THE BELL RINGER

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

Spring 2009

THE PRESIDENT'S MESSAGE

I would first like to thank all of you, in advance, for your participation in the up coming elections at the March 20th training meeting and your attendance at the conference in May. The Executive Board has arranged for another very informative training sessions that should not to be missed. It is important to mention that we could not have and cannot continue to accomplish these tasks without your participation and support. As we prepare for a tough economic year, CASA will continue to provide highly informative training sessions at low cost. We view it as our mission to provide you all with invaluable training opportunities.

Jack Welte, our Education Committee Chair, is always available and open to ideas for new topics. You, the members, are the backbone of our organization. We would not exist with you. We need to know your interests, ideas and concerns to assist us in the development and implementation of training sessions which cover topics that you feel are pertinent. I encourage you to take an active role in our organization.

Although we all are facing tough financial times, there are those who are far worse off. We will continue to accept donations for those in need, at every training meeting. Pat Taylor will continue to coordinate this special program.

Elections will take place at the March 20th Training Meeting. The Annual Conference will be held in Philadelphia, beginning with the Drug Seminar Monday May 11th. The meetings begin May 12th at 8am through May 14th at noon. Our own Lynn Bonner is helping to plan the conference with Mama CASA. I encourage you to forward your ideas to her and volunteer to help.

Respectfully,
Palak Raval-Nelson, PhD, MPH

More FDA News

Peanut Product Recalls: *Salmonella* Typhimurium

Updated: February 13, 2009

Update on FDA's Investigation

A joint investigation by the U.S. Food and Drug Administration (FDA) and the Centers for Disease Control and Prevention (CDC), of the ongoing outbreak of illnesses caused by *Salmonella* Typhimurium, identified peanut butter and peanut paste made at a peanut-processing plant in Blakely, Georgia, as sources of the outbreak. The plant is owned and operated by Peanut Corporation of America (PCA). In response to the outbreak and accompanying investigation showing violations of FDA requirements, PCA has recalled a number of ingredients from the market.

This is an ingredient-driven outbreak; that is, potentially contaminated ingredients affected many different products that were distributed through various channels and consumed in various settings. The recalled products made by PCA, such as peanut butter and peanut paste, are common ingredients in cookies, crackers, cereal, candy, ice cream, pet treats, and other foods. Consumers are advised to discard and not eat products that have been recalled. To help consumers identify affected products, FDA has initiated a searchable database of recalled products that is updated daily or as additional recalls are identified. To date, more than 2,100 products in 17 categories have been voluntarily recalled by more than 200 companies, and the list continues to grow.

In January, the recall list was expanded to include some pet-food products that contain peanut paste made by PCA. *Salmonella* can affect animals, and humans who handle contaminated pet-food products also are at risk. It is important for people to wash their hands – and to make sure children wash their hands – with hot water and soap before and, especially, after handling pet-food products and utensils.

Frequently Asked Questions

Why has *Salmonella* been in the news recently?

The Centers for Disease Control and Prevention (CDC) has been receiving reports, from many states, of illnesses caused by a type of *Salmonella* called *Salmonella* Typhimurium. Several deaths may also be associated with this outbreak. Tests indicate that the people who became sick may have eaten the same contaminated food, because they were infected with the same strain of *Salmonella* Typhimurium (i.e., the strain of *Salmonella* shared the same genetic "fingerprint"). Additional information on the numbers of illness and the states in which they occurred can be found at www.cdc.gov/salmonella/typhimurium/.

Is the *salmonellosis* outbreak definitely linked to peanut butter?

A combination of epidemiological analysis and laboratory testing by state officials in Minnesota and Connecticut, the Food and Drug Administration (FDA), and CDC enabled FDA to confirm that the sources of the outbreak were peanut butter and peanut paste produced by the Peanut Corporation of America (PCA) at its Blakely, Georgia, processing plant. Peanut paste is a concentrated product consisting of ground, roasted peanuts that is distributed to food manufacturers to be used as an ingredient in many commercially produced products including cakes, cookies, crackers, candies, cereal and ice cream.

As a result of this finding, a number of foods containing peanut butter and peanut paste produced by PCA from July 1, 2008, to the present were recalled on January 13, 2009. On January 28, 2009, PCA expanded its recall to include all peanut products produced on or after January 1, 2007. Some of the recalls by firms supplied by PCA involve foods sold directly to consumers, such as peanut butter crackers, peanut butter cookies, and ice cream made with peanut butter, and some involve food product sold directly to institutions, restaurants, the food service industry, and private label food companies.

