



Southern California Association for Food Protection

Fall 2006

September 6 Meeting

Norco Ranch, Inc. is southern California's largest egg marketer. It was started by an immigrant named Harry Eisen in the 60's. Harry sold to Missouri based Moark LLC in 2000. Their entities currently contain the former Hi Point Industries, Moark Egg Corporation and Golden Oval Eggs. Norco is a totally integrated egg company, consisting of pullet production, feed mill, automated egg ranches, and a modern, efficient 80,000 case per week USDA egg grading and an in-house egg breaking and cooking facility. They currently control nearly 8,000,000 laying hens in order to supply the needs of their customers from many contract growers. Norco Ranch has been serving the Southern California marketplace with eggs for the last thirty-five years. There are about 250 workers at this one sight. Norco "route loads" customer trailers and delivers them to specified drop-points for further distribution by the customer. They can also palletize egg orders by units, for ease in handling through major warehouses or they can deliver direct pre-



September 6 Meeting

palletized to order. They work at the plant six days a week and are open for shipping seven days a week year round. We were reminded that chickens don't stop laying because it's a weekend.

There are 11 quality control people and they have a small lab at the plant. They have a huge cooler and have many different SKU's for many big and small companies. They have USDA on sight.

Some of their products include shell eggs, egg whites, egg yolks, whole broken eggs, cooked whole eggs, deviled eggs in a kit (see picture below) and egg salad, to name a few.



A special thanks to Carl and David and all the crew at Norco for your time

Next meeting – Dec 6,
11 AM

Dean Foods - Milk Plant
6400 Regio Ave
Building 7

Buena Park, CA 90620

Lunch at Hof's Hut following meeting

RSVP Kerry Craig kerry.craig@jackinthebox.com

Your support for this Association is critical for the health of the organization. Please take a moment to share why you choose not to attend meetings. Just a quick e-mail to:

margaret.burton@jackinthebox.com

would be greatly appreciated.

What would you like to see done at meetings?

How can the organization better serve you?

Do you want classes in some subject?

Do you want certification in something?

Is it on a wrong day, place, time?

Help us understand how we can be a better organization while addressing food safety issues.

IAFP Affiliate Council Meeting

August 13, 2006, 7:00 AM

Calgary Canada

We will be able to select magazines with our membership. Currently one gets Food Safety Trends with a membership. IAFP is changing that to a newsletter for basic dues. One can add Food Safety Trends or Journal of Food Protection to that basic membership.

There are 1600 registered for this convention. There are 131 vendors.

Lunch was served in the exhibit hall Monday and Tuesday which is new this year.

The Foundation Fund has produced a promotional DVD. The fund stands at \$350,000. The goal is \$1 M by 2010.

Students have a growing involvement in the organization. There is a student mixer and 4 student travel scholarships.

The 2nd Annual European symposium is in the planning stages and will be in Barcelona Spain. The theme is Innovations in Food Safety Management.

SCAFP will be listed with CAIAFP – the northern affiliate headed by John Bruin. We are currently not listed under California but under Southern. We will not change our name, but IAFP will list us under California in future publications.

If we want an affiliate educational meeting, we need to raise the money for this. None was held this year.

The board would like pictures from each affiliate. The affiliates would like pictures of the annual meeting.

The board would like each affiliate to have a functioning Web site. We have a non-functioning Web site and need someone with expertise to help with this.

The board would like news articles from affiliates for the newsletter.

The board would like affiliate representatives to have longer terms – preferably 5 years to be more effective. Some affiliates change every year which gives no continuity and does not foster leaders.

2006 Affiliate Awards

Affiliate Membership Achievement Award, Kentucky Association of Milk, Food and Environmental Sanitarians

Best Affiliate Communication Materials Award – Ontario Food Protection Association

Best Affiliate Educational Conference Award – Florida Association for Food Protection

Best Affiliate Annual Meeting – Missouri Milk, Food and Environmental Health Association

C.B. Shogren Memorial Award – British Columbia Food Protection Association



Want to join us?

For membership information, call
or e-mail Kerry Craig.

