

THE BELL RINGER

The Newsletter of the Philadelphia Conference of the Central Atlantic States
Association of Food and Drug Officials

Fall 2011



THE PRESIDENT'S MESSAGE

Greetings everyone! I hope you had a fantastic summer.

I would like to thank all of our Philadelphia Conference members for your support throughout the year and specifically for your attendance at our Philadelphia Conference CASA training sessions. As a training organization the great success we have is not without your direct support and commitment.

I would like to particularly thank the Educational committee members for their work and efforts doing an outstanding job on developing and organizing our training sessions. I also want to thank and recognize our Executive board members, who also help to make our meetings successful.

I hope to see many of you in attendance at our next planned meeting and training session this fall at the Camden Co. Health Service Center, 425 Woodbury-Turnersville Road, Blackwood New Jersey, September, 30, 2011.

For your convenience, Philadelphia conference members can now use pay-pal on the CASA web site TO PAY for our training session's meetings.

Recently, many individuals and communities have suffered loss because of the extreme wet weather and flooding that we have experienced in our region. It is even more important than ever that we continue to collect food for those that are worse off than perhaps ourselves. This is an important and worthwhile effort and I want to encourage your support to bring food and toiletry items to the next upcoming meeting for collection and donation. Needed items are listed with our meeting announcement.

Looking forward to seeing you at the next training session!



Sincerely,
Mary Beck
President
Philadelphia Conference of CASA

Conference News & Updates.

- **SAVE THE DATES - The 96th Annual CASA Educational and Training Seminar is scheduled for May 9-11, 2012 at the Crowne Plaza Pittsburgh South, 164 Fort Couch Road, Pittsburgh. We look forward to seeing you in Pittsburgh, PA.**
- **SAVE THE DATE - CASA will also sponsor a Medical Device Seminar, May 8, 2012 at the Crowne Plaza Pittsburgh South. Information to follow.**

Reminder: PayPal can now be used as an electronic payment option for CASA members to pay for membership renewals and annual conference registrations.

The Philadelphia Conference board has approved the use of training seminar coupons that can be provided to our members for the purpose of inviting non-CASA member colleagues to one of our training seminars. This may provide a great opportunity to invite industry, academic or government professionals to benefit from the hard work of our educational committee and learn more about the value of participating in a professional training focused organization.

******* CASA Member Dinner/Banquet Survey Questionnaire *******

The Philadelphia Conference of CASA Executive board requests the honor of your presence at a dinner/banquet event to be held in April 2012 at the Radison Hotel, Trevoise, PA. This event will also include an invitation to Susquehanna Conference members.

In order to plan for this event we need to have your input. Kindly provide your responses to Susan Rachlin: srachlin@co.bucks.pa.us

Would prefer this event on a Saturday Evening?	Yes	No
Would you prefer this event on a week day evening	Yes	No
Would you pay \$40/person for dinner and a DJ?	Yes	No
Would you bring a guest?	Yes	No
Would you plan to attend?	Yes	No

Member News & Updates

Suzanne Cavanaugh (Atlantic County HD) will be retiring in September. We wish her well on her retirement from government service but truly encourage active support and participation along with all of her colleagues in CASA.

Congratulations to Jill Miles (Atlantic County HD) on her marriage to Dennis King on 8/20/11.

Congratulations to Danielle Stapleton as well who also recently got married and will be replacing Rich Ritotta as the CASA representative to the CASA board.

Welcome New 2011 Members to CASA

Ruth Adesipo	Philadelphia Health Department
Anitra Brown Reed	Food and Drug Administration
Daniel Caprio	Chester County Health Department
Chris Chinnici	Atlantic County Health Department
Daniel Crum	Atlantic County Health Department
Halima DaCosta	Drexel University
Lucy DeBoard	Food Safety Inc
Tia Donohue	RK Environmental Services
Eric Etnier	Montgomery County Health Department
Suzanne Fajgier	Burlington County Health Department
John Falcone	Philadelphia Health Department
Carolyn Fischer	Vineland Health Department
Andrew Franklin	Montgomery County Health Department
Karen Hanni	Atlantic County Health Department
Barbara Kitay	Food and Drug Administration
Holly Krimstock	Atlantic County Health Department
Carrie Lane	Chester County Health Department
Geoffrey Ledwidge	McDonalds USA LLC
Bonnie Lorenz	Montgomery County Health Department
Yan Jennifer Luo	Genji Express
Patricia McGuire	Burlington County Health Department
Michael McQuai	Chester County Health Department
Ikechukwu Onukogu	Philadelphia Health Department
Kelly Raum	Chester County Health Department
Erica Singleton	Philadelphia Health Department
Beth Somishka	Montgomery County Health Department
Alan Talarsky	NJ Department of Health
Chiare Vernon	Philadelphia Health Department
John Vetter	Atlantic County Health Department
Mark Vetter	Atlantic County Health Department
Debra Wilkinson	Burlington County Health Department

After all of our summer vacations to exotic and distant lands we may have picked up a few colorful souvenirs to brighten up our tables. The article below is provided to serve as a reminder for us to continue to evaluate the safety of the products we may bring home.

