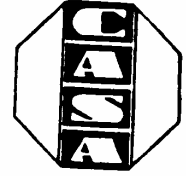




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NEWSLETTER OF THE BALTIMORE CONFERENCE OF CASA

WINTER EDITION

VOL 2007-1

PRESIDENT'S MESSAGE

This has been an exciting year for us. We have had speakers that discussed all types of items from food control to well and septic. This year is especially special as we will be holding our 300th quarterly meeting in December in Westminster, Maryland. This is a great milestone for the conference and through this edition we would like to share some of our conferences history with you.

The conference still continues to provide our members with affordable and educational training programs across the State. I would like to thank everyone for the great year that we have had with attendance and programs, and I hope that it continues for the years to come. Also, I would like to take this opportunity to remind all of the conference members to renew their memberships for the upcoming year.

Lisa Staley, President

BALTIMORE CONFERENCE CELEBRATES ITS 300th QUARTERTLY MEETING

At our December 6, 2007 meeting, the Baltimore Conference of CASA will celebrate our 300th Quarterly Meeting. The first meeting was held in Baltimore on April 19, 1932. The minutes of that meeting are printed below:

"The meeting was called to order at 1:45 pm by temporary chairman, Mr. Korff .(Baltimore City H.D), Dr Huntington Williams (Baltimore City HD.) welcomed the members to the conference. The following were nominated and elected as officers of the conference: Mr. Sullivan (Food & Drug Commissioner, Maryland), Chairman, Dr. Fowler (Health Officer, Washington), Vice Chairman, and Mr Korff, Secretary.

Mr. Frisbie (USDA) spoke of the conference held in other cities, Philadelphia, New York, Pittsburgh, Kansas City, Louisville, and Toledo; also the purpose of such conferences, namely to

discuss strictly informally the problems of the dairy, food, and drug officials represented at the meeting. Administrative policies are not to be interfered with, and any action taken by conferences would not be considered binding upon any of the members.

Dr. Fowler discussed the problem of covering food, primarily meats, while on display for retail sale.

Dr. Frisbie spoke of the differences between boarding houses and food establishments as made in the State of Nebraska. Mr. Walsh (USDA) discussed the activities of the Federal Food Bureau in control of spray residue on fruits and vegetables. The Federal Bureau, it was stated, is more or less dependent upon the State, City or County food control or health officials to report the findings of the latter inspectors to the Federal Bureau. The findings of the food or health official should be immediately forwarded to the Federal Bureau, who in turn would notify the Federal Station located near the fruit or vegetable producing area, where control measures may be started. Field surveys are then suggested to be made by the producing states, in cooperation with the Department of Agriculture, and laboratory determinations made to determine the effectiveness of the control and any educational and cooperative measures that may be taken. Mr. Pappe (FDA-Chemist) discussed the method as used in the Baltimore Station for the analysis of fruit and vegetables for arsenial spray residues.

Dr. Krantz, (Div. of Chemistry, MD Health Dept.) called attention to a case of arsenial poisoning due to foreign wallpaper. It was brought out also that in addition to arsenic, lead is used in combination with arsenic as a chemical for insect eradication which makes the problem of spray residues doubly hazardous from a public health point of view.

Mr. Berry (VA Shellfish Bureau) spoke of the shellfish sanitation in Virginia and stated that the sanitation condition of the plants in his control area is being stressed. The problem of returnable containers was mentioned as a subject for future discussion. Mr. Berry also mentioned that care should be taken of the shellfish while on retail sale and that tests for incipient decomposition for the addition of water should be further discussed. Mr. Berry also spoke of the controlled crab picking plants in his area.

Dr. Krantz spoke of the buffer index as a means of detecting spoilage in oysters and Mr. Pappe spoke of the hydrogen ion determinations of oysters as used by inspectors in the field. Mr. Craig (Div of Chemistry, Balto. City HD) spoke of recent test devised by Johns Hopkins School of Hygiene for the detection of incipient spoilage in crabmeat. This test is not perfected for use by inspectors in the field, several criticisms having been made of the proposed test. The meeting was adjourned at 3:45 pm to meet in Baltimore on June 7 at 1:30 pm."

