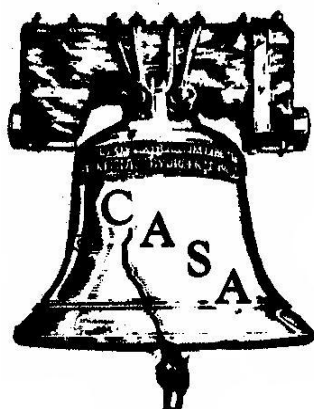


# THE BELL RINGER

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

Summer 2011



## THE PRESIDENT'S MESSAGE

As I begin another year as your President, I would like to commend the Philadelphia Conference Board members and the Educational Committee for their hard work. The outstanding training sessions that they have planned keep our membership growing. I would also like to thank our industry members for taking an active role in supporting CASA.

The 95<sup>th</sup> annual CASA Education & Training Seminar was held in Towson, MD. It was jointly sponsored with the FDA and was a great success with the help of our industry partners. Next year it will be held in Pittsburgh, PA and you can look on the CASA web site at [www.casafdo.org](http://www.casafdo.org) for more information.

I would like to remind everyone that if they haven't already renewed their membership, they can do it at our next training meeting being held on Friday, June 10, 2011. The meeting will be held at Procacci Brothers, Philadelphia, PA, so bring a friend or co-worker. You can register for the meeting with Lynn Bonner at [lynn.bonner@fda.hhs.gov](mailto:lynn.bonner@fda.hhs.gov) or call her at 215-717-3074. Five (5) Continuing Education Units are approved for New Jersey members.

We continue to collect food and paper goods for those that are less fortunate than us in these tough budgetary times. The following items are 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 tooth paste shampoo, and deodorant.

We look forward to seeing you on June 10<sup>th</sup>, at the next training meeting in Philadelphia, PA.



Sincerely,  
Mary Beck  
President  
Philadelphia Conference of CASA

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If you were not able to attend the Spring Meeting of the Philadelphia Conference of CASA and missed the featured presentations I trust this recap will help. The training program may have been a prelude to the summer season entitled:

### **Hot Topics in Safe Food Handling**

The first presentation entitled “**Taking The Risk Out Of Rice: Safe Food Handling For A Diabetic Population**” was provided by Master Chef, Joseph Poon, Chinatown-Philadelphia, PA.

Before his presentation Mr. Poon warmed the hearts and attention of the attendees with some fanciful fruit carving demonstrating his culinary artistry.



Joe Poon's presentation focused on dietary impacts that influence health status among Asian cultured individuals particularly the Chinese. Normal dietary intake of rice consists of consuming 2-3 bowls of rice 3 times per day. Customary food culture views are based upon what overall health effects a food may have on body function for current or acute conditions. This concept is not considered or applied when chronic disease such as diabetes is involved. Cultural views on the health or value of food does not involve sugar or carbohydrate consumption concerns. Presently the Asian and Chinese populations experience the development of diabetes at a rate of more than double the USA or western side of the world even though the USA experiences the greatest obesity rate. Additionally, rice is now being consumed with popular westernized food intakes; examples being Pizza Hut, Dunkin Donuts, McDonald's Burger King, KFC, etc. Joe Poon reported that there are now over 1000 Dunkin Donut stores in China to exemplify the expanding trend of these food choices being made available in China.



Sweetened drinks, desserts and high “carb” food load the Asian diet with large amounts of sugars and carbohydrates that influence the development of diabetes amongst the Asian population. An additional high rice consumption concern that Mr. Poon brought to the attention of the group is that rice grown in certain area of China appear to have high levels of Cadmium (Cd) being found in the rice from environmental pollutant sources. Rice with significant cadmium levels were estimated to potentially impact up to 10% of the rice production. Cadmium consumption can lead to bone deterioration which will result in crippling an individual over time. Joe Poon dedicates himself and works as an ambassador to promote healthy and balanced food consumption that will reduce the risk of developing diabetes within the Asian Culture and provides educational lectures related to this topic both in the east and west. Mr. Poon has long employed his talents and devotion to incorporate the best of Asian food and culture creating “Asian Fusion” foods to promote a truly enjoyable and healthy eating and dining lifestyle.

Joe Poon left us with one of his favorites sayings,

“Life is short, Cooking is Fun!!”

For more: [www.josephpoon.com](http://www.josephpoon.com)  
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Sharon L. D’george, FMP, President/Owner TrainSafe, Inc. provided a presentation entitled,

**“Sous-Vide And Food Safety”**



Sharon D’george highlighted some of the essentials related to using Sous Vide, (French, literally: under vacuum) processes. Technological developments for this process starting in the 1940’s to the present were briefly outlined.

1940’s – Cryovac –term and process of vacuum packaging of foods.

1970’s – Successful use of vacuum packaging processes to improve texture and flavor of foods. (French Chef’s Georges Pralus and Bruno Goussault)

1980’s- Cuisine Solutions ( Bruno Goussault, Stanislas Vilgrain) production facility developed for producing Sous Vide food products for industry use.

