



MAFP NEWSLETTER

The Metropolitan Association for Food Protection
Volume 10, Issue 2
2008



Announcing Our Fall 2008 Seminar

October 8, 2008, 8:30a.m. to 3:30p.m.

Cook College Campus Center, Rutgers,
New Brunswick, NJ

****Hear about the Salmonella saintpaul outbreak****

< See Details Starting on Page 2 >

Attention MAFP Members

The MAFP Executive Board is proposing significant amendments to MAFP's Constitution and By-Laws to more accurately reflect the current structure of the organization. The existing Constitution and By-Laws have been posted on our website at: <http://www.metrofoodprotection.org> for review. The proposed changes are highlighted in **bold print** and parts to be eliminated are highlighted in ~~strikethrough~~. Roberts' Rules of Order will prevail and amendments, as a whole, to the Constitution and By-Laws will pass by a simple majority vote. Discussion and alternative proposals from the floor will be entertained before the vote is taken. All current members, as defined in Article III, are eligible to vote and propose amendments. Proposed amendments can be submitted by email, mail, or in person at the meeting. Ballots will be distributed to members through a separate mailing.

The Executive Board is recommending that you vote FOR all the proposed amendments. Thank you.



IN THIS ISSUE

- 1 Announcing Spring 2008 Seminar
- 1 Amendments Proposed to Bylaws
- 1 President's Message
- 2 Seminar Agenda
- 2 Continuing Education Information
- 2 Registration Information
- 3 Seminar Registration Form/Membership Appl.
- 4 MAFP Sustaining Members and Information
- 5 MAFP Executive Board Members
- 5 Directions
- 6 Executive Board Spotlight
- 6 Improving Food Safety and Quality with Silver Nanoparticles
- 7 "Touch Point" cleaning can stop Noro transmission
- 8 IAFFP Information

PRESIDENT'S MESSAGE Fall 2008

Where to buy my food?

I enjoy reading books about the food industry. After reading most of Anthony Bourdain's books (my favorite being *Kitchen Confidential*) and Bill Buford's *Heat* (inspired by Mario Batali) I decided to turn to *Omnivores Dilemma* by Michael Pollan. Since a large part of my job responsibilities are to develop natural and organic products I found this book very thought provoking. *Omnivore's Dilemma* details many of the issues and challenges that are associated with factory farming and big food business. It also critiques the fast growing organic food sector. The more sustainable trend seems to be "buy local" from the farm or the market near you. Buy from the farmer you know and the fields that you can see. However, are smaller markets safer? Small local operations deliver food to you quicker and fresher, however they may not have the resources to implement food safety systems or third party audit requirements. Many of the local farms are struggling to meet the demands of retailers and of the current industry regulations. I live in a Hunterdon County municipality where I enjoy purchasing foods from my local agricultural market. Recently these markets have come under scrutiny for not complying with the new health codes. Does this mean that the fresh local products I buy are less safe than the products from the factory farms? My dilemma is deciding if I should buy my food at the corporate mega markets or from my local farm markets that grow their products in the fields I drive by every day. I'm not sure if there is a right or wrong answer. What I do know is that health professionals need to be a part of the food safety systems at every level. From local health departments to international food safety programs there needs to be a commitment. Each segment has a critical role in keeping food safe. It is the goal of this organization to provide the educational and networking needs at each level of food safety. We look forward to meeting those needs for our membership.

(continued on p. 7)

SEMINAR AGENDA

Wednesday, Oct. 8, 2008
Cook College Campus Center, Rutgers, New Brunswick, NJ

Please register by Oct. 2. See page 3.

Check our website (www.metrofoodprotection.org) before the seminar to check if the seminar presentations have been posted. Paper copies of the presentations will not be provided, except for a few copies for late registrants.

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|---------------|--|
| 8:30 – 9:00 | Registration – <i>Continental breakfast</i> |
| 9:00 – 9:15 | Opening Remarks |
| 9:15 – 10:15 | The Role and Significance of Bacteria in Foods
Ron Schnitzer, Director, Sani Pure Labs |
| 10:15 – 10:30 | Break |
| 10:30 – 11:30 | Food Allergy and Anaphylaxis – What restaurant workers need to know
Anne Muñoz-Furlong, Founder and CEO, Food Allergy & Anaphylaxis Network |
| 11:30 – 12:30 | Microbial Food Safety – A grower/industry perspective in New Jersey
Wesley L. Kline, Associate Professor, Rutgers Cooperative Extension of Cumberland County |
| 12:30 – 1:30 | Lunch – <i>Hot buffet</i>
Business Meeting |
| 1:30 – 2:30 | Produce Safety – An academic/research perspective from Florida and California
Michele Danyluk, Assistant Professor of Food Microbiology, Citrus Research and Education Center, University of Florida |
| 2 :30 – 3 :30 | Third Party Audits – The Global Food Safety Initiative & The Safe Quality Food (SQF) Institute
Gary M. Smith, Technical Director, Safe Quality Food Institute |

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.