Are any other ingredients involved in the recall besides those containing peanut butter and peanut paste?

Yes, Peanut Corporation of America (PCA) is expanding its recall to include all peanuts and peanut products processed in its Blakely, Georgia, facility since January 1, 2007. The recall includes products that contain the following ingredients:

peanut granules

More FDA News

peanut meal

dry roasted peanuts

oil roasted peanuts

peanut butter

peanut paste

What are peanut granules and what kinds of products are they used in?

Peanut granules are particles chopped to approximately 1/8 inch in diameter, made from peanuts with the peanut heart and germ removed that are dry or oil roasted and blanched.

Peanut granules may be used as a topping on confectionary products (such as cakes and doughnuts), baked products (such as crackers, cookies, candy, and snack bars), and ice cream products (such as ice cream cones and bars). Peanut granules may be added to peanut butter to make it crunchier.

What is peanut meal and what kinds of products is it used in?

Peanut meal is a by-product of the separation of different components (extraction) of peanut oil. It is used to make peanut butter and peanut paste. Peanut meal also may be used infrequently as an ingredient in animal feed.

Major national brands of jarred peanut butter found in grocery stores are not affected by the PCA recall.

Why has the recall expanded to other peanut-based products besides those containing peanut butter and peanut paste?

FDA initiated an inspection of PCA's Blakely, Georgia, plant on January 9, 2009, shortly after the firm was implicated as a possible link to the ongoing outbreak. FDA's inspection, concluding on January 27, 2009, identified deficiencies related to the firm's manufacturing process, and cleaning programs and procedures for its manufacturing equipment. In addition, FDA's testing of environmental samples that were collected during the inspection revealed *Salmonella* present in the plant. PCA's records also indicate:

The firm failed to take steps to mitigate *Salmonella* contamination in the facility.

Approximately 12 instances occurred in 2007 and 2008 where the firm, as part of its own internal testing program, identified some type of *Salmonella* in its product and still released the product into the marketplace.

Because of these deficiencies, potentially contaminated products may be in the marketplace or in consumers' homes.

What action is FDA taking now that there are additional products known to be at risk for contamination?

This is an active and dynamic investigation. FDA is already working with the company and corporate purchasers of peanut butter and peanut paste from PCA to identify affected products and facilitate their removal from the market. FDA and state officials have visited in excess of 1,000 firms that purchased these products from PCA. FDA will continue the same type of work to track peanut granules, peanut meal, dry roasted peanuts, oil roasted peanuts, and additional peanut butter and peanut paste.

FDA also will continue to:

Provide up-to-date information to consumers through the news media, FDA's Web page at www.fda.gov, and its searchable list of recalled products at www.accessdata.fda.gov/scripts/peanutbutterrecall/index.cfm.

Conduct active outreach to consumers, industry, day care facilities, institutions, vending facilities, retail and Internet stores, and others to alert them to the recalls and provide food safety advice.

Have any pet foods been recalled because of the *Salmonella* outbreak?

Yes. Pet owners can find a searchable list of all the food products recalled at: http://www.accessdata.fda.gov/scripts/peanutbutterrecall/index.cfm#PetFood

What are the symptoms of *Salmonella* infections in pets?

Pets with *Salmonella* infections may be lethargic and have diarrhea or bloody diarrhea, fever, and vomiting. Some pets will have only decreased appetite, fever and abdominal pain. Well animals can be carriers and infect other animals or humans. If your pet has consumed the recalled product and has these symptoms, contact your veterinarian.

More FDA News

What is FDA's advice for directors of institutions and food service establishments?

Ensure that you are not serving recalled products and check the recall list posted on FDA's website frequently to see if any new products have been added to the list. Confirm with your suppliers the source of their peanut product ingredients.

www.fda.gov/ora/compliance_ref/recalls/ggp_recall.htm.

The FDA will closely monitor these events by continuing to work with the firms on the details of their actions, conducting follow-up audits and inspections, monitoring the progress of the firms' actions, working with state and local regulatory authorities, and notifying our foreign regulatory counterparts of products that have now been confirmed as having been distributed internationally.

How did federal and state health officials link the salmonellosis outbreak to peanut products?

