



Central Atlantic States Association of Food & Drug Officials Virginia Conference

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2009 January NEWSLETTER

Number 1

President's Message

Hello CASA members! As you may know we lost our President, Linda Cox in October. Linda has taken a position with CFSAN in Rockville, MD. We wish Linda well and thank her for her time and dedication to CASA. As Vice-President, I have moved into her position and Janet Pruitt from DCLS was elected Vice-President. I would like to take this opportunity to thank all those that have helped me during this transition! I think we have several interesting events planned for the new year. I am especially excited about our next upcoming training opportunity. Please mark your calendars for February 19th. See attached agenda for details. In addition, a joint VEHA/CASA educational session will take place on March 26th preliminarily entitled-"Food protection Seminar-Recalls and Lessons Learned." There will also be an Epi-Info session on that same day. More details will be forthcoming as the date approaches. Tentatively, we hope to have a meeting in June at Golden West Foods/Brooks Foods in Bedford, VA with Joell Eifert, Director, Food Processor Technical Assistance Program with Virginia Tech who will talk about acidified foods. This maybe especially interesting to our VDH members! Please share this newsletter with your associates, firm owners, industry personnel, and any others that may find our organization interesting and beneficial to them. We are always interested in increasing our membership and seek your input and ideas. Hope to see you in February!

Kate Weakley

Casa -President



REMINDERS!

CASA has a New Address

**Any dues or correspondence should now be addressed to:
Mr. William R. Kinder, CASA Treasurer
P.O. Box 488
Abington, PA 19001-0448**

The 93rd Annual CASA Conference is scheduled to be held from
May 11-14, 2009 in Philadelphia, PA

**MEMBERSHIPS ARE GOOD
JANUARY-DECEMBER
PLEASE RENEW YOUR MEMBERSHIP NOW!!!!
Regulatory \$15.00
Associate \$35.00**

Registration Form
Virginia Conference of CASA

Virginia Conference of CASA

Agenda

February 19, 2009

Meeting Location: Kroger Training Center

One Holland Place

2235 Staples Mill Road

Richmond, Va.

(just off I-64 on Staples Mill Road)

Name _____

Agency/Org _____

Address _____

Email _____

Phone Number _____

CASA Members.....\$20.00

Non-Members.....\$35.00

Mail Registration form to: Mr. Rick Barham

CASA Secretary-Treasurer

VA Dept of Agriculture and Consumer Services

1444 Diamond Springs Rd

Virginia Beach, VA 23455

Email: Rick.Barham@vdacs.virginia.gov

EXECUTIVE BOARD REPORT

The VA Conference of CASA was recently asked by the Executive Board to adopt a Constitution and By-Laws for operational purposes. Proposed documents were reviewed at the previous board meeting on January 12, 2009, and accepted by the board as written. Members will be asked to vote at the upcoming meeting in February on the Constitution and By-Laws for acceptance. Copies of these documents are available for review prior to the next meeting if desired. Once adopted by the membership, these documents will become effective immediately and also posted on the CASA website (www.casafdo.org).

The CASA Executive Board is also making a call for resolutions. As a CASA member you have the ability to make a change/amendment to the FDA Food Code and voice your concerns. Resolutions are reviewed every year at the Annual Meeting and voted on by the membership. If approved, the resolution is forwarded to AFDO for more deliberation. For more information on resolutions or if you would like to read some previous examples, please contact either myself or Mr. Chris Thackston, Chair of the Resolutions Committee.

CASA is now seeking nominations for a new Treasurer to replace Mr. Bill Kinder as his term will soon expire. This position has a three (3) year term limit and the candidate may run for re-election. Mr. Kinder indicated at the previous meeting that he will not be running for re-election. Duties and responsibilities for this position can be found at: <http://www.casafdo.org/FinalCASAConstitutionBy-Laws05.pdf> (Article V-5e pages 13 and 14).

Last week I attended a CASA Executive Board meeting/planning session in Philadelphia for the upcoming 93rd Annual CASA Educational Program. The conference is currently scheduled for May 11-14, 2009 in Philadelphia, PA at the Hilton Airport Hotel (http://www1.hilton.com/en_US/hi/hotel/PHLAHHF/index.do). The conference agenda is in the process of being finalized and I will share it with all of the members once it is complete. A preliminary version includes topics such as food safety and the Presidential Inauguration, organic foods, on-farm processing, homeland security and agriculture, high pressure processing, lead and candy, Marler-Clark mock trial, food allergens, salmonella St. Paul, and the Olympics. I would encourage everyone to attend if possible. Planning has also begun for the 94th Annual CASA Educational Program in Long Island, NY scheduled for May 2010.

