

Central Atlantic States Association of Food & Drug Officials Virginia Conference

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2009

April Newsletter

Number 2

President's Message

Hello CASA Members!

Spring has arrived and with it comes change. My short term as President of the Virginia Conference will come to an end soon. I would like to say thank you to all the officers, board and committee members! And most importantly, thank you to all of you CASA members for supporting this organization and actively participating in our meetings throughout the year! It has been a whirlwind term but very exciting and rewarding. I would like to take this opportunity to encourage anyone who is interested to please consider running for the office of President.

It's also time to elect new Officers and Board members for the 2009 – 2010 year. Debbie Paul, our Nominating & Elections Committee Chairperson is working hard in trying to fill our vacant/open positions. The biographical sketches and ballot will be coming out in a separate email.

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**

EXECUTIVE BOARD REPORT

The 93rd Annual CASA Educational Program in Philadelphia, PA is only weeks away (May 11-14). If you have not yet had a chance to register, please do so by April 16th. Members and non-members are both welcome and can register to attend for the whole conference or specific days based on their interest in the agenda. Further details are available at: (<http://www.casafdo.org/InvitationRegistrationAnnualSeminar.pdf>). The current rate for the hotel at the conference is \$155/night and reservations can be made directly at (<http://www.hilton.com/en/hi/groups/personalized/PHLAHHF-ANN-20090510/index.jhtml>). 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.

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 adopted and are now available on the CASA website (www.casafdo.org).

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).

Please let friends and co-workers know of the excellent training opportunities that CASA provides. A detailed explanation of membership benefits can be found at the CASA website (<http://www.casafdo.org/membership.cfm>) along with an Adobe (.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

**CENTRAL ATLANTIC STATES ASSOCIATION
OF FOOD AND DRUG OFFICIALS
P.O. BOX 488
ABINGTON, PA 19001-0488
TO ALL CASA MEMBERS**

The Philadelphia Conference invites you to the 93rd Annual CASA Conference in the “City of Brotherly Love” Philadelphia, Pennsylvania. The Conference is being held at the Philadelphia Airport Hilton Hotel, 4509 Island Avenue, Philadelphia, PA 19153. The dates for this year’s Conference are Monday, May 11th through Thursday, May 14, 2009. (Registration begins on Monday, May 11th at 4:00 PM). The registration form and information material for your use is a part of this posting.

1. **Agenda** – Veronica Moore and the Program Committee have done a superb job in providing an outstanding program with dynamic speakers on timely and pertinent topics.

2. **Official Registration form** - This copy must be completed and returned to William Kinder, Treasurer, to the above address, by **April 16, 2008**.

3. **Hotel Registration Information** - To ensure availability of rooms, you must call the Philadelphia Airport Hilton, Philadelphia, PA, at 215-365-4150 and state that you are with CASA or the Central Atlantic States Association Conference **no later than April 16, 2009**. The conference room rate is \$ 155.00 plus state and local tax. Federal government rates will be honored with appropriate documentation. You can also click on the following web site and register for your hotel room on line
<http://www.hilton.com/en/hi/groups/personalized/PHLAHHF-ANN-20090510/index.jhtml>

4. **Directions and Transportation** – Just put your cursor on the link below and hit control and then left click on your mouse. This will place you on the hotel directions site. Put in your starting point and then get your directions! The hotel address is already entered for you!
http://www1.hilton.com/en_US/hi/hotel/PHLAHHF-Hilton-Philadelphia-Airport-Pennsylvania/directions.do;jsessionid

5. **Silent Auction** - The Silent Auction, held in memory of Gordon K. Brown, will benefit the H. Thompson Price Scholarship Fund. Please support this event with your donations of items and your bids.

