



Central Atlantic States Association of Food and Drug Officials

SUSQI NEWS

Susquehanna Conference

July 2007

President's Message

Greetings! As I begin serving as Susquehanna Conference's President, I would like to thank Lynn Roche for the excellent job she has done over the past two years as President and look forward to her guidance as she continues to serve on the board as past president. I would also like to thank all of the board members and committee chairpersons who contribute so much in their respective positions. I truly look forward to serving as president for the next two years and feel privileged to be associated with this group of fine dedicated professionals.

It was nice seeing many of you at the recent Annual Conference in Virginia Beach! The Virginia Conference did an excellent job organizing the event and arranging some very interesting and educational speakers. I particularly enjoyed hearing about New York City's experiences in developing and implementing their ban on trans-fat as well as the Canadian government's experiences with avian flu in chicken flocks.

Please plan to attend our next quarterly training on July 19th at the Cabela's Store in Hamburg. You will find several timely topics on the agenda that might help you to respond to that next phone call from a concerned citizen! Topics include:

- Potentially Hazardous Foods and Their Controls
- Farmers Markets
- Home Canning and Canned Foods
- "Brownie the Burger"

There will be another excellent training opportunity on October 10 and 11th in Harrisburg. The agenda includes the following topics: PA Department of Agriculture Update, Consumer Complaints from an Industry Perspective, Food Tampering and related testing that is conducted by our State Laboratories, Homeland Security Issues, and Safety in the Workplace. I hope to see you in Hamburg and Harrisburg!

Have a safe and relaxing summer!

Barbara Allerton

Election of Officers

The results of the Susquehanna conference of CASA election of officers include: Barbara Allerton, PA Dept. of Health, will assume the office of President; Garry Ritter of the Allentown Health Bureau was elected Vice President, Ted Veresink was elected Secretary/Treasurer, and Melissa Vaccaro of the Department of Agriculture was elected as Susquehanna's Representative to the CASA Executive Board.

SUSQUEHANNA CONFERENCE OF CASA QUARTERLY TRAINING MEETING
THURSDAY, July 19, 2007

Cabela's - 2nd Floor Meeting Room
100 Cabela Drive, Hamburg, PA 19526
610 929-7000 www.cabelas.com

Cabela's is located at the intersection of I-78 (exit 29) and PA 61

- 8:30 - 9:00 REGISTRATION/WELCOME –
Barbara Allerton, Susquehanna Conference President
- 9:00 - 10:00 POTENTIALLY HAZARDOUS FOODS & CONTROLS
Melissa Vaccaro, PA Dept of Agriculture
- 10:00 - 10:15 BREAK
- 10:15 - 11:15 CONCERNS REGARDING SALE OF EXEMPT/ NON-INSPECTED
POULTRY AT FARMERS' MARKETS
Paul Flanagan, USDA
- 11:15 - 12:00 HOME CANNING, CANNED FOODS, HOME PROCESSING
Martha Melton, PA Dept of Agriculture
- 12:00 - 1:00 LUNCH @ CABELA'S (on your own)
- 1:00 - 1:15 BUSINESS MEETING
- 1:15 - 1:45 GROUND BEEF SAFETY VIDEO
Beef Council
- 1:45 - 2:45 PROBLEMS WITH IMPORTED SHELLSTOCK
Gary Wolf, FDA
- 2:45 - 3:45 RISK CONTROL PLAN
Melissa Vaccaro, PA Dept of Agriculture
- 3:45 CRITIQUES & ADJOURNMENT

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Pre-registration CASA Quarterly Training Meeting

Deadline: July 16, 2007 - to arrange for adequate seats, refreshments, and to adjust our minimum guarantee for continental breakfast. Cabela's is a very popular site, with a lot to see and do, both before and after our training. Last year, we were filled to capacity. Please register early. **YOUR COOPERATION IS SINCERELY REQUESTED.**

NAME _____ Agency/Firm _____

Address _____

Email _____ Phone _____

PLEASE BRING A FRIEND OR ASSOCIATE WITH YOU!!

Registration fee: \$10, payable at training, to: CASA, Susquehanna Conference

REGISTRATION CHOICES:

Email to: tveresink@easton-pa.gov or Fax to: 610 250-6607 or

Mail to: CASA, Susq Conference, c/o Easton Health Bureau, 1 S Third Street, Easton, PA 18042 Questions – contact Ted Veresink @ 610 250-6765

Local News.....

