MAFP NEWSLETTER

The Metropolitan Association for Food Protection

Volume 11, Issue 1

Spring 2009

Announcing Our

Spring 2009 Seminar

May 6, 2009, 8:30a.m. to 3:30p.m.

►NEW LOCATION◄

Douglass Student Center, Rutgers, New Brunswick, NJ

< See Details Starting on Page 2 >

♦ IMPORTANT ANNOUNCEMENT ♦

MAFP is going green! Paper copies of the newsletter will no longer be printed and mailed. If you wish to receive our newsletter with our seminar information, you must provide a valid e-mail address. Please include your e-mail address on your registration form, or membership application. Alternatively, you can send an e-mail to cschwar@co.warren.nj.us with your e-mail address. As always, our newsletter will be available on our web site www.metrofoodprotection .org.

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PRESIDENT'S MESSAGE Spring 2009

What a Challenge!

Wow! 2009 is here and I have the honor of ascending to the Presidency of the Metropolitan Association for Food Protection. While it can hardly be compared to the magnitude and the pomp of the Presidency of the United States, President Obama and I both enter our respective offices during a time of economic uncertainty. However, unlike him I succeed a highly popular and effective predecessor. Folks, I don't know about you, but I feel that Past President Gary Moore was astounding. He brought MAFP to the electronic age with the introduction of our webpage. He brought new Executive Board members with diverse food protection experience and fresh ideas. He hosted the seminars so smoothly and didn't we have such interesting and informative speakers! He was so instrumental in elevating the caliber of this organization – I tell you, his are tough shoes to fill!

Despite that enormous challenge, I promise you that we on the Executive Board will continue to deliver informative seminars with top-notch speakers (not to mention pretty good food, right?). Another challenge is to do all this without breaking your employers' budgets. Dollar-for-dollar, MAFP is your best bet for learning, networking, and getting those CEs! Plus, can you tell me which other organization can bring together all levels of regulatory, industry, and academic professionals with the common goal of protecting our food supply? I didn't think so!

Hey, enough about my challenges or those of MAFP, what about yours? For regulators, you're doing more retail food inspections with less staff and a limited budget for equipment and training. Plus to do a "Chapter 24" well, you really need to spend some time at each establishment – time that's already stretched. If you're a Quality Assurance or other food protection professional in private industry, you're dealing with similar matters, plus meeting the lofty requirements of SQF and other client-driven third party food protection programs. Furthermore, QA departments are not typically money-generating operations, and are subject to the budget axe when times are tough – like now!

It is likely that we are ALL experiencing the most difficult challenges of our careers thus far, but we can meet them by working together … and by learning together! So take my challenge and come to the seminars, give us some names of potential speakers, and help your organization thrive!

Alan Talarsky
MAFP President

SEMINAR AGENDA

Wednesday, May 6, 2009

►NEW LOCATION◄
Douglass Student Center, Rutgers, New Brunswick, NJ

Please register by April 29. See page 3.

8:30 – 9:00	Registration – *Continental breakfast*
9:00 – 9:15	Opening Remarks
9:15 – 10:15	**To Clean or not to Clean –** an introduction to some of Ecolab's latest and greatest chemicals and equipment, and the advantages they have in cleaning and sanitizing food establishments *Todd Taylor, Ecolab/Kay Chemical*
10:15 – 10:30	Break
10:30 – 11:30	**Seafood Update** *Callie Alexander, NJDHSS*
11:30 – 12:30	**Sushi – The Bare Facts** – Review of sushi best practices *Howard Rabinovitch, USFDA*
12:30 – 1:30	Lunch – *Hot buffet*
1:30 – 2:30	**KEYNOTE SPEAKER** **Driving Improvements in Retail Food Safety Through Behavioral Changes** *Frank Yiannis, Walmart*
2 :30 – 3 :30	**Foodborne outbreak investigation procedures for the REHS** *Michelle Malavet, NJDHSS*
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. Please check our website www.metrofoodprotection.org for updated credit information.

