

# THE BELL RINGER

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

Spring 2014



## THE PRESIDENT'S MESSAGE

Almost Spring!!!!

We all want to say good bye to the endless cold weather where many of us were iced out, snowed in, and unable to venture out. Many of us still have a touch of snow blindness. Even as we eagerly await the final thaw, many of us have a considerable amount of remaining snow and ice clustered around us. I am hoping this not a harbinger of a long hot summer.

The businesses that we represent, inspect and interact with have been hit hard this winter. Just think of trying to open when employees cannot get to work, you cannot get deliveries and especially have no customers. Many of our food businesses will have to recover and forge ahead.

I want to thank you for all the timely ideas and support you have provided me during the term of my Presidency and I want to encourage everyone to continue to provide, direction, help and support to the new President who will carry on the work of the Philadelphia Conference of CASA.

Sincerely,

Jack Welte  
President  
Philadelphia Conference of CASA



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## Conference News & Updates

Save the date for next year's annual conference  
2014 CASA Annual Conference May 12-15, 2014  
Holiday Inn Harrisburg-Hershey Hotel  
604 Station Road  
Grantville, PA 17028

### Philadelphia Conference Upcoming Training Dates:

June 2014  
September 2014

### Conference Officers

Jack Welte, PA Department of Agriculture  
Howard Rabinovitch, Retired, FDA  
Dennis Bauer, Bucks County Health Department  
Megan Lauff, U.S. Food & Drug Administration  
Danielle Clemons, NJ Department of Health  
Holly Madamba, Atlantic County Health Department  
Danielle Bytheway, NJ Department of Health  
Caroline Friel, Wawa

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

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**The Winter CASA meeting held at the Trevoese Fire House Twinning Hall was festively decorated and contributed to the comradery and fun enjoyed with long time colleagues and door prize gifts for all.**



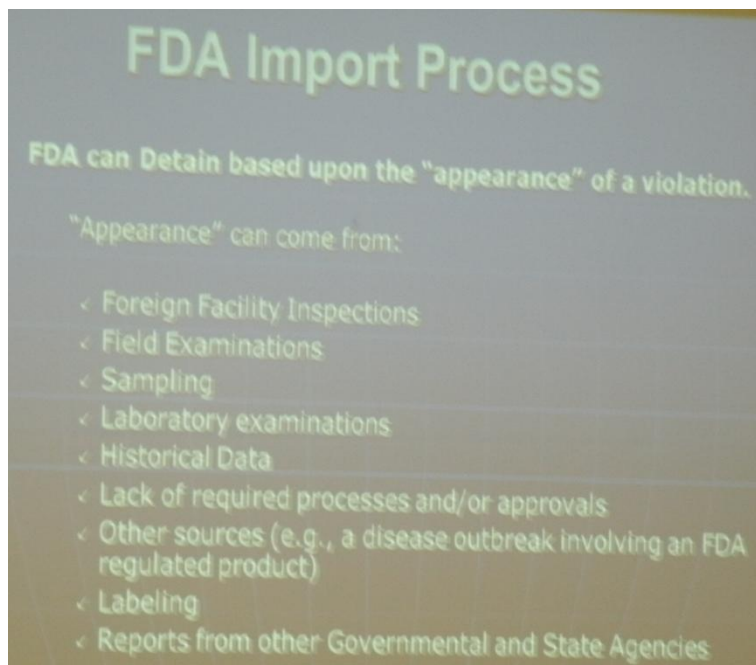
**The presentation FDA's Import Entry Inspection Process, was presented by Ottavio "Oats" Parenti Supervisory Investigator Import Operations U.S. Food and Drug Administration, Philadelphia District**



Mr. Parenti provide an overview of the import process and FDA's role in the evaluation and control of foods entering US commerce. 228 countries from 220,000 firms provide 1.2 million food products annually. Of all these products the FDA only has about 10,000 entry refusals per year. Since the 2002 Bioterrorism Act all products being imported must be accompanied with a "Prior Notice" that informs US Customs and/or the FDA of what is being brought to port. Most imports, 99%, are handled by Custom brokers and all products have to go through entry via US Customs. Products placed in bonded warehouses have to be covered with 3X the product value as an economic incentive for the product to remain until all other regulatory clearances are obtained before moving the product. Products can be detained by the FDA if product is expected or proved to not meet regulatory standards. To assist in making these determinations the FDA uses an electronic entry processing system, MARCS, Mission Accomplishment and Regulatory Compliance Services System. This system has a "PREDICT" component, Predictive Risk-based Evaluation for Dynamic Import Compliance Targeting. This system evaluates information provided about the food import and scores the product based upon evaluation of the data provided to aid in the decision to allow release and use of the product.

For those of us working in the retail sector that find a problem with an imported food knowing the entry # will be important to help FDA with referrals and trace-backs. Karyn Campbell is the Philadelphia District's, Director of Investigations Branch that would oversee these types of investigations.

Mr. Parenti also informed the group that "Country of Origin" labeling is a US Customs requirement.



