MAFP NEWSLETTER
The Metropolitan Association for Food Protection
Volume 13, Issue 2
Fall 2011

Announcing Our Fall 2011 Seminar

October 5, 2011
8:30 a.m. to 3:30 p.m.

Keynote Speaker
Dr. Donald Zink, FDA

Cook Campus Student Center
Rutgers University, New Brunswick, NJ

♦ MAFP DINNER MEETING ♦

MAFP is pleased to announce its second dinner meeting:
Wednesday, September 14, 2011
Newark Airport Ramada Inn, 160 Frontage Road, Newark

6:00 p.m. – 9:00 p.m.
Guest Speaker: Marc Ullman
Topic: How to Handle a FDA Inspection

Contact cschwar@co.warren.nj.us for information.

IN THIS ISSUE

PRESIDENT'S MESSAGE

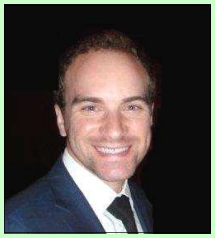
During the *E. coli* 0104:H4 outbreak in Europe, I couldn't help but think about the infamous Jack-in-the-Box outbreak in 1993 when four children died from eating undercooked burgers tainted with *E. coli* 0157:H7. The ABC News Dateline interview with one of the victim's fathers instantly changed my outlook on food safety. I realized for the first time how deadly foodborne illness can be and how easily our food supply can become contaminated. I carried a VHS tape of the program with me and showed it during training sessions at new restaurant openings. It was very impactful in getting people's attention. After having our first child in 2000, I could not even talk about that interview and what that dad's two year-old son went through without getting choked up.

With 50 deaths and more than 4,000 ill in Europe, the recent *E. coli* 0104:H4 outbreak was one of the most devastating in history. Worse yet is that the hemolytic uremic syndrome (HUS) rates were off the charts with hundreds of people experiencing kidney failure, anemia, and other serious complications. Experts say that they have never seen HUS rates even come close to this outbreak. The usual suspects continue to be produce items, cucumbers, lettuce, tomatoes, and finally sprouts, but as we have seen many times before there is the inability to determine and confirm the vehicle.

Could such an outbreak happen in the U.S.? Of course. Even with the most stringent regulatory requirements we can never guarantee prevention. Simply declaring several more *E. coli* strains as adulterants isn't going to prevent an outbreak of 0104:H4, although it would be nice if politics and money didn't dictate what is tested. But these pathogens keep evolving so we need to focus on building more "farm to fork" processes that will reduce risks for the entry of all pathogenic *E. coli* into our fresh produce supply. Fences, foot baths, and effective washing procedures need to be applied by growers, processors, and retail and service operators so that we can have a chance at preventing such an outbreak in the U.S.

Bill Marler, the national expert in foodborne illness litigation who since 1993, has represented thousands of individuals in claims against food companies where contaminated products caused serious injury and death, calls the outbreak in Europe the worst he's seen. However, he does have a sense of humor for a guy who "has spent 20 years watching kids die." He once wrote, "eat simply, locally, things that you wash well, cook well, and process yourself. Wash your hands and keep your kitchen clean, especially the dish rag. Keep cold things cold and hot things hot. Keep meat and unwashed vegetables away from ready to eat food. Have a glass of good red wine." I think we can do that.

Spotlights on Tony Simas



I am a currently the Second Vice President of the Metropolitan Association for Food Protection and have been a member of the Board for the past year. We are actively updating our website and would like to make it a useful resource for food safety information: www.MetroFoodProtection.org. We value everyone's input, so if you have any suggestions for the website please feel free to forward them to me at: tsimas@metrofoodprotection.org.

I work for Ecolab and consult with food safety, sustainability, and operational efficiencies at food, beverage, cosmetics, and pharmaceutical manufacturers. Currently I am collaborating with representatives from the International Society of Pharmaceutical Engineers and the FDA to develop an ASTM method for validating cleaning in pharmaceutical manufacturing. This September, I will begin part-time classes for an MBA.

I have lived in the New York area for the past 6 years. Prior to that I lived up and down the East Coast as well as Japan. I believe moving to so many different kinds of places has done a lot to shape my personality and help me get along with a broad range of people.

In my free time I enjoy outdoor activities. When my friends and I get away for a weekend we generally go skiing, camping, or to the beach. When I can get away for a three day weekend, I try to head to Florida to visit my family and enjoy the sun. Trying new and different kinds of food is also a favorite activity so I am always open to new cuisine suggestions.

