



Southern California Association for Food Protection

Mission: To provide a forum to exchange information on protecting the food supply
<http://home.san.rr.com/scafp>

Volume 3 Number 1 SCAFP Newsletter

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PRESIDENT'S MESSAGE

Food Safety is an important part of our lives as professionals in the various technologies of the Food Industry. I believe that we, as Food Safety people, must continue our education to remain effective and proactive. One of the functions of the Southern California Association for Food Protection (SCAFP) is to provide opportunities to explore Food Safety in areas other than our usual disciplines. Exposure to different aspects of Food Safety increases our knowledge and ability to apply or adapt methods from other arenas to our own responsibilities. We started this year with a discussion of Food Safety and HACCP in the Dairy Farmers of America Frappuccino plant in Ventura, followed by a tour of the facility. Our next event will be a similar discussion and tour of a large cheese plant in Corona April 12th.

We have also made tentative arrangements to tour an Owens-Illinois bottle plant in Los Angeles July 12th - 2,600 degree glass flying through the air is something you will want to see. We are also exploring the possibility of getting behind the Food Safety scene on a cruise ship in the Fall. Announcements of the events will be sent out shortly so watch your e-mail for details.

Your team of officers is working hard to make this year interesting, educational and hopefully fun as well. We need your participation to make these events productive. Mark your calendars and plan on joining us. If you have suggestions for future events please call or e-mail myself or any of your officers with your ideas.

Marty Gushwa

What's inside	Page
President's report	1
Annual meeting	2
Next meeting.....	2
Pictures from Disney meeting	2-3
Jack in the Box Recognitions	3
NCCR notes.....	3-5
Food Safety Trends.....	5
HPP at a glance.....	6
Some useful links.....	6
Officers.....	7
Your Ads	8
Membership	9

ANNUAL GENERAL MEETING
was held
Tuesday February 8, 2005

5:00pm

The first quarterly meeting and annual business meeting was held February 8, 2005 at Dairy Farmers of America in Ventura.

Kevin Klock, the plant manager, gave an overview of the organization. Dairy Farmers of America has 24,000 member families. In 1996, they merged four cooperatives to form the company. The company processes 49 billion pounds of milk a year. There are more than 100 DFA plants with 30 plants in the dairy foods group. DFA makes value added dairy products such as Enfamil, Tostitos, cheese covering for chips, sport shakes and Frappacino. This plant makes only Starbucks Frappacino in six different flavors in two size bottles. They manufacture 720,000 bottles per day using 60,000 pounds of coffee per week, 18,000 pounds of butter fat per week, 170,000 pounds of condensed skim milk a week between 60 and 90 thousand pounds of sugar, and 110 pounds of cocoa per 9,200 gallon batch. This company has experienced 20% growth per year for the past two years as sales of Frappacino become more popular. The plant is contract operated with Pepsi Bottling Group owning the facility, Pepsi owning the processing equipment, and Dairy Farmers of America operating the production. They fall under several jurisdictions including city noise ordinances, state pollution and recycling rules, water treatment, corrugated recycling, state low acid cannery rules, FDA botulism control processes and more.

Our own Marty Gushwa, incoming President and QA Manager at DFA, gave us a tour of the facility and insight into the daily challenges he faces. We saw the bottling line, the coffee being brewed, the glass bottle electronic inspection and X-ray checks, and much more. The Critical Control Points are the solids of the product, the headspace in the bottle, the electronic bottle inspection, the time and temperature of the thermal process and the X-ray inspection of the finished product. We were treated to some mocha frappacino tasting before and after the retort process. Thanks Marty for the wonderful experience!

,Mark your calendar
Next meeting: April 12
Corona, CA
Tour and discussion at a
cheese plant.

Pictures from the Disney meeting



Laura Allen and Tigger



Howard Malberg and Marty Gushwa

Special recognition(s)



Jack in the Box won two prestigious awards in 2004. NSF International, The Public Health and Safety Company, awarded the inaugural systems improvements award to Jack in the Box, recognizing food safety leaders who have contributed uniquely to advancing food safety. NSF envisioned that the new awards program will foster individual creativity and innovation that culminates in the development of many groundbreaking advances that make a lasting difference for consumers.



The second award won by Jack in the Box is the Black Pearl award. Each year the International Association for Food Protection honors a single company with its most prestigious award, The Black Pearl Award. It is awarded for efforts in advancing food safety and quality through consumer programs, employee relations, educational activities, and adherence to standards and support of the goals and objectives of IAFP. Wilbur Feagan and F&H Food Equipment Company of Springfield, Mo, proudly sponsor the Black Pearl Award.

