



## Southern California Association for Food Protection

September 2007

### President's message

Dear Members:

I pulled the following postings off of this year's FDA Recalls, Market Withdrawals and Safety Alerts.

February 14, 2007: **"FDA Warns Consumers not to eat Certain Jars of Peter Pan Peanut Butter and Great Value Peanut Butter"**.

June 28, 2007: **"Robert's American Gourmet Food, Inc. conducts Nationwide Recall of Veggie Booty Because of Possible Health Risk"**.

July 21, 2007: **"FDA Expands Its Nationwide Warning about the Risk of Botulism Poisoning from Certain Castleberry's Food Products and Dog Food"**.



Why did FDA take such sweeping action on these products? In each of these cases, the warnings were issued before testing confirmed pathogens or toxins in the products. What was the mechanism for identifying the source of the foodborne outbreaks? What was the decision-making process used by CDC and FDA? What is the significance of such serious breakdowns in food safety? What can we do as food safety professionals to prevent crises such as these from affecting our products?

At our next meeting, Melissa Calicchia, Senior Technical Director of Food Safety Solutions, will answer these questions and explain how foodborne outbreaks are investigated. Melissa has an excellent reputation in the food industry and is the "Go To" person for microbiological and food safety issues.

Don't miss this exciting and informative session.

Rebecca Bednar



**SAVE THE DATE**  
Last 2007 Event

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

Senz-It Inc.  
4340 Von Karman Avenue #200  
Newport Beach, CA 92651

949-955-2721 - x227 - Thilde Peterson or x 204 Front Desk

**RSVP: Greg Peterson** [greg.peterson@freshandeasy.com](mailto:greg.peterson@freshandeasy.com) by October 1.

September 2007



Special THANKS to:  
**Dr. Bob Strong**



For the fabulous educational seminar on bioterrorism

*The intentional contamination of food with hazards*

By Dr. Bob Strong

Dr. Bob, as he is affectionately known, is Vice President of Quality Management Systems at Steritech. The first time the government dealt with bioterrorism preparedness was in 2002. They required the President's Council on Food Safety to develop a crisis communications and education strategy regarding bioterrorist threats to the food supply. It also required a threat assessment to take place in six months. For anyone dealing with government issues, this is a very short time. In January 2003, the WHO (World Health Organization) warned that terrorists could try to contaminate food. In March 2003, the FDA issued a guidance document on preventative measures. Facilities were asked to reassess their security for potential threats. Areas covered by this guidance document included security, employees, public access, facility access, lab controls, finished product and computers. Some things that took place were to train security employees and alert every employee to look for security threats. Some installed cameras and did patrols and audits. Employee security included pre-hire screening, key access to buildings, restricted access to sensitive areas, name badges and uniforms. Public access was scrutinized to limit access to the grounds and buildings, to reassess visitor policies, to have visitors named and escorted, and to not allow cameras. Facility access should include locked doors, minimum access, inspection of cars and visitors, protecting water and air intakes and outside silos and tanks, and sealed trailers. Laboratory controls include limited access, strict pathogen controls, locked and inventoried chemicals and pathogens. Finished product security includes secure docks, trailers, tankers and rail cars, secured outside storage facilities and records of what is shipped to where. Mail security includes restricting outside drivers like FedEx and UPS from general access and limiting mail directed to high ranking



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## The intentional contamination of food with hazards

Individuals without being examined. Computer security includes restricted access and locked rooms, secured passwords, ability to track keystrokes, and restricted access from home.

In May 2003, the FDA was given the right to detain food if they have credible evidence that the food may have adverse health consequences to animals or humans. This detention must be approved by an official at the district level or higher.

Each food processor is required by the FDA to register and obtain a registration number, except for those plants under USDA control.

Trace back is an important part of any program to have the ability to remove food when necessary. Records need to include lots and where it was shipped. Records need to be retained for the shelf life of the food and need to be accessible.

This act also required prior notice of imported foods to the FDA. This part of the act was published in October 2003.

In today's world, we're all being more cautious as we go about our daily routines. This caution should also extend to the foods we purchase. Deliberate tampering is rare however, recent events have focused attention on the increasing possibility of tampering. The FDA is enhancing surveillance of foodborne disease and increasing the inspection of domestic and foreign food processing plants. The food industry is also stepping up safety measures to ensure that products are as safe as possible. The FDA ALERT program is:



A is ASSURE ingredients from safe suppliers  
L is LOOK at the security of these ingredients  
E is EMPLOYEES for screening your employees and restricting access to visitors and employees.  
R is reports which deal with being able to supply reports that you are maintaining security of ingredients and finished products.  
T is THREAT which is having a plan and reacting.

