



## Southern California Association for Food Protection

April 2007

President's message

Dear Colleagues:

I am honored to serve as President of the Southern California Association for Food Protection in 2007. Our organization is true to its mission statement, "**To Provide a Forum to Exchange Information on Protecting the Food Supply**". As food safety professionals, we are passionate about food safety and we actively promote activities that help protect the food supply.



We are planning an exciting year of food safety sessions to include such topics as **Pest Control, Bioterrorism and Foodborne Disease Surveillance and Investigation**. We have lined up authoritative speakers such as Mike Lawton, Bob Strong and Melissa Calicchia. Emerging issues and hot topics will be incorporated into the programs as they arise.

I would like to take this opportunity to extend a special "thank you" to Margaret Burton who graciously contributes her time and creative energy in making this SCAFP Newsletter possible. Thanks also to the other members of our Executive Committee, Dawn Stead, Matt McGillicuddy, Kerry Bridges and Greg Peterson, for all of their efforts in keeping our group together.

In closing, I would like to welcome each of you to another year in SCAFP. I hope to see you and your colleagues at our next meeting on May 22, 2007.

Rebecca Bednar

Next meeting – MAY 22 10:30 AM  
Western Exterminator Company  
305 N. Crescent Way, Anaheim, CA 92801

Speaker: Keith Willingham, Vice President of Technical and Training  
Topic: Excuse #99, They weren't there yesterday, must have just come in.  
Finding insect and rodent pests.

Lunch will be served, compliments of Western Exterminator Company. **RSVP:** [Greg.peterson@freshandeasy.com](mailto:Greg.peterson@freshandeasy.com) by **May 15**.

If you have specific pest issues that you would like addressed in this session, please e-mail Margaret. [Burton@Jackinthebox.com](mailto:Burton@Jackinthebox.com) or [mlawton@west-ext.com](mailto:mlawton@west-ext.com).

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Special THANKS to:

Rico Hinojosa and his crew at California Dairies Inc. for the super tour !  
Darren Blass for his talk on "Keeping your name out of the news"

February 23 Meeting



Our host, Rico Hinojosa, gave a run down of what California Dairies does. They receive in milk and ship out cream and condensed/dried skim. They receive about 70 loads of milk a day. Each trailer is tested prior to being received and once appropriate, is recived in for separating out cream and skim. The cream is sold in bulk to companies such as ice cream manufacturers, bottling plants and such for further processing. The skim is evaporated and sold in bulk. The plant is open every day of the year and runs 24 hours a day. They have four huge evaporators. Two are rising film evaporators and the others are steam and vacuum evaporators. The company is owned by farmers and is a milk marketing cooperative. They have five plants in Tipton, Fresno, Turlock, Los Banos, Artesia and Visalia and ship milk to southern California. A by-product of the process is water extracted from the milk that is called cow water. This water is used throughout the plant for various washing purposes such as the cooling towers and washes. The plant is CIP (clean in place) with acidity and temperature. There is no retail packaing in this plant.

We were given a tour of the plant and were able to see the lab, the control room, the receiving dock and other areas of the plant.

After the tour, we went a few miles down the road to Mimi's Café for lunch and a presentation by Darren Blass, Director of Quality Assurance and Food Safety at Jack in the Box. His talk was on food safety and staying out of the news. As we were traveling between the two places, the New York City fast food rat incident was hitting the news and it was a shock wave throughout the States. This demonstrated how fast things can get out of control.

February 23 Meeting



During an actual event, your company and your associations are connected and it never "goes away". What you can do is aggressively minimize the risk and effectively direct the outcome. The risks are always changing with the 1990 stressing E. coli O157:H7. The early 2000 it was Listeria monocytogene. Now it is produce. Food Safety is the only thing you bet your business on every day. Sales, food cost, waste and speed of service are all secondary to food safety. To use a sports analogy, you meet the challenge with offense, defense, special teams and a home field advantage. The offense is built on food safety; supplier selection and management; distribution oversight; proactive restaurant involvement such a HACCP, training and barriers and performance barriers; and regulatory awareness. The defense is ingredient performance evaluation, supplier communication, product performance awareness with swift response to non-conformance, a surveillance and communication network, restaurant performance evaluations, and action. Special teams include management, a field communication network, the regulatory community, in house support groups, a crisis management team and industry support. The home field advantage is a food safety culture. This culture includes senior management, technical and operational staff, field and distribution administration, and a field surveillance staff. Food safety touches everyone in the organization. The daily challenge is that food safety is not a project with a timeline. There is not a "food safety" guy. You need to clearly define your food safety goals. You need to develop programs that aggressively manage those goals and then you need to aggressively manage them. You need to remove barriers to success. Lastly, you need to celebrate the victories.

April 2007



## 2006 in review

SCAFP had a good year under the direction of Dawn Stead. In **February**, we had a tour of Carl's Jr. with our member host, Mike Kissel. The **May** meeting found us in San Diego at the USS Nimitz. Chief Vierra took us through all five of the on-board kitchens.

