



MAFP NEWSLETTER

The Metropolitan Association for Food Protection

Volume 10, Issue 1

April 2008



Announcing Our

Spring 2008 Seminar

Thursday, May 8, 2008

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 4 for current Board Members)

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PRESIDENT'S MESSAGE Spring 2008

One Year Later – How are we doing?

Last year at this time I wrote in our Spring 2007 newsletter about the history of the Metropolitan Association of Food Protection and the service the organization provides to industry professionals. I also outlined three goals that I presented to the board in an effort to strengthen the organization. Those three goals were: 1. Strengthen the Executive Board; 2. Improve the Newsletter/Seminar Announcement; 3. Initiate a MAFP website. Now that it is a year later I would like to take this opportunity to review these goals and to steal a phrase from Mayor Koch, ask "how are we doing?"

1. Strengthen the Executive Board. After a few changes we have some additions to our board. Jessica Albrecht, a regional specialist for Western Pest Control will be joining our board this spring. In addition Mary Lou Falco, a retail food specialist for the New Jersey Department of Health and Senior Services will also be joining the board. We are excited to have both Jessica and Mary Lou join our board and bring fresh new ideas and leadership.

2. Improve the Newsletter/Seminar Announcement. While we looked at increasing the amount of the pages in the newsletter, the cost of doing so did not seem to be a benefit. For now we will keep the same amount of pages and focus on quality information. A great example of quality information is the article provided by our board member, Don Schaffner Ph.D. titled "Is your infant at risk of Salmonella?" appearing in this newsletter. Look for more interesting industry and association information in our newsletters in the future. 3. Initiate a MAFP web site. Our website has been up and running for several months now. Thanks again to Don Schaffner our MAFP web designer and manager. The web site is a great way for our membership to obtain information on MAFP activities and get advanced notice of seminar dates. I urge you to check it frequently. Our commitments for 2008 are to build on the three goals started last year. I welcome membership input on the newsletter, the website and especially on our seminars. I look forward to a productive and exciting 2008.

You will see a new section in this newsletter titled "Spot Light On". In an effort to promote the individuals who keep this organization going I will be providing a brief profession and person bio on one of our board members in each newsletter. Check out our initial "Spot Light On" to learn some interesting facts about our First Vice President Alan Talarsky. See you at the Spring Seminar May 8th at Cook College.

Gary, President MAFP
gary.moore@runaton.com

SEMINAR AGENDA

Thursday, May 8, 2008
Cook College Campus Center, Rutgers, New Brunswick, NJ

Please register by May 2. See page 3.

- 8:30 – 9:00 Registration – *Continental breakfast*
- 9:00 – 9:15 Opening Remarks
- 9:15 – 10:15 **Pest control in the retail food establishment**
Hank Hirsch, RK Environmental
- 10:15 – 10:30 Break
- 10:30 – 11:30 **Bed bugs and beyond**
Richard Rodriguez, UrbanEntomologist.com
- 11:30 – 12:30 **Updates in antimicrobial resistance**
Christina Tan, N.J. Dept. of Health & Senior Services, Deputy State
Epidemiologist/Medical Director, Communicable Disease Service (CDS)

1 :30 – 2 :30

KEYNOTE SPEAKER

**From green onions to cruise ships: What we know (and don't know)
about foodborne viruses**

Lee-Ann Jaykus, North Carolina State University

2 :30 – 3 :30

Specialized Processing Operations

Bill Manley, Project Leader, Retail Food Project, Food & Drug Program, NJ
Dept. of Health & Senior Services

Mary Lou Falco, Food & Drug Program, NJ Dept. of Health & Senior Services

Gloria Dougherty, Food & Drug Program, NJ Dept. of Health & Senior Services

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 5 continuing education contact hours toward renewal of a New Jersey Health Officer license and/or Registered Environmental Health Specialist license. In addition, pesticide credits are being sought. 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 SPRING SEMINAR 5-8-08
REGISTRATION DEADLINE 5-2-08
FORM MUST BE MAILED OR FAXED TO 908-475-7964
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 5-2-08) Non-member \$55 (\$65 after 5-2-08)

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 and a parking pass are on page 5.
- 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
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.

MAFP EXECUTIVE BOARD MEMBERS

2008

President	Gary Moore	gary.moore@runaton.com
1 st Vice President	Alan Talarsky	alan.talarsky@doh.state.nj.us
2 nd Vice President	VACANT	
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	Virginia Preesada	vprees@verizon.net
Member at Large	David Reyda	dreyda@darden.com
Member at Large	Jessica Albrecht	jalbrecht@westernpest.com
Member at Large	Mary Lou Falco	MarylouFalco@doh.state.nj.us
Member at Large	VACANT	

.....
Please contact a Board Member if you would
like to fill a vacant position!
.....

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: 5-8-08 **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.



Spotlight on - Alan Talarsky

As First Vice president Alan is an active member of the Metropolitan Association of Food Protection and an experienced professional in the area of public health. You may better know Alan as the Project Coordinator – Recall Coordinator Dairy, Juice and Bottled Water Safety Project New Jersey Department of Health and Senior Services. Alan started his career at Hillsborough Township Health Department as a REHS. Alan has also had management positions at McDonald's Corporation as well as PFG-AFI Food Service Corporation. He has a BS degree in Public Health from Cook College and a Masters Degree in Public Health from UMDMNJ and has a Health Officer License. Alan is married with two young sons and currently commutes from northern New Jersey to Trenton. Those of you that know Alan would consider him a very professional and dedicated guy. Some interesting facts that you may not know about Alan are that he enjoys surfing at the Jersey shore; he is in the Navel Reserve and a veteran of Desert Shield and Desert Storm. You should also be aware that Alan is avid gun collector as well as an expert marksman.