Membership has become a main concern for the Executive Board because of travel restrictions and budget constraints in all branches of government. In 2008, the VA Conference membership dropped by almost 19%. One of the main goals for the VA Conference in 2009 will be to increase membership and participation. Previously discussed was the idea of a "Bring a Friend day" to a CASA meeting and what other conferences are doing to increase membership and participation. Let friends and co-workers know of the excellent training opportunities that we provide. A detailed explanation of membership benefits can be found at the CASA website (<http://www.casafdo.org/membership.cfm>) along with a .pdf version of the application. Recent developments will also permit VDH personnel to receive contact hours/CEUs toward their standardization in the food program. The Board is always open to comments or concerns and we look forward to input from all members.

Mr. Erik Bungo
Representative to the Executive Board
Virginia Conference of CASA
[Erik.Bungo @vdacs.virginia.gov](mailto:Erik.Bungo@vdacs.virginia.gov)
804-382-0911

Salmonellosis

Spotlight: [Salmonella Typhimurium Outbreak Investigation](#)



CDC is collaborating with public health officials in many states, the United States Department of Agriculture (USDA)-Food Safety and Inspection Service (FSIS), and the U.S. Food and Drug Administration to investigate an ongoing multistate outbreak of human infections due to *Salmonella* serotype Typhimurium. ... [more on Salmonella Typhimurium investigation »](#)

[More information about Salmonellosis and related outbreaks may be found on the Salmonella Topic Page.](#)

[General Information](#) | [Technical Information](#) | [Additional Information](#)

Frequently Asked Questions

- [What is salmonellosis?](#)
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What is salmonellosis?

Salmonellosis is an infection with bacteria called *Salmonella*. Most persons infected with *Salmonella* develop diarrhea, fever, and abdominal cramps 12 to 72 hours after infection. The illness usually lasts 4 to 7 days, and most persons recover without treatment. However, in some persons, the diarrhea may be so severe that the patient needs to be hospitalized. In these patients, the *Salmonella* infection may spread from the intestines to the blood stream, and then to other body sites and can cause death unless the person is treated promptly with antibiotics. The elderly, infants, and those with impaired immune systems are more likely to have a severe illness.

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What sort of germ is Salmonella? *Salmonella* is actually a group of bacteria that can cause diarrheal illness in humans. They are microscopic living creatures that pass from the feces of people or animals to other people or other animals. There are many different kinds of *Salmonella* bacteria. *Salmonella* serotype Typhimurium and [Salmonella serotype Enteritidis](#) are the most common in the United States. *Salmonella* germs have been known to cause illness for over 100 years. They were discovered by an American scientist named Salmon, for whom they are named.

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How can Salmonella infections be diagnosed? Many different kinds of illnesses can cause diarrhea, fever, or abdominal cramps. Determining that *Salmonella* is the cause of the illness depends on laboratory tests that identify *Salmonella* in the stool of an infected person. Once *Salmonella* has been identified, further testing can determine its specific type.

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How can Salmonella infections be treated? *Salmonella* infections usually resolve in 5-7 days and often do not require treatment other than oral fluids. Persons with severe diarrhea may require rehydration with intravenous fluids. Antibiotics, such as ampicillin, trimethoprim-sulfamethoxazole, or ciprofloxacin, are not usually necessary unless the infection spreads from the intestines. Some *Salmonella* bacteria have become resistant to antibiotics, largely as a result of the use of antibiotics to promote the growth of food animals.

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Are there long term consequences to a Salmonella infection? Persons with diarrhea usually recover completely, although it may be several months before their bowel habits are entirely normal. A small number of persons with *Salmonella* develop pain in their joints, irritation of the eyes, and painful urination. This is called Reiter's syndrome. It can last for months or years, and can lead to chronic arthritis which is difficult to treat. Antibiotic treatment does not make a difference in whether or not the person develops arthritis.