I am very happy to be a part of MAFP. The seminars we put on have been very helpful to me as well as my colleagues in the food industry. I am excited to help spread the word about our seminars and hope that we can continue to increase our memberships of manufacturing facilities.

MAFP Finance Report for 2nd Quarter 2011

Starting Balance	$28,858.95
Income	$8,577.96
Expenses	$5,186.51
Ending Balance	$32,250.40

Combating Biofilms in Food Preparation Environments

Biofilms result from the growth of attached microorganisms that form micro or macro-colonies on surfaces. Food contact surfaces are routinely cleaned to remove soiling and certain microorganisms, then disinfected to inactivate any microorganisms not eliminated by cleaning. In these environments, the temperature is also generally low, or the atmosphere is dry. Thus, the process of biofilm formation is periodically interrupted, and such conditions usually disrupt the formation of microcolonies.

Microbial counts are reduced through cleaning and disinfecting, but some bacterial cells always survive. Studies have shown that *Pseudomonas* and *Staphylococcus* are usually dominant after cleaning and disinfection in animal processing operations. Other bacterial species found to be persistent on surfaces include *L.monocytogenes* in refrigerated, wet areas and *Salmonella enterica* in dry areas. *L.monocytogenes* can also survive cleaning and disinfection, even multiplying and resisting recommended concentrations of disinfectants. When growth exceeds destruction, microorganisms inevitably become persistent. Consequently, the best way to prevent persistence is to interrupt bacterial growth.

Equipment and surfaces should be designed so that bacteria cannot find harborage sites. Then, maintaining a low ambient temperature and dryness are powerful ways to decrease bacterial growth. Slopes of floors and equipment must allow drainage; drains must be correctly placed and in sufficient numbers; footbaths should be avoided; cold spots where water condenses should be removed. Finally, a dehumidification system should be installed and used in order to allow surfaces to dry when the facility is not in use.

Dryness does not prevent bacteria from surviving however. In fact, *L.monocytogenes* and *Salmonella* are still able to persist in dry conditions. If an undesirable strain persists, it is possible to avoid it circulating, including within aerosols. Aerosols may form in drains when the flow rate suddenly increases. As *L.monocytogenes* can be present in such aerosols, covering drains will prevent circulation of the pathogenic bacterium. The inner surfaces of hoses may be colonized by spoilage bacteria such as *Pseudomonas* following airborne contamination of the end of water pipes. To prevent such colonization, hoses should not be left lying on the floor, and the ends of the water pipes should be immersed in a disinfecting solution between uses.

Finally, floors on which *L.monocytogenes* is frequently found are often made of unhygienic materials. Floors must be cleaned prior to equipment cleaning so that microorganisms transferred from floors to food contact surfaces are eliminated.

Adapted from:
Carpenter, B. "Biofilms and Microorganisms on Surfaces After Cleaning and Disinfection," *Food Safety Magazine*, April/May 2011, pp. 26-29.

Think Packaging

As the International Association for Food Protection (IAFP) "affiliate delegate" for MAFP, I had the pleasure of attending my first annual IAFP conference in July in Milwaukee, WI. The conference brought together over 2,500 food safety professionals from academia, government, and industry with the purpose of providing a forum for the exchange of knowledge and practical experience and a shared goal of making the world's food supply safer. It was also the celebration of the 100th anniversary of the founding of the Association. One hundred years ago in 1911, 35 dairy farmers came together to form this wonderful organization. They would have been proud to see the fruits of their efforts at this year's conference. For a food safety professional, it was the place to be to for networking, learning, and sharing experiences in our quest to provide safer food.

I joined MAFP two and a half years ago with a goal of expanding my knowledge of food safety while helping my food processor customers learn to package safer food. During this period, I have wondered just how packaging relates to the overall food safety community. Most of my colleagues on the Board and members of MAFP work in either government, academia, the food business, or a company that assists with food safety programs. As a food-packaging specialist I have known for years how packaging can affect freshness and shelf life. With the growth of the food supply chain and the lengthening of shelf life requirements, packaging's importance continues to grow. At the conference however, it really hit home just how much my industry is a part of this community when someone spoke about the "farm to fork" goal of providing safer food. I have heard this phrase many times but this was the first time I put two and two together that without proper food packaging, most foods would not arrive fresh or safe on their journey from "farm to fork."

I had the opportunity to attend numerous presentations during the four-day conference. Most were 20 – 30 minutes in length, the doors remained open, and people were encouraged to come and go as needed. This allowed attendees to get a lot of pertinent information within a short period of time.