**Our well known, Lynn Bonner spoke to address "FDA's Import Compliance Process,  
Supervisor, Compliance Officer/ Compliance Branch  
U.S. Food and Drug Administration, Philadelphia District**

Lynn further spoke about the detention process and that any firm that incurs a product detention has 14 days to present testimony as to why and how any identified concern can be or is rectified. This can involve product testing to prove product safety as well as relabeling to meet standards. Firms that have product in violation are placed on an "import alert status" that serves to flag this product or firm from importing these products in the country. Import alerts are available for everyone to view via the FDA's website and may also be found by searching, import alerts. Firms can file a petition to have this alert removed when they show laboratory sampling evidence over five sample testing times that the original problem(s) is corrected. Importers are charged for FDA involvement and witnessing the destruction, exporting or re-conditioning of product

**Following the FDA presentations, the USDA perspective on imported food products were provided by representatives:.**

**James Kirkbride, FSIS  
Regional Import Field Supervisor  
U.S. Department of Agriculture, Eastern Region**

**Donald Russell,  
FSIS – Compliance Investigator  
U.S. Department of Agriculture, Eastern Region**



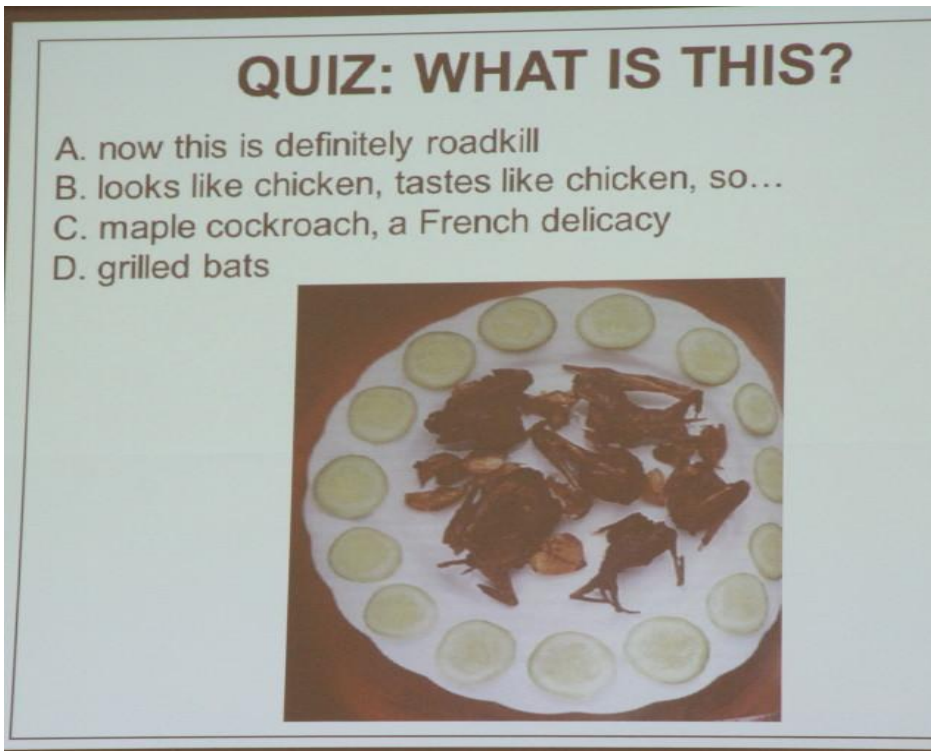
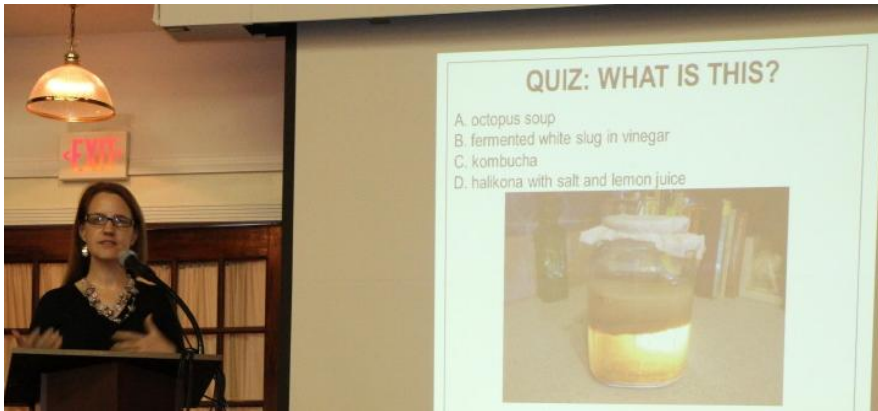
**Presentation was entitled: "USDA Import Inspection from the Import House to In-Commerce Facilities – Meat, Poultry and Eggs."**

Mr. McBride provided some important import overview facts including that 34 countries import 3.1 billion pounds of red meat into our country annually. Canada provides us with 16.1 million pounds of eggs. The USDA sister agency APHIS (Animal and Plant Health Inspection Service) works closely with FSIS (Food Safety Inspection Service) to insure imported meat, poultry and egg products are safe from their farm source to our table. All imported products are examined for identity and condition compliance. Cooked products are evaluated to ensure that products are indeed cooked (a pink juice exam determines that blood is present and that product is not fully cooked).

