



Southern California Association for Food Protection

President's Message

From our first meeting, a packet was put together and submitted to the Executive Board of IAFP requesting Affiliate membership. I am pleased to announce that our membership is confirmed by the board. Our official membership certificate will be awarded at the organization's annual meeting in June. We have the ball rolling and we also have agreed to be the Local Arrangements Committee for the upcoming annual meeting. It will take a concerted effort by all of us to get the job done but it will also be an excellent opportunity to get some folks to the annual meeting that are not normally exposed to such a magnificent gathering of food safety professionals. With this commitment comes some valuable perks for us. First of all, our affiliate will be paid for services provided. This will greatly help our negative treasury and allow us to proceed with our mission of providing a forum to exchange information on protecting the food supply. Secondly, for you personally, we have some gratis registrations which we can share for those who volunteer a good share of their time during the meetings. This is a personal savings of \$295 each so volunteer with this savings in mind! I'd like to send a special thank you to Nasser Company for hosting our March meeting. I'd also like to thank David Tharp for attending our meeting, for his help and support, and for guiding us in the proper direction. I'd like to thank Paula Tanner for her presentation on cross connections and Howard Malberg for his presentation about Amtrak food safety. Lastly, I'd like to thank you for making my efforts joyful and fruitful. My hope for the future is that we are able to SPREAD THE WORD about the organization in particular and food safety in general. Our next meeting will be June 2 at 6:30 pm at 3555 Bacontree Place in San Diego. Yes, it's during the annual meeting. Feel free to invite colleagues and acquaintances. This will be strictly social and it's a BBQ and Beer Bash at my house.

Margaret Burton

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Editor: Jennylynd James, Ph.D.

Second Quarterly Meeting

The second quarterly meeting was held on Thursday 7th March at the Nasser Center in Yorba Linda. Our President, Margaret Burton began by welcoming attendees. Special thanks went to David Tharp and his wife Connie for coming to Southern California to attend our meeting. Margaret affirmed SCAFP's commitment to helping with the IAFP Annual Meeting in San Diego. Our affiliate name has been updated in the by-laws from California Association for Food Protection to Southern California Association for Food Protection. A motion was moved to accept the revised name and amend the By-Laws. Scott Brooks so moved and Howard Malberg seconded the motion. Mike Kissel revised the by-laws and we presented the revised copy to David Tharp. David Tharp indicated that an Official charter of SCAFP will be presented at the annual meeting, 4:00 p.m., Tuesday, July 2nd.

Margaret presented an explanation of needs for IAFP summer meeting. About 1400 Welcome Bag promotional items are needed. They can from any company. Margaret chair this committee. Bill Huntley will chair the Dairy Contributions committee. Other chaimen were solicited by sign up and will continue by e-mail. There are several benefits for SCAFP in general and you personally. David Tharp announced that the Board has allocated \$2500 for assistance in organizing activities. Students will man the 5 meeting rooms. Our opportunities include registration, Silent Auction hosts, socials hosts, tour hosts, spouse/companion room hosts and AV library host. David Tharp clarified that SCAFP will receive ten complimentary registrations for those persons who volunteer to assist in activities. Volunteers are needed for Sunday, June 30th, July 1st, 2nd and 3rd. Margaret indicated that we needed many volunteers for hospitality events, and the wine and cheese party. More help is needed, since 1400 persons usually attend.

The Silent Auction requires one person all day to supervise the items. Your company items are needed for the Silent auction and other donations are needed for the Welcome Bags. Does anyone have a source for 1400 plastic bags (grocery size) for the Welcome Bag? Margaret presented a schedule with details and where help will be needed. David suggested that leaders are needed in advance for the different groups.

Seminars at the Meeting

Speaker – Paula Tanner, Epidemiologist, Jack in the Box

Topic: Illness Outbreaks Associated with Back Flow Prevention Failures

Paula began by presenting a Literature Review of 900 documented cross-connection incidents in this past century. Then her presentation focused on food issues.

“What is a cross connection? The data is limited to potable water. Back– siphonage back flow was compared to sucking on a straw. Back pressure was compared to well pressure which is greater than city water pressure. An airgap is the physical separation of the potable and non-potable water supply system by an air space. This is not practical in most food industry applications.

Several devices have been developed to prevent back flow –

- Atmospheric vacuum break
- Pressure vacuum breaker
- Double check valves
- Reduced pressure zone

124 out of 900 incidents of back flow incidents have occurred in the food processing area. Several meatpacking examples – 1914, 1929, 1958, 1979 – were cited. Farm examples were cited – 1958 – 1992

The worst incident in history occurred in 1985 with 100,000+ cases of salmonellosis. The site was a dairy processing plant. What can we do about it? Food plants need someone very knowledgeable in hydraulics. This person must be knowledgeable in the cross connection field and better yet, certified.

