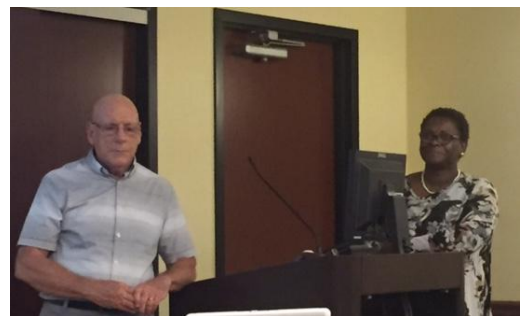
"Cleaning & Sanitizing Large Pieces of Equipment" was presented by Lee Gray, General Manager of Uni-Kem Chemicals in Tullytown, PA. Mr. Gray is a service provider for supplying chemicals for cleaning equipment in food facilities and for teaching the facilities the recommended maintenance.

Mr. Gray extrapolated the clean-rinse-sanitize procedure as seen in a typical three-compartment sink to large food equipment. A Clean-In-Place process often pre-rinses to remove gross soil, cleans by circulating detergent, rinses with warm water, sanitizes with a chemical or hot water, and dries via draining or compressed air. Alkaline detergent is often used to remove organic salts such as fats and proteins, while acid detergent can be used to remove mineral deposits. Sodium hypochlorite, quaternary ammonium, and iodine are common sanitizers. Cleaning and sanitizing are effective only if performed in separate steps.

Mr. Gray explained that, when sanitizing with bleach, the solution concentration should be 100 – 200 ppm. It is important to avoid hot water which can decompose the sodium hypochlorite. Care should be taken to see if the bottle to be diluted is concentrated or regular-strength. In addition, appropriate test strips should be used.



The final presentation of the day, **"Financial Opportunities & Guidance to Improve the Retail Food Program"** was presented by Jeanne Garbarino and Priscilla Lewis from the Vineland City and Englewood, NJ Health Departments, respectively, along with Howard Rabinovitch/REHS/Retired FDA/Philadelphia, PA. demonstrated how the FDA Voluntary Retail Food Protection Program Standards and their related grants can inspire other



Health Departments to pursue improvement of their retail food programs. The Program Standards are a proven way to increase our effectiveness in food safety, the ultimate goal being to reduce the incidence of risk factors and foodborne illnesses. Jeanne and Priscilla are both very enthused and motivated by this program and the grant funding they have received.

There are significant grant funding opportunities available to pursue currently. NACCHO Mentorship Cohort 6 is open now and can provide up to \$8,000 to all chosen Health Departments to improve their program (as mentees). The deadline to submit, October 7, was announced to the representative agencies present at the meeting. Additionally, the group was informed that AFDO's grants will open up very soon and provide potentially over \$28,000 to any Health Department who applies for and is awarded all 4 sub-grants being offered through AFDO. Health Departments must be enrolled in the Program Standards to apply. The funding can be used for just about anything if it will improve your program. Jeanne Garbarino can be reached at 856-794-4000 ext. 4326 or jgarbarino@vinelandcity.org if you have any questions.

Jeanne Garbarino's power point presentation was made available to Philadelphia conference of CASA members via email.

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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, December 2, 2016

WINTER/HOLIDAY EDUCATIONAL SEMINAR
NJ CEU's Pending (Approximately 4 to 5)

Trevoze Fire House
MEI Catering/Twining Hall
4900 Street Road
Trevoze, PA 19053
215-364-2130

08:00 – 09:00	Registration
09:00 – 10:15	“Express HACCP for Regulators” George Zameska, Vice President of Regulatory Affairs Paster Training, Inc., Gilbertsville, PA
10:15– 10:30	Break
10:30 – 11:45	“ADA Training on Service Animals in a Food Service/Public Health Setting” Jennifer Perry, Access Specialist- Northeast ADA Center Institute on Employment & Disability/Cornell University
11:45-1:15	LUNCH (Catered by MEI Catering -\$10.00)
1:15 – 2:30	“Logistics of Conducting Food Inspections at the Democratic National Convention” Judith Paterson, Emergency Response Coordinator Philadelphia District/USFDA/Philadelphia, PA
2:30 - 2:45	Break
2:45 - 4:00	“Oral Culture Project for Food Service Employees” Howard Rabinovitch, REHS, USFDA Retired Philadelphia District/Philadelphia, PA

Please Pre-Register no later than COB, Friday – November 25, 2016
We need a head count for the lunch.

MEETING COST: *The following fees apply:*

LUNCH: \$ 10.00
Current 2016 Members - \$5.00 (registration fee)
Non-members – Dues (see below) plus \$5.00
Regulator - \$15.00
Associate - \$35.00
Academic - \$10.00
Student - \$10.00
Retired - \$10.00

Everyone must register by contacting Lynn Bonner via email at LSBonner@comcast.net

If you want NJ-CEUs you must also do the following: A New Jersey continuing education credit application is **pending to NJLMN for this course. The total number of credits for this agenda is approximately 4 to 5 credits. This course will be listed on NJLMN upon approval of the credits. (www.NJLMN.rutgers.edu)**

***Don't forget to bring items for donation for our quarterly CASA food drive to help the needy. Also, if you have gently used adult or children's coats, hats, gloves, we will take them and all items will be donated to "The Unforgotten Haven" in Blackwood, NJ**

Food Items needed: water, canned foods, juice/drink mixes, tuna, peanut butter & jelly, jello/pudding, hamburger helper, rice, pancake mix & syrup, cereal, condiments – ketchup, mustard, mayonnaise (basically, any type of canned or dry goods)

Paper products needed: – diapers, toilet paper, paper towels & tissues,

Toiletries needed: soap, toothpaste, shampoo, deodorant, disposable razors

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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. Space is available for advertising in the Bell Ringer.

I look forward to your feedback and participation.

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