Similar to the FDA the USDA uses import controls when needed due to product concerns. These include: Increased Levels of inspection and Intensified Levels due to product compliance failures.

Mr. Russell provided a general overview of import controls and highlighted the fact that so few countries are approved to import meat because they must meet US standards. Also only 2% of raw meat product and 3% of cooked product currently being imported do not required USDA inspection.

**Virginia Wheatley, Food& Drug Safety Program, Research Scientist 2  
New Jersey Department of Health  
Provided an entertaining presentation of what the inspector faces in the  
retail market place.  
“Imported Food Issues – What is THIS!!”**





The following nominations are presented to you by the Nominating Committee. Please cast your vote by making an X in the appropriate bracket or by using the write-in line.

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1. President - Serves 1 year term. May be re-elected for additional term (1st term, 1st yr.) Howard Rabinovitch, Retired/FDA [ ] Write-in: \_\_\_\_\_ [ ]
  2. Vice-President - Serves 1 year term. May be re-elected for additional term (1st term, 1st yr.) Danielle Clemons, NJ Department of Health [ ] Write-in: \_\_\_\_\_ [ ]
  3. Member At Large-Serves 2 yr. term. May be re-elected for additional term (1st term, 2nd yr.) Hollie Madamba, Atlantic County Health Department [ ] Write-in: \_\_\_\_\_ [ ]
  4. Member At Large-Serves 2 yr. term. May be re-elected for additional term (1st term, 1st yr.) Vacant [ ] Write-in: \_\_\_\_\_ [ ]
  5. Representative to the Executive Board - Serves 1 year term; eligible for re-election for 4 consecutive 1 year terms. For the 5th year shall be for 4 years without re-election to enable this individual to rotate through officer positions of the Association (3rd term, 3rd year) Danielle Bytheway, NJ Department of Health [ ] Write-in: \_\_\_\_\_ [ ]

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**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, March 14, 2014

**SPRING EDUCATIONAL SEMINAR**

NJ CEU's (4.5 Credits Expected)

Montgomery County  
Public Safety Training Campus  
Auditorium  
1175 Conshohocken Road  
Conshohocken, PA 19428

- 8:00 - 9:00 Registration
- 9:00-9:15 ELECTION OF OFFICERS
- 9:15 - 9:45 "History of Bagged Ice"  
John Stratman, Plant Manager/Aston Plant  
Artic Glacier, Inc., Aston, PA
- 9:45-10:15 "Sanitation & HACCP in an Ice Manufacturing Plant"  
Frank Sirianni, Plant Manager/Harleysville Plant  
Arctic Glacier, Inc., Harleysville, PA
- 10:15 - 10:30 Break
- 10:30 - 12:00 "Food Sanitation at the Superbowl"  
Loel Muetter /M.A., H.O./Supervisor/Food & Drug Safety Program  
Virginia Wheatley/Research Scientist 2/Food & Drug Safety Program  
New Jersey Department of Health
- 12:00-1:00 LUNCH ON YOUR OWN
- 1:00 - 2:00 "Swimming Pool Sanitation"  
Loel Muetter, M.A, H.O./Supervisor/Food & Drug Safety Program  
New Jersey Department of Health
- 2:00-2:15 Break
- 2:15-3:15 "Food Code Updates"  
Barbara Kitay, Regional Retail Food Specialist  
U.S. Food & Drug Administration/ Philadelphia, PA
- 3:15-4:00 Q & A and Evaluation

YOU CAN PAY FOR THE MEETING AT THE DOOR or ON LINE AT [www.casafdo.org](http://www.casafdo.org)

NOTE: *Pre-Registration is required no later than close of business, Friday March 7, 2014. 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 2013 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*

YOU CAN PAY FOR THE MEETING AT THE DOOR or ON LINE AT [www.casafdo.org](http://www.casafdo.org)

### **Pay for registration fee (\$5.00) on-line as follows:**

1. Go to the CASA website at [www.casafdo.org](http://www.casafdo.org)
2. Scroll down and on left hand side of page you will see the Philadelphia Conference link - Click on it!
3. You should see an "old" training date info. Just ignore.
4. Just put in the name of the attendee and the meeting date as 03/14/2014
5. Then click Add to Cart
6. If you want to add more than one person, click continue shopping and then repeat the same process as above
7. Then click "check out: You can pay by credit card or you can click on "pay pal" if you have an account.

**If you pay on-line, you DO NOT have to e-mail Lynn Bonner. If you do not pay on-line you MUST e-mail Lynn at [Lynn.Bonner@fda.hhs.gov](mailto:Lynn.Bonner@fda.hhs.gov) or call her at (215) 717-3074 to register.**

If you want NJ-CEUs you must also do the following: *A New Jersey continuing education credit application has been submitted to NJLMN for this course. The total number of credits for this agenda is approximately 4.5 credits. This course will be listed on NJLMN upon approval of the credits.*

[www.NJLMN.rutgers.edu](http://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](mailto:George.Zameska@pastertraining.com). Space is available for advertising in the Bell Ringer.

I look forward to your feedback and participation.