Some “Lead-Free” Pottery Can Still Taint Food

Colorful pottery may look nice on the dining room table. But beware: it can cause serious harm if it can contaminate food placed in it with lead.

Although we’re all exposed to small amounts of lead during our daily routine, exposure to large amounts can cause lead poisoning, a dangerous condition that occurs when the body absorbs lead into the bloodstream.

The Food and Drug Administration (FDA) says it has confirmed reports from local and state agencies that traditional ceramic pottery made by several manufacturers in Mexico—and labeled “lead free”—in fact contains lead.

Agency investigators have in some cases found that the pottery exceeded FDA’s limits for “leachable” lead—lead that could get into food that comes in contact with the pottery.

This makes the dishware potentially hazardous if it’s used for cooking, preparing, serving, or storing food or drinks.

Manufacturing Problems

FDA is most concerned about lead in pottery made by families and small-scale artisans in Mexico.

“The problem lies in the use of improper manufacturing practices by some potters,” says Michael Kashtock, Ph.D., an FDA consumer safety officer and food scientist.

The focus is on pottery made with earthenware, a porous form of clay.

Pottery made with earthenware must undergo glazing, a process in which a thin, glass-like coating is applied and



FDA’s focus is on pottery made with earthenware, a porous form of clay. Although many potters of today have switched to non-lead glazes, they may still be using kilns that were once used for firing lead-containing glazes.

fused onto the surface of the clay. This seals the pottery’s pores, allowing it to hold food or liquid.

The glaze fuses to the pottery when it is fired in a kiln, a special oven used to bake clay.

“In the past, potters have usually used lead glazes,” says Kashtock. “Today, many of the potters in Mexico have switched to non-lead glazes. However, they may be using old kilns that were once used for firing lead-containing glazes.”

Kashtock says that while these potters believe they are making a lead-free product, the kilns they are using may be contaminated with lead residues from prior firings of lead glazed pottery. “Lead-free’ glaze can then become con-

taminated during the firing,” he says.

Kashtock says that some potters do make safe pottery with lead-containing glaze. “That pottery is safe for use if properly fired,” Kashtock says. “Proper firing of lead glaze binds the lead within the glaze.

“The problem is not that the pottery contains lead, but that it contains lead in a form that may leach into food,” he says.

Lead Poisoning

Lead in small amounts is part of our environment. In general, this low exposure to lead does not pose a significant public health concern.

However, exposure to larger amounts of lead can cause lead poisoning, which



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can affect nearly every bodily system.

The National Institute of Environmental Health Sciences says lead can be poisonous to everyone—especially so to infants and young children, as well as to fetuses.

Kashtock says the effects of lead poisoning depend upon the amount and duration of lead exposure, and the age of the person being exposed.

“Exposure to large amounts of lead may result in overt and possibly severe symptoms for which an individual is likely to seek medical attention,” says Kashtock.

“However, infants, young children, and the developing fetus can be affected by chronic exposure to low amounts of lead that may not result in obvious symptoms of lead poisoning but that could cause slowed development, learning or behavior problems, and lower IQ scores,” he says.

Advice for Consumers

Be aware that some pottery should be used for decoration only, and not for holding or serving food.

Also, know that a child with lead poisoning may not look or act sick. If your child has been eating or drinking from pottery that may have allowed lead to leach into food, talk to your health care professional about testing your child’s blood for lead.

Be wary if pottery you have was purchased from a flea market or a street vendor, or if you are unable to determine whether the pottery is from a reliable manufacturer.

Look over your pottery and check to

see if it is

- handmade with a crude appearance or irregular shape
- antique
- damaged or excessively worn
- brightly decorated in orange, red, or yellow colors

If you have pottery that fits any of these descriptions or if you’re concerned about the safety of pottery in your home, you can:

- Look for a warning label on the pottery. If the pottery was made for use only as a decorative item, it may have a warning (such as “Not for Food Use—May Poison Food”) stamped onto the bottom.
- Test the pottery. Lead-testing kits, which are sold in hardware stores and online, come with swabs and instructions. They do not damage the pottery. With most, the swab will change colors if lead leaches onto the swab. If a test reveals a positive result for leachable lead, don’t use the pottery for cooking, serving, or storing food or drinks.
- If you are unable to test the pottery or otherwise determine that it is not from a reliable manufacturer, don’t use it for cooking, serving, or storing food or drinks.
- Be aware that no amount of washing, boiling, or other process can remove lead from pottery.