The value of the conference was demonstrated through two very memorable presentations. I have always enjoyed listening to "senior" professionals - those who have the years of experience, have seen the changes, and still have a passion for what they do. Many are great storytellers and great resources, and I love learning from them. Virgil Metzger, who has worked for Kraft Foods for over 40 years, is one of these people. Virgil grew up on a family dairy farm with 14 siblings, and doing chores was a requirement to help out with the family's farm/business. After graduating from college, instead of going back to work on the family farm he joined the cheese division at Kraft Foods. During his 40 years at Kraft, Virgil has worked with many popular consumer brands including Philadelphia Cream Cheese and Velveeta. I loved Virgil's presentation, "40 Years of Cheese Making Experience." He gave us an entertaining perspective into how the industry has changed over the past 40 years, as well as some challenges for the future. And he did it all in 20 minutes! I had the good fortune to have lunch with Virgil that day. We chatted about career and family and it was one of the highlights of my conference visit. Thank you, Virgil!

I would also like to share my thoughts about the presentation that focused on food packaging and the controversial use of BPA (Bisphenol A). Most people are aware of this controversy and its ban from baby bottles. However, I was not aware that BPA is a component of polycarbonate resin that is used as a liner in cans that represent 18% of our food supply. I have never worked with cans and had no idea that they were lined with a plastic that contains this very controversial resin. As you may be aware, BPA is no longer permitted for use in baby bottles. There is an ongoing controversy over its continued use in cans though. The presentation lasted two hours and the presenters represented several viewpoints. We had representatives from industry, FDA, and scientific community. The FDA's Michele Twaroski presented the FDA's current position. Michele stated that BPA in metal cans is still considered "GRAS" (Generally Recognized As Safe). Yet there are hundreds of current studies testing the effects of BPA's inclusion in can liners. The can industry was represented by John Rost, President of the North American Metal Packaging Alliance (NAMPA). Mr. Rost assured the audience that metal cans are still the safest and best way to package product for freshness and shelf life. He informed us that 75% of the industry's research and development budget funds are used for research geared towards finding an alternative to BPA-lined cans. The scientific community was represented by Jerry Heindel of National Institutes of Health (NIH), which has been involved with a number of related studies. Mr. Heindel pointed out the documented health risks associated with BPA and the need for further testing. For more information on FDA's and NIH's position on BPA in metal cans please refer to the following links:
http://www.fda.gov/newsevents/publichealthfocus/ucm064437.htm
http://www.niehs.nih.gov/news/media/questions/sya-bpa.cfm

I hope that I have given you some insight into the value of the annual IAFP conference. I can assure you that Lord willing, I plan to be in Rhode Island in July 2012 for the next conference. I hope that you will be there as well! If you are not already a member of IAFP, please join today. It is very reasonable and a great value. Tell them MAFP sent you!
http://www.foodprotection.org/index.php

If you have any questions regarding the conference please email me at gcohen@supplyone.com and I will do my best to answer them.

Gary Cohen
Packaging Specialist
Supply One

Congratulations to Our MAFP 2011 Sustaining Members

Health & Sanitation Systems Ted Diskind Edison, NJ	RK Environmental Services Hank Hirsch Cresskill, NJ	Elmhurst Dairy, Inc. Robert Giurco Jamaica, NY
Readington Farms, Inc. Patrick Boyle Whitehouse, NJ	Weber Scientific Fred Weber Flemington, NJ	WinWam Software Neil J. Nover Mt. Laurel, NJ
Certified Laboratories, Inc. Martin Mitchell Plainview, NY	True World Foods NY, LLC Helder Cabrita Elizabeth, NJ	UrbanEntomologist.com Richard V. Rodriguez Brooklyn, NY

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.

Regulatory Requirements for Sanitation Chemicals in Food Processing Plants

With every sanitation chemical that is used in your plant you should have the following information:

- MSDS
- A letter of guarantee or similar documentation
- EPA registration information

Ensure that all state and federal laws are met for the storage of chemicals.

MSDS

There is an OSHA requirement stating information on hazardous chemicals must be kept for 30 years. "Material safety data sheets and paragraph (c)(5)(iv) records concerning the identity of a substance or agent need not be retained for any specified period as long as some record of the identity (chemical name if known) of the substance or agent, where it was used, and when it was used is retained for at least thirty 30 years."

MSDS should be organized in a logical, easy to find manner, as this information will be critical to provide medical assistance in an emergency. I also suggest finding out from your main chemical suppliers a secondary source for how an MSDS can be found in case of an emergency, and list that at the front of your MSDS book.

