



MAFP NEWSLETTER

The Metropolitan Association for Food Protection
Volume 12, Issue 1
Spring 2010



**Announcing Our
Spring 2010 Seminar
May 5, 2010, 8:30a.m. to 3:30p.m.

Douglass Student Center
Rutgers, New Brunswick, NJ**

< See Details Starting on Page 5 >

◆ MAFP HAS GONE GREEN ◆

MAFP has gone green! Paper copies of the newsletter are no longer printed and mailed. If you know anyone who would like to receive our newsletter, please send name and e-mail address on your registration form or membership application, or send an e-mail to cschwar@co.warren.nj.us. As always, our newsletter will be available on our web site www.metrofoodprotection.org.



IN THIS ISSUE

- 1 Announcing Spring 2010 Seminar
- 1 MAFP Has Gone Green
- 1 President's Message
- 2 Dr. Schaffner Elected to IAFP Board
- 2 MAFP Dinner Seminar Recap
- 2 Ecolab and AvidBiotics to Produce *E. coli* O157:H7-Destroying Protein
- 3 *Salmonella* Outbreak in Peanut Butter
- 4 MAFP Sustaining Members and Information
- 4 MAFP Executive Board Members
- 5 Seminar Agenda
- 6 Seminar Registration Form and Information
- 7 Directions to Douglass Student Center

PRESIDENT'S MESSAGE Spring 2010 Will We Ever Rein In Salmonella?

Starting up as a Sanitary Inspector in 1989, I was conditioned to think that every Salmonella case was due to contaminated chicken. The culprit was always chicken or turkey, especially a couple of days after Thanksgiving, right? Then we started seeing it appear in cut melons, tomatoes, and even from pet turtles! OK, it still wasn't a big deal. However, 20 years later, would anybody have thought that the Big S is found in just about every food you can think of, most of which are not potentially hazardous? Peanuts, walnuts, protein bars, cookies, pet food, and most recently, crushed red and black pepper and hydrolyzed vegetable protein?! It blows my mind ...

The first thing people might ask is "Why all of a sudden?" My response is "I'm not sure." Some cases can be attributed to greater testing by FDA, states, and industry itself. Other cases can be attributed to the wondrous advent of PFGE serotyping of pathogens that is catching more and more cases that, years ago, would have gone unnoticed. And still others can be attributed to (gasp!) poor food handling, storage, and processing.

Now is not a good time for pathogens to be rearing their ugly heads. State and local health agencies are losing funding, staff, and being furloughed. Industry Quality Assurance is not faring all that well either – after all, QA is not a money-generating department. That means, boys and girls, that less, rather than more, is being applied to combat foodborne illnesses. Are we spiraling down an abyss of ineffectiveness?

There may be a bright light here. FDA and USDA stand to do well with increased funding and increased authority with two bills pending in Congress: H.R. 875 The Food Safety Modernization Act of 2009-10 and S.510 The FDA Food Safety Modernization Act. Of course, nothing will happen unless Congress gets around to passing these bills. So back to the original question, "Will we ever rein in Salmonella?" My answer, once again, is "I'm not sure."

Alan Talarsky
MAFP President

Dr. Donald Schaffner Has Been Elected IAFP Secretary

Congratulations are in order for MAFF's own Dr. Donald Schaffner for having recently been elected Secretary for our parent organization, the International Association for Food Protection! Don has been MAFF's IAFP Affiliate Liaison since 2006. He also is currently serving a 5 year term as Editor for the journal, Applied and Environmental Microbiology and is serving a second term on the National Advisory Committee on Microbial Criteria for Foods (NACMCF).

Don is active in several scientific associations including the International Association for Food Protection, the Institute of Food Technologists, the Society for Risk Analysis, and the American Society for Microbiology. Somehow, he also finds time to serve as Rutgers' Food Science Extension Specialist and professor at Cook College! Well done, Don!

MAFF Dinner Seminar at the Newark Airport Ramada Inn

MAFF hosted its first evening seminar since 1993 at the Ramada Inn in Newark on March 24, 2010. 21 people were present to hear Fred Weber, of Weber Scientific, Inc., present the latest innovations in environmental hygiene monitoring, using rapid detection kits. This format was well-received by professionals who are unable to leave their busy workplaces, yet wish to remain current with MAFF and food protection in general. Additionally, MAFF gained new industry members as well as new sustaining members. Special thanks to Fred, who has been a pillar of MAFF for many years, and my fellow board members for making this venue a success!