FDA and CDC Remind Consumers of the Dangers of Drinking Raw Milk

The U.S. Food and Drug Administration (FDA) and the Centers for Disease Control and Prevention (CDC) are reminding consumers of the dangers of drinking milk that has not been pasteurized, known as raw milk. Raw milk potentially contains a wide variety of harmful bacteria – including *Salmonella*, *E. coli* O157:H7, *Listeria*, *Campylobacter* and *Brucella* – that may cause illness and possibly death.

Consuming raw milk may be harmful to health. From 1998 to May 2005 CDC identified 45 outbreaks of foodborne illness that implicated unpasteurized milk, or cheese made from unpasteurized milk. These outbreaks accounted for 1,007 illnesses, 104 hospitalizations, and

two deaths. This is based on information in CDC's Morbidity and Mortality Weekly Report for the week of March 2, 2007. The actual number of illnesses was almost certainly higher because not all cases of illness are recognized and reported.

Consumers who become ill after consuming raw milk, and pregnant women who believe they consumed contaminated raw milk or cheese made from raw milk, should see a doctor or other health care provider immediately.

Symptoms of illness caused by raw milk vary depending on which harmful bacteria are present. Symptoms may include, but are not limited to: vomiting, diarrhea, abdominal pain, fever, headache and body ache.

Most healthy people will recover from illness caused by harmful bacteria in raw milk or in foods made with raw milk within a short period of time. Some individuals can develop symptoms that are chronic, severe, or even life-threatening. Illnesses caused by pathogens found in raw milk can be especially severe for pregnant women, the elderly, infants, young children and people with weakened immune systems.

Since 1987, in order to better protect consumers from such risks, FDA has required all milk packaged for human consumption be pasteurized before being delivered for introduction into interstate commerce. Pasteurization, a process that heats milk to a specific temperature for a set period of time, kills bacteria responsible for diseases such as listeriosis, salmonellosis, campylobacteriosis, typhoid fever, tuberculosis, diphtheria and brucellosis. FDA's pasteurization requirement also applies to other milk products, with the exception of a few aged cheeses.

Proponents of drinking raw milk often claim that raw milk is more nutritious than pasteurized milk and that raw milk is inherently antimicrobial, thus making pasteurization unnecessary. Research has shown that these claims are myths. There is no meaningful nutritional difference between pasteurized and raw milk, and raw milk does not contain compounds that will kill harmful bacteria.

In fact, raw milk, no matter how carefully produced, may be unsafe. The CDC, the American Medical Association, the American Academy of Pediatrics, the National Conference on Interstate Milk Shipments, the National Association of State Departments of Agriculture, the Association of Food and Drug Officials and other organizations have endorsed the pasteurization of milk and restriction of the sale of products containing raw milk. Because even pasteurized milk contains low levels of nonpathogenic bacteria that can cause food to spoil, it is important to keep pasteurized milk refrigerated.

Mark your calendars

SAVE THE DATES - May 6-9, 2008 The next **CASA Annual Conference** will be held at the Holiday Inn in beautiful Saratoga Springs, New York

301st Quarterly Meeting of the BALTIMORE CONFERENCE will be held on MARCH 6, 2008 at Fort Meade

MEMBERSHIP RENEWAL

All CASA 2007 memberships expire on **December 31, 2007**. Renewal can be made either by completing the **Renewal** form, attached for your convenience, and mailing it along with a payment, to the **CASA Treasurer**, or by mailing it to Alexander A. Ondis, 4625 Wards Chapel Rd., Owings Mills, MD 21117, or by paying for membership at our next quarterly meeting on 12/6/2007. The Renewal form is found on the CASA Web-Site, www.casafo.org, click on "Renew/Join"

CASA Membership Dues Information and Application

Please complete today and return to:
Bill Kinder, Treasurer/CASA FOOD & DRUG OFFICIALS
PO Box 488
Abington, PA 19001-0488

- Regulatory \$15 Annual Dues
- Associate \$35 Annual Dues
- Academic \$10 Annual Dues
- Student \$10 Annual Dues
- Retired \$10 Annual Dues

(Make checks payable to CASA – FID#56-6136694)
Local Conference Membership is included with payment of dues in all categories: check appropriate conference below:

- Baltimore Philadelphia
- New York Pittsburgh
- Niagara Frontier Susquehanna
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CASA is a regional affiliate of the Association of Food and Drug Officials (AFDO)

If you would also like to become a member of AFDO go to www.afdo.org