Letters of Guarantee

In order to comply with USDA FSIS regulations, sanitation chemical suppliers need to provide information stating that their products are approved for their intended use in a food processing plant. Sometimes this will come from a third party such as NSF or from the regulatory department of the company itself in the form of a letter of guarantee.

A few examples of different categories of intended use documentation are:

- Antimicrobial Products for Food Contact Surfaces
- Antimicrobial Products for NON Food Contact Surfaces
- Boiler Water - Food Contact Steam - Not for Dairy
- Boiler Water - Food Contact Steam - Including Dairy
- Cleaning Compounds
- Denaturants
- Egg Cleaning Compounds
- Hand Sanitizers Not Requiring a Rinse
- Hand Sanitizer/Hand Wash Products - Rinse Required
- Hand Washing Products
- Laundry Products for Garments with Food Contact
- Lubricants - Non-Food Contact
- Lubricants - Incidental Food Contact
- Products Used in Inedible and Non-Processing Areas

A favorite of mine is "Products Used in Inedible and Non-Processing Areas." No, you cannot use household glass cleaner in a process area to clean any surfaces. It can only be used in the offices attached to the plant. The vendor should provide you with a letter stating something to the effect that this is approved for "Products Used in Inedible and Non-Processing areas." A simple way to ensure you are doing the right thing is to tell the supplier the purpose of the documentation regarding legal uses.

Sanitizing, Disinfecting, and Sterilization

This section applies to sanitation chemicals using this statement, "it is a violation of Federal Law to use this product in a manner inconsistent with its labeling." The EPA certifies that a chemical is effective as a sanitizer, disinfectant or sterilant. You must use these products strictly according to the directions for use on the label. If not, you are violating the law. Some labels have claims for specific bacteria such as *Escherichia coli* O157:H7 or *Listeria monocytogenes*. When no specific bacteria are listed, the basic requirement of the EPA is the reduction of the microbial population by at least 99.999% (5 log reduction) during a 30 second exposure time. A common misconception is that bacteria will grow accustomed to a sanitizer, and the sanitizer will no longer be effective against it. That would create a violation of federal law. Sanitizers have optimal conditions in which they work, so it is a change in conditions that would prevent a sanitizer from working. Such conditions include soil load and temperature.

Chemical Storage

For chemical storage, it is important to know your local laws. A few that affect New Jersey are:

- The New Jersey Right to Know program requires that chemical companies list the top five hazardous ingredients in their formulation on the label of their product.
- The Discharge Prevention Program is required if a site has total storage capacity of 20,000 gallons or more for hazardous substances other than petroleum or petroleum products, or the site has a total storage capacity of 200,000 gallons or more for hazardous substances of all kinds, including petroleum and non-petroleum products.

For more information on other requirements, go to:

DEP: http://www.nj.gov/dep/

NJ Department of Health Rules & Regulations: http://www.state.nj.us/health/legal/

SARA Reporting: http://www.epa.gov/oecaagct/lcra.html

Remember to always ask, "is this product legal and sanitary in the place that I will be using it? What legal or regulatory documentation is required with this amount and type of product?"

Tony Simas
Ecolab

SEMINAR AGENDA

Wednesday, October 5, 2011

Cook Campus Center, Rutgers, New Brunswick, NJ

Please register by September 30. See page 7.

8:30 – 9:00	Registration – Continental Breakfast
9:00 – 9:15	Welcoming Remarks
9:15 – 10:15	Nick DePinto, Avure Technologies — Post Packaging Pasteurization With High Pressure Pasteurization (HPP) Science Technology

Description: HPP systems make foods safer by destroying many food-borne pathogens and food spoilage organisms. Because HPP does not expose foods to the effects of high temperatures, foods retain more of their fresh taste. Best of all, HPP allows processors to substantially reduce or eliminate the use of chemical preservatives.

10:15 – 10:30	Break
10:30 – 11:30	Peter DeTroia, NJDHSS – NJ Wholesale Food Program
11:30 – 12:30	Rich Ritota, NJDHSS—Food and Drug Safety Program Updates
12:30 – 1:15	Lunch – Hot Buffet
1:15 – 2:30	KEYNOTE SPEAKER Don Zink, FDA – Food Safety Modernization Act
2:30 – 3 :30	Dr. Don Schaffner, Rutgers University – Norovirus
3 :30	Adjournment

PLEASE NOTE: A seminar evaluation via Survey Monkey will be sent to your e-mail address. We appreciate your feedback and look forward to your suggestions.