Castleberry Food Plant Closed Due To Safety Fears

In July of 2007, Castleberry's Food Company initiated a voluntary recall of ten of its canned chili and sauce products due to possible contamination with *Clostridium botulinum* spores. In August, the recall was expanded to include all of the products processed from the Augusta, GA plant. According to the U.S. Food and Drug Administration (FDA) and U.S. Department of Agriculture's Food Safety and Inspection

Service (USDA), both of which have jurisdiction over the firm's operations, the root cause was determined to be due to faulty retort processing. *C. botulinum* bacteria and their spores, which are ubiquitous in the environment, normally are destroyed by proper retort (heating cans or containers at a specific temperature and time, specifically for the type of food contained, usually by utilizing hot water or steam as the heating media). Improper retort allows the spores to survive and produce a potent toxin under the anaerobic environment of low acid canned foods (LACF). Symptoms are mainly neurological, progressing to breathing difficulty and possibly respiratory paralysis and death. Incubation period is typically 12-36 hours, with earlier onset times indicative of severe intoxication.

At that point, FDA and USDA requested state and local health department assistance to pull recallable products off of retailer shelves, especially since the media was reporting that Castleberry's products remained for sale in some locations. New Jersey Department of Health and Senior Services' Food and Drug Safety Program issued a LINC message to this effect, and several local health departments responded by dispatching inspectors to the retail food establishments in their jurisdictions.

Now, there's an unconfirmed report that Castleberry's plant has shut down, allegedly by the FDA. There is no new recall associated with this closure and the reason for closure remains a mystery. The July/August 2007 recall resulted in four serious botulism intoxications, but no deaths, at a cost of approximately \$35 million for Castleberry's.

This recall, and several other major recalls, has prompted Congress to propose several pieces of legislation, most notably H.R. 2108 and S. 1274, the "Human and Pet Food Safety Act of 2007."

Is your infant at risk for Salmonella?

By Silvia Dominguez, M.S. and Don Schaffner, Ph.D.

Salmonella bacteria are a common cause of illness in the United States. It is most serious in children that are less than one year old. Salmonella infections in adults are usually caused by eating contaminated food, but the risk factors for infants seem to be different. Infants (children less than one year old) do not usually eat solid foods, and the foods they do eat are generally safe and of a limited variety. Scientists believe that it is environmental risk factors and not foods that cause most Salmonella cases in infants; this has been explained in a recent scientific study by Dr. Timothy Jones and his colleagues in the journal Pediatrics.

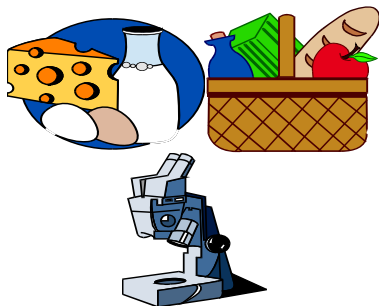
These researchers studied the possible sources of Salmonella infections in more than 1,000 infants over two years in eight different states. The infants they studied had typical symptoms of diarrhea and fever, and the researchers matched these infants to healthy infants in the same areas to look for statistical differences in risk. The researchers surveyed the parents or guardians of both healthy and sick infants to learn more about what might have caused the sick infants to become ill.

- The most important risk factor was “exposure to reptiles”. Reptiles are known to carry dangerous bacteria and the Centers for Disease Control and Prevention (CDC) recommends that children less than 5 years old should not have reptiles as pets. Even if an infant does not hold or touch a reptile, the reptiles can contaminate parent’s or sibling’s hands or clothing, or even carpets or furniture in the home.
- The next most important risk factor was consumption of concentrated liquid formula. Since formula is sterile (germ-free) when it comes from the store, the risk may develop from using contaminated water to make the formula or from improper storage of the formula after it is made.
- The third most important risk factor was riding in a shopping cart next to meat and poultry. A previous scientific study in Europe demonstrated that even the outside of packaged meat and poultry can be contaminated with high levels of dangerous bacteria.
- Travel outside the United States or getting sick from another child at daycare centers both had a lower risk, while breastfeeding helped to prevent Salmonella infection.

So what is the bottom line for concerned parents? Find another home for your pet reptiles until your kids are older, be sure you use fresh, clean water when making infant formula and store formula safely after use, don’t let infants ride in your shopping cart with raw meat and poultry packages, and breastfeed your infant, if possible.

TIPS ON SHOPPING SAFELY WITH YOUR INFANT: It can be a challenge to shop safely with you infant but here are a few tips that can help: (1) Bring some disposable sanitary wipes with you, and wipe down the shopping cart handle at the start of your trip. This will reduce the chance of your infant ingesting germs if they accidentally use the handle for teething. (2) Overwrap your packaged meat and poultry purchases with another plastic bag. Some stores offer extra bags in the meat and poultry department for this purpose, but if your store doesn’t, just use a bag from the produce department. (3) After handling the packaged meat or poultry, use a squirt of hand sanitizer to help reduce germs on your hands, and avoid spreading them to your infant. Again, some stores provide this, but you can always bring your own too.

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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Thursday, May 8, 2008

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

Cook College Campus Center, Rutgers, New Brunswick, NJ

MAFP Board to Hold Dinner Meeting Thursday May 8th

The MAFP Executive Board will be holding the first dinner meeting Thursday May 8, 2008 at 5:00 pm. The meeting will be held at Houlihan's on Route 1 in New Brunswick. The meeting time and date follows the Spring Seminar held at Cook College. All Board members should plan on attending the seminar as well as the board meeting.

MAFP is an affiliate of the **International Association for Food Protection (IAFP)**. For more information, and a membership application, you may visit the IAFP website: www.foodprotection.org or call 800-369-6337.