Registration Information

You will only be registered by returning the seminar registration form found in this newsletter. This can be done by mail or fax. Please indicate the method of payment (i.e. check, purchase order, etc.) If you are registering without a registration form, please include your name, employer, address, telephone number, and method of payment. **Checks, vouchers and purchase orders must be payable to MAFP.**

If you are not sure of your membership status, just look on your newsletter. The mailing label will indicate an "M" after your name if you are a current member.

PRE-REGISTRATION FORM – 2008 MAFP FALL SEMINAR 10-8-08
REGISTRATION DEADLINE 10-2-08
FORM MUST BE MAILED WITH VOUCHER/PURCHASE ORDER OR PAYMENT
PLEASE DO NOT REGISTER BY TELEPHONE

Name _____ Title _____

Company _____

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

Phone _____ E-mail _____

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

Membership Status / Rate
(If you received a newsletter with your name followed by an “M”, you are a current member.)

Member \$40 (\$50 after 10-2-08) Non-member \$55 (\$65 after 10-2-08)

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 5. 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.

MAFP MEMBERSHIP APPLICATION
(to be used in conjunction with seminar registration)

Join now and you may register for the seminar at the member rate. Memberships run from January 1 through December 31. The fee is half price if you join after July 1.

- Please complete name, address, etc. above

Membership fee \$25 (\$12.50 after July 1)

Payment method Check _____

Voucher / Purchase Order _____

Other _____

- Please make checks payable to MAFP and mail to Carol Schwar, MAFP, c/o Warren County Health Dept., 700 Oxford Rd., Oxford, NJ 07863.
- You may write one check for membership and seminar registration.

Congratulations to our MAFP 2008 Sustaining Members

Certified Labs Martin Mitchell Plainview, NY	Garden State Laboratories Harvey Klein Hillside, NJ
Health & Sanitation Systems Ted Diskind Edison, NJ	RK Environmental Services Hank Hirsch Edison, NJ
UrbanEntomologist.com Richard Rodriguez Brooklyn, NY	Western Pest Services Parsippany, NJ
Danisco USA David Horowitz Hamilton, 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

2008

President	Gary Moore	gary.moore@runaton.com
1st Vice President	Alan Talarsky	alan.talarsky@doh.state.nj.us
2nd Vice President	David Reyda	dreyda@darden.com
Secretary/Treasurer	Carol Schwar	cschwar@co.warren.nj.us
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Member at Large	Virginia Preesada	vprees@verizon.net
Member at Large	Jessica Albrecht	jessica@rkenvironmental.com
Member at Large	Mary Lou Falco	marylou.falco@doh.state.nj.us
Member at Large	VACANT	
Member at Large	VACANT	

DIRECTIONS To Cook College Campus Center (CCCC)

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.



Spotlight on – Carol Schwar

Carol has been the Secretary/Treasurer of the Metropolitan Association for Food Protection since 2001. As all of the MAFP Board members came to realize, Carol accomplishes an exceptional amount of work for the association. Her tasks include booking the seminar venues and selecting the menu, maintaining the membership list, editing and publishing the newsletter, keeping the financial records, recording the board minutes, communicating with our parent organization, the IAFP, and most importantly keeping the MAFP president on track and informed of all the association responsibilities. Carol currently is a Senior Registered Environmental Health Specialist at the Warren County Health Department where she has been since 1983. In her position she has many responsibilities including managing the food program, the childhood lead program, as well as assisting with the septic and well program. Carol had career stops at the Cherry Hill Health Department, Camden County Health Department and a brief stop as a sanitarian for the city of Easton in Pennsylvania. Carol obtained her B.S. degree in Environmental Health at Cook College and her M.P.H. from the New Jersey School of Public Health. She also holds a Health Officer license. Carol also has an active life outside of work. She has been on the Alpha Borough Council and Planning Board and is currently serving on the Open Space Committee. Carol is married and has 2 children (twins) yet she finds the time to take dance lessons, fitness walk, and work out at the gym. Carol has been known to wow the crowds of local establishments during karaoke nights and hopes to get back to playing the piano once the twins are off to college. Carol also sets aside time each year to spend a vacation with her college roommates at unique destinations. This year Carol went to Yellowstone National Park.