6. **Guest Information** - Bring a guest with you! Please see information on activities for them to enjoy Just click on the web site for area attractions, dining, entertainment, shopping and sports! The World Series Champion Philadelphia Phillies are in town the week of the CASA Seminar!
<http://www.hilton.com/en/hi/hotels/thingstodo/search.jhtml?ctyhocn=PHLAHHF>

7. **Exposition Exhibitors and Poster Sessions**- Exhibitors will showcase activities, products or services that promote consumer safety within the food and drug industry.

8. **Official Ballot** – CASA Treasurer. The official ballot for CASA Treasurer (to be posted).

We look forward to seeing you in Philadelphia, PA at **CASA’s 93rd Anniversary**.
Howard Rabinovitch
President
Central Atlantic States Association

REGISTRATION FORM
CASA/FDA Pharmaceutical Seminar
May 11, 2009
Philadelphia Airport Hilton Hotel, Philadelphia, PA
REGISTRATION DEADLINE IS APRIL 16, 2009

Name _____

(Please staple your business card to this registration)

Title _____

Affiliation _____

Address _____

Telephone _____ Email _____

REGISTRATION FEE (includes technical session, lunch, and refreshment breaks)
\$400

\$450 (*Late Registration Fee/After April 16th)

Please mail this form and your CHECK (No credit cards accepted), made payable in US dollars to
"CASA" no later than April 16, 2009 to:

Central Atlantic States Association of Food and Drug Officials
U.S. Food and Drug Administration
Attn: Megan Leif
U.S. Customhouse, Room 900
2nd & Chestnut Streets
Philadelphia, PA 19106

*Those registering after the deadline will be accepted pending space availability

CASA Membership Information

CASA is the Central Atlantic States Association of Food and Drug Officials, a regional affiliate of AFDO. Founded in 1916, it is an organization of food and drug officials working to improve coordination among local, state, and federal government agencies. If you would like to become a member of CASA, please check the membership category box below and include the membership dues with your registration check.

\$35 Associate (industry representatives)

For more information, please visit our website at www.casafdo.org.

TOTAL Enclosed \$ _____

Food Safety Facts for Consumers



Playing It Safe With Eggs What Consumers Need to Know

(Also available in [PDF](#))

To avoid the possibility of foodborne illness, fresh eggs must be handled carefully. Even eggs with clean, uncracked shells may occasionally contain bacteria called *Salmonella* that can cause an intestinal infection. The most effective way to prevent egg-related illness is by knowing how to buy, store, handle and cook eggs—or foods that contain them—safely. That is why the U.S. Food and Drug Administration (FDA) requires all cartons of shell eggs that have not been treated to destroy *Salmonella* must carry the following safe handling statement:

Safe Handling Instructions: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.[†]

Following these instructions is important for everyone but especially for those most vulnerable to foodborne disease—children, the elderly, and persons with weakened immune systems due to steroid use, conditions such as AIDS, cancer or diabetes, or such treatments as chemotherapy for cancer or immune suppression because of organ transplants.

Eggs that have been treated to destroy *Salmonella*—by in-shell pasteurization, for example—are not required to carry safe handling instructions.

Buy Right

- Buy eggs only if sold from a refrigerator or refrigerated case.[‡]
- Open the carton and make sure that the eggs are clean and the shells are not cracked.
- **Refrigerate promptly.**
- Store eggs in their original carton and use them within 3 weeks for best quality.



Keep Everything Clean

Before preparing any food, remember that cleanliness is key!

- Wash hands, utensils, equipment, and work surfaces with hot, soapy water **before** and **after** they come in contact with eggs and egg-containing foods

Cook Thoroughly

Thorough cooking is perhaps the most important step in making sure eggs are safe.

- **Cook eggs until both the yolk and the white are firm. Scrambled eggs should not be runny.**
- **Casseroles and other dishes containing eggs should be cooked to 160°F (72°C). Use a food thermometer to be sure.**
- For recipes that call for eggs that are raw or undercooked when the dish is served—Caesar salad dressing and homemade ice cream are two examples—use either shell eggs that have been treated to destroy *Salmonella*, by pasteurization or another approved method, or pasteurized egg products. Treated shell eggs are available from a growing number of retailers and are clearly labeled, while pasteurized egg products are widely available.