For more information, go to:

<http://www/fda.gov/oc/bioterrorism/bioact.html>



## Southern California Association for Food Protection Next meeting: **October 17, 2007**

**Time:** 10:30 AM to 1:00 PM

**Speaker:** Melissa Calicchia -

**Topic:** Investigating Foodborne Outbreaks

**Location:** 4340 Von Karman Avenue #200, Newport Beach, CA 92651

949-955-2721 - x227 - Thilde Peterson or x 204 Front Desk

**Cost:** \$10.00 (for lunch)

**RSVP:** **Greg Peterson** [greg.peterson@freshandeasy.com](mailto:greg.peterson@freshandeasy.com) by October 1.

**Senz-It Inc.**

manufacturer of highly efficient, real-time miniature sensors used in detection applications for security, indoor air quality, medical and food processing. Senz-It Inc. is a subsidiary of World-Am (WDAM.OB) where SUTI Holdings LP maintains a principal interest.

### Quick update on the IAFP meeting in July *by Margaret*

One person cannot attend even a third of the program presented at IAFP. This is my very quick recap of what I was able to attend.

Foodborne disease update – all pathogens down except E. coli O157:H7. It was gone for 2 years but has returned with a vengeance. Some items, like carrot juice, only have refrigeration as a safety barrier.

Auditing – McDonalds is pushing to harmonize audits so plants get audited less. (*Not likely to occur any time soon.*)

Detection – pathogen testing is getting innovative, faster, hugely sophisticated and more correct.

Agencies – talk about a single agency combining all the agencies that deal with food like USDA and FDA. (*also not likely to happen any time soon*)

The Best and Worst of Food Safety –

- ⇒ Worst – USDA not well trained in HACCP, lack of proper hazard analysis in the industry, over-reliance on microbial testing, politics, incorrect or misleading news (natural is not safer), outbreaks, lost trust, negative press, limited funding, applied research stained and stretched.
- ⇒ Best – nature of surveillance (Pulse Net 1996, better response by public health departments), design of food products to make them safer, training, fire, sanitizer, hand washing, people, rapid methods, clean in place (CIP), risk based approach to food safety management

## September 2007

### Changes to the California State Food Law

Changes to the California State food law (known as CalCode) will go into effect on **July 1, 2007**.

The goal of CalCode is to focus attention on foodborne illness risk factors and the appropriate public health interventions. The most significant changes are:

#### PERSON IN CHARGE / DEMONSTRATION OF KNOWLEDGE

- A person in charge must be designated for all hours of operation. This includes instances that may be temporary, such as, the manager has gone to the bank. Someone needs to be designated as the PIC during the manager's absence. The PIC must be able to identify themselves when the health inspector asks.
- All employees are required to have adequate knowledge in food safety as it relates to their assigned duties. **Examples:** A grill cook should know that hamburger patties need to be cooked to a minimum of 155 degrees F, an employee washing dishes should know that the water temperature in the sink should be at 110 degrees F (new requirement), all employees should know the proper procedures for when and how to wash hands.

#### EMPLOYEE HEALTH

- Employees must report to the PIC if they have been diagnosed with one of the reportable illnesses (next paragraph) or if they have a lesion or wound that is open or draining.
- The health department requires reporting of a food employee that has been diagnosed with a reportable illness. You are required to report an employee with any of the following as soon as you become aware of it:  
Salmonella, Hepatitis A, Shigella, E-coli, Norovirus, Entamoeba histolytica,

or if there are two or more employees experiencing symptoms of acute gastrointestinal illness (vomiting/diarrhea).

The PIC is responsible for ensuring that:

- Employees with persistent coughing, sneezing, or nasal discharge are not working directly with food or food contact surfaces.
- Employees effectively protect lesions or open wounds by the use of gloves and blue bandages and/or clothing.

#### WATER TEMPERATURES

Wash water in 2 or 3 compartment sinks used for washing dishes must be maintained at 110 degrees F or above while in use. This may require frequent changes to the wash water throughout the day. This applies to the wash water (first compartment) only. Water in the sanitizer compartment should be cool (65-75 degrees).

Water in the facility must reach a temperature of 120 degrees F.

#### FOOD SAFETY CERTIFICATION

Food safety certification (ServSafe) will be valid for 5 years instead of 3 years from date of issuance.

News bites



The Council to Improve Foodborne Outbreak Response (CIFOR) has developed a Food Safety Clearinghouse, an "online repository offering food safety resources developed by state and local health departments, laboratories, academic institutions, non-governmental organizations, and governmental agencies in order to facilitate knowledge sharing across jurisdictions."