There we saw amazing equipment with giant heated pots all in a row, fryers, grills and racks of ovens that prepare over 20,000 meals per day.

We also toured Jack in the Box's new Innovation Center with an insiders view of Jack. We saw the inner workings of R&D, the ultra modern sensory panel room with secret viewing room, the studio where all the Computer Based Training is born, the QA laboratory complex and the office space and heard a presentation on Avian Influenza from member Margaret Burton. **September** was a tour of Norco Egg Ranch. 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. **December** brought us to Dean Foods Milk plant. Dean Foods is one of the leading food and beverage companies in the country. They are the largest processor and distributor of milk and other dairy products. Thanks Dawn for the great year!



### SAVE THE DATE 2007 Events

**MAY 22 - Keith Willingham (Western Exterminators) - Pest Control**

**JULY 18 - Bob Strong (Steritech) - Bioterrorism as it relates to the food industries.**

**OCT 17 - Melissa Calicchia - Investigating Foodborne Outbreaks**

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Russian news

*(from the editor: I have a friend in Russia working for a poultry plant who reports the following:)*

If you had not heard, there were several AI confirmed outbreaks in the Naro-Fominsk district which is the same as ours and there was one in Kaluga, which is a different region, but actually closer to us than the Naro-Fominsk's ones. Knock on wood, they are behind us, but they were way too close for comfort. We completely shut down the farms along with many other biosecurity measures, but it was scary since the way we raise birds here, ALL birds are on the same property just a few kilometers apart from each other in different zones so one break would most likely mean the entire farm.

To make my life worse, we had a positive Salmonella come up from our (raw) ground and breaded product. Now anyone who knows about bacteria knows there is Salmonella in raw chicken, but here in Russia, they believe all chicken cooked or raw is Salmonella free. The best way to describe this situation is like having a Lm positive in a fully cooked product. We have had multiple samples pulled, had to write corrective action letters, answer all kinds of questions, etc. and it is so hard for me to answer some of them without laughing when they want to know what we are going to do so that our raw chicken is Salmonella free. What really amazes me is that this is one of the first incidents we have encountered in several years.

**! HELP !**  
**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:

**Looking for bird flu news?** <http://www.pandemicflu.gov/>  
[Http://www.ifst.org](http://www.ifst.org)

**Looking for the latest on the spinach outbreak?**  
[www.cdc.gov/foodborne/ecolispinach](http://www.cdc.gov/foodborne/ecolispinach)

**Looking for the latest on the peanut butter outbreak?**

[www.cdc.gov/ncidod/dbmd/diseaseinfo/salmonellosis\\_2007/outbreak\\_notice.htm](http://www.cdc.gov/ncidod/dbmd/diseaseinfo/salmonellosis_2007/outbreak_notice.htm)  
<http://www.marlerclark.com/peanut-butter-salmonella-outbreak.htm>

**What about trans fat?**

[http://www.fda.gov/fdac/features/2003/503\\_fats.html](http://www.fda.gov/fdac/features/2003/503_fats.html)  
[www.americanheart.org/presenter.jhtml?identifier=4776](http://www.americanheart.org/presenter.jhtml?identifier=4776)  
[www.trans-fatfacts.com](http://www.trans-fatfacts.com)

**What recalls are going on?**

[www.recalls.gov/food.html](http://www.recalls.gov/food.html)  
[www.fsis.usda.gov/Fsis\\_Recalls](http://www.fsis.usda.gov/Fsis_Recalls)

**Handwashing importance**

[www.kdheks.gov/wash\\_em/index.html](http://www.kdheks.gov/wash_em/index.html)

**What videos are available for training?**

<http://www.foodprotection.org/memberInterest/audiovisuallibrary.asp>

**IAFP news.**

<http://www.foodprotection.org/newsroom/2006releases.asp>

**Produce safety conference**

<http://www.restaurant.org/events/produceconference/index.cfm>

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**2007 Officers**

**SPEAK UP!**

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](mailto: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.

**Say hi to new members:**

Sonia Abiva  
Cristma Chavez  
Greg Peterson

Belinda Salazar - returning member

Joyce Wilkins - returning member

Christine Verplank - returning member



Want to join us?

For membership information, e-mail [Greg Peterson@freshandeasy.com](mailto:Greg.Peterson@freshandeasy.com) or fill out the form at the end of this newsletter.

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## Southern California Association for Food Protection

Dues are \$10 per year. The year is from time of first application for 12 months. 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.

Name \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

e-mail address \_\_\_\_\_

phone number \_\_\_\_\_

fax number \_\_\_\_\_

Company \_\_\_\_\_

Job title \_\_\_\_\_

Work phone \_\_\_\_\_

Are you an IAFP member \_\_\_ Yes \_\_\_ No

Send completed applications along with \$10 to:

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