Serve Safely

Bacteria can multiply in temperatures from 40°F (5°C) to 140°F (60°C), so it's very important to serve foods safely.

- Serve cooked eggs and egg-containing foods immediately after cooking.
- For buffet-style serving, hot egg dishes should be kept hot, and cold egg dishes kept cold.
- Eggs and egg dishes, such as quiches or soufflés, may be refrigerated for serving later but should be thoroughly reheated to 165°F (74°C) before serving.

Chill Properly

- Cooked eggs, including hard-boiled eggs, and egg-containing foods should not sit out for more than 2 hours. Within 2 hours either reheat or refrigerate.
- Use hard-cooked eggs (in the shell or peeled) within 1 week after cooking
- Use frozen eggs within one year. Eggs should not be frozen in their shells. To freeze whole eggs, beat yolks and whites together. Egg whites can also be frozen by themselves.
- Refrigerate leftover cooked egg dishes and use within 3-4 days. When refrigerating a large amount of a hot egg-containing leftover, divide it into several shallow containers so it will cool quickly.



On the Road

- Cooked eggs for a picnic should be packed in an insulated cooler with enough ice or frozen gel packs to keep them cold.
- Don't put the cooler in the trunk—carry it in the air-conditioned passenger compartment of the car.
- If taking cooked eggs to work or school, pack them with a small frozen gel pack or a frozen juice box.

† The Safe Handling Statement must appear on all cartons of untreated shell eggs by September 2001.

‡ FDA also requires that, by June 2001, untreated shell eggs sold at stores, roadside stands, etc., must be stored and displayed under refrigeration at 45° F (7° C).

**For more information on handling Eggs
and other foods safely, call toll-free**

**1 (888) SAFEFOOD
U.S. FOOD AND DRUG ADMINISTRATION
Center for Food Safety and Applied Nutrition
Food Information line 24 hours a day,
or visit**

**FDA's Food Safety Website:
www.cfsan.fda.gov**



Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Setton Pistachio of Terra Bella, Inc. Expands Voluntary Recall of Pistachios

Contact:

Fabia D'Arienzo
540-668-7665

FOR IMMEDIATE RELEASE -- Terra Bella, CA (April 6, 2009) – Setton Pistachio of Terra Bella, Inc. today announced that it is expanding its voluntarily recall of pistachios to include all roasted shelled pistachios and roasted in-shell pistachios from its 2008 crop due to potential contamination with the *Salmonella* organism. The Company is also recalling raw shelled pistachios from the 2008 crop that are not subsequently roasted prior to retail sale. The brands packaged for retail sale subject to recall can be found in the table below. The voluntary recall was expanded as a precaution.

Setton Pistachio of Terra Bella's raw in-shell pistachio shipments are NOT affected by this recall expansion. To date, there have been no confirmed cases of salmonellosis associated with the Company's products.

Salmonella can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

On March 30, 2009, the Company announced a voluntary recall of specific lots of bulk roasted shelled pistachios, certain tote bags of roasted in-shell pistachios, and Setton Farms brand roasted salted shelled pistachios in 9 oz. film bags.

The Company is sending recall notices to its commercial customers who received recalled bulk products with instructions for returning or destroying the recalled products and for notifying their customers of the recall. Firms that have further mixed, used as ingredients, repackaged, or distributed the recalled bulk products are being advised to recall those products and contact their local FDA recall coordinator. For retail products, consumers should return them to the place of purchase or destroy them.

The recall is being undertaken with the knowledge of the United States Food and Drug Administration (FDA). Setton Pistachio has established a toll free number, (888) 228-3717, for consumers to call for further information, Monday through Friday 8 am to 5 pm EDT.