FDA Actions

On Nov. 19, 2010, FDA published guidance for industry to address safety and labeling concerns for traditional pot-


tery that may contain lead.

The agency encourages manufacturers, distributors, and importers to make potters aware of the production practices recommended in the guidance to ensure that non-lead glazed products will not be contaminated with lead.

Any glazed pottery that contains leachable lead and is labeled “Lead Free” is at risk of being refused entry into the United States. The importer is subject to FDA sanctions for any future entries of imported items.

In addition, FDA has partnered with several federal and state health agencies to make information available to the public in English and Spanish about reducing the risks for lead poisoning from traditional pottery. 

Find this and other Consumer Updates at www.fda.gov/ForConsumers/ConsumerUpdates

 Sign up for free e-mail subscriptions at www.fda.gov/consumer/consumerenews.html

Op-Ed

The Opinion Editorials of Marler Clark attorneys are written regularly for OpEd pages around the country.

This Op-ed is to serve as a precursor to expected training in the near future explaining and exploring the potential impacts of the FDA Food Safety Modernization Act on food industry Philadelphia conference members and our member regulatory agencies.

Get Food Safety Done! Once the GOP is in the Kitchen, Food Safety is Toast.

December 2 2010

Over the last two years, food producers large and small, consumer and public health groups, and Congressional leaders have come together to support legislation that would bring the most significant update to food safety laws in seven decades. To the chagrin of everyone who worked hard to get S. 510, the FDA Food Safety Modernization Act (and the Tester/Hagen Amendment), passed out of the Senate Monday, the bill is now facing a significant uphill battle.

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The future of S. 510, which received broad bipartisan support (73 yeas 25 nays), is now in jeopardy due to a provision in the bill that would allow the FDA to impose fees on importers, and on companies whose food is recalled because of contamination. It now appears that S. 510 must be reconsidered in the Senate so it can be brought into compliance with Article 1, Section 7 of the U.S. Constitution, which says all revenue-raising measures must originate in the House. However, finding floor time for the bill is looking less and less attainable since Senate Republican leaders are saying their caucus won't vote on any bills until Bush Era tax cuts are extending to the uber-rich. This means that the passage of S. 510 may not happen before the lame duck session ends.

Further lampooning the legislation is Senator Tom Coburn's (R-OK) threat to filibuster a vote if the bill returns to the Senate floor. A staunch opponent of the bill, one can recall Sen. Coburn's speech on the Senate floor two weeks ago when he argued that lawyers (myself included) are all the food safety regulation Americans will ever need.

Now is not the time to let politics get in the way of a piece of legislation that was unanimously voted (Yes, Sen. Coburn too) out of the Senate H.E.L.P. committee over a year ago. Those of us who have followed this historic Act from the time it was introduced to the moments just last week when we quivered in anticipation watching Senate Cloture votes on C-SPAN understand that the current version of the FDA Food Safety Modernization Act qualifies as a real piece of bi-partisan legislation that addresses a tangible and important national problem.

You may ask, "What's the rush? Can't we just wait it out?"

Not a chance. 2010 is almost over and realistically 2011 is shaping up to be the most politically contentious year since Obama took office. For any legislation that means more roadblocks and more politics. Translation, "Anyone who believes this bill will pass if it is introduced during the next Congressional session is in 'La-La Land'."

The bottom line, though, is this Bill is a work of compromise and it is on the precipice of failure because of abhorrent politicking by Mitch McConnell and Co. This Bill was passed and all were satisfied and ready to move until a technical flaw was noticed (a flaw not seen by Senate Republicans and Democrats alike over the last year of debate). Now is the time for our Senate and House leaders to do what they need to and finish what they started. Let's fix the flaw and do it now.

FOR IMMEDIATE RELEASE Submitted by Deborah Rayhab, MBA

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National Pasteurized Eggs Receives NSF Food Safety Leadership Award

April 2011 – Lansing, IL – In recognition of its outstanding contributions to the advancement of food safety, National Pasteurized Eggs, Inc. (NPE) has received the 2011 NSF Food Safety Leadership Award in Breakthrough Technologies for its in-shell egg pasteurization process.

Greg West, NPE president, accepted the award at The Food Safety Summit in Washington, DC on April 20, 2011. —We owe our success to our valued customers who understand that Safest Choice eggs are a first line defense against salmonella and that the best solution is to keep salmonella from entering their kitchens in the first place, he said West. —We've been honored to share our Safest Choice story with hundreds of government, industry and association events over the years.

