Indiana State Department of Health Food Protection Program

FoodBytes

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My Experience at CFP

by Tori Thorn, Marion County Health Department

As the Local Arrangements Committee (LAC) 2012 Scholarship Award winner, I was given the opportunity to attend the Conference for Food Protection (CFP) 2014 Biennial Meeting in Orlando, Florida in May. The CFP a collaborative group of professionals from federal, local, and state regulatory agencies, industry, academia and consumer groups. CFP deliberates issues that are brought forward from these sectors in order to provide recommendations to the United States Food and Drug Administration (FDA) that could lead to changes to the FDA Model Food Code.

The meeting spanned four and a half days with an optional one-day workshop. The workshop is offered the day before the conference and is a series of educational presentations related to one main topic. The topic for this year's workshop was "Regulations, Scientific Issues and Food Safety Impacts to Seafood". During the workshop, epidemiologic data was presented regarding the risk of seafood consumption, food borne illness information related to fish and shellfish was presented, post-harvesting processing techniques were discussed and the FDA provided a seafood regulatory update.

For new attendees, like me, CFP could be a little overwhelming. However, this year a navigator program was implemented where CFP Board Members served as guides and points-of-contact for new attendees. I was contacted prior to the conference by my navigator who then kept in touch with me throughout the conference. In addition to the navigator program, a new attendee orientation was offered. I found this session the most helpful because it went through the parliamentary procedures and discussed ways to get involved and positions to hold in the future.

The CFP parliamentary process is very similar to that how a bill would go through in the U.S. Congress and Robert's Rules of Order are used. An issue is submitted prior to the conference for consideration. Issues include amending the language in certain sections of the Model Food Code, creating committees to address specific topics or conduct research or modifying current food safety practices. The issue is first presented to its respective Council.

The Councils are comprised of: local and state regulators; representatives from the Centers for Disease Control and Prevention (CDC), the United States Department of Agriculture (USDA) and the FDA;

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Thank you Scott	

Foodborne Disease Spotlight: Outbreak of Norovirus

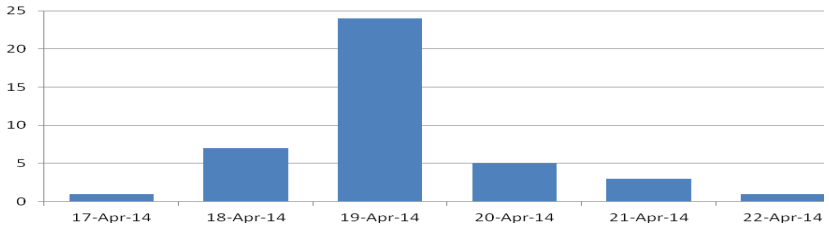
Outbreak of Norovirus Associated with Local Restaurant in Whitley Co.

Earlier this year ISDH and Whitley County Health Department (WCHD) investigated an outbreak of Norovirus identified through the food complaint system. On April 20, 2014, WCHD received complaints from two separate parties who dined at a restaurant on April 17. Illness onset occurred approximately 24 hours afterwards. Symptoms included diarrhea, vomiting, nausea and abdominal cramps.

On April 21, WCHD and ISDH conducted an environmental assessment of the restaurant during which it was discovered that five of the nine food employees had experienced a similar illness beginning on April 18. Many violations were also noted at this time, including: an inadequate employee health policy, improper cooling and reheating procedures, and unacceptable personal food storage practices. The restaurant was temporarily closed on April 21 in order to allow the staff to recover from their illness and prevent the continued transmission of the virus. A follow-up assessment occurred on April 28, however, the facility was not allowed to re-open due to repair issues and the inability of the owner to demonstrate knowledge on the employee health policy, sanitation, cooling and reheating. Surfaces were properly disinfected with bleach and all dishes were re-washed and sanitized in the dishwashing area. The establishment was allowed to re-open on May 2.

On April 22 WCHD received two more food complaints from two additional parties who dined at the facility on April 17 through 19. Individuals who were identified as dining at the restaurant with one of the parties reporting ill cases were interviewed with a standard foodborne illness questionnaire. The data below shows the first symptom onset dates reported for outbreak cases.

Epidemiological curve of first onset dates from known outbreak cases



On April 22-24, the lab received stools for four patron cases, and five restaurant employees. All of the stool samples tested PCR positive for Norovirus GII. Norovirus sequencing results were available for 4 of these cases and all four were identified as GII Sydney.