The following bulk items were distributed to the following states: WA, MA, AL, OH, CA, NY, MI, IL, NJ, TN, GA, IN, AZ, OR, TX, MO, VA, AR, CO, NE, KY, MN, FL, NC, MD, NV, NM, VT and Canada, Korea, Hong Kong, Germany, Australia, Switzerland, UK, France, Cyprus, Greece, Lebanon, Norway, Ukraine and Ecuador.

Product	Weight	Pack
PISTACHIOS ROASTED & SALTED ASIAN SOY	25 lbs.	BULK
PISTACHIOS ROASTED & SALTED CHILI LEMON	25 lbs.	BULK
PISTACHIOS ROASTED & SALTED GARLIC ONION	25 lbs.	BULK
PISTACHIOS ROASTED & SALTED HICKORY	25 lbs.	BULK
PISTACHIOS ROASTED & SALTED JALAPENO	25 lbs.	BULK
PISTACHIOS JUMBO/MAMMOTH ROASTED & SALTED (PASSEOVER)	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & SALTED 16/18 US EXTRA #1	25 lbs.	BULK
PISTACHIOS ROASTED & SALTED 18/20 FANCY	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & SALTED 18/20 US EXTRA #1	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & SALTED 21/25 US EXTRA #1	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & SALTED 30/32 US #1	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & SALTED ARTIFICIALLY OPEN 21/25	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & UNSALTED 16/18 US EXTRA #1	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & UNSALTED 18/20 US EXTRA #1	25 lbs.	BULK
PISTACHIOS NATURALLY ROASTED & UNSALTED 21/25 US EXTRA #1	25 lbs.	BULK
PISTACHIOS RED ROASTED & SALTED 21/25 US EXTRA #1	25 lbs.	BULK
PISTACHIOS SUPER COL.ROASTED & SALTED (PASSEOVER)	25 lbs.	BULK
PISTACHIOS SUPER COL.ROASTED & UNSALTED (PASSEOVER)	25 lbs.	BULK
PISTACHIOS WHOLE KERNELS ROASTED & SALTED	25 lbs.	BULK
PISTACHIOS WHOLE KERNELS ROASTED & UNSALTED	25 lbs.	BULK
PISTACHIOS SPLIT KERNELS ROASTED & SALTED	25 lbs.	BULK

PISTACHIOS SPLIT KERNELS ROASTED & UNSALTED	25 lbs.	BULK
PISTACHIOS DICED PIECES ROASTED & SALTED	25 lbs.	BULK
PISTACHIOS SHELLED CAL KERNELS 80% WHOLE	25 lbs.	BULK
PISTACHIOS RAW SPLIT KERNELS	25 lbs.	BULK
PISTACHIOS ROASTED & SALTED 21/25 US EXTRA #1	2000 lbs.	INDUSTRIAL
PISTACHIOS NATURALLY ROASTED & SALTED 21/25 US EXTRA #1	1700 lbs.	INDUSTRIAL
PISTACHIOS ROASTED & SALTED 26/30 US EXTRA #1	1800 lbs.	INDUSTRIAL
PISTACHIOS NATURALLY ROASTED & SALTED 26/30 US #1	1700 lbs.	INDUSTRIAL
PISTACHIOS ROASTED & SALTED ARTIFICIALLY OPEN 21/25	2000 lbs.	INDUSTRIAL
PISTACHIOS ROASTED & SALTED 18/20 US EXTRA #1	1000 lbs.	INDUSTRIAL
PISTACHIOS ROASTED & SALTED 21/25 US EXTRA #1	1800 lbs.	INDUSTRIAL
PISTACHIOS ROASTED & SALTED 21/25 US EXTRA #1	1000 lbs.	INDUSTRIAL
PISTACHIOS CALIFORNIA KERNELS ROASTED & SALTED	1750 lbs.	INDUSTRIAL

The following packaged items were distributed nationwide and to Canada and the Philippines.

These recalled products packaged for retail sale have a "Best Before" date between Sept 03 2009 and Mar 26 2010, with the exception of the flavored pistachios which have a "Best Before" date between Jan 14 2010 and June 17 2010.