Ecolab and AvidBiotics to Produce E. coli O157:H7-Destroying Protein

Ecolab, Inc., in conjunction with AvidBiotics Corp., has announced that it intends to develop a commercial application of its proprietary protein-based antipathogenic technology. While the firm is initially targeting E. coli O157:H7, deeming it of highest priority, it will also seek to develop technology for combating other pathogens, such as salmonella and listeria.

The technology works as follows: the antimicrobial protein in the product kills E. coli O157:H7 by binding to its cell wall and then puncturing it. The company claims that the product can be sprayed on food with no adverse effects on safety, quality, or flavor. Initial tests have shown the product was capable of providing "significantly greater reductions" in E. coli O157:H7 than chemical sanitizing agents, such as lactic acid and chlorine-based compounds.

Ecolab intends to test the product on whole carcasses and non-intact products such as ground beef, injected, and tenderized meat products. These products have been implicated in numerous E. coli O157:H7 recalls and outbreaks. Most recently, National Steak and Poultry recalled 248,000 pounds of mechanically-tenderized beef products after being linked to an outbreak of E. coli O157:H7 that caused 21 illnesses across 16 states.

Recent *Salmonella* Outbreak in Peanut Butter

By Wenchao Li, Kristin M. Schaffner and Donald W. Schaffner

Salmonella has long been recognized as a foodborne pathogen. Salmonellosis is the sickness that results when someone becomes infected with *Salmonella* bacteria. The most common symptoms are diarrhea, abdominal cramps and fever. The Centers for Disease Control and Prevention (CDC) estimate that there are approximately 1.4 million cases of salmonellosis in the US each year, resulting in more than 500 deaths.

Raw food of animal origin, such as meat, poultry, unpasteurized dairy products, seafood, pet foods and treats, as well as fruits and vegetables can carry *Salmonella*. If these foods are not properly produced and/or cooked to a safe temperature, any *Salmonella* that they carry can survive and cause disease.

In November 2008 the Centers for Disease Control and Prevention (CDC) noticed 13 cases of *Salmonella typhimurium* with the same genetic fingerprint in 12 geographically distant states. It wasn't until January 2008 that peanut butter was first identified as the possible source of contamination. Following the announcement that ingredients implicated in the recall were linked to a processing plant in Georgia, many food companies initiated recalls of their products. In the end, almost 4,000 different food products were recalled. More than 700 people infected with the outbreak strain were reported in 46 states and in Canada, as well as nine deaths.

This is the second outbreak caused by contaminated peanut butter in the United States. The first outbreak was caused by a commercially distributed brand of peanut butter in 2006-2007. Only one other outbreak associated with *Salmonella* in peanut butter is known, occurring in Australia in 1996.

The exact cause of current outbreak has not yet been determined, but the repeated problem of *Salmonella* associated with peanut butter points out the importance of including a "kill step" for harmful pathogens during manufacture. In peanut butter this can be accomplished by proper roasting. It should also be noted that preventing re-contamination of peanut butter after the roasting process is also critical.

Salmonella organisms can survive for months in high-fat, low moisture foods such as peanut butter. In such high-fat, low moisture foods, *Salmonella* may also be hundreds of times more heat resistant than in more moist foods such as meats or poultry.

In this outbreak, the only way to prevent illness was to avoid consuming products implicated in the recall; however, *Salmonella* can also be spread in other ways. To avoid salmonellosis:

- Do not eat raw or undercooked eggs, poultry, or meat
- Do not consume raw or unpasteurized milk or other dairy products
- Wash fresh fruits and vegetables before consumption
- Avoid cross-contamination; wash hands, cutting boards, counters, knives, and other utensils after touching raw meat
- Wash hands after contact with animal feces; note that pets, reptiles, chicks and ducklings may harbor *Salmonella*.

**Congratulations to our
MAFP 2010 Sustaining Members**

Health & Sanitation Systems

Ted Diskind
Highland Park, NJ

RK Environmental Services

Hank Hirsch
Cresskill, NJ

Readington Farms Inc.

Patrick Boyle
Whitehouse, NJ

Weber Scientific

Fred Weber
Hamilton, NJ

Fruitcrown Products Corp.