Education is when you read the fine print.
Experience is what you get if you don't -
Pete Seeger



An outline of a presentation to NCCR (National Council of Chain Restaurants) by SCAFP member Paula Marie Tanner, REHS, MPH

REPORTING REQUIREMENTS

Each state determines which disease/illness is reportable. Medical staff are to report to local health dept. any suspected disease/illness or confirmed disease/ illness. Report anything suspicious, unusual or out of the ordinary.

Any individual citizen can call a restaurant, communicable disease unit, environmental health office, State Health Dept., or FDA

REPORTING REQUIREMENTS for RETAIL FOOD INDUSTRY

The Model food ordinance: if adopted (modified) certain states require food managers to report suspected or confirmed illness/disease and to ascertain recent travel out of the US

REPORTING REQUIREMENTS in CALIFORNIA

Generalities - CA H & S Code (California Health & Safety Code)
Specifics in the CCR's
(California Code of Regulations)

REASONS FOR REPORTING

- "It's the Law !"
- "Pulse" on community's health status
- Allows for actions to minimize illness
- Allows for actions to eliminate the disease
- Local health department can initiate an investigation, request assistance from State/Federal agencies, conduct lab tests or request assistance from state/feds.
- Ramifications/ Implications
- Identifying the "cause": Local, state, national, international
- New pathogens emerging
- New methods of transmission
- Need to identify those populations at risk & help protect them
- Need to identify and implement control measures
- Bottom Line: Safe & Healthy Environment for family, friends, co-workers, neighbors, schools, hospitals, nursing homes, restaurants, grocery stores

FOODBORNE ILLNESSES

Can be caused by extraneous chemical agent , integral poisonous compound, bacterial intoxication, bacterial infection, viral infection, and parasitic infection

RESPONSES TO ALLEGED/CONFIRMED REPORTS

- Rumor control
- CD verify information
- Remove confirmed case
- Conduct clearance testing
- Test implicated food
- Request assistance from adjunct units
- State agencies (meat inspectors, dairy inspectors, laboratory capabilities)
- Federal agencies (USDA, FDA, CDC)

Epidemiological Tools:

- conduct interviews
- incubation period, likely exposure

- case - control study
- statistical analysis

Laboratory Tools:

- "fingerprint" genetic material of the germ
- State lab can speciate the bacteria (not merely *Salmonella* but *Salmonella enteritidis*)

IDENTIFIED SOURCE

- Foodhandler ?
- Locally prepared food item ? Water ?
- Appropriate steps/recommendations
- Commercial product: nation/international ?
 - Work with FDA / USDA
 - Result: retrieval? Recall ?

CONSEQUENCES for NOT REPORTING has led to:

- hepatitis A outbreak & other outbreaks
- state licensing censorship of a physician
- extended & intensified outbreak
- preventable death (s)
- media blitzes
- lawsuits
- Reporting led to identification of new outbreak source : i.e., shell eggs & *S enteritidis*
- Outbreak associated with acidified cider
- Death associated with improper storage of a baked potato, once considered safe

REPORTING

Restaurants report to the local agency, co-operate with their investigation which may implicate you or also may not, depending on the facts, and minimize or eliminate an illness outbreak

- preventable death (s)
- media blitzes
- lawsuits
- Reporting led to identification of new outbreak source : i.e., shell eggs & *S enteritidis*
- Outbreak associated with acidified cider
- Death associated with improper storage of a baked potato, once considered safe

Physicians & Laboratories result in removal of an ill person from a volatile environment, eliminate/minimize a disease outbreak, effective allocation of resources

IMPEDIMENTS

- Presently information flows upward
- REDACTED information should also flow downward
- "perceived" meaning HIPPA
- TX -
 - TX Attorney General, Open Records Decision 577
 - TH&SC Chapter 81.046
 - TX Medical Practices Act 5.08
 - TX Gov't Code 552.101
- some states only investigate established OUTBREAKS
- some HD only take info internally before any action - not proactive

REQUESTED INFORMATION

- non-confidential information
- we don't want personal information
- we don't want name/address/phone #
- general information for investigative purposes on the restaurant's end:
 - when the person(s) ate day/time?
 - what the person(s) ate
 - type of symptoms experienced
 - confirmed/suspected diagnosis (es)
 - actual or suspected incubation period
 - information requested no different than that normally published in journals etc

RESTAURANT RESPONSE CAPABILITIES

- Chain.... Product
 - production records
 - micro records
 - distribution records
 - # same/similar meals served
 - may be able to break down into hourly sales
 - same/similar complaints other restaurant sites
- Specific site:
 - workers' schedules
 - job duties
 - illness in an individual, household member, family member
 - travel
- *if info not documented early - often not collectable*

CORPORATE RESPONSE CAPABILITY

State conducted multitude of inspections - ultimately determined investigations should not have been conducted - absolutely did not meet criteria

The State of Food Safety and Biosecurity Now and Tomorrow

Presented by Dave Theno, Ph.D at the Disney Resort SCAFP meeting.