Many, but not all, of the people who became sick reported that they had eaten peanut butter in the week prior to becoming ill in institutional settings, such as nursing homes. Some of the other people who became ill reported eating a food that contained peanut butter or peanut paste.

Having this information, Minnesota state officials tested an open five-pound container of King Nut peanut butter from a nursing home where three patients were affected by the outbreak strain of *Salmonella* Typhimurium and found the peanut butter to contain the same strain of *Salmonella* Typhimurium that was associated with the illnesses. Because it is always possible that an open container was contaminated by someone or something else in the environment, FDA and the States began testing unopened containers of the same brand of peanut butter.

On January 19, 2009, testing by the Connecticut Department of Health on an unopened container of King Nut peanut butter showed that it too contained the same strain of *Salmonella* Typhimurium that was associated with the illnesses.

King Nut distributes peanut butter manufactured by the PCA in several states to institutions such as long-term care facilities, hospitals, and cafeterias.

The fact that the *Salmonella* Typhimurium was found in an unopened container of peanut butter indicates that the contamination took place at the processing plant. The PCA processing plant implicated in this outbreak is located in Blakely, Georgia.

What are the symptoms of *Salmonella* and how long do the symptoms last?

Most persons infected with *Salmonella* develop diarrhea (sometimes bloody), vomiting, fever, and abdominal cramps within12 to 72 hours after infection. Illness ranges from mild to severe. The illness usually lasts 4 to 7 days, and most people recover without treatment. However, infants, the elderly, and people with impaired immune systems are more likely to become severely ill from a *Salmonella* infection than are others. When severe infection occurs, *Salmonella* may spread from the intestines to the bloodstream and can even cause death unless properly treated.

What should I do if I think I have *salmonellosis*?

If you have the symptoms listed above, see your health professional. Infection is usually diagnosed by culture of a stool sample. If your health professional determines you have the *Salmonella* infection, he or she will likely recommend that you increase your fluid intake to replace losses from diarrhea and, in some (but not all) instances, may also prescribe antibiotics to speed recovery. Your health professional can help you determine the right amount and type of fluid for your particular needs.

The large number of products and brands recalled already, and the large quantities of some products recalled, makes this one of the largest food recalls ever in the United States

More FDA News

Statement of

Stephen F. Sundlof, D.V.M., Ph.D.
Director, Center for Food Safety and Applied Nutrition Food and Drug Administration
Department of Health and Human Services

Before

Subcommittee on Oversight and Investigations
Committee on Energy and Commerce
U.S. House of Representatives

February 11, 2009

INTRODUCTION

Good morning Mr. Chairman and members of the Subcommittee. I am Dr. Stephen Sundlof, Director of the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration (FDA or the Agency), which is part of the Department of Health and Human Services (HHS). FDA appreciates the opportunity to provide you with information on our ongoing investigation of the foodborne illness outbreak associated with *Salmonella* Typhimurium, which has been found in peanut products produced by the Peanut Corporation of America (PCA). Because our investigation and the accompanying recall of suspect product continue as we speak, our final conclusions and recommendations are necessarily pending the outcome of our investigation.

Let me begin by expressing the Agency's concern for people harmed in this outbreak of foodborne illness. This outbreak highlights a number of shortcomings with our nation's food safety systems, and underscores the need for greater Federal oversight, more effective industry practices, and stronger safeguards for the American people. A good day at the FDA is when avoidable outbreaks do not occur – and that did not happen here. We can, and will, learn from the outbreak what we can do to better assure the safety of our food supply moving forward. It bears noting that manufacturers play a critical role in ensuring the safety of the foods they introduce into commerce. Strong food safety programs in food manufacturing facilities begin with the commitment and strong oversight of management and the promotion of a strong food safety culture throughout the company.

This testimony will review the facts of this outbreak – as we know those facts today – and FDA's investigation.