Advantages for using this culinary method for preparing foods that are first vacuum packaged, and then cooked using precise temperature control at lower than standard cooking temperatures are presented as enhanced flavor, texture, moisture and nutrient retention, uniform consistency and doneness and extended shelf life. Food not immediately consumed or that are specifically prepared for future service are frozen or stored under safe refrigeration temperatures below 38°F./3.34°C.until cooked for service.

A Julabo Brand, Fusion Chef model, Sous Vide hot water cooking unit, with a temperature monitored recirculation system was demonstrated at the meeting. This type of unit represents a smaller size retail unit capable of

initially cooking small batches of Sous Vide prepared foods.

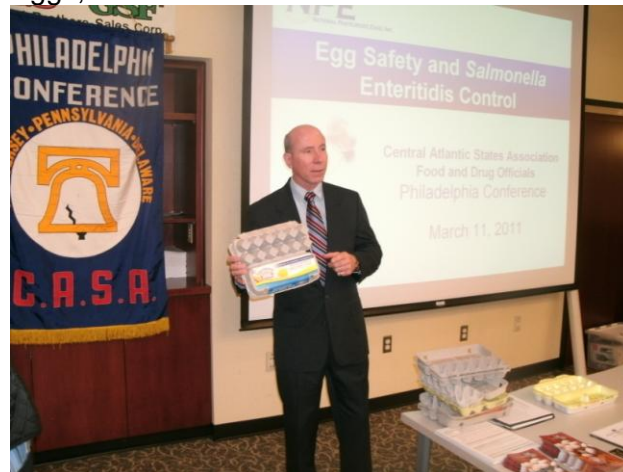


Sous Vide prepared foods cook using different times than normally associated with conventional cooking. Cooking of soft style eggs was demonstrated with the demonstration unit.



Important aspects of using Sous Vide in the retail environment include selecting and using the right type of commercial vacuum sealing machine, the appropriate FDA approved vacuum bag, a temperature control immersion circulator, and monitored low temperature holding refrigeration systems. Vacuum sealing safety concerns due to improper vacuum sealing, excessive shelf-life, use of home style equipment, histamine production, anaerobic microbial spore survival and growth, and use of proper plastics all need to be addressed as part of the Sous Vide food safety management system and or regulatory mandated HACCP plan for this process in the retail setting.

The third presentation “**Egg Safety and Salmonella Enteritidis Control**”, was presented by George Zameska, RS, MS, CP-FS, NJHO, Vice President/Regulatory Affairs, Paster Training, Inc., on behalf of National Pasteurized Eggs, Inc.



Mr. Zameska highlighted important public health and practical control measures aimed at reducing the incidence of *Salmonella enteritidis* (SE) egg associated illnesses. The use of pasteurized whole shell eggs eliminates any concern of serving raw or undercooked product and prevents pathogen entry into the retail environment where cross-contamination can easily result in unintended or unexpected food contamination and foodborne illness. Food Code provisions for safe egg use and handling and provisions for preventing Salmonella illnesses from retail operations were reviewed. Producing safer eggs at the farm level as a result of implementing the FDA mandated egg production standards and improvements were reviewed. These significant improvements include requiring food safety training, developing an SE Control Plan, cleaning and disinfecting hen houses, instituting rodent and insect control, refrigerating eggs, implementing bio-security measures and testing the environment and eggs if need to ensure the eggs are being produced under conditions designed to limit and control hen infections with SE that can then be transfer via the trans-ovarian route into the eggs that are being laid and subsequently sold to the consumer.

The following brochure summarizes essential public issues and use of pasteurized whole shell eggs.

# Can a pasteurized shell egg make a difference in public health?



## Salmonella Snapshot\*

- Top bacterial pathogen in foodborne illness
- 1,027,561 cases per year
- 19,336 hospitalizations
- 378 deaths

### Did you know?

Among all foodborne pathogens, Salmonella illnesses cause the highest number of hospitalizations and deaths.

\*Source: CDC Estimates of Foodborne Illness in the US, 2011

## Eggs: the Risks

- 2.3 million table eggs are positive for Salmonella enteritidis.
- Nearly 4 out of 5 Salmonella-related foodborne illness cases share a common vehicle: raw or undercooked shell eggs.

### Did you know?

The Salmonella enteritidis multistate outbreak (May–September 2010) caused 1939 documented illnesses (500 million eggs recalled).

Source: CDC. Investigation Update: Multistate Outbreak of Human Salmonella Enteritidis Infections Associated with Shell Eggs (12/2/11).

## Economic Impact

- Salmonellosis costs our nation \$2,649,413,401 annually, according to the USDA ERS (2009).