Brand Name	Product	Weight
Delallo	PISTACHIOS CALIFORNIA RED ROASTED & SALTED	2 lbs.
Delallo	PISTACHIOS NATURALLY ROASTED & SALTED	2 lbs.
Delallo	PISTACHIOS NATURALLY ROASTED & SALTED US EXTRA #1	5 lbs.
Delallo	PISTACHIOS RED ROASTED & SALTED US EXTRA #1	5 lbs.
Generic	PISTACHIOS ROASTED & SALTED (CLEAR BAG)	16 oz.
Kirkland / CostCo	PISTACHIOS CALIFORNIA NATURALLY ROASTED & SALTED	4 lbs.
Sam's Choice	PISTACHIOS ROASTED & SALTED SAM'S CHOICE	16 oz.
Stater Bros	PISTACHIOS CALIFORNIA NATURALLYURAL ROASTED & SALTED (JUG)	26 oz.

Trader Joe	PISTACHIO HABANERO FLAVORED	16 oz.
Trader Joe	PISTACHIOS CHILI LEMON FLAVORED	16 oz.
Sunset Valley	PISTACHIOS NATURALLY ROASTED & SALTED	10 oz.
Setton Farms	PISTACHIOS ASIAN SOY FLAVORED	12 oz.
Setton Farms	PISTACHIOS CHILI LEMON FLAVORED	14 oz.
Setton Farms	PISTACHIOS CHILI LEMON FLAVORED	12 oz.
Setton Farms	PISTACHIOS GARLIC/ONION FLAVORED	14 oz.
Setton Farms	PISTACHIOS GARLIC/ONION FLAVORED	12 oz.
Setton Farms	PISTACHIOS HICKORY FLAVORED	14 oz.
Setton Farms	PISTACHIOS HICKORY FLAVORED	12 oz.
Setton Farms	PISTACHIOS JALAPENO FLAVORED	14 oz.
Setton Farms	PISTACHIOS JALAPENO FLAVORED	12 oz.
Setton Farms	PISTACHIOS CALIFORNIA NATURALLY ROASTED & SALTED (CRAFT BAG)	5 lbs.
Setton Farms	PISTACHIOS CALIFORNIA NATURALLY ROASTED & SALTED (CRAFT BAG)	2 lbs.
Setton Farms	PISTACHIOS NATURALLY ROASTED & SALTED (CRAFT BAG)	16 oz.
Setton Farms	PISTACHIOS CANADIAN BI-LINGUAL ROASTED & SALTED	16 oz.
Setton Farms	PISTACHIOS CANADIAN BI-LINGUAL CHILI LEMON FLAVORED	14 oz.
Setton Farms	PISTACHIOS CANADIAN BI-LINGUAL JALAPENO FLAVORED	14 oz.
Setton Farms	PISTACHIOS ROASTED & SALTED	3 lbs.
Setton Farms	PISTACHIOS ROASTED & SALTED	3 lbs.
Setton Farms	PISTACHIOS NATURALLY ROASTED & SALTED (JUG)	2 lbs.
Setton Farms	PISTACHIOS ROASTED & SALTED (STAND UP BAG)	2 lbs.
Setton Farms	PISTACHIOS ROASTED & SALTED	16 oz.
Setton Farms	PISTACHIOS ROASTED & SALTED (PASSOVER)	16 oz.

Setton Farms	PISTACHIOS ROASTED & UNSALTED	16 oz.
Setton Farms	PISTACHIOS ROASTED & SALTED	12 oz.
Setton Farms	PISTACHIOS NATURALLY ROASTED & SALTED (MESH BAG)	16 oz.
Setton Farms	PISTACHIOS NATURALLY ROASTED & SALTED CHINESE RED BAG	16 oz.
Setton Farms	PISTACHIOS ROASTED & SALTED (PRODUCE TUB)	14 oz.
Setton Farms	PISTACHIOS ROASTED & SALTED	3 oz.

#

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