Eric Ducey
Farmingdale, NY

True World Foods NY LLC

Helder Cabrita
Elizabeth, NJ

Thank You for your support

**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

2010

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
Secretary/Treasurer	Carol Schwar	cschwar@co.warren.nj.us
IAFP Affiliate Delegate	Don Schaffner	schaffner@aesop.rutgers.edu
Past President	Gary Moore	garymoore@harvesttimebread.com
Member at Large	Mary Lou Falco	marylou.falco@doh.state.nj.us
Member at Large	Randy Moscaritolo	rmarem@yahoo.com
Member at Large	Virginia Preesada	vprees@verizon.net
Member at Large	Howard Rabinovitch	howard.rabinovitch@fda.hhs.gov

MAFP is currently looking to add Members at Large to the Board. If you are a current MAFP member, and would like to join the Board, please contact Carol Schwar at cschwar@co.warren.nj.us or telephone 908-475-7960.

SEMINAR AGENDA

Wednesday, May 5, 2010

Douglass Student Center, Rutgers, New Brunswick, NJ

Please register by April 30. See page 6.

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|---------------|--|
| 8:30 – 9:00 | Registration – <i>Continental breakfast</i> |
| 9:00 – 9:15 | Opening Remarks |
| 9:15 – 10:15 | Field-Based Computer Applications for Food Inspections
<i>Neal Nover, WinWam Software</i> |
| 10:15 – 10:30 | Break |
| 10:30 – 11:30 | Retail Food Emergency Planning & Emergency Food Distribution
<i>Richard Ritota, NJDHSS, Food and Drug Safety Program</i> |
| 11:30 – 12:30 | An Interactive Exercise in Food Safety Communication
<i>Tara Paster, Paster Training, Inc.</i> |
| 12:30 – 1:30 | Lunch – <i>Hot buffet</i> |
| 1:30 – 3:30 | An Interactive Exercise in Food Safety Communication (continued)
<i>Tara Paster, Paster Training, Inc.</i> |
| 3 :30 | 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 6.]

REGISTRATION FORM – 2010 MAFP SPRING SEMINAR 5-5-10

REGISTRATION DEADLINE 4-30-10

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 4-30-10)
- Registration and Membership \$65 (\$75 after 4-30-10) Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after 4-30-10)

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 Douglass Student Center are on page 7. **Note: parking passes are no longer needed but you must park in the parking deck.**
- 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 THE PARKING DECK.**

DIRECTIONS To Douglass College Student Center

From New Jersey Turnpike (North or South) – Turn off at Exit 9, bear right after the toll booths and follow signs for "Route 18 North - New Brunswick." Stay to the left to continue on Route 18 North. Proceed along Route 18 North. Follow directions below **From Route 18.**

From Garden State Parkway Southbound (from northern points) – Turn off at Exit 129 for the New Jersey Turnpike and head south. Turn off the Turnpike at Exit 9, bear right after the tollbooths and follow signs for "Route 18 North - New Brunswick." Stay to the left to continue on Route 18 North. Follow the directions below **From Route 18.**

From Garden State Parkway Northbound (from southern points) – 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. Continue on Route 18 North. Follow the directions below **From Route 18.**

From Route 1 (North or South) – From Route 1 Southbound, proceed past the turn for Route 18 to College Farm Road. Turn right onto College Farm Road. Turn left at four-way stop onto Dudley Rd. Turn right onto Nichol Ave. Turn right onto Lipman Dr. Lot 70 and parking deck are on left.

From Route 1 Northbound, proceed to the "Squibb Dr./College Farm Rd." exit and follow above directions.

From Route 287 (North or South) – Turn off at Exit 9 "River Road, Bound Brook, Highland Park." Proceed East on River Road toward Highland Park. Make a right onto Route 18 South (exit after the traffic light at Landing Lane). Cross the Raritan River on the John Lynch Memorial Bridge. Continue on Route 18 South. Follow signs for the New Brunswick exits, and make a right at the Commercial Avenue exit. Proceed to the second light, and make a left onto George Street. Proceed on George Street to the first traffic light and make a right onto Nichol Avenue. Turn left onto Lipman Dr. Lot 70 and parking deck are on the left.

From Route 18 – About 500 feet after the traffic light at Paulus Blvd. stay to the right and follow the signs for "All New Brunswick Exits". At the first light make a left onto Commercial Avenue. At the second light, make a left onto George Street. Turn right at the first traffic light onto Nichol Avenue. Turn left onto Lipman Dr. Lot 70 and parking deck are on the left.

NOTE: You must park in the parking deck. The exit from the deck is near the building. Walk past tables with umbrellas. Building entrance is on the right.

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.