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How do people catch Salmonella? *Salmonella* live in the intestinal tracts of humans and other animals, including birds. *Salmonella* are usually transmitted to humans by eating foods contaminated with animal feces. Contaminated foods usually look and smell normal. Contaminated foods are often of animal origin, such as beef, poultry, milk, or eggs, but any food, including vegetables, may become contaminated. Thorough cooking kills *Salmonella*. Food may also become contaminated by the hands of an infected food handler who did not wash hands with soap after using the bathroom.

Salmonella may also be found in the feces of some pets, especially those with diarrhea, and people can become infected if they do not wash their hands after contact with pets or pet feces. Reptiles, such as turtles, lizards, and snakes, are particularly likely to harbor *Salmonella*. Many chicks and young birds carry *Salmonella* in their feces. People should always wash their hands immediately after handling a reptile or bird, even if the animal is healthy. Adults should also assure that children wash their hands after handling a reptile or bird, or after touching its environment.

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What can a person do to prevent this illness? There is no vaccine to prevent salmonellosis. Because foods of animal origin may be contaminated with *Salmonella*, people should not eat raw or undercooked eggs, poultry, or meat. Raw eggs may be unrecognized in some foods, such as homemade Hollandaise sauce, Caesar and other homemade salad dressings, tiramisu, homemade ice cream, homemade mayonnaise, cookie dough, and frostings. Poultry and meat, including hamburgers, should be well-cooked, not pink in the middle. Persons also should not consume raw or unpasteurized milk or other dairy products. Produce should be thoroughly washed.

Cross-contamination of foods should be avoided. Uncooked meats should be kept separate from produce, cooked foods, and ready-to-eat foods. Hands, cutting boards, counters, knives, and other utensils should be washed thoroughly after touching uncooked foods. Hand should be washed before handling food, and between handling different food items.

People who have salmonellosis should not prepare food or pour water for others until their diarrhea has resolved. Many health departments require that restaurant workers with *Salmonella* infection have a stool test showing that they are no longer carrying the *Salmonella* bacterium before they return to work.

People should wash their hands after contact with animal feces. Because reptiles are particularly likely to have *Salmonella*, and it can contaminate their skin, everyone should immediately wash their hands after handling reptiles. Reptiles (including turtles) are not appropriate pets for small children and should not be in the same house as an infant. *Salmonella* carried in the intestines of chicks and ducklings contaminates their environment and the entire surface of the animal. Children can be exposed to the bacteria by simply holding, cuddling, or kissing the birds. Children should not handle baby chicks or other young birds. Everyone should immediately wash their hands after touching birds, including baby chicks and ducklings, or their environment.

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How common is salmonellosis? Every year, approximately 40,000 cases of salmonellosis are reported in the United States. Because many milder cases are not diagnosed or reported, the actual number of infections may be thirty or more times greater. Salmonellosis is more common in the summer than winter.

Children are the most likely to get salmonellosis. The rate of diagnosed infections in children less than five years old is about five times higher than the rate in all other persons. Young children, the elderly, and the immunocompromised are the most likely to have severe infections. It is estimated that approximately 400 persons die each year with acute salmonellosis.

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What else can be done to prevent salmonellosis? It is important for the public health department to know about cases of salmonellosis. It is important for clinical laboratories to send isolates of *Salmonella* to the City, County, or State Public Health Laboratories so the specific type can be determined and compared with other *Salmonella* in the community. If many cases occur at the same time, it may mean that a restaurant, food or water supply has a problem that needs correction by the public health department.

Some prevention steps occur everyday without you thinking about it. Pasteurization of milk and treatment of municipal water supplies are highly effective prevention measures that have been in place for decades. In the 1970s, small pet turtles were a common source of salmonellosis in the United States, so in 1975, the sale of small turtles was banned in this country. However, in 2008, they were still being sold, and cases of *Salmonella* associated with pet turtles have been reported. Improvements in farm animal hygiene, in slaughter plant practices, and in vegetable and fruit harvesting and packing operations may help prevent salmonellosis caused by contaminated foods. Better education of food industry workers in basic food safety and restaurant inspection procedures may prevent cross-contamination and other food handling errors that can lead to outbreaks. Wider use of pasteurized egg in restaurants, hospitals, and nursing homes is an

important prevention measure. In the future, irradiation or other treatments may greatly reduce contamination of raw meat.

