



President's Message

Greetings to all our CASA members:

As the seasons change and autumn gets colder, we naturally think of the holidays and with them the holiday parties. Thus, the Niagara Frontier Conference is planning our annual holiday educational seminar for the second week of December and arrangements are being made by Jim DiMartino to have it at Tony Rome's A Place For Ribs located at 1537 Union Rd -West Seneca.

An educational presentation by the FDA is also being planned for that meeting. A March/April meeting in 2011 is in the works, which will be held in Canada. So, if you don't already have one, you should pursue getting either a passport or an enhanced driver's license in order to attend. Elections for the positions of President, Vice President and Board Member will be held at that get together. I have agreed to become the interim President with the resignation of Dan Plunkett, until those elections. An interim Vice President will also be chosen to fill that position. Anyone wishing to run for these positions should let me know so we can get you nominated and on the ballot. The Secretary and Treasurer posts will not be voted on again until 2012. But, if you have an interest in running for these posts, also let me know.



Our Spring training meeting was held at Taps Brewing Company on March 12, where we enjoyed a tour of the facility, a good lunch and an educational presentation by CFIA's Brett Wales on inspection protocols and good manufacturing practices in the beverage industry. The event was very well attended. The next educational training session was held on June 3, 2010 when we all went to jail. Just for the day though, we toured Niagara County Jail in Lockport which I found to be quite fascinating and then had a great buffet lunch at the Fieldstone Country Inn on Transit Rd. The tour was very insightful as was the educational presentation by guest speaker Glenda Reardon RD of the Office of the Aging on the challenges and problems facing the elderly these days which included viewing Niagara Nutrition & Meals on Wheels food preparation operations and kitchen facilities.

I would like to remind everyone to make sure they renew their CASA membership and keep up with the dues. Now that CASA no longer sends out cards to save money on postage it is much harder to know if you are paid up. But, please try to stay on top of this. We have fallen to 29 paid members at last board meeting held on October 7 at the Buffalo NYS Food Safety offices. With myself, Dan Gump, Joy Dagonese, Sue Smith, Blake Ireland and Jim DiMartino in attendance it was decided that a new initiative was to be enacted in order to raise the membership total. You can now get a FREE LUNCH when you bring along a new member to a meeting. So, let's go people we need some new blood and some new bodies.



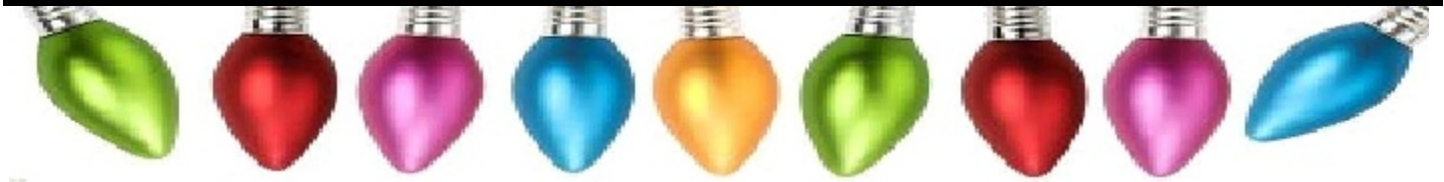
Fast approaching once again is the CASA Annual Educational Convention which will be held in Baltimore, MD starting May 16, 2011. The Niagara Frontier Conference will be handling the convention again in 2013. I hope everyone had a happy Halloween and take care. Hope to see you at the holiday seminar. Check the CASA website for further information on seminar date, time and presentation.

Sincerely,

Bill Dodge
Interim President

CASA -NFC 2010 Holiday Meeting

Tony Rome's Restaurant – West Seneca, NY



CASA - NFC 2010 Holiday Training Meeting

Halloween decorations are being taken down and stores are already displaying their Christmas and other holiday items. That can only mean one thing – Niagara Frontier Conference's annual holiday training/meeting and luncheon!

This year's gathering will be held at Tony Rome's Restaurant in West Seneca, NY (Yes – the restaurant is named after a character played by one of the owner's favorite Rat Pack members – Frank Sinatra!).

The meeting will include an educational presentation on "Egg Safety and Best Practices" delivered by George Zameska.