REGISTRATION FORM – 2009 MAFP SPRING SEMINAR 5-6-09

REGISTRATION DEADLINE 4-29-09

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 4-29-09) If you received a newsletter with <u>your</u> name followed by an "M", you are a current member.**

☐ **Registration and Membership $65 ($75 after 4-29-09) Become a member now and get the member rate. Memberships run from January 1 through December 31. The fee is half price if you join after July 1.**

☐ **Non-member Registration $75 ($85 after 4-29-09)**

PLEASE CHECK PAYMENT METHOD:

☐ **Check** _____

☐ **Voucher / Purchase Order** _____

☐ **Other** _____

- **<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 Douglass Student Center are on page 5. <u>Note: parking passes are no longer needed.</u>**
- **Questions? Contact Carol Schwar at <u>cschwar@co.warren.nj.us</u> , phone (908) 475-7960, or fax (908) 475-7964. Sorry, but we cannot provide registration confirmation.**

<u>Registration Information</u>

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>.***

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. ***Sorry, but we cannot provide registration confirmation.***

Congratulations to our MAFP 2009 Sustaining Members

Certified Labs Martin Mitchell Plainview, NY	**Garden State Laboratories** Harvey Klein Hillside, NJ
Health & Sanitation Systems Ted Diskind Highland Park, NJ	**RK Environmental Services** Hank Hirsch Cresskill, NJ
Readington Farms Inc. Patrick Boyle Whitehouse, NJ	**SGS North America** Kevin Edwards Fairfield, NJ
Fruitcrown Products Corp. Eric Ducey Farmingdale, NY	**American Food Safety Institute** Dr. Dave Nash Philadelphia, PA
Urban Entomologist.com Richard Rodriguez Brooklyn, NY	**Western Pest Services** Mark Rosenthal Parsippany, 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

2009

President	Alan Talarsky	alan.talarsky@doh.state.nj.us
1st Vice President	David Reyda	dreyda@darden.com
2nd 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	gary.moore@runaton.com
Member at Large	Mary Lou Falco	marylou.falco@doh.state.nj.us
Member at Large	Randy Moscaritolo	rmarcm@yahoo.com
Member at Large	Virginia Preesada	vprees@verizon.net
Member at Large	Howard Rabinovitch	howard.rabinovitch@fda.hhs.gov

PLEASE NOTE: PARKING PASSES ARE NO LONGER REQUIRED BUT YOU MUST PARK IN THE PARKING DECK NEXT TO LOT 70

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.

Spotlight on – David Reyda

Dave is the current First Vice President of The Metropolitan Association For Food Protection and has been a valuable Board member for years. He started his career as a health inspector for the city of Elizabeth after graduating from Stockton State College with a BS degree in Environmental Sciences. He then went on to be a QA Inspector for Wakefern Food Corporation for several years. Dave is currently a manager of Darden Restaurants' Total Quality Department. In this role, Dave manages the food safety and quality processes for Longhorn Steakhouse and Capitol Grille in the Northeast, Ohio and Michigan. At Darden, Dave's responsibilities include overseeing 3rd party audits of Darden's restaurants, conducting ServSafe recertification, restaurant operations training, new restaurant opening training, being the liaison with public health departments, as well as emergency management and crisis response tasks. Dave is an honored recipient of the Darden Brilliance Award for implementing food safety procedures in a successful second harvest food donation program. While at Darden, Dave also spent four years in Florida near Darden's Orlando corporate headquarters on special assignment. During that time he was on the board of the Florida Association For Food Protection. His experience with FAFP has been an asset to the MAFP board as we compare programs. A Jersey boy at heart, Dave returned to the Garden State and shortly after expressed his desire to re-join the MAFP Board. You may have also caught one of his presentations on the Darden food safety programs at MAFP seminars. We appreciate Dave's professionalism and his willingness to share the Darden programs with MAFP membership.

Tomatoes and *Salmonella*

By Wenjing Pan, (Graduate Student) and Donald W Schaffner, Ph.D. (Extension Specialist in Food Science)

Tomatoes are a fresh produce item with wide popularity, and about 5 billion pounds of them are consumed annually in the United States alone. Unfortunately, since 1990 at least 12 *Salmonella*-related outbreaks of foodborne disease, have been associated with tomatoes, and including the "red, round", "Roma" and "grape" varieties. Most recently a very large outbreak linked to a strain known as *Salmonella* Saintpaul was thought to be associated with tomatoes, particularly early in the outbreak.

Tomatoes can become contaminated in the field by several means including the use of poor quality water for irrigation, the use of improperly composted manure or the presence of animal feces in the field. The risk may be higher when tomatoes have small cracks or tears in the skin which may allow *Salmonella* to get inside a tomato. The manner in which restaurants or consumers store and handle tomatoes may also provide favorable conditions for *Salmonella* to multiply. *Salmonella* that are present in low numbers on the surface of a whole tomato are dried out and are not able to grow and multiply. When those same tomatoes are sliced or cut, however, the inert bacteria revive and can start to multiply, especially if tomatoes are not properly refrigerated.