858-571-2555

Kerry.craig@jackinthebox.com

Web site

Are you good at making Web sites? Would you like to take on the challenge of an SCAFP Web site. If so, please contact Margaret Burton, 858-571-2441

Quick Bits:

1. The FSIS has a new directive for the minimum internal cooking temperature for Poultry. The new directive is 165 degrees (instead of 180).
2. Bird flu is creeping around the world, adding Spain as the latest country with bird flu.
3. 9/2/06 - The U.S. Departments of Agriculture and Interior announced the presence of the H5 and N1 avian influenza subtypes in samples from wild mallard ducks in Pennsylvania. It appears to be low path and not H5N1 but a combination of H5 and N1 from two separate strains.
4. BSE was confirmed 8/23 by the Canadian Food Inspection Agency (CFIA) in a mature beef cow from Alberta. Japan confirmed another BSE case on 11/14/06.
5. FDA has approved a Listeria-specific bacteriophage preparation for Ready-to-Eat (RTE) meat and poultry products (read more at <http://www.cfsan.fda.gov/~dms/opabacqa.html>)
6. Read about allergens: <http://allergies.about.com/cs/peanuts/a/blfaan120903.htm>
7. 11/7 The U.S. government approved the use of firefighting foam to cull commercial poultry in disease outbreaks.

Memory Lane



Say hi to new members:

Marie V. Briggs In-N-Out
Tigran Keshishyan, Overhill Farms

About this year's President





Dawn Stead, SCAFP President 2006

Dawn Stead is the 2006 President of SCAFP. She has been employed by Charm for seven years. Dawn is a Charter Member of SCAFP and a staunch supporter of IAFP in general. Dawn is likely the first person in the history of IAFP to serve as president in two separate affiliates. Dawn was President of the California Association of Dairy and Milk Sanitarians (CADMS) in 2003. CADMS is the northern California affiliate for IAFP. Charm Sciences, Inc has set the standard worldwide, since 1978, for bringing new technology to the food industry. Today, Charm Sciences is the leading supplier of food safety products. Through the manufacture of reliable and repeatable rapid tests, Charm products are used to facilitate trade between producer and food processor, as well as between countries. All Charm products are the result of internal research and development. Hardware, software and test kits are manufactured in one of two facilities in Massachusetts, and undergo extensive internal quality control. Charm tests have undergone broad regulatory approval, and are used by more international regulatory agencies. In 1978, at a time when antibiotic tests took up to 48 hours to perform, the first Charm I Test was introduced by Dr. Stanley Charm, Company President. This 15 minute test allowed dairies to control for the first time, their raw milk supply, set their production schedule, and improve their product quality. Sanitation cleanliness in a food or beverage process environment helps to extend keeping quality and, consequently, minimize product loss, lower distribution costs, and increase consumer confidence. Charm offers pre-

operational rapid hygiene surveillance kits (< 20 seconds) based on ATP (adenosine TriPhosphate) detection. Charm's ATP tests offer real time solutions to monitoring cleanliness and rinse water quality, allowing immediate corrective measures prior to product overlay. Also available is a highly sensitive ATP hygiene test designed to prevent cross **contact** of allergenic food soil from poorly cleaned process equipment. The major food allergens of concern (milk, peanuts, eggs, tree nuts, fish, celery, gluten, sesame seeds, and soybeans) have ATP associated with them and are detected in a single test. Allergene's real-time results help to reduce the risk of allergen **cross-contact** as there is sufficient time to re-clean and re-test. Charm Sciences leverages its manufacturing and R&D strengths to provide unique food safety solutions that maximize brand protection, quality and value to the customer, and ultimately, the consumer. By integrating speed, sensitivity and simplicity, Charm test users are empowered to act on test results long before the outcome reaches a level of critical concern. This conforms to the continuous improvement standards rooted in HACCP principles, and which is the cornerstone of Charm's food safety programs.

IAFP FREEBEEES

 **T**hinking about a new career in Food Safety or just interested in seeing what's available, check out the new Career Services section of IAFP. Go to <http://careers.foodprotection.org> today to post or search job listings in the food protection industry.