TRACEBACK PROCESS

The first step in a foodborne outbreak response is to identify that an outbreak resulting from a food vehicle is occurring. When the Centers for Disease Control and Prevention (CDC) receive information from state and local health departments that identify clusters of illnesses, CDC pursues an epidemiological investigation, which involves working with those state and local agencies to identify the possible food(s) associated with a foodborne illness outbreak. Upon making that identification, CDC notifies FDA. At that point, FDA considers the strength of the evidence implicating the suspect food or foods and determines the appropriate level of regulatory response. Early in our traceback investigation to identify the source of the contamination, we work with the food industry and with state and local regulatory partners, and, when needed, with foreign governments. We trace the food suspected of being the vehicle for transmitting the pathogen back through the supply chain from the retailer, restaurant or institutional setting as far back as the manufacturer or grower, and inspect or investigate points throughout the supply chain to determine where the contamination most likely occurred. Tracing food requires us to find and examine documentation (such as bills of lading and invoices) for the product throughout the supply chain. We also obtain information on the practices and conditions under which the product was stored and handled at each point to help identify shipments of interest and determine whether contamination may have occurred at each point. The records we need are not always in an electronic format, and records review often can be a time-consuming, resource-intensive process.

In the present case, FDA began its investigation prior to the establishment of a strong epidemiological link to a particular food, both to inform the epidemiological study and to shorten the time required to remove potentially contaminated foods from the market. Because institutionally-served peanut butter, in five-pound containers, was identified by the state of Minnesota as a potential vehicle, our investigation began with a strong lead: the brand name of a company and the address to begin our trace. But allow me to explain a few components of the epidemiological process, the critical first step in our collaborative efforts.

More FDA News

EPIDEMIOLOGICAL INVESTIGATION

In early December 2008, FDA began collaborating with CDC, the Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA), and public health officials in various states to investigate the multi-state outbreak of human infections caused by *Salmonella* Typhimurium. Early epidemiological efforts to identify a likely food vehicle were inconclusive. While initial efforts focused on the potential for chicken to be the illness vehicle, peanut butter was first identified as a possible source in mid-December. On January 7 and 8, after conversations with CDC, FSIS, and the Minnesota Department of Health about the strength of association between illness and exposure to chicken or peanut butter, FDA decided to investigate institutional food service sources of peanut butter despite the inconclusive epidemiological data.

On January 8, based on preliminary information from CDC's multi-state case control study that explored other possible food sources in addition to peanut butter, and before Minnesota had identified the *Salmonella* strain, FDA visited the King Nut Company in Ohio. King Nut distributes peanut butter manufactured by the Peanut Corporation of America (PCA) at its Blakely, Georgia plant to institutional facilities, food service industries, and private label food companies in several states. On January 9, FDA initiated an inspection of the PCA plant in Blakely, and Minnesota reported that they had isolated *Salmonella* from the open container, although the type of *Salmonella* was not yet known.

As part of its epidemiological investigation, the Minnesota Department of Health tested an open five-pound container of King Nut peanut butter obtained at a nursing home where three patients were sickened by the outbreak strain of *Salmonella* Typhimurium. By January 10, Minnesota health officials had determined that the peanut butter contained the same strain of *Salmonella* Typhimurium associated with the illnesses linked to the outbreak. However, because it is always possible that an open container could have been contaminated by someone or something else in the environment, these results did not definitively confirm PCA as the source. FDA and other state health departments expanded the testing of unopened containers of the King Nut brand of peanut butter.

On January 19, testing by the Connecticut Department of Health of an unopened container of King Nut peanut butter showed that it contained the same strain of *Salmonella* Typhimurium that was associated with illnesses linked to the outbreak. The fact that the *Salmonella* Typhimurium was confirmed in an unopened container of peanut butter indicated that the peanut butter was contaminated before it left the Blakely processing plant.

PCA sold peanut butter in bulk containers ranging in size from five to 1,700 pounds and peanut paste in sizes ranging from 35-pound containers to tanker trucks. In addition, peanut meal, granulated peanuts, and oil and dry roasted peanuts were sold by PCA in bulk containers of various sizes and, in some instances, in retail-sized containers. Through its investigation, FDA determined that PCA distributed potentially contaminated products to more than 300 consignee firms, many of whom then further distributed products for consumption as peanut butter or for use as ingredients in hundreds of different products, such as cookies, crackers, cereal, candy and ice cream.

As of February 9, CDC is reporting that 600 persons had been infected with the outbreak strain of *Salmonella* Typhimurium from 44 states, plus one person from Canada, and that the infection may have contributed to eight deaths.

PLANT INSPECTION

After visiting King Nut on January 8 to determine where its peanut butter was manufactured and to collect samples, FDA initiated an inspection of PCA's Blakely plant on January 9, shortly after preliminary information indicated that this firm might be linked to the ongoing *Salmonella* Typhimurium outbreak. FDA completed its inspection on January 27. The inspection involved sampling, documentation collection, and included a heavy focus on information needed to document and support product recall activities.

