



MAFP NEWSLETTER

The Metropolitan Association for Food Protection
Volume 9, Issue 1
March 2007



Announcing Our

Spring 2007 Seminar

Thursday, April 12, 2007

8:30 A.M. to 3:30 P.M.

**Cook College Campus Center, Rutgers,
New Brunswick, NJ**

< See Details Starting on Page 2 <

Sponsor this Newsletter

MAFP is looking for corporate sponsors to help defray the cost of this newsletter. If you are interested, please see a MAFP Board Member. Sponsorship includes automatic sustaining membership for 1 year plus a half-page ad in the sponsored newsletter. Sponsorships are also available for seminar coffee breaks, lunch, etc.

MAFP Needs Volunteers

You can help MAFP succeed by volunteering to be on the MAFP Executive Board. We need members to help plan the seminar programs and help with registration, etc. If you are interested contact Carol Schwar. Thanks! (see page 7 for current Board Members)

PRESIDENT'S MESSAGE

MAFP – Serving Food Industry Professionals

I would like to provide to you a brief history of this organization. The organization was originally formed way back in 1936 as the Metropolitan Dairy Technology Society (MDTS). As the name implies, the organization was heavily geared to serving the Dairy Industry. In 1993 the organization became the Metropolitan Association of Dairy Food and Environmental Sanitarians (MADFES). The scope then broadened under this reorganization. The membership became much more widespread to include all food safety and environmental health professionals. The seminars were then geared to meet the needs of the changing membership. In 2002 the membership voted to change the name of the organization to the current Metropolitan Association for Food Protection (MAFP). This change was prompted by our parent organization's name change to the International Association for Food Protection (IAFP). The MAFP mission statement lists ten specific goals. I believe they can be best summarized by the following two: To provide a forum to serve professionals in the areas of milk, food and environmental safety and quality; Disseminate information regarding the protection of milk, food and the environment.

This is a large challenge for our organization. Much work is done by our hard working board members. During our Fall 2006 Executive Board meeting, I presented to the Board three goals for 2007 that I believe will assist in meeting the needs of the organization's membership. They were: 1. Strengthen the Executive Board; 2. Improve the Newsletter / Seminar Announcement; 3. Initiate a MAFP website. The first two goals are "in progress". Dedicated Board members have been working hard to provide the membership with a quality seminar and a useful newsletter/seminar announcement.

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SEMINAR AGENDA

Thursday, April 12, 2007
Cook College Campus Center, Rutgers, New Brunswick, NJ

Please register by April 6. See page 3.

- 8:30 – 9:00 **Registration – Continental breakfast**
- 9:00 – 9:15 **Opening Remarks**
- 9:15 – 11:15 **Chapter 24 Intro. and Risk-Based Inspections**
Bill Manley – Project Leader, Retail Food Program, NJ Dept of Health & Senior Services
- (a 15-minute break will be taken around 10:30)
- 11:15 – 12:00 **How the Retail Industry will Handle the New Food Regulations from the Corporate View**
David Reyda – Quality Assurance Manager, Darden Restaurants
- 12:00 – 1:00 **Lunch – Hot buffet**
- 1 :00 – 2 :00 **Fresh Produce Safety – The Way Forward**
David Gombas – V.P., Scientific and Technical Affairs, United Fresh Produce Association
- 2 :00 – 3 :30 **Produce Safety as it Relates to Recent Outbreaks in Spinach and at Taco Bell**
Mary H. Leong – Retail Food Specialist, FDA Northeast Region State Programs Branch
- 3:30 **Evaluations collected**

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 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.

MESSAGE FROM THE SEC'Y/TREAS

Registration for our seminars is best accomplished 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 – 2007 MAFP SPRING SEMINAR 4-12-07
REGISTRATION DEADLINE 4-6-07
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 4-6-07)

Non-member \$55 (\$65 after 4-6-07)

Payment method Check _____

Voucher / Purchase Order _____

Other _____

- **Please make checks, vouchers, and purchase orders payable to MAFP** and mail to Carol Schwar, c/o Warren County Health Dept., 315 W. Washington Ave., Washington, NJ 07882.
- Directions to the Cook College Campus Center and a parking pass are on page 5.
- Questions? Contact Carol Schwar at cschwar@co.warren.nj.us, phone (908) 689-6693, or fax (908) 689-3832.

