



MAFP NEWSLETTER

The Metropolitan Association for Food Protection
Volume 11, Issue 2
Fall 2009



**Announcing Our
Fall 2009 Seminar
October 7, 2009, 8:30a.m. to 3:30p.m.
Cook College Campus Center
Rutgers, New Brunswick, NJ**

< See Details Starting on Page 7 >

◆ MAFP HAS GONE GREEN ◆

MAFP has gone green! This is our very first electronic copy of the newsletter. Paper copies are no longer printed and mailed. If you wish to receive our newsletter with our seminar information, please include your e-mail address on your registration form, or membership application or send an e-mail to cschwar@co.warren.nj.us with your e-mail address. As always, our newsletter will be available on our web site www.metrofoodprotection.org.

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PRESIDENT'S MESSAGE Fall 2009

Is The Nation's Food Safety System Getting Stronger?

Such is the lofty dream of every professional involved in food safety ... not to mention just the increasingly-weary average citizen. These past three years have seen a flurry of food recalls like we've never seen before, so why is this? There are so many factors including, but not limited to, increased international trade, less oversight and inspections, industry failures to follow GMPs, increased food sampling, improved pathogen detection, and improved epidemiological surveillance. This disturbing trend is likely to continue before it gets better.

So what's being done now to make our food safer? In the U.S., there have been some significant recent developments. On July 30, 2009, the U.S. House of Representatives passed the Food Safety Enhancement Act. Major provisions of this Act, if passed, include granting authority to the FDA the power to order recalls and access records. It would also give the FDA authority to set science-based standards for food manufacture and handling and require manufacturers to show how they meet them, or face strong penalties. This could mean that the numerous industry guidance documents issued by FDA and USDA or the findings of the President's Food Safety Working Group may very well turn into enforceable requirements over the next couple of years. Additionally, the bill mandates more frequent FDA inspections – once a year for high-risk facilities and once every three years for others – to be partly funded through \$500 fees payable by each manufacturing or processing facility. Right now, some manufacturing sites are only inspected about once a decade.

But after all is said and done, food safety is preserved as a result of the hard work that we do every day. I'm certain that throughout this state, there are successful programs, individual accomplishments, and other breakthroughs in food protection being conducted by state and local health department professionals. Believe me when I say that all of these little successes add up. Please feel free to share your success stories with me! After all, we're all in this together!

Alan Talarsky
MAFP President



Spotlight on – Dr. Donald Schaffner

Doctor Donald Schaffner has been a valuable member of the MAFFP board and currently serves as our delegate to our parent organization the International Association for Food Protection (IAFP). We are very fortunate to have Dr. Schaffner (“Don”) on our Board. Don obtained a B.S. in Food Science from Cornell University, and a M.S. and a Ph. D. from the University of Georgia. Don’s current title is Professor and Extension Specialist at Rutgers University Cook College Food Science program. Don’s career accomplishments are far too extensive to give justice within the confines of this newsletter, however I will do my best to provide a summary. Don has authored more than 100 peer-reviewed publications, book chapters and abstracts. He is perhaps most noted for his research projects on quantitative microbial risk assessment and predictive food microbiology. Through his efforts he has procured more than \$5 million in grants and contracts, most of which has been in the form of competitive national grants. Most of you are probably familiar with the countless food safety and food science educational short courses and workshops locally and nationally that Don has conducted, however, are you aware that he also led dozens of educational workshops around the world? Dr. Schaffner has served on expert committees including the US National Academy of Sciences, the World Health Organization (WHO) and Food and Agriculture Organization (FAO) of the United Nations and has chaired two expert workshops on microbial risk for WHO/FAO. Don is also Editor for the journal *Applied and Environmental Microbiology* and serves on the National Committee on Microbial Criteria for Foods (NACMCF). He is also the current director of the Rutgers University Center for Advanced Food Technology (CAFT).

Dr. Schaffner was recently presented with the International Association for Food Protection’s **Elmer Marth Educator Award**, to recognize his dedication and exceptional contributions to the profession of the educator. Don has also volunteered his web skills to create and maintain our MAFFP web site. Not enough for you? Somehow Don also finds the time to volunteer with the Boy Scouts of America and is currently District Chairman of the Battleground District of Monmouth Council and Na Tsi Hi Lodge website advisor.