NPE's breakthrough technology eliminates salmonella inside of shell eggs without cooking them. Growth of Salmonella-free egg alternative in the foodservice supply chain has been vital to public health, West said. NPE is working diligently to achieve its mission of eliminating the vehicle of nearly 80% of the nation's Salmonella illnesses. He added, —Unlike liquid pasteurized eggs, operators can use our eggs in any dish or application while providing safety to the individuals they serve.

Today, more than 200 foodservice distributors, 4,000 retail stores and thousands of food operations make available the option of FDA-approved pasteurized shell egg. West noted, NPE has experienced year-over-year growth of over 50% of our safe shell eggs by establishing pasteurized shell eggs as a permanent choice for many hospitals, healthcare facilities and restaurants, protecting the highest risk populations wherever they dine.

With increasing demand for a safe-egg option, in September 2009, NPE opened a second plant in South Dakota doubling capacity and quickly reached a milestone of salmonella free assurance by pasteurizing over one billion shell eggs for its customers. As demand continues to increase, NPE also launched cage-free pasteurized shell eggs nationally and has ordered equipment additions to increase pasteurization capacity another 50%.

In ongoing recognition of its food-safe product innovation, NPE is also proud to have earned:

- The American Culinary Federation Seal of Approval for Safest Choice™ Pasteurized Shell Eggs and Cage-Free Pasteurized Shell Eggs (2010)
- The Top 100 Supplier recognition from Sysco (2010)
- Red Herring Global 100 Innovation Award (2008)
- Chicago Innovation Award (2008)

About NPE: National Pasteurized Eggs, Inc. is a privately owned company head-quartered in Lansing, Illinois. The Safest Choice™ pasteurized shell eggs brand has grown from sales in just a few states in 2003 to now providing Salmonella-free pasteurized shell eggs to retailers, consumers, and foodservice operations throughout the U.S. Its unique technology is being licensed across the globe. More information: www.SafeEggs.com.

About NSF: NSF International, a not-for-profit, non-governmental organization, is the world leader in standards development, product certification, education, and risk-management for public health and safety. More information: www.NSF.org

Upcoming Events: **September 30, 2011**
(Approved for 5.0 NJ CEU's)

Fall Educational Training Seminar

**Camden County Health Services
425 Woodbury-Turnersville Road
Blackwood, NJ 08012**

08:00 – 09:00	Registration
09:00 – 10:30	“Vegetable trace back from a National Stand Point” Kevin Delany- Director of Corporate Sustainability and Productivity Procacci Brothers Inc. - Philadelphia, PA
10:30 – 10:45	Break
10:45 – 12:00	“End GAP: Good Agricultural Practices” Dr. Wesley Kline- County Agricultural Agent Rutgers Cooperative Extension in Cumberland County
12:00 – 01:00	Lunch on Your Own
01:00 – 02:00	“Salmonella Hidelburg” Michelle Malavet - MSA, HO, REHS Foodborne Disease Surveillance Coordinator New Jersey Department of Health
02:00 – 02:15	Break
02:15 – 03:30	“Auditing vs. Inspecting: Overview of Industry vs. Regulatory” Chris Hand - Representative for WAWA George Zameska - RS, MS, CP-FS, NJHO Vice President of Regulatory Affairs Paster Training Inc.
03:30 – 04:00	Discussion with Q & A

NOTE: Pre-Registration is required no later than close of business, Friday – September 23, 2011. Everyone must register with Lynn Bonner at Lynn.Bonner@fda.hhs.gov or you may call her at (215) 717-3074.

COST: The following fees apply:

Current 2011 Members – Registration Fee of \$5.00

Non-members/Delinquent Members–Dues plus Registration Fee of \$5.00

Dues: Regulator - \$15.00

Associate - \$35.00

Academic - \$10.00

Student - \$10.00

Retired - \$10.00

CEUs: A New Jersey continuing education credit application has been submitted to NJLMN for this course. The total number of credits approved for this agenda is pending (approx 4.5 to 5.0 expected). This course will be listed on NJLMN web site upon approval of the credits and you may register for the CEU's at that time. (www.NJLMN.rutgers.edu).

Don't forget to bring items for donation for our quarterly CASA food drive to help the needy. Items needed: juice/drink mixes, tuna, peanut butter & jelly, jello/pudding, hamburger helper, rice, pancake mix & syrup, paper products – toilet paper, paper towels & tissues, condiments – ketchup, mustard, mayonnaise, toiletries – soap, toothpaste, shampoo, deodorant

Editor's Note: Share your interests, information and announcements with your fellow professionals. If you take great notes contribute to the Bell Ringer and recount your training or meeting adventures. Please email to: George.Zameska@pastertraining.com. Space is available for advertising in the Bell Ringer. I look forward to your feedback and participation.