MAFP MEMBERSHIP APPLICATION

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, Warren County Health Dept., 315 W. Washington Ave., Washington, NJ 07882.
- You may write one check for membership and seminar registration.

Congratulations to our
MAFP 2007 Sustaining
Members

Elmhurst Dairy/Honeywell Farms
Robert Giurco
Jamaica, NY

Garden State Laboratories
Harvey Klein
Hillside, NJ

Health & Sanitation Systems
Ted Diskind
Edison, NJ

RK Environmental Services
Hank Hirsch
Cresskill, NJ

UrbanEntomologist.com
Richard 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.

President's Message continued

I would like to reach out to all of our membership for help and ideas with both these goals. We have room on the Board for interested professionals with good ideas and the will to help build the organization. I am happy to announce that goal #3 is a reality. Thanks to the hard work and dedication of Dr. Don Schaffner, we now have a website www.metrofoodprotection.org. Please check this site frequently for MAFP information including Seminar announcements and registration.

Finally I would like to say thank you to Howard Rabinovitch for his service as president the

past two years. Howard's experience and connections throughout the industry were a valuable assist to MAFP. I would also like to thank Fred Weber and Dennis Tidwell for their service. Both Fred and Dennis recently resigned from the Board. Both of these professionals served and contributed to this organization for many years. Thank you Fred and Dennis!

See you at the Spring Seminar.
Gary Moore, MAFP President

IMPORTANT – PLEASE BRING THIS PASS WITH YOU



THE STATE UNIVERSITY OF NEW JERSEY
RUTGERS

Parking and Transportation Services

26 Mine Street • New Brunswick • NJ 08901 - 1182
(732) 932 - 7744 • Fax (732) 932 - 1450

LICENSE PLATE: _____ **ASSIGNED LOT:** 99C & 99D

DATE: 4-12-07 **TIME:** 8am – 4pm

EVENT: --Metro Assoc. for Food Protection Meeting--

PLEASE DISPLAY ON THE LEFT HAND SIDE OF YOUR VEHICLE DASHBOARD. THIS PERMIT ALLOWS PARKING FOR VISITORS IN THE LOTS LISTED ABOVE. IT WILL NOT BE VALID IN ANY OTHER PARKING FACILITY. THIS PERMIT IS NOT VALID FOR RUTGERS FACULTY/STAFF OR STUDENTS. THIS PERMIT DOES NOT PROVIDE FREE METER PARKING. VEHICLE MUST BE PARKED IN A LEGAL STALL. ALL PARKING PROCEDURES MUST BE FOLLOWED.

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.

FDA ANNOUNCES THE LAUNCH OF A PILOT PROGRAM TO BETTER EDUCATE CONSUMERS ABOUT RECALLED FOOD PRODUCTS

Submitted By Gary Moore

The FDA is conducting a six-month program to assist consumers in identifying recalled food products that pose a significant health risk. The FDA recognizes that recalled products are not always easily identified at retail stores by consumers. To help consumers identify recalled products the FDA plans to post photos of the Principle Display Panel (front panel of a food package) of the food product. Products that fall into the significant health risk category are covered under class I and some class II recalls. A class I recall is one in which there is a reasonable probability that the use will cause serious adverse health consequences or death. During the pilot and at the conclusion of the pilot program the FDA will evaluate the effectiveness to determine the benefit to consumers. FDA is soliciting feedback from industry as well as consumers on the program. The program is targeted to start in mid-February 2007 and will last six months. Comments can be e-mailed to the FDA at pilotphotofoods@fda.hhs.gov. Some recalled food products covered by this pilot may not have photos posted if the FDA determines that the photos will not provide a benefit and may cause consumer confusion. In 2006 over 100 FDA regulated food products were subject to a class I recall. The risks posed by recalls include contamination by Salmonella, E.coli 0157:H7 and Listeria monocytogenes as well as allergens such as nuts, dairy, soy and fish ingredients.