USDA OFFERS FOOD SAFETY TIPS FOR HURRICANE PREPAREDNESS

By Mary Lou Falco

With hurricane season upon us, the USDA provides the following recommendations to minimize the potential for foodborne illnesses in the event of power outages and flooding often associated with severe weather.

“In the hours after a tropical storm or hurricane, food safety can become a critical public health issue,” said USDA Deputy Under Secretary for Food Safety Jerold Mande. “With a little bit of advance planning, people can make sure they have access to safe food and water even in the aftermath of severe storms.”

In anticipation of a severe storm, USDA recommends that each residence should :

- Keep appliance thermometers in freezers and refrigerators to indicate interior temperature of unit to determine safety of food. Freeze containers of water or gel paks and make ice cubes for ice to help keep food cold in event of power outage and know where to purchase dry and block ice.

- Freeze all food that is not needed immediately and group food together in the freezer to help them stay cold longer.

- Store dry /canned foods on shelves high enough to keep them safe from contaminated flood waters.

- After an emergency, keep the refrigerator and freezer doors closed unless necessary to maintain the cold temperature. If unopened, the refrigerator will stay cold for 4 hours; the freezer 48 hours. Check food with a stem thermometer and discard perishable food that rises above 40°F. Discard any food, utensils, cutting boards, baby bottles, nipples etc, that may have come in contact with floodwater. Thoroughly wash and sanitize all metal or ceramic utensils and pans with 1tbsp. bleach per gallon of water. Use bottled water.

The above recommendations were summarized from a USDA News Release dated July 22,2009. For more information please consult:<http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm076812.htm>

**Swine Flu—1 in 6 Public Health
Workers Unlikely to Respond in
Pandemic Flu Emergency**
The Stone Hearth Newsletters

Newswise- Approximately 1 in 6 public health workers said they would not report to work during a pandemic flu emergency regardless of its severity, according to a survey led by researchers at the Johns Hopkins Bloomberg School of Public Health. The findings are a significant improvement over a 2005 study conducted by the same research team, in which more than 40 percent of public health employees said they were unlikely to report to work during a pandemic emergency. The new study suggests ways for improving the response of the public health workforce. The results are published in the July 24 edition of the journal PLoS ONE.

“Employee response is a critical component of preparedness planning, yet it is often overlooked. Our study is an attempt to understand the underlying factors that determine an employee’s willingness to respond in an emergency,” said Daniel Barnett, MD, MPH, lead author of the study and assistant professor in the Department of Environmental Health Sciences at the Bloomberg School of Public Health. “Overall, 16 percent of the workers surveyed said they would not report regardless of the severity of the outbreak.”

The online survey was conducted among 1,835 public health workers in Minnesota, Ohio and West Virginia from November 2006 to December 2007. The survey analysis was based on the Extended Parallel Process Model (EPPM), which postulates that willingness to follow instructions in an emergency is based on an individual’s perception of a threat’s validity and belief that the actions taken can be feasibly accomplished and will have a positive impact on the threat. According to the survey, public health workers who were both “concerned” about the threat posed by a pandemic, and who were “confident” that-

they could fulfill their response roles and that their roles would have a meaningful impact on the situation, were 31 times more likely to respond to work in an emergency than those who perceived the threat low and had low levels of confidence. Workers whose perception of the threat was “low” but who strongly believed in the efficacy of their job were 18 times more likely to say they would respond compared to those in the “low threat/low efficacy” group.

“We found belief in the importance of one’s work was strongly associated with a willingness to report to work in an emergency. Our results could help preparedness planners to identify workforce needs and develop strategies for improving worker response,” co-author said Ran Balicer, MD, PhD, MPH, senior lecturer in the Epidemiology Department at the Ben-Gurion University of the Negev in Israel, and Joint Editor of the Israeli Ministry of Health Pandemic Preparedness Plan.

“This study is important in that it both documents the problem and points the way towards specific interventions—those that increase both concern and confidence—to increase willingness to respond,” said Jonathan Links, PhD, professor in the Bloomberg School’s Department of Environmental Health Sciences and director of the Public Health Preparedness Programs.