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What is the government doing about salmonellosis? The Centers for Disease Control and Prevention (CDC) monitors the frequency of *Salmonella* infections in the country and assists the local and state health departments in investigating outbreaks and devising control measures. CDC also monitors the different types of *Salmonella* that are reported annually by public health laboratories of state and local health departments. The Food and Drug Administration (FDA) inspects imported foods, oversees inspection of milk pasteurization plants, promotes better food preparation techniques in restaurants and food processing plants, and regulates the sale of turtles. The FDA also regulates the use of specific antibiotics as growth promotants in food animals. The US Department of Agriculture monitors the health of food animals, inspects egg pasteurization plants, and is responsible for the quality of slaughtered and processed meat. The US Environmental Protection Agency regulates and monitors the safety of drinking water supplies.

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How can I learn more about this and other public health problems? You can discuss any medical concerns you may have with your doctor or other health care provider. Your local City or County Health Department can provide more information about this and other public health problems that are occurring in your area. General information about the public health of the nation is published every week in the "Morbidity and Mortality Weekly Report (MMWR)", by the CDC in Atlanta, GA. Every spring, the MMWR publishes a report of the incidence of *Salmonella* and other infections during the previous year in FoodNet sentinel surveillance sites. Epidemiologists in your local and state health departments are tracking many important public health problems, investigating special problems that arise, and helping to prevent them from occurring in the first place, and from spreading, when they occur.

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What can I do to prevent salmonellosis?

- Cook poultry, ground beef, and eggs thoroughly. Do not eat or drink foods containing raw eggs, or raw (unpasteurized) milk.
- If you are served undercooked meat, poultry or eggs in a restaurant, don't hesitate to send it back to the kitchen for further cooking.
- Wash hands, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- Be particularly careful with foods prepared for infants, the elderly, and the immunocompromised.
- Wash hands with soap after handling reptiles, birds, or baby chicks, and after contact with pet feces.
- Avoid direct or even indirect contact between reptiles (turtles, iguanas, other lizards, snakes) and infants or immunocompromised persons.
- Don't work with raw poultry or meat, and an infant (e.g., feed, change diaper) at the same time.
- Mother's milk is the safest food for young infants. Breastfeeding prevents salmonellosis and many other health problems.

CASA-UPCOMING TRAININGS

FEBRUARY 19, 2009

Va Conference of CASA-Training & Tour

Mr. T.J. Witten - CFSP, Food Protection Manager
Mid-Atlantic Marketing Area / The Kroger Co.

Topic - Food Safety Programs

Meeting Location:

Kroger Training Center

One Holland Place

2235 Staples Mill Road

Richmond, Va.

(just off I-64 on Staples Mill Road)

8:00am -4pm

**We will Tour – Kroger #515
(the new store in Mechanicsville VA)**

Contact your VA Conference of CASA Secretary
Rick Barham to register for this training.

Rick.Barham@vdacs.virginia.gov

CASA - UPCOMING TRAININGS

MARCH 26, 2009

9:30am-4:00pm

CASA is Co-hosting a – SPRING EDUCATIONAL SESSION

“COST – FREE”

WHERE:

Holiday Inn Koger Center located at 1021 Koger Center Blvd, Richmond, Va. 23235.

There are two links for additional information specific to the location:

<http://www.hiselectrva.com/about.htm> or

<http://www.hiselectrva.com/conventions.htm>.

PRELIMINARY TITLE:

**Food Protection Seminar - Recalls and Lessons Learned
Field Epidemiology Seminar**

Both Seminars will run concurrently, and attendee's would be free to sit in on either, or portions of each

**Featuring original presentations using outside speakers
from FDA, etc.**

**Registration using the TRAIN system (more info later)
and there will be a registration table with handouts, etc. but no actual
cost for registration or attendance, except for lunch. It is my
understanding that each attendee can designate if they want lunch when**

they do their pre-registration in TRAIN.

Committee Chairs

Advisory Committee	Steve Fuller (Retired) Sfuller10@verizon.net
Associate Committee	VACANT
Communications Committee	Annie McCullough Annie.McCullough@vdacs.virginia.gov 757-363-3909
Constitution & By-Law Committee	Steve Fuller (Retired) Sfuller10@verizon.net
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