WHERE

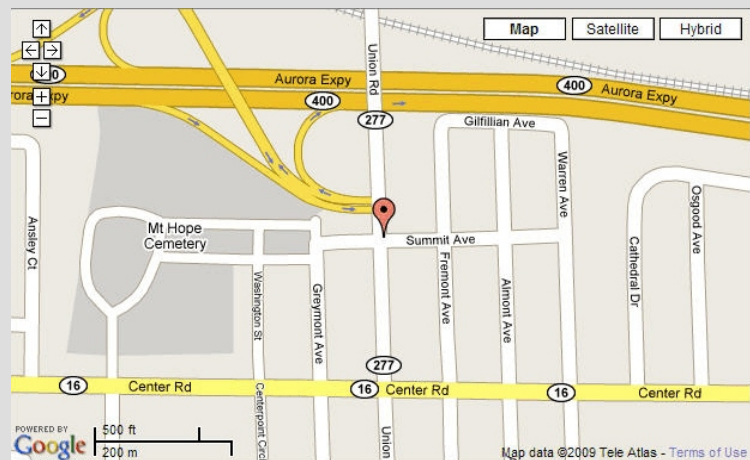
Tony Rome's
1537 Union Road
West Seneca, NY 14224
(716) 675-4351
www.tonyromesws.com

WHEN

Friday, December 10, 2010
11:00 a.m. - 3:00 p.m.

LUNCH

Menu TBA (As usual, there will surely be something for all tastebuds and diets!)
\$20 USD/CAD



PLEASE RSVP BY FRIDAY, DECEMBER 3rd TO:

Tara M. Paraszczuk
(905) 570-8068
tara.paraszczuk@inspection.gc.ca

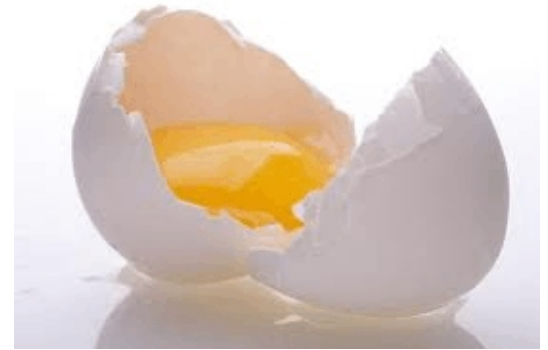
Presentation and Guest Speaker Information

December 10, 2010

About the Presentation

This meeting's presentation is titled "Egg Safety and Best Practices". The presentation will highlight the following topics:

- Salmonella enteritidis cross contamination risks and controls within the food service environment
- Identification of pasteurized eggs
- Pasteurized egg processing
- FDA Food Code provisions related to egg safety
- Review of egg industry essentials
- FDA Final Rule for SE control for egg production and potential impacts



About the Presenter

George Zameska has worked as a food industry regulator for 32 years and is currently engaged in coordinating regulatory agency requirements in conjunction with food industry services offered by Paster Training Inc. that includes food safety and alcohol management training, consulting, and auditing services. Regulatory responsibilities included inspections, enforcement, establishment plan review approvals and food program management. Food program activities encompassed all aspects of the food industry including restaurants, retail stores, food processing plants, food vendors, and institutional food service facilities.

Mr. Zameska has regularly provided food safety training to the food industry, is a National Restaurant Association- Educational Foundation ServSafe Instructor, and has regularly presented talks regarding environmental and food safety concerns to regulatory agencies and associations, food industry associations, civic and other public health related interest groups.



Information Corner

Canada Rolls Out New Listeria Policy for RTE Food

foodsafetynews.com

2010-11-08

The first new policy on *Listeria monocytogenes* in Ready-to-Eat Foods since 2004 will take effect in Canada next April 1.

It represents another in the Government of Canada's responses to the Weatherill Report, the independent inquiry into the 2008 *Listeria* outbreak that killed 23 mostly elderly Canadians out of 57 cases.

According to the 74-page policy document, published both English and French, there are six major differences between the new and old versions. They include:

- New end-product compliance criteria have been developed that are similar to international standards.
- The definitions of Ready-to-Eat foods in which the growth of *L. monocytogenes* can or cannot occur have been modified or developed. The list of food products implicated in listeria outbreaks is updated.
- The use of "post-lethality" treatments and/or *L. monocytogenes* growth inhibitors is encouraged.
- Detailed sampling from environmental to end product testing is mandated.
- Environmental monitoring is required in all Ready-to-Eat food plants.
- Outreach, especially to institutions with high-risk population, will be stepped up.

The new policy will apply to all Ready-to-Eat food sold in Canada, including both domestic and foreign production.

It joins policy of Health Canada, the Canadian Food Inspection Agency, and the Public Health Agency of Canada. It is supposed to protect the health of Canadian consumers and provide guidance to both industry and regulatory agencies.

The source of the *L. monocytogenes* in the deadly 2008 outbreak was the Maple Leaf Foods RTE meats plant in Toronto.

Canada has seen its national reported rate of listeriosis rise to 7.2 cases per million populations in 2008, up sharply from 2.3 cases per million in populations in 2000. The spike in cases in 2008 was largely attributable to the Maple Leaf RTE meats outbreak and a separate *Listeria* outbreak stemming from cheese that sickened 28 and killed two.