## 2009 Food Code Guidance

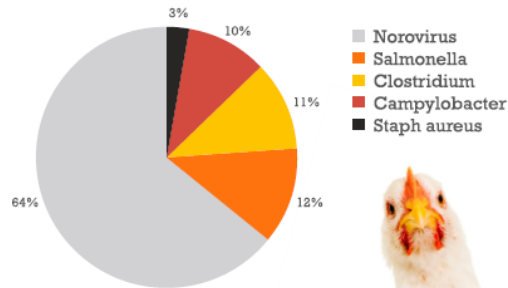
Pasteurized Shell Eggs are exempt from classification as PHF (TCS) foods. **Pasteurized eggs or egg products shall be substituted for raw eggs in the preparation of:**

(1) Foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages, and

(2) Except as specified in (F) of this section, recipes in which more than one egg is broken and the eggs are combined. (Priority item)

- FDA Food Code 2009, 3-801.11

Sources: USDA, FSIS 2005 risk assessment of SE; CDC, 2009 FDA Food Code



## Endpoint Cooking Temperatures

Before the 1999 mandate for refrigeration of eggs, cooking often began with room temperature eggs. Today, eggs begin colder. This means that by the end of cooking, they are well below 2009 FDA Food Code Standards: 145° F for 15 seconds for immediate service, or 155° F for 15 seconds for hot holding. **Take a look!**

CULINARY STYLE	TYPICAL FINAL TEMP
Sunny side up	75 - 104°F
Over easy	94 - 112°F
Poached	100 - 120°F
Basted	97 - 118°F
Over medium	124 - 139°F
Soft boiled	109 - 140°F
Over hard	146 - 168°F

## Safest Choice™ Shell Egg Pasteurization

- Involves a patented time and precise temperature control (all natural, warm water bath).
- Eliminates Salmonella without cooking the egg, to the FDA standard of a 5-log reduction. Approved by FDA and USDA.
- Also eliminates Avian influenza and other viruses
- Safest Choice™ pasteurized shell eggs look, cook and taste like fresh laid eggs, even receiving the American Culinary Federation Seal of Approval.
- Longer shelf life: up to 60 days

### Did you know?

National Pasteurized Eggs received the NSF Food Safety Leadership Award in 2011 for Innovative Technologies to protect public health.

For more information, visit [SafeEggs.com](http://SafeEggs.com), or call 800-410-7619

## OFFICIAL BALLOT RESULTS



Pictured from left to right Richard Ritota, Mary Beck, Caroline Friel, Jack Welte

### Central Atlantic States Association – Philadelphia Conference Elected Board Members March 11, 2011

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1. President – Re-elected for additional 2<sup>nd</sup> term.

**Mary Beck, Summerwood Corporation**

2. Vice-President –Re-elected for additional 2<sup>nd</sup> term.

**Jack Welte, PA Department of Agriculture**

3. Secretary – Serves 3 year term & may be re-elected with no limit to number of terms (1<sup>st</sup> term 1st yr)

**Harry G. Pfender, Bucks County Health Department**

4. Representative to the Executive Board – Re-elected to 2<sup>nd</sup> term. Eligible for re-election for four consecutive one year terms. Re-election for the fifth year shall result in service for four additional years without re-election to enable this individual to rotate through officer positions of the Association

**Richard Ritota, NJ Department of Health**

5. Associate Member – Serves 1 year term (May be re-elected to 2 additional terms/This is 1<sup>st</sup> term)

**Caroline B. Friel, Wawa, Inc.**

### Upcoming Events: **Summer CASA Meeting & Educational Seminar**

**When:** **June 10, 2011, -----** New Jersey CEUs: 5. This course is listed on NJLMN ([www.NJLMN.rutgers.edu](http://www.NJLMN.rutgers.edu))

**Where:** **Procacci Brothers, 3333 S. Front Street, Philadelphia, PA 19148**

**Title: "Dairy Products from Farm to the Table"**

08:00 – 09:00	Registration
09:00 – 10:15	"Raw Milk Production" Scott Fulmer Milk Sanitarian Pa. Department of Agriculture
10:15 – 10:45	Break
10:45 – 12:00	"Milk Pasteurization" Scott Fulmer Milk Sanitarian Pa. Department of Agriculture
12:00-1:00	LUNCH ON YOUR OWN
1:00 – 2:15	"Pathogens Associated with Raw Milk Outbreaks" Michelle Malavet, MSA, HO, REHS Foodborne Disease Surveillance Coordinator New Jersey Department of Health & Senior Services
2:15-2:30	Break
2:30 – 3:45	"Regional Overview of Milk Products" Lloyd Kinzel, Regional Milk Specialist U.S. Food and Drug Administration
3:45-4:15	Q & A and Evaluation

**NOTE: Pre-Registration is required no later than close of business, Friday – June 3, 2011. Everyone must register with Lynn Bonner at [Lynn.Bonner@fda.hhs.gov](mailto: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](http://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](mailto:George.Zameska@pastertraining.com). Space is available for advertising in the Bell Ringer. I look forward to your feedback and participation.