Clearinghouse Search <http://www.naccho.org/toolbox/index.cfm>

Yearly Gallup poll on Consumer Habits. Complete poll analysis:  
<http://www.galluppoll.com/content/default.aspx?ci=28264>

The latest edition of "Irradiated Foods" published by the American Council on Science and Health (ACSH).  
[http://www.acsh.org/publications/pubID.1562/pub\\_detail.asp](http://www.acsh.org/publications/pubID.1562/pub_detail.asp)

2007 What USDA learned from their Salmonella Initiatives  
<http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/49-07.pdf>

AFFILIATE MEETING AT IAFP

There are 42 affiliates. There were 18 annual reports submitted. Southern California was one who did submit a report (*thanks Kerry!*) Australia is a new affiliate. The affiliate winners were announced. Frank Yiannas gave a report on IAFP. Membership increased by 10%, likely due to the restructuring of dues. There are 3,214 members. Food Trends journal is strong. Journal of Food Protection is now on line. There are 11,000 readers in 69 countries. The Web site gets 24,000 hits a month. Affiliates remain the backbone of the organization. He asks that the affiliates provide information for the quarterly newsletter (*we send her this newsletter to include anything she chooses – the meeting on keeping out of the news was included in one affiliate newsletter*). There are 32 booths in the exhibit hall sold. The Foundation has had a good increase due to a \$150,000 donation from ConAgra. Students remain strong. Three weeks after the spinach outbreak, IAFP sponsored a Rapid Response Symposium. The organization is positive by \$578,000. David Tharp mentioned that the 2011 IAFP 100th birthday will take place in Milwaukee where IAFP began. Special birthday planning is in the works. Next year IAFP is adding an international conference and will be moving to different continents each year. The IAFP report is now on line and monthly. Lani ask that affiliates send pictures and articles for the affiliate quarterly news. Gayle Prince asked that affiliates make contributions to the Foundation. Florida is famous for their silly plays and \$1,000 yearly donation at the business meeting. The Georgia affiliate contributed \$2,500 to the foundation. Roger Cook is the new secretary of the affiliates. There was no educational session this year because of money and commitment. It costs about \$3,000 – \$5,000 dollars for a reception at IAFP. A committee was set up to develop this reception. IAFP encourages affiliates to have Web sites. Affiliate reports followed for the 26 or so affiliates attending. Carl Custer will be president of the affiliates next year.



SCAFP members John and Christine Bruhn , Margaret Burton



John Silliker, founder of Silliker labs



IAFP office staff



IAFP Board at work – Stan Bailey, Gary Acuff, Frank Yiannis

September 2007

The publishers of *Food Safety Magazine* (FSM) presented the 2007 *Food Safety Magazine* Distinguished Service Awards to industry leader **David Theno, Ph.D**

**Dr. Theno**, Senior Vice President, Quality and Logistics at Jack in the Box, Inc., is recognized for his outstanding service and contributions in advancing food safety by developing Jack in the Box's food safety programs and leading efforts industry-wide to improve food safety measures in industry and reduce the incidence of foodborne illness in the U.S. Under his direction, Jack in the Box's food safety systems have become the gold standard against which other food-service establishments benchmark the quality of their food protection management programs



SCAFP member Dave Theno receiving a Food Safety Award at IAFP

POCKET GUIDE TO FOODBORNE ILLNESS *by Margaret*

Organism	Type	Onset	Duration	Symptoms (N=nausea, V=vomiting, D= diarrhea, F= fever, C=cramps)
Bacillus cereus	bact.	0.5-16 hr	6-24 hr	N, V, D, cramps
Heavy metal		15-30 min	hours	C, V
Scrombroid	bac tox	min - 1 hr	3-36 hr	rash, edema, inflammation, N, D, V, headache, dizziness, burning, tingling
Staphylococcus	bac	2-6 hr	1-2 days	N, V, D
Clostridium	bac	8-12 hr	1 day	D, gas
Botulinum	bac tox	12-48 hr	varies	double vision, droopy eyelids, difficulty swallowing, diff. breathing
Salmonella	bac	12-72 hr	4-7 days or wks	D, F, C
E. coli	bac	12-60 hr	varies	F, D, blood in stool, C
Norovirus	virus	1-2 days	12-60 hr	N, V, watery diarrhea, C
Shigella	bac	1-7 days	up to 4 wk	D, blood/mucus in stool, C, chills
Campylobacter	bac	1-10 days	2-7 weeks	F, D, blood in stool, C
Rotovirus	virus	2 days	3-8 days	F, V, watery diarrhea, dehydration
Trichinosis	para	2-28 days	until treated	V, N, abdominal pain, swelling eyes, F
Cryptosporidium	para	2-25 days	1-2 wks or months	watery D, C, N, headache, sometimes vomit
Yersinia	bac	3-10 days	2-3 mo	watery D, C, F, N, headache, V
Giardia	para	1-4 wks	varies	loss of appetite, V, C, D, mushy stool, gas
Hep A	vir	15-50 days	2-6 wks	F, loss of appetite, N, V, jaundice





## 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:

Margaret Burton  
9330 Balboa Ave  
San Diego, CA 92123