Additional authors of “Assessment of Local Public Health Workers’ Willingness to Respond to Pandemic Influenza through Application of the Extended Parallel Process Model” are Carol B. Thompson, J. Douglas Storey, Saad B. Omer, Natalie L. Semon, Steve Bayer, V. Lorraine Cheek, Kerry W. Gateley, Kathryn M. Lanza, Jane A. Norbin, Catherine C. Slemp and Jonathan Links.

The research was funded by CDC’s Centers for Public Health Preparedness program, and by CDC’s Preparedness and Emergency Response Research Centers program

New Egg Rules to Prevent Salmonella

By Alan Talarsky

On July 8, 2009, the U.S. Food and Drug Administration announced a regulation expected to prevent each year 79,000 cases of foodborne illness and 30 deaths caused by consumption of eggs contaminated with the bacterium *Salmonella enteritidis*.

The final rule requires preventive measures during the production of shell eggs in poultry houses and requires subsequent refrigeration during storage and transportation.

Egg-associated illness caused by *Salmonella* is a serious public health problem. Infected individuals may suffer mild to severe gastrointestinal illness, short term or chronic arthritis, or even death. Implementing the preventive measures would reduce the number of *Salmonella enteritidis* infections from eggs by nearly 60 percent.

“Preventing harm to consumers is our first priority,” said Margaret A. Hamburg, M.D., Commissioner of Food and Drugs. “Today’s action will prevent thousands of serious illnesses from *Salmonella* in eggs.”

Salmonella enteritidis can be found inside eggs that appear perfectly normal. If the eggs are eaten raw or undercooked, the bacterium can cause illness. Eggs in the shell become contaminated on the farm, primarily because of infection in the laying hens.

The rule requires that measures designed to prevent *Salmonella enteritidis* be adopted by virtually all egg producers with 3,000 or more laying hens whose shell eggs are not processed with a treatment, such as pasteurization, to ensure their safety. Producers with at least 3,000 but fewer than 50,000 laying hens must comply within 36 months after the rule’s publication.

Producers with 50,000 or more laying hens must be in compliance with the rule within 12 months after its publication in the Federal Register.

Under the rule, egg producers must:

- Buy chicks and young hens only from suppliers who monitor for *Salmonella* bacteria
- Establish rodent, pest control, and biosecurity measures to prevent spread of bacteria throughout the farm by people and equipment
- Conduct testing in the poultry house for *Salmonella enteritidis*. If the tests find the bacterium, a representative sample of the eggs must be tested over an 8 week time period (4 tests at 2 week intervals); if any of the four egg tests is positive, the producer must further process the eggs to destroy the bacteria, or divert the eggs to a non-food use
- Clean and disinfect poultry houses that have tested positive for *Salmonella enteritidis*
- Refrigerate eggs at 45 degrees Fahrenheit temperature during storage and transportation no later than 36 hours after the eggs are laid.

Egg producers whose eggs receive treatments such as pasteurization still must comply with the refrigeration requirements. Similarly, certain persons such as distributors, packers, or truckers holding or transporting shell eggs also must comply with the refrigeration requirements.

To ensure compliance, egg producers must maintain a written *Salmonella enteritidis* prevention plan and records documenting their compliance. Producers (except those who have less than 3000 hens or who sell all their eggs directly to consumers) also must register with the FDA. The FDA will develop guidance and enforcement plans to help egg producers comply with the rule.

(continued next page)

The FDA estimated that the rule would provide \$1.4 billion in annual public health benefits, at an annual cost of \$81 million to the regulated industry, or less than 1 cent per dozen eggs produced in the United States.

During the 1990s, the FDA and the U.S. Department of Agriculture implemented a series of post-egg production safety efforts such as refrigeration requirements designed to inhibit the growth of bacteria that may be in an egg. While these steps limited the growth of bacteria, they did not prevent the initial contamination from occurring.

The new rule is part of a coordinated strategy between the FDA and the USDA's Food Safety and Inspection Service (FSIS). The FDA and the FSIS will continue to work

closely together to ensure that egg safety measures are consistent, coordinated, and complementary.