The current "hot topics" in food safety are *listeria* control and sampling, *E.coli*, BSE/TSE(s), viral threats like norwalk like viruses and Hepatitis A, product traceback and biosecurity. The current issues related to these "hot topics" are test and hold requirements and concerns, supplier performance, customer performance, rapid test availability, and contingent liability. To effectively plan for food safety and biosecurity we must assess products, processes, facilities, personnel and leadership. Product considerations include identification and management of potentially hazardous foods, identification and management of regulatory requirements for potentially hazardous foods, and HACCP based food safety systems (farm to fork) including end users. Strategic planning for food safety and biosecurity includes raw material flow patterns, personnel flow patterns, finished product flow patterns, and distribution and consumption patterns. Facility considerations include security, effective and efficient cleaning and sanitizing, using approved equipment and isolation zone considerations. Personnel considerations include training and knowledge requirements, specific task or CCP training, personal accountability for food safety and biosecurity and employee or community health issues. Leadership considerations include a commitment to walk the talk, leading by example and asking the right questions.

He has a right to criticize, who has a heart to help.
-Abraham Lincoln

HPP at a Glance

(The following is from the Web site of HPD, Inc. 1 Enfield St, Cincinnati, OH. The editor feels HPP will be in our food safety future.)

High Pressure Processing utilizes ultra-high pressures to destroy pathogens without the application of heat that can damage the taste, texture, and nutritional value of the food

- High Pressure Processing (HPP) is based on the Le Chatelier principle which states that actions that have a net volume increase will be retarded and actions that have a net volume decrease will be enhanced
- HPP utilizes isostatic or hydrostatic pressure which is equal from every direction
- During HPP, foods are subjected to pressures up to 100,000 psi. which destroy pathogenic microorganisms by interrupting their cellular functions
- Within a living bacteria cell, many pressure sensitive processes such as protein function, enzyme action, and cellular membrane function are impacted by high pressure resulting in the inability of the bacteria to survive. Small macromolecules that are responsible for flavor, order, and nutrition are typically not changed by pressure
- HPP is gaining in popularity within the food industry because of its capacity to inactivate pathogenic microorganisms with minimal to no heat treatment, resulting in the almost complete retention of nutritional and sensory characteristics of fresh food without sacrificing shelf-life
- One of the unique advantages of HPP is that pressure transmission is instantaneous and uniform, is not controlled by product size and is effective throughout the entirety of the food item
- As well, HPP offers several advantages over traditional thermal processing including: reduced process times; minimal heat damage problems; retention of freshness, flavor, texture, and color; and no vitamin C loss

GET CONNECTED

Some useful links:

United States Department of Agriculture = www.usda.gov
Food Safety Inspection Service = www.fsis.usda.gov
International Association for Food Protection = www.foodprotection.com
Safe Tables Our Priority = www.safetables.org
Safety alerts = www.safetyalerts.com
HACCP = www.foodhaccp.com
FSNet daily news = listserv@listserv.uoguelph.com
United Fresh Fruits = www.uffva.org
FARRP for allergens www.farrp.org
American Meat Institute = www.meatami.com
Egg producers = www.unitedegg.org
Turkey Federation = www.eatturkey.com
Links to livestock resources = www.nca.net
National Cattlemen's Beef Association BSE news = www.bseinfo.org
World Health Organization = www.who.int/en
Food Marketing Institute = www.fmi.org
International Life Sciences Institution = www.ilsi.org
Food Processors Institute = www.fpi-food.org
Rapid methods in food safety = www.rapidmethods.com
AOAC = www.aoac.org
Centers for Disease Control = www.cdc.gov
Bioterrorism = www.bt.cdc.gov
IFT = www.ift.org/extra/newsletter
Ask food safety questions = www.foodsafetyanswers.org
National Meat Association = <http://nmaonline.org/>
National Food Processors Association = www.nfpa-food.org



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Southern California Association for Food Protection

MEMBERSHIP APPLICATION/RENEWAL

Dues are \$10 per year – January - December. This can be paid directly to SCAFP or included in your IAFP dues. You do not need to be a member of IAFP to be a member of SCAFP.

This information will not be shared with anyone outside of SCAFP. We will return a membership card and receipt to you by US mail.

Name _____

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City, State, Zip _____

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Company _____

Job title _____

Work phone _____

Are you an IAFP member ___ Yes ___ No

Send completed application to:

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