USING ELECTROLYZED WATER FOR PATHOGEN DESTRUCTION

Submitted By Alan Talarsky

Recent studies have been conducted regarding the use of electrolyzed water in food processing to destroy pathogens like *E. coli* in produce and other foods. Electrolyzed water has already been used by some processors as a way of destroying environmental microorganisms while reducing the amount of cleaning chemicals needed for plant sanitation.

One food science researcher at a major American university has been experimenting with electrolyzed water since April 2006, using a water-based electrochemical activation system that disinfects, cleans food, and destroys all bacteria, spores, viruses, and spoilage microorganisms. The potential applications of electrolyzed water include field irrigation, washing operations in food processing plants, and produce misting in grocery stores. One appealing aspect of this technology is that it is comprised of water and salt only, making it environmentally friendly from the standpoint of residues, wastewater quality, etc.

One American firm is test piloting this technology in various food processors and retail food markets with notable success. Consequently, the firm is petitioning the Food and Drug Administration for approval to use its disinfecting products along the entire food flow process for fruits and vegetables.



Pest Prevention & Food Safety Symposium

Hosted by RK Environmental Services & RK Chemical Systems

Lectures will focus on timely topics:

- *Government Regulations (food safety concerns, food-borne illness, food security)*
- *Preparing for Third Party Audits*
- *Pest Management Challenges in Warehousing and Distribution*
- *Pest Management Programs and Expectations*
- *Food Allergens*
- *Microbiology for Food Plant Operations*
- *Pesticide Selection & Methods of Application*
- *New Technologies*
- *Insect Monitoring (pheromones, light traps, sticky traps)*
- *Rodent Control Strategies*
- *Bird Management*

Where: *Marriott Hotel; Teaneck, NJ*

When: *May 16th & 17th*

Investment: *\$495.00 Early Bird; \$550.00 after April 24th; \$275.00 for single day attendance*

Contact: *Hank Hirsch for more information 800-996-4402*
info@rkenvironmental.com www.rkenvironmental.com

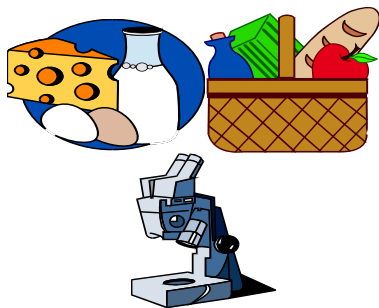
RK Environmental Services – Consultants to the Food Industry

Because we specialize in the food industry, we know the challenges you face in maintaining vigilance in all aspects of sanitation and food safety within your business. Based on more than two decades of experience, we've developed a unique and comprehensive program that extends far beyond traditional pest control services. We find solutions to the underlying challenges of food safety - from pest prevention and monitoring...to specialized training of your staff...to tailored preparation for industry and government audits.

MAFP EXECUTIVE BOARD MEMBERS **2007**

President	Gary Moore	garymoore@harvesttimebread.com
1 st Vice President	Alan Talarsky	alan.talarsky@doh.state.nj.us
Secretary/Treasurer	Carol Schwar	cschwar@co.warren.nj.us
IAFP Affiliate Delegate	Don Schaffner	schaffner@aesop.rutgers.edu
Past President	Howard Rabinovitch	howard.rabinovitch@fda.hhs.gov
Member at Large	Emil Nashed	enashed@farmlanddairies.com
Member at Large	Virginia Preesada	vpress@aol.com
Member at Large	David Reyda	dreyda@darden.com
Member at Large	Eva Rodriguez	eva@ititropicals.com
Member at Large	Gary Wolf	gary.wolf@fda.hhs.gov

MAFP
c/o Carol A. Schwar
Warren County Health Department
315 W. Washington Ave.



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) 689-6693.

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MAFP is an affiliate of the International Association for Food Protection (IAFP)

The International Association for Food Protection (formerly IAMFES), founded in 1911, is 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.

Through the Association, Members are able to keep informed of the latest scientific, technical, and practical developments in food safety and sanitation. The Association provides its Members with an information network through its two scientific journals, Dairy, Food and Environmental Sanitation and Journal of Food Protection, its educational Annual Meeting, and interaction with other food safety professionals. For more information, and a membership application, you may visit the IAFP website: www.foodprotection.org or call 800-369-6337.