 **N**eed some audiovisuals to enhance your training, show your staff, or share with other employees? You can order tapes or CD's for free to use for a two weeks through IAFP. You must be an IAFP member to take advantage of this opportunity. Sign on to www.foodprotection.org and check it out.

By: Oliveira, Kelly; Oliveira, Tereza; Teixeira, Pilar; Azeredo, Joana; Henriques, Mariana; Oliveira, Rosario.

Journal of Food Protection, Oct2006, Vol. 69 Issue 10, p2352-2356, 5p, 3 charts, 1 graph;

Abstract: Contamination of kitchen surfaces due to bacteria present in foodstuffs is one of the main causes of foodborne outbreaks.

Salmonella infections are an important cause of foodborne disease, and Salmonella Enteritidis is the most common isolate in the past few years. In this study, the adhesion ability of four Salmonella Enteritidis isolates to different materials (polyethylene, polypropylene, and granite) used in kitchens was compared.

The results indicated that the two plastic materials were generally less prone to colonization than was the granite. As surface properties of both bacteria and materials are a determinant in the adhesion process, surface hydrophobicity was determined through contact angle measurement, and the roughness of the materials was evaluated through the R_{α} and R_z values by a noncontact laser stylus tracing. The four Salmonella strains showed similar degrees of hydrophilicity, while the materials were hydrophobic, with granite having a very low degree of hydrophobicity ($\gamma_{\text{wl}} = -4.7 \text{ mJ/m}^2$). However, the different extents of adhesion could not be explained in terms of surface hydrophobicity and roughness of the materials tested. The main conclusion to be drawn is that Salmonella adhesion is strongly strain dependent, despite the similar degree of hydrophobicity displayed by all the strains assayed, and this can constitute a factor of virulence among the different serotypes.

Interesting Web sites

International Association for Food Protection (IAFP)

www.foodprotection.org

Put IAFP 2007, June 8-11 in your budget now!!!

Interested in litigation about foodborne illnesses?

See Bill Marler's blogs at

www.marlerblog.com; www.salmonellablog.com; www.cryptosporidiumblog.com;

www.ecoliblog.com; www.foodpoisonblog.com; www.hepatitisblog.com;

www.listeriablog.com; www.shigellablog.com; www.cyclosporablog.com;

www.norovirusblog.com; www.campylobacterblog.com and

www.madcowblog.com.

Food safety issues daily

<http://www.foodsafetyweb.info/foodsafe/>

Web sites for other IAFP affiliates

Arizona <http://www.azeha.org/>

Brazil <http://www.abrappa.org.br/>

British Columbia <http://www.bcfpa.net/>

California <http://www.cadms.org/>

Florida <http://www.fafp.net/>

Georgia <http://www.gaafp.org/>

Illinois <http://www.aimfes.org/>

Indiana <http://www.iehaind.org/>

Kansas <http://www.e-keha.org/>

Kentucky <http://www.kamfes.com/>

Michigan <http://www.meha.net/>

Missouri <http://www.mmfeha.org/>

New York Association <http://www.foodscience.cornell.edu/nysfsanit/index.html>

North Dakota <http://www.geocities.com/rainforest/andes/2980/aboutndeha.htm>

Ohio <http://www.oafes.com/>

Ontario <http://www.ofpa.on.ca/>

Southern California - that's us but it hasn't been updated in years

<http://home.san.rr.com/scafp/>

Wisconsin <http://www.wafp-wi.org/>

Wyoming <http://www.wehaonline.net/>

USDA

<http://www.fsis.usda.gov/>

2006 Officers

YOUR AD COULD GO HERE. FORWARD A COPY OF YOUR AD BY E-MAIL FOR INCLUSION IN THE NEXT NEWSLETTER.

Looking for a few good men/women!



We need you, yes, we're talking about you, to volunteer to be an officer in this organization. You can sit back and be a bump on a log and not make a difference, or you can step up to the plate, grab the bat, and hit a home run. Please give Dawn a call and volunteer a miniscule amount of your time to make this organization strong.

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