"The foods that implicated in major outbreaks of listeriosis worldwide are typically those in which *L. monocytogenes* is present or can grow to level that could present a risk to consumer," the new policy says.

At the international level, the Government of Canada recognized Codex and the Commission of European Communities have proposed "similar microbiological criteria for the verification and control of *L. monocytogenes* in RTE foods" for both protecting consumers and ensuring fair practices in food trade.

It says the "U.S. risk assessment" further supports the notion that RTE foods "differ in their ability to support growth and being linked to listeriosis."

The new *Listeria* policy follows the independent report by Sheila Weatherill in July 2009, which included 57 recommendations to fix systemic failures in Canada's food safety system.

While the federal government promised to implement all the recommendations, critics say CFIA still does not employ enough meat inspectors to meet the commitment.

Egg fight ignites

Animal rights' protesters target farmer who lost hens in barn fire last week

JAMIE LONG, OTTAWA SUN

It wasn't bad enough that Earle McEwen lost 5,600 egg-laying hens in a barn fire last weekend. Now he's wondering who trespassed on his land last Sunday, capturing aftermath footage of the barn full of **dead** hens, and worries about protests outside his front door.

On Friday, a local group of **animal** rights activists stood at the edge of his property armed with signs reading "Birds Suffer and Die for Eggs you Buy" and the video footage.

Michele Thorn would not reveal who filmed the video, but her group, the Ottawa Animal Defense League, was not shy in distributing the gruesome footage to media.

"It's frustrating, it's not any of their business," McEwen said of the protesters.

Thorn stood in the rain carrying a R. I. P. sign and a "bloody" cross, arguing there's no need to eat eggs or any other food that comes from animals.

She also had to dodge eggs thrown at her and other protesters by a passerby.

"We are just trying to get across that people need to be aware of the cruelty involved in eating something as simple as an egg," said Thorn, who has been a vegan for five years.

"When they have their scrambled eggs or eat it in a cake, we want them to know this is what's happening, this is the cruelty that's going on."

"How can you have no sentimental attachment?!" league member Len Goldberg yelled through his megaphone.

"It's reprehensible to cram thousands and thousands of birds into these tiny buildings, no sprinkler systems, living in a state of utter madness," cried Goldberg, who said McEwen's farm would be watched every day to make sure he doesn't continue producing eggs.

Although McEwen was working in one of his barns during the protest, he said he didn't hear the protesters. But he did call police to make sure they watched his land.

McEwen lives with his wife and his elderly parents live on the property, as well.

They have been shaken by the protests, said McEwen, who's still reeling from losing his livelihood.

Canada to Address Bee Colony Threats

foodsafetynews.com

The federal Government of Canada and the Canadian Honey Council (CHC) are seeking input from the bee industry on a new voluntary national biosecurity standard that will help bee keepers minimize the risk of pests and diseases in their colonies.

"Bees are a major contributor to the health and vitality of agriculture," said Agriculture Minister Gerry Ritz. "This Government is pleased to support the creation of standards that will contribute to the stability of such an important industry in the agricultural community."

Keepers of bumble bee, leafcutter and honey bee colonies will be contacted at random and asked what they do at the farm level to keep their stocks healthy. This input will assist in creating new voluntary biosecurity standards.

"The CHC is pleased to participate in this benchmarking exercise for on-farm biosecurity," said Heather Clay, CHC chief executive officer. "This standard is important to help control the spread of bee pests and diseases."

Biosecurity refers to activities that can be done to minimize the risk of introducing and spreading disease and pests.

Planned for release in 2012, the new standard is intended to benefit all managed bees in Canada.

The standard is being developed in partnership between Agriculture and Agri-Food Canada, the **CFIA**, provincial departments of agriculture, the bee industry and academia.

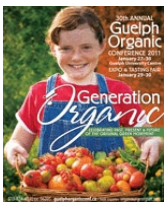
Events, Expos, and Conferences



International Dairy Forum
January 23-26, 2011 – Miami, FL

For more information or to register, visit:

<http://www.idfa.org/events--trade-show/interactive-event-calendar/details/9/>



The 30th Annual Guelph Organic Conference & Expo
January 27-30, 2011 – Guelph, ON

For more information, visit:

www.guelphorganicconf.ca/



Meat & Food Processing Expo
March 04-05, 2011 – Mississauga, ON

For more information, visit:

www.oimp.ca/

We Need Your Articles!!!

That's right! We need your thoughts, expertise, and ramblings for the next Niagara Frontier Communicator!

If you have any thoughts, stories, news items, or interesting additions for our newsletter, please forward them to:

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(905) 570-8068