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 5.0 continuing education (CE) contact hours towards 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 7.

REGISTRATION FORM FOR MAFP FALL SEMINAR <u>OCTOBER 5, 2011</u>

(REGISTRATION DEADLINE 9-30-11)

NO REGISTRATION BY TELEPHONE

Name_____

Title _____

Company _____

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

_____

Phone (day) _____

Fax _____

E-mail_____

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

PLEASE CHECK REGISTRATION TYPE:

- □ Member registration $40 ($50 after 9-30-11)
- □ Registration and one-year membership $65 ($75 after 9-30-11). Become a member now and get the member rate. Memberships run from January 1 through December 31.
- □ Non-member registration $75 ($85 after 9-30-11)

PLEASE CHECK PAYMENT METHOD:

Check _____

Voucher / Purchase Order _____

Other _____

Online Registration: http://metrofoodprotection.org/meetings/fall-seminar-registration

<u>Please make checks, vouchers, and purchase orders payable to MAFP</u> and mail to Carol Schwar, MAFP, c/o Warren County Health Dept., 700 Oxford Rd., Oxford, NJ 07863.

Directions to the Cook College Student Center are on page 8. Note: parking passes are no longer needed but you must park in lots 99C or 99D.

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.) **<u>Checks, vouchers, and purchase orders must be payable to MAFP</u>.**

PLEASE NOTE: PARKING PASSES ARE NO LONGER REQUIRED BUT YOU MUST

PARK IN LOTS 99C OR 99D

DIRECTIONS to Cook Campus Student Center (CCSC)

Note: Current construction at the Rt. 1/College Farm Road intersection may render directions from online maps and GPS devices inaccurate. The directions below are accurate as of March 2, 2011.

From the North:
Go south on NJ Turnpike to exit 9. Go west to Route 18 (road bears left) and immediately get into right lane for Route 1 south (1/4 mile, follow signs to Trenton). Go south on Route 1 (approximately 1 mile). Stay in right lane. Take exit for College Farm Road. Proceed along College Farm Road onto Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCSC is the first building on your left.

From the South:
Go north on NJ Turnpike to exit 9. Go west on Route 18 (road bears left) and immediately get into right lane for Route 1 south (1/4 mile, follow signs to Trenton). Go south on Route 1 (approximately 1 mile). Stay in right lane. Take exit for College Farm Road. Proceed along College Farm Road onto Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCSC is the first building on your left.

OR

Go North on Route 1. Take second exit for Ryders Lane, then first exit for Route 1 South. Stay in left lane. Go approximately 1 mile, and take exit for College Farm Road. Proceed along College Farm Road onto Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCSC is the first building on your left.

From the West:
Take US 22 east or Route 78 east to I-287 south. Take Easton Avenue exit to New Brunswick (approximately 4 miles). Stay on Easton Avenue until it ends and turn left after train station. Turn right at next light onto George Street. Continue to Nichol Avenue (approximately 2 miles) and turn right. Take first left onto Lipman Drive. Follow Lipman to College Farm Road (when road forks, bear left), go through stop sign across Dudley Road, and make right turn into parking lot immediately past stop sign.

1911-2011
IAFP's 100-Year Anniversary
Celebrating a Century of Advancing Food Safety

***MAFP** is an affiliate of the **International Association for Food Protection (IAFP),** a non-profit association of food safety 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***

FDA and NJDHSS Partnership Brings You Oral Culture Posters on FREE Flash Drives!

Coming very soon - flash drives brought to you by FDA and NJDHSS! The goal is to provide you with educational materials that help food employees understand their role in preventing foodborne illness and outbreaks. The posters are designed for oral culture learners, those who learn best through pictures and stories. There are seven posters available in seven languages: Hindi, Korean, Russian, Simplified Chinese and Traditional Chinese, Spanish, and Vietnamese. Pre-order your flash drive by contacting Virginia Wheatley, NJDHSS, at: virginia.wheatley@doh.state.nj.us or 609-826-4935. Preview the posters on-line by searching "FDA Oral Culture" or "NJDHSS Oral Culture."

"My Story Could Change Your Life" (Chinese)

MAFP EXECUTIVE BOARD MEMBERS

2011

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1st Vice President	Jessica Albrecht	jessica@rkenvironmental.com
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Member at Large	Don Schaffner	schaffner@aesop.rutgers.edu
Member at Large	Gary Moore	gary.moore@multiflow.net

The MAFP Executive Board is looking for a few new members. The Board meets approximately six times and sponsors two educational seminars per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at *cschwar@co.warren.nj.us*.

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