A document listing observations by FDA's investigators during their inspection of the Blakely plant, known as a List of Inspectional Observations, or FDA Form 483, has been posted on FDA's web site at *www.fda.gov/ora/frequent/default.htm*. This list is not a final Agency determination regarding compliance by the firm. The list of observations

includes matters relating to cleaning programs and procedures as well as failure to implement steps to mitigate *Salmonella* contamination in the facility. This document was initially issued to the firm on January 27 at the conclusion of the inspection. After a more detailed review of the many records obtained during this inspection, FDA determined that certain information provided by PCA management during the inspection was not consistent with FDA's subsequent analysis of the company's records. Therefore, on February 5, 2009, FDA issued an amended Form 483 to present the variety of testing and shipping circumstances reflected by the firm's records.

FDA's environmental sampling at the plant found two *Salmonella* strains, neither of which were *Salmonella* Typhimurium, the outbreak strain. Presently, CDC is not aware of any illnesses definitely connected to these other *Salmonella* strains. Although these samples did not match the outbreak strain, state sampling and analysis of unopened finished products indicate that PCA products shipped from the Blakely plant were contaminated with the *Salmonella* outbreak strain.

Further, FDA's review of the firm's testing records -- which were not disclosed to FDA and state inspectors during earlier routine inspections -- revealed that there were instances in 2007 and 2008 in which the firm distributed product in commerce that tested positive for *Salmonella*.
FDA has recently confirmed that our Office of Criminal Investigations (OCI) is conducting an ongoing criminal investigation.

PRODUCT RECALLS

After discussions with FDA, the first product recall related to the outbreak was initiated on January 10, 2009, by the King Nut Company of peanut butter distributed under the King Nut and Parnell's Pride labels. On January 13, PCA initiated a voluntary recall of certain lots of peanut butter produced on or after July 1, 2008, due to the risk of *Salmonella* contamination. PCA expanded this recall on January 16 to include all peanut butter produced on or after August 8, 2008, and all peanut paste produced on or after September 26, 2008. This was followed by yet another expansion on January 18, 2009, when PCA announced it was recalling all peanut butter and peanut paste manufactured on or after July 1, 2008, at its Blakely processing plant.

On January 28, PCA expanded the recall again to include all peanuts and peanut products, including all peanuts (dry and oil roasted), granulated peanuts, peanut meal, peanut butter and peanut paste processed in its Blakely facility since January 1, 2007. All of these recalled peanuts and peanut products were produced only at the company's Blakely facility.

Many companies that received peanuts and peanut products manufactured by PCA's Blakely facility have, in turn, conducted voluntary recalls. The recalled peanuts and peanut products were used as ingredients in many additional products, exponentially increasing the scope of the recall. To help consumers and others identify affected products, FDA has placed a user-friendly, searchable list of the products being recalled, with corresponding photographs, when available, on its web site at *www.accessdata.fda.gov/scripts/peanutbutterrecall/index.cfm*. The searchable list currently includes approximately 1,800 entries in 17 categories, representing products that have been recalled by nearly 200 companies. FDA is updating this list on a daily basis, as new information becomes available.

FDA has been working with purchasers of PCA's peanuts and peanut products to identify affected products and facilitate their removal from the market. FDA initiated inspections at the direct consignees of PCA and King Nut and continues to follow the distribution points for products. FDA and state officials have contacted thousands of firms throughout the entire distribution chain that may have purchased or further distributed PCA products. This work is continuing and includes the additional products in the expanded recall.

As FDA gathers additional information about these "downstream" products, the list of recalled products has expanded, and will likely continue to do so. FDA urges all affected retailers to immediately stop selling recalled products. Directors of institutions and food service establishments also are strongly urged to ensure that they are not serving recalled products.

We would like to emphasize, as we have stated numerous times, that major national brands of jarred peanut butter found in grocery stores are not affected by the PCA recall.

More FDA News

RECOMMENDATIONS FOR CONSUMERS

FDA has created a web page to provide constantly updated information on the contamination and recall at *www.fda.gov/oc/opacom/hottopics/salmonellatyph.html*. This web page has already been viewed more than 28 million times. The web page includes a searchable database, noted earlier, which can be found at *www.accessdata.fda.gov/scripts/peanutbutterrecall/index.cfm*, to assist consumers in quickly identifying recalled products. In addition to FDA's traditional consumer outreach through press releases and media briefings, we have initiated outreach through so-called "social media" such as Podcasts, Twitter, blogs and MySpace postings.