In addition to the new safety measures being taken by industry, consumers can reduce their risk of foodborne illness by following safe egg handling practices. The FDA reminds consumers to buy eggs that have been refrigerated, make sure eggs in the carton are clean and not cracked, and cook eggs and foods containing eggs thoroughly.

For more information:

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/EggSafety/EggSafetyActionPlan/ucm170615.htm>



It is our great pleasure to announce that Dr. Donald Schaffner of the MAFP Executive Board has been awarded the Elmer Marth Education Award by the International Association for Food Protection (IAFP). The award was presented this past July during the IAFP conference in Grapevine Texas.

Congratulations Don!

**Congratulations to our
MAFP 2009 Sustaining Members**

Certified Labs
Martin Mitchell
Plainview, NY

Garden State Laboratories
Harvey Klein
Hillside, NJ

Health & Sanitation Systems
Ted Diskind
Highland Park, NJ

RK Environmental Services
Hank Hirsch
Cresskill, NJ

Readington Farms Inc.
Patrick Boyle
Whitehouse, NJ

SGS North America
Kevin Edwards
Fairfield, NJ

Fruitcrown Products Corp.
Eric Ducey
Farmingdale, NY

**American Food Safety
Institute**
Dr. Dave Nash
Philadelphia, PA

Urban Entomologist.com
Richard Rodriguez
Brooklyn, NY

Western Pest Services
Mark Rosenthal
Parsippany, NJ

**Consider Becoming A MAFP
Sustaining Member!**

***This extra level of support is vital
to the continued success of our
association***

Sustaining members will be recognized in both our Spring and Fall Seminar programs by being announced in the opening remarks at the seminars. In addition, special notice will be given in our newsletters and on our website.

A sustaining membership includes one paid individual membership. Contact Carol Schwar for more information.

MAFP EXECUTIVE BOARD MEMBERS

2009

President	Alan Talarsky	alan.talarsky@doh.state.nj.us
1 st Vice President	David Reyda	dreyda@darden.com
2 nd Vice President	Jessica Albrecht	jessica@rkenvironmental.com
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IAFP Affiliate Delegate	Don Schaffner	schaffner@aesop.rutgers.edu
Past President	Gary Moore	gary.moore@runaton.com
Member at Large	Mary Lou Falco	marylou.falco@doh.state.nj.us
Member at Large	Randy Moscaritolo	rmarcem@yahoo.com
Member at Large	Virginia Preesada	vprees@verizon.net
Member at Large	Howard Rabinovitch	howard.rabinovitch@fda.hhs.gov



MAFP is in the process of planning a dinner meeting / seminar. If you are interested in attending such a meeting, please let us know! We are open to suggestions on topics and locations.

SEMINAR AGENDA

Wednesday, October 7, 2009

Cook College Campus Center, Rutgers, New Brunswick, NJ

Please register by September 30. See page 3.

- 8:30 – 9:00 Registration – *Continental breakfast*
- 9:00 – 9:15 Opening Remarks
- 9:15 – 10:15 **Nanotechnology and Food Protection Applications**
Rick Ludesher, Cook College, Department of Food Science
- 10:15 – 10:30 Break
- 10:30 – 11:30 **Raw Milk, the Bathtub and State of the Art; Cheese Safety 101**
Steve Murphy, Cornell University, Department of Food Science
- 11:30 – 12:30 **FDA-Approved Cold Egg Pasteurization Process**
Greg West, Davidson's Safest Choice
- 12:30 – 1:30 Lunch – *Hot buffet*

- 1:30 – 2:30 **KEYNOTE SPEAKER**
Shirley Bohm- RS, MPH Consumer Safety Officer, FDA,
MD/CFSAN/OFS Retail Food Protection
- ROP – What's Going on Here?**
The Pros and Cons of Reduced Oxygen Packaging

- 2 :30 – 3 :30 **Foodborne Outbreak Investigation Procedures for the REHS**
Michelle Malavet, NJDHSS
- 3 :30 – 4 :00 Evaluations and Adjournment

Attention

New Jersey Licensed Health Officers and Registered Environmental Health Specialists

This program has been submitted for approval by the NJ Department of Health & Senior Services for 5 continuing education contact hours toward renewal of a New Jersey Health Officer license and/or Registered Environmental Health Specialist license. Please check our website www.metrofoodprotection.org for updated credit information.