Garry Orner, employed with PA Department of Agriculture for 35 years, announced his retirement effective June 22. Gary worked as a sanitarian for many years, but most recently as a Program Specialist in the Seafood and Shellfish Programs, in addition to work in the Retail Food Programs. Garry was also an active member of the Susquehanna Conference of CASA.

91st Annual Awards Banquet Wyndham Virginia Beach Oceanfront Virginia Beach, VA May 17, 2007

Following an excellent meal at the banquet, President Chris Thackston opened the festivities with a number of introductions. These included the Chairman and members of the Local Arrangements Committee and the CASA past presidents in attendance. He also called up each local conference president or representative for distribution of Incentive Awards.

The winner of the H. Thompson Price, Jr. Scholarship was announced. The winner was Grace Marie Johnson from the New York Conference area.

Susan Smith was the winner of the "Guess the number of taffy candies in the jar" contest. The CASA quilt, made by Chris Thackston's grandmother, which was chanced off was won by Clara Spenser. The proceeds from the candy contest, the quilt chances and the Silent Auction netted a total of \$1633.00 for the H. Thompson Price, Jr. Scholarship Fund.

Beverly Kent, last year's winner of the CASA Award then presented the CASA Award to this year's winner--George Zameska of the Philadelphia Conference. She also introduced all the past CASA Award Winners who were present. These included Gary German, Theodore Veresink, Alexander Ondis, Dennis Wilkes, Kenneth Hohe, Deborah Paul, William Kinder, Alan Taylor, Bruce Williamson and Beverly Kent.

The evening closed with an invitation for all to stop at the Virginia Conference Suite for some snacks and some adult beverages.

Driving around to find the cheapest gas prices?

Just enter your zip code in the site below, and it tells you which gas stations have the cheapest prices (and the highest) on gas in your zip code area. It's updated every evening.

<http://autos.msn.com/everyday/gasstations.aspx?zip=&src=Netx>

CDC Reports High Lyme Disease Rates in 10 States Number of the most common vector-borne disease doubles in 15 years

Reported cases of Lyme disease have more than doubled since 1991, when Lyme became a nationally notifiable disease, according to a report by the Centers for Disease Control and Prevention (CDC). The report also said 93 percent of reported cases were concentrated in 10 states.

Lyme disease is the most common of all the diseases in the United States transmitted by mosquitoes, ticks and fleas, with approximately 20,000 cases reported each year. It most commonly occurs in the Northeastern, Mid-Atlantic, and North-Central states. Connecticut, Delaware, Maryland, Massachusetts, Minnesota, New Jersey, New York, Pennsylvania, Rhode Island and Wisconsin had the most cases. The report says that during 2003-2005, a total of 64,382 Lyme disease cases were reported to CDC from 46 states and the District of Columbia.

Most illnesses occurred in June, July and August, when the infected ticks that carry the disease are most active. Lyme disease is caused by the spirochete *Borrelia burgdorferi* which is transmitted to humans by tick bite.

Early symptoms of infection include fever, headache, fatigue, and a characteristic skin rash called erythema migrans. Left untreated, infection can spread to joints, the heart, and the nervous system. People should watch for symptoms especially in these areas with intense Lyme disease transmission, and see a health care provider if these develop. Prompt diagnosis and treatment are important to prevent serious illness and long-term complications.

Prevention steps include daily tick checks (self examination for ticks), use of repellent containing 20 percent or more DEET, selective use of insecticides that target ticks, and the avoidance of tick-infested areas. Removing ticks within 24 hours of attachment greatly reduces the likelihood of disease transmission. Tick populations around homes and in recreational areas can be reduced 50 to 90 percent through simple landscaping practices such as removing brush and leaf litter, and creating a buffer zone of wood chips or gravel between forest and lawn or recreational areas.

The full report, "Lyme Disease - United States, 2003-2005," appears in the Morbidity and Mortality Weekly Report (June 14, 2007) and is available online at www.cdc.gov/mmwr. Additional information about Lyme disease can be found on the CDC website at www.cdc.gov/lyme, and about other tick-borne diseases at <http://www.cdc.gov/Features/StopTicks/>.

Visit the CASA web site www.casafo.org

To find information, membership forms, etc.etc.

CASA is a regional affiliate of AFDO, which can be linked through our web site.



FDA Releases New Software Tool to Help Keep Food Facilities Safe From Attack Latest Effort in Strengthening U.S. Food Defense

The U.S. Food and Drug Administration released a new tool to help growers, packers, processors, manufacturers, warehouseers, transporters, and retailers in the food industry determine the vulnerability of individual food facilities to biological, chemical, or radiological attack.