Consumers are urged to check FDA's web page to determine which products have been recalled and to learn of new recalls as they are announced. Any product that is on the recall list should be disposed of in a manner that will prevent others from consuming it. Consumers also are urged to wash their hands after handling potentially contaminated products. If consumers are unsure whether a peanut-containing product is potentially contaminated, they should avoid consuming it until they obtain more information about the product. Persons who think they may have become ill from eating peanuts or peanut products are advised to consult their health care providers.

Product recalls include some pet food products that contain peanut products made by PCA. In addition to the risk of animals contracting salmonellosis, there is risk to humans from handling these products. It is important for people to wash their hands -- and make sure children wash their hands -- before and, especially, after feeding pets. Further information for consumers is located in the Frequently Asked Questions section located on FDA's web site. The pet food products are also included in the searchable data base of recalled products.

For information on products containing peanuts or peanut products from companies not reporting recalls, consumers may wish to consult the company's web site or call the toll-free number listed on most packaging. We note that information consumers may receive from the companies has not been verified by FDA.

CONCLUSION

The facts of this outbreak, as well as our experience with other outbreaks, highlight the need to enhance FDA's statutory authority to protect consumers from foodborne outbreaks. We are reviewing with HHS, as well as other Federal and state food safety partners, prior requests to strengthen the Agency's ability to protect Americans from foodborne illness to determine whether those requests should be updated in light of our experience with this outbreak. At this time, we want to highlight the previously-identified need for new or enhanced authority in several areas:

1. Authority for FDA to issue preventive controls for high-risk foods;

2. Authority for enhanced access to food records during routine inspections to ensure that inspectors have access to all information that bears on product safety; and

3. Authority for FDA to require food facilities to renew their registrations every two years, and allow FDA to modify the registration categories.

In addition, we note that mandatory recall authority would be a useful tool that in some circumstances could result in faster removal of implicated products from commerce.

Over the last year and a half, FDA has made significant progress in identifying food vulnerabilities and mitigation strategies. For example, we have strengthened our response to food safety threats by providing incident command system training to our FDA offices around the country, and to states, and by enhancing communication during a food recall. We are proud of the collaborative efforts among Federal and state agencies to investigate, analyze samples, monitor the effectiveness of the current recall, and communicate with the public to protect public health. We will continue to strive to reduce the incidence of foodborne illness to the lowest level possible.

"Time to Vote"

DON'T FORGET: Elections for the Philadelphia CASA Conference Board Officers & Representatives will occur at our March 20th Meeting. The following are the Board's nominations:

President:	Palak Raval-Nelson (Philadelphia Department of Public Health)
Vice President:	Mary Beck (Summerwood Corp.)
Member at Large:	Gloria Dougherty (N.J. Department of Health)
Member at Large:	Patricia Taylor (Pensylvania Department of Agriculture)
Executive Officer:	Dennis Bauer (Bucks County Health Department)

Nominations will be taken from the floor at the time of the elections.

From the Editor

Did you miss me! I know, I know, it's not Spring time yet. But, it's almost here, and information waits for no one. When it happens, it must be disseminated. Hey guys, I'm really looking forward to seeing all of you at the training meeting and the Spring Conference. There will be loads of information for the taking.

Do you have information that needs to be heard? The Bell Ringer is interested. So if you have a story idea, an announcement, or information, please email it to me at Rodney.rice@phila.gov. Also, feel free to provide feedback on the articles in the issues or write a letter to the Editor. Lastly, space is available for advertising in the Bell Ringer, simply send me the information in an email and I will contact you. I look forward to your feedback and participation. Have a safe and happy holiday season.

Rodney D. Rice, MBA

CASA Conference Tentative Agenda
May 12, 2009 - May 14, 2009

Monday Evening, May 11th……Welcome
Tuesday, May 12th 8:00am……..Meetings begin
Thursday, May 14th 12:00……Conf. ends

Make sure to register your email on the CASA website: http://www.casafdo.org/

Hey, do you know some one that would make a great CASA member?

Bring them to a meeting!
Next Training Meeting
March 20, 2009
Get them to join!