[Please don't print more than you need. Just print page 8.]

REGISTRATION FORM – 2009 MAFP FALL SEMINAR 10-7-09

REGISTRATION DEADLINE 9-30-09

FORM MUST BE MAILED OR FAXED – **PLEASE DO NOT REGISTER BY TELEPHONE**

Name _____ Title _____

Company _____

Mailing Address (Please use the address at which you wish to receive future mailings)

Phone (day) _____ E-mail _____

Fax _____ (In case we need to reach you regarding payment, etc.)

PLEASE CHECK REGISTRATION TYPE:

- Member Registration \$40 (\$50 after 9-30-09)
- Registration and Membership \$65 (\$75 after 9-30-09) Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after 9-30-09)

PLEASE CHECK PAYMENT METHOD:

- Check _____
- Voucher / Purchase Order _____
- Other _____

- **Please make checks, vouchers, and purchase orders payable to MAFP** and mail to Carol Schwar, MAFP, c/o Warren County Health Dept., 700 Oxford Rd., Oxford, NJ 07863.
- Directions to the Cook College Campus Center are on page 9. **Note: parking passes are no longer needed.**
- Questions? Contact Carol Schwar at cschwar@co.warren.nj.us , phone (908) 475-7960, or fax (908) 475-7964. Sorry, but we cannot provide registration confirmation.

Registration Information

*You will only be registered by returning this registration form. This can be done by mail or fax. Please do not send more than one copy. Please indicate the method of payment (i.e. check, purchase order, etc.) **Checks, vouchers and purchase orders must be payable to MAFP.***

Sorry, but we cannot provide registration confirmation.

**PLEASE NOTE: PARKING PASSES ARE NO LONGER REQUIRED BUT YOU MUST
PARK IN PARKING LOT 99C or 99D.**

DIRECTION TO COOK COLLEGE CAMPUS CENTER

From New Jersey Turnpike (North or South)

Turn off at Exit 9. After tollbooths bear to the right; follow signs for "Route 18 North - New Brunswick." Proceed along Route 18 North and take the exit marked "Route 1 South - Trenton". Proceed along Route 1 South and take the exit marked "College Farm Road." Proceed along College Farm Road onto the Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCCC is the first building on your left.

G.S. Parkway Southbound - Coming from northern New Jersey

Turn off at Exit 129 for the New Jersey Turnpike and head south.

Follow directions to campus from Route 18 North, below.

G.S. Parkway Northbound - Coming from southern New Jersey

Turn off at Exit 105 and follow signs for Route 18 North.

After approximately 24 miles you will pass the entrance for the New Jersey Turnpike and continue on Route 18 North.

Proceed along **Route 18 North** and take the exit marked "Route 1 South - Trenton". Proceed along Route 1 South and take the exit marked "College Farm Road." Proceed along College Farm Road onto the Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCCC is the first building on your left.

From Route 1 (North or South)

Turn off at exit marked "College Farm Road" and follow onto the Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCCC is the first building on your left.

From Route 287 (North or South)

Turn off at Exit 9 (Formerly Exit 5) "River Road, Bound Brook, Highland Park". Proceed east on River Road toward Highland Park until you reach the fifth traffic light (approximately 3.4 miles) at the intersection of River Road, Metlars Lane and Route 18. Turn right onto Route 18 and cross the Raritan River on the John Lynch Memorial Bridge. At the first traffic light make a right onto Commercial Avenue. Proceed to the first traffic light and make a left onto George Street. At the first traffic light make a right onto Nichol Avenue. Make the third left onto Dudley Road. Make the second right onto Biel Road. The CCCC is the first building on your left.

MAFP is an affiliate of the **International Association for Food Protection (IAFP)**, a non-profit association of foodsafety professionals. Comprised of a diverse membership of over 3,000 members from 50 nations, the Association is dedicated to the education and service of its members, as well as industry personnel. For more information, and a membership application, you may visit the IAFP website: www.foodprotection.org or call 800-369-6337.



Please visit our website at www.metrofoodprotection.org



If you would like to be removed from our mailing list, please send an e-mail to cschwar@co.warren.nj.us.