Speaker Howard Malberg - Amtrak

Topic : “Food Safety on the Rails”

Taming the Train – Amtrak has a sanitation plan for its multidisciplinary workforce. All on board service personnel must attend an 8-hour training course annually. Water point inspections are conducted. Trash management is closely controlled and monitored. Only a few Sanitarians cover a large area for the train system. The system is in peril without government intervention. The President of Amtrak resigned March 7, the day of this meeting.

Attendees asked questions about bare hand contact and a brief discussion ensued about the rationale of glove vs bare hands when handling food. A promotional video about Amtrak was then presented.



David Tharp and David Paredes



Pierre Joubert, Scott Brooks, Hamilton Avila



Connie Tharp, Marcella Gelman

LOGO for SCAFP

Margaret presented logo options for SCAFP shirts and the winner was # 3 which is used now as the header for our newsletter.

Bob Delmore agreed to check sources of shirts which the local organizing committee will use when hosting events at the IAFP annual meeting.

Margaret asked employees to think of venues for future SCAFP meetings. She thanked Burhan Nasser for allowing us to meet at the Nasser Center.

The Meeting adjourned at 9:15.

DONATIONS FOR ANNUAL MEETING

Does your company give out sales rewards, or production rewards, or promotional items? This might be a very suitable gift for the silent auction at IAFP. Some things might include bottles of wine, shelf stable food, clothing or a group of things with a company logo, jewelry such as watches that you might have for incentives or longevity, tickets to some national event or for airline tickets, or gift certificates that can be used nationwide. IAFP uses the money earned for the Audiovisual library (available to you), the Ivan Parkin lecture, developing scientist competitions, shipment of surplus magazines to developing countries, travel funds for speakers and the Samuel Crumbine Award. Every investment counts.

Your personal contribution along with others help build a secure Foundation for the future. Please think about bringing an item to auction and look for the form in the IAFP magazine or send an e-mail to Margaret.Burton@jackinthebox.com and she will send you a form to accompany the tax deductible gift.

Salmonella Survey in the United States

By Mark Andersen, Jack in the Box

From August 1993 through March of 1994, USDA-FSIS undertook a survey to determine a baseline for the incident rate of *Salmonella* in the United States. The results of this study were used to create the *current Salmonella* Performance Standard in ground beef. The USDA-FSIS Baseline Survey was comprised of 563 samples taken throughout the country, of which 29 were positive for the presence of *Salmonella* (5.15%). Funding requests had been submitted to complete a more comprehensive survey. To determine the need for further surveys, the NCBA solicited data from members of the fast food segment. The data included incident rates of *Salmonella* and *L. monocytogenes* in raw materials and ground beef. There were only sufficient data points to analyze the raw material data. The country was divided into eight regions: Region 1 (Oregon, Washington, Idaho), Region 2 (California, Nevada), Region 3 (Texas, New Mexico, Arizona), Region 4 (Colorado, Montana, Utah, Wyoming), Region 5 (Iowa,

Minnesota, Nebraska, North Dakota, South Dakota, Wisconsin), Region 6 (Illinois, Kansas, Missouri, Oklahoma), Region 7 (Southeast) and Region 8 (Northeast).

A total of 7192 data points were collected. Most of these points came from Regions 1 and 3. There appeared to be a regional issue, with Region 3 having higher incidence than other Regions. There appeared to be a seasonal interaction, with January and December leading all other months. *Salmonella* rates appear to be higher in fat (50's/65's) than lean (85's/90's/95's). The highest incident rate seen in a region with more than 50 data points in a month was in Region 3 in January (10.47%). The overall average was 1.22%. *Salmonella* incident rates appear to be reduced from 1997 to 2000; however, *L. monocytogenes* rates appear to have increased over the same period. These numbers may not reflect the true national average, as the suppliers of these products are generally selected for their quality.

LATEX AS AN ALERGEN

There is some concern that latex (latex gloves in particular) is causing some allergic reactions in people who are required to wear latex gloves on a daily basis. A response from Sue Taylor of the Food Allergy Research and Resource Program follows. FARRP does not have an official position on latex but we do have a few recommendations and some observations. Latex allergy is increasingly common especially among health-care workers. There are several very active groups of latex-allergic consumers that are keeping this issue on the front burner and pressing their case with food processors and food service companies. The evidence for latex allergy from residues left in food is very scant. We have heard many stories but there is darn little evidence. We are aware of one or two investigated case reports including one in a hospital cafeteria dealing with sandwiches but it appears to be a rare (and not particularly serious) event. The use of latex gloves does provide some possibility that latex allergens in small amounts would be transferred to the food. However, the risks from such low-level contamination appear to be very small. We do not advocate abandonment of the use of gloves because that could create other microbial hazards that could easily counterbalance the effort. We would suggest using gloves with low allergen content. The glove industry makes loads of money from the health-care industry and you can guess that they have responded to this issue by continuously improving their process to lessen or even remove the latex allergens. It is tough for us to keep up with this changing scene so we don't have specific recommendations. But, gloves with low or no latex residues are available as alternatives; the sales guys should be able to help you out. You could also call the purchasing agents of some hospitals to see what they now use. The biggest risk goes to your own workers. They could be sensitized in the same fashion as health-care workers by continuous exposure to certain types of latex gloves. Health-care workers may have more exposure and thus a bigger problem. Perhaps, you should investigate your own occupational health care system to see if any of your