Improving Food Safety and Quality with Silver Nanoparticles

by Alan Talarsky

A research project at Iowa State University is studying the antimicrobial effect that nanoparticles, composed of the element silver (Ag), may have on the food supply. As of now, silver nanoparticles cannot be added directly to foods, as little is known about their adverse health effects on humans and the environment. Also, public misunderstanding and apprehension of novel food technologies may hamper the introduction of this technology on any large scale. Despite such challenges, the university's current research program is focusing on how silver nanoparticles could work as an antimicrobial in foods, with the goal of developing food-related applications such as microbe-resistant fabrics or non-biofouling surfaces.

Although silver nanoparticles is emerging as one of the fastest growing nanomaterials with wide applications, the science of silver nanoparticles on food is currently in its infancy. Nanotechnology, which uses tiny particles in the nanometer range (one billionth of a meter), is already being used for various applications such as food supplements, functional food ingredients, and in packaging to detect bacteria and extend shelf life. In the case of fruit packaging, the shelf life increases by the action of silver binding with the plant-ripening gas ethylene. Nanoparticles are also used for practical applications, such as in socks to prevent foot infections for soldiers in very humid or wet environments. In general terms, nanotechnology refers to controlling matter at an atomic or molecular scale of between 1 and 100 nanometers to produce a desired effect.

Silver is believed to have antimicrobial properties and research has found that impregnating other materials with silver nanoparticles is an effective way to exploit its microbial-fighting properties. Much more research is needed before silver nanoparticles can be approved by regulatory agencies as a direct food additive.

“Touch Point” cleaning can stop Noro transmission

by David Reyda

With the cooler weather approaching, it's back to school, staying indoors more often, and therefore an increase in Norovirus outbreaks. The potential for an employee or customer to bring Noro or other highly contagious diseases into a food establishment will be on the rise, making it more important for inspectors and operators to focus on the cleaning and sanitizing of “touch points” in the kitchen, service and guest areas.

Touch points can be defined as equipment or surfaces that are frequently touched by food handlers (including servers) and/or customers. These items should get special attention from managers when developing cleaning schedules or doing self assessments, but they are often overlooked. Viruses can remain viable on solid surfaces for several days and the surface doesn't have to look soiled to be contaminated.

The best way to determine the touch points in an establishment is to observe employees' behaviors and by walking through the dining areas noting the areas that are touched over and over. What is being touched after the touch

points? How often are these surfaces being cleaned? Are they using a sanitizer? Is the sanitizer a virucide? Is the concentration at the proper strength? Is a certain contact time required?

Common touch points in a restaurant include handles to reach-in and walk-in refrigerators, and handles and knobs on food service equipment such as microwaves, slicers, dicers, ovens, and storage cabinets. Some of the most contaminated pieces of equipment that are usually overlooked are the microphones and telephones in the kitchen. Don't forget to check the public phone in the lobby, but be sure to wash your hands afterwards. It can be nasty! Touch points in the dining areas can include high chairs, menus, condiment bottles, and anything in the restroom, including the door handles.

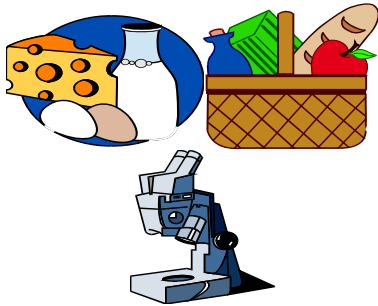
Pathogens, such as Norovirus are brought into food establishments by people and spread by people who transmit the virus to food and/or surfaces. Frequent handwashing, double handwashing (washing hands again when returning to work from the restroom), along with cleaning and sanitizing all the touch points can help reduce the risk of an outbreak.

President's Message, continued from page 1

This will be my last Presidents message as my term will conclude after the Fall 2008 seminar. I appreciate all of the member support and attendance at our seminars. I would also like to thank the board for their support and dedication over the past two years. See you at Cook College in October.

Gary
MAFP President
gary.moore@runaton.com

MAFP
c/o Carol A. Schwar
Warren County Health Department
700 Oxford Rd.
Oxford, NJ 07863



If you would like to be removed from our mailing list, please send an e-mail to cschwar@co.warren.nj.us or telephone Carol Schwar at (908) 475-7960.

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Please visit our website at www.metrofoodprotection.org

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.