The software program, called the [CARVER + Shock Software Tool](#), is a science-based prevention strategy to safeguard the food supply. This tool is an example of the type of approach currently being developed as part of a broader food protection strategy currently under development by FDA.

"FDA's goal in developing the CARVER + Shock software is to maximize protection of the American food supply," said FDA Assistant Commissioner for Food Protection David Acheson, M.D. "The relative risk-ranking methodology used by the CARVER + Shock software tool has been designed to assist facility operators in identifying potential vulnerabilities and assist in providing preventive measures to increase the defense of products and operations."

CARVER + Shock was developed by FDA's Center for Food Safety and Applied Nutrition, in collaboration with Sandia National Laboratories, the Institute of Food Technologists, U.S. Department of Agriculture's Food Safety and Inspection Service, National Center for Food Protection and Defense, State representatives, and private industry representatives.

The name of the risk assessment software is derived from the acronym CARVER, which refers to six attributes used to evaluate targets for attack.

- **Criticality:** What impact would an attack have on public health and the economy?
- **Accessibility:** How easily can a terrorist access a target?
- **Recuperability:** How well could a system recover from an attack?
- **Vulnerability:** How easily could an attack be accomplished?
- **Effect:** What would be the direct loss from an attack, as measured by loss in production?
- **Recognizability:** How easily could a terrorist identify a target?

The CARVER tool also evaluates a seventh attribute—the psychological impacts of an attack or "shock" attributes of a target. For example, the psychological impact tends to be greater when a large number of deaths is involved or if the target has historical or cultural significance.

CARVER + Shock is the latest in a series of food defense efforts by FDA following the terrorist attacks of September 2001. Since then, FDA has worked closely with its partners in federal, state and local government, and with the food industry to assess existing food defense measures and augment them for improved protection.

To see a consumer article called CARVER + Shock: Enhancing Food Defense, visit www.fda.gov/consumer/updates/carvershock061107.html

FDA Warns Consumers Not to Eat Veggie Booty Snack Food Risk of Salmonella Contamination

The U.S. Food and Drug Administration is warning consumers not to eat Veggie Booty flavor of snack food, marketed by Robert's American Gourmet, due to possible contamination with *Salmonella* Wandsworth, bacteria that cause gastrointestinal illness.

FDA advises consumers to throw away any Robert's American Gourmet brand Veggie Booty they have in their home. Veggie Booty is sold in a flexible plastic foil bag in four ounce, one ounce, and one-half ounce packages. No other flavors or varieties of snack food marketed by Robert's American Gourmet have been associated with *Salmonella* Wandsworth contamination.

This warning is based on 52 reports of illness across 17 states, beginning in March 2007. Almost all the illnesses have occurred in children under 10 years old, with the most cases in toddlers. Most persons had reported bloody diarrhea; four were hospitalized. FDA learned of the illnesses on June 27 from the Centers for Disease Control and Prevention, which conducted an investigation of the illnesses with state and local health officials. The outbreak is considered likely to be ongoing.

Salmonella typically causes diarrhea (may be bloody); the diarrhea is often accompanied by abdominal cramps and fever. Symptoms typically begin within one to four days after exposure to the bacteria. In infants, persons with poor underlying health and those with weakened immune systems, *Salmonella* can invade the bloodstream and cause life-threatening infections.

Robert's American Gourmet, of Sea Cliff, N.Y., which markets Veggie Booty, and its contract manufacturer, are fully cooperating with FDA's investigation into the cause of the contamination. Manufacturing and distribution of this product has ceased, and Robert's American Gourmet is recalling all potentially contaminated product, including all expiration dates and lot codes. The product is sold in all 50 states and Canada at retail locations and over the Internet.

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Turtle-Associated Salmonella Illnesses in Humans — United States, 2006–2007

Prohibiting the sale of small turtles remains the most effective public health action to prevent turtle-associated salmonellosis. The report describes recent cases of salmonellosis associated with small turtles in the United States during 2006–2007, including a fatal case in an infant. *Salmonella* infections in children may be severe and can result in hospitalization and occasionally in death. The association between *Salmonella* infection in children and exposure to turtles led to a prohibition of the sale or distribution of small turtles (i.e., those with a carapace <4 inches) in the United States in 1975. That prohibition led to a substantial decline in turtle-associated salmonellosis. However, human cases related to exposure to small turtles continue to occur. Although ongoing public education measures aimed at preventing reptile-acquired *Salmonella* infections are helpful, prohibiting the sale of small turtles remains the most effective public health action to prevent turtle-associated salmonellosis.