employees are complaining. That might tell you that you need to switch types or brands of gloves. And, such employees should be immediately relocated to positions where exposure is decreased or eliminated. To our knowledge, the FDA has taken no position on latex or latex use in food plants or in foodservice (probably out of their jurisdiction). If the FDA does take action, they should probably start with the fact that latex is still an approved chewing gum base in the CFR (reportedly only used in two existing brands and very small ones at that); so latex is currently an FDA-approved food ingredient. Other uses of latex are very intimate with food including use on netting material (the cores) for ham, corn beef, roast beef, etc. While the latex is separated from the food product in these nets, it is placed in direct contact as soon as the product is sliced if the net is cut during that effort. For more information on food allergies, visit the website www.farrp.org.

Some interesting web sites Food Safety Inspection Service - fsis.usda.gov USDA - www.nal.usda.gov Safe Tables Our Priority - www.stop-usa.org FsNet - Food Safety Net - To subscribe to this site, managed by Doug Powell from University of Guelph, Canada, send an email to the following: to: listserv@listserv.uoguelph.ca. Leave the subject line blank and write in the message: Subscribe FsNet yourfirstname yourlastname.

VOLUNTEER VOLUNTEER VOLUNTEER !

ANNUAL IAFP MEETING IN SAN DIEGO
June 30th to July 3rd

WE NEED YOU!

You all know the Annual meeting is fast approaching. As the hosting affiliate group, we are helping in coordinating all activities at the meeting. We really need everyone to pitch in and help whenever you can during the conference. Even if you volunteer for two hours for an activity, it will be a big help. The events needing volunteers include:

The Registration Booth
Silent Auction
Opening Night Wine and Cheese Social
Hosting Tours
San Diego Zoo Monday Night Social
Awards Banquet
Spouse Companion Room
AV Library

If you are volunteering for the annual meeting, there is a mandatory meeting in San Diego at the hotel with David Tharp. This will give us the direction we need to perform our duties and the overview of the meeting area. The meeting will be June 14 at 10:00 AM at the Hyatt. Mark it on your calendar now and I'll send directions before the meeting.

If you can't make this meeting, let's talk.

The meeting schedule is on IAFP website www.foodprotection.org. Choose the seminars you want to listen to, and volunteer at some time other than that. To get a free conference registration, you need to sign up for about 6-8 hours during the four-day conference (this will save us each \$295 registration fee). For those of you who will be working the Monday Night Zoo social or the Wednesday night awards dinner, we need to register and pay the fee. When registering, write LAC in place of the \$295 for registration. Don't sign up for the dinner cruise on Tuesday as that's the day Margaret is having a Thank You party at her house for the Southern folks and you.

VOLUNTEER VOLUNTEER VOLUNTEER !

Most important, we need chairmen to oversee each area throughout the meeting. The chairman will oversee the volunteers. It's not that hard. Names of chairpersons must be forwarded to IAFP ASAP.

Registration desk

The registration folder is for the registration desk. This position passes out registration materials, the Welcome Bag and answers questions. The meeting room folder only has the Sunday night social in it. We can use all the bodies available at this time. It's just mingle, drink wine and eat cheese and play host/hostess. Very easy!

Meeting rooms

The meeting rooms are going to be covered by the students.

Tour Hosts

The tour hosts is the spouse/companion tours and are all day. If you sign up for these, you need to pay for them when you register. If your spouse is coming to the meeting and doing these, let's get them as a host/hostess. Let's get some locals who don't want to go to the meetings to help us.

Spouse/Companion Room

The spouse/companion room is a place where there are snacks and drinks for the spouses/companions of speakers. This is a "meet and greet" room. One has to make sure there are snacks, and answer any questions... Very easy duty.

AV Library

The AV Library is a room where video tapes are aired, and there is a lending library. Managing this room would mean showing a video, taking it out of the VCR, showing another tape and rewinding tapes. Also easy duty.

Please let Margaret Burton know what you would like to sign up for. First volunteer gets the job if there are duplicates. Email Or Call 858-571-2441