Current evidence indicates that in most outbreaks tomatoes are likely contaminated in the field at low levels, and then the *Salmonella* bacteria multiply once the tomatoes are cut, which increases the risk and the possibility of infection.

The US Food and Drug Administration (US FDA) is well aware of the problem and created a Tomato Safety Initiative starting in the summer of 2007 in order to reduce tomato-linked *Salmonella* outbreaks; this program focuses food safety efforts on products, practices, and suspected growing areas. With efforts from all parts of the food chain - growers, harvesters, packers, retailers, food service employees, consumers, and food scientists conducting research – we can all work together to improve the safety of the food.

New Treatment Device May Reduce *E. Coli* O157:H7 In Bagged Produce

By Alan Talarsky

Purdue University researchers claim to have discovered a method to significantly reduce bacteria counts in packaged foods such as spinach and tomatoes, a process that could reduce the number of food-borne outbreaks linked to the produce. The findings have been published in the journal, *LWT - Food Science and Technology*. The device, according to researchers Kevin Keener and Paul Klockow, consists of a set of high-voltage electrodes attached to a small transformer that generates a room-temperature plasma field inside a package, ionizing the oxygen inside the bag to make the potent antimicrobial gas, ozone. They maintain that the process kills food contamination causing pathogens such as *E. coli* and *Salmonella*.

According to the 2007 US Department of Agriculture (USDA) Economic Research Service statistics, fresh spinach reached a record consumption in 2005, up more than 12 times the amount consumed in 1970, while processed spinach consumption has declined over the last few decades. The authors of the study claim that this high demand puts pressure on producers and processors to ensure that products are safe for consumption and still retain nutritious and aesthetic qualities, so while minimal processing and treatment is needed to ensure this, there are many sources of contamination that can affect produce before, during, and after harvest.

The quality and safety of packaged salad are major concerns to consumers, but conventional bacteria-reducing steps, such as thermal treatments and chemical sanitizer baths, etc. may damage product quality. Typically, produce is simply washed with plain water or in low-level chlorine baths. According to the authors, chlorinated baths have a minimal effect in killing bacteria on the dynamic surfaces of produce. Ozone gas is a non-thermal processing technology capable of treating food to reduce pathogens.

In this study, the ozone generation system (PK-1) used consisted of a pair of electrodes with an adjustable gap inside a package. Individual, fresh, prepackaged, whole spinach leaves inoculated with *Escherichia coli* O157:H7 were treated in packaging with ozone generated in air and oxygen. Samples were treated for 5 minutes and stored at room temperature (22 °C) or refrigeration (5 °C) for 0.5, 2, and 24 hours. Gas composition and relative humidity were measured. All treated samples showed reductions in *E. coli* O157:H7 populations with the largest reductions (3–5 $\log_{10}$ CFU/leaf) after 24 hours of storage. After 5 minutes of treatment, ozone concentrations were 1.6 and 4.3 mg/L for air and oxygen gas, respectively. The concentrations of ozone decreased with time and were not detectable after 24 hours. A 5-point Spinach Color Quality (SCQ) scale was established (5-best, 1-worst). Treated spinach showed discoloration with SCQ-values of 3.83 and 1.00 for air and oxygen gas exposed leaves after 24 hours.

The authors conclude that the PK-1 system is capable of reducing *E. coli* O157:H7 in packaged spinach; however, minimizing quality changes after treatment requires further research.

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

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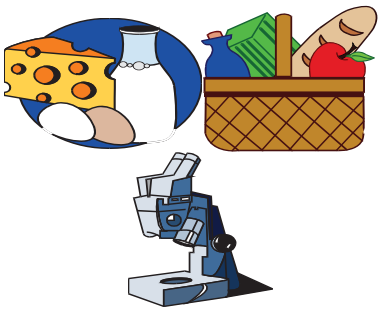

If you would like to be removed from our mailing list, please send an e-mail to cschwar@co.warren.nj.us or telephone Carol Schwar at (908) 475-7960.

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Wednesday, May 6, 2009,8:30 A.M. to 3:30 P.M.

►NEW LOCATION - Douglass Student Center, Rutgers, New Brunswick, NJ◄

WORKSHOP ANNOUNCEMENT

MAFP is sponsoring New Jersey Preparation For Risk-Based Retail Food Inspection Workshop in conjunction with the NJDHSS and the USFDA. The training will be held at the Warren County Community College on April 14 and 15. Check NJLMN at https://njlmn.rutgers.edu/ for more info.

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.