Simultaneously, WCHD had received a complaint from a party (four attendees, all ill) who dined at another Whitley Co. restaurant on April 18 and became ill with sever diarrhea, chills, nausea, vomiting, and bloating about 1-1.5 hours later. Food histories were collected from these cases, and it was determined that all four individuals had also dined at the restaurant on April 17. Given the food history and the results of specimen testing, these four cases were also included in this outbreak.

"In all, a total of 44 cases were identified as part of this outbreak. As the investigation proved, food complaints are a useful tool for identifying enteric disease outbreaks; however, as the outbreak has also shown, complaints may be the result of last meal bias. It is important for us to collect more complete food histories from cases to identify other possible connections."

Norovirus symptom onset generally occurs within 12 and 48 hours after exposure. Diarrhea and vomiting lasting about 24-48 hours are the most common symptoms. While individual cases of Norovirus are not nationally reportable, patients are encouraged to submit stool samples for confirmation of a Norovirus infection. Outbreaks of Norovirus are to be immediately reported to the local health department or ISDH. Norovirus outbreaks can only be confirmed by laboratory testing clinical specimens; therefore it is important to collect stool specimens from multiple patients for Norovirus testing. The ISDH laboratory can test stool specimens for norovirus; collection containers can be made available by contacting through the local health department.

Treatment for a Norovirus infection is limited to replacing and maintaining fluid and electrolyte balance through oral or intravenous rehydration. Prevent Norovirus infections by practicing proper handwashing procedures, carefully washing fruits and vegetables and thoroughly cooking seafood. Do not prepare food, provide healthcare or work in a daycare while symptomatic. School-aged children and children in daycare should stay home while symptomatic. Control Norovirus infections by cleaning and disinfecting contaminated surfaces and immediately wash laundry that may be contaminated with vomit or feces. Find out more information about Norovirus from ISDH at http://bit.ly/MWKd31 or the CDC at http://1.usa.gov/1e0wrl7.

by Tess Gorden, Enteric Epidemiologist, Epidemiology Resource Center, ISDH

NOROVIRUS OUTBREAK: Food Protection's Role

On April 20, WCHD contacted ISDH) Field Food Specialist (FFS) to inform them of an outbreak. The FFS recommended that she contact Ms. Erica Pitcher the ISDH Field Epidemiologist and Ms. Laurie Kidwell from ISDH Food Protection. Ms. McClusky requested assistance from the FFS for the environmental assessment of the restaurant.

On April 21,the FFS and Ms. McClusky conducted an environmental assessment. The food preparation and employee health procedures were reviewed with the restaurant owner. During the environmental assessment, many violations were noted. It was discovered that the establishment had an inadequate employee health policy, improper cooling and reheating procedures and unacceptable personal food storage practices. This establishment has also been noted as a chronic violation establishment including a history of poor sanitation.

During the assessment, it was discovered that five out of the nine food handlers that work at the restaurant have been experiencing similar illness starting on April 18. The first food handler that experienced symptoms was the owner's 14 year old son. The son had just returned from a school trip to Chicago on Thursday and went to work that day.

The queso cheese sauce was made prior to the assessment on April 21. The sauce had been dumped into several large white square buckets and placed into the walk-in cooler around 10 am. The bucket was approximately 12 inches deep. Temperatures were taken at 1:50 p.m. and registered in a range of 81°F to 88°F. In discussing the temperature problem with the owner, who stated again that he could not heat the product up to the required 165°F because the cheese sauce will separate. He said the product remains on the steam table until it is used and was not able to indicate an approximate time it normally remains on the steam table.

The cheese sauce temperature had been discussed with the owner on previous inspections. Time as a Public Health Control was discussed, but no procedure had been submitted to the Health Department for approval. The cheese product was disposed of at the time of the inspection.

Another issue that was observed and discussed was that there was a large pan of beef product in the walk-in cooler stored with other food products. The owner immediately stated that it was their own personal food that they made at home and brought into the establishment for the staff to eat. The product was removed from the cooler. The owner and his son had both experienced diarrhea and stomach symptoms.

The restaurant was shut down on April 21 in order to allow the staff to get over their illness and stop transmission. The restaurant was revisited on April 28, and was not allowed to reopen due to repair issues and the inability of the owner to demonstrate knowledge on the employee health policy, sanitation, cooling and re-heating.

The owner was unable to verify that employees had recovered from the illness. Additionally, the FFS discussed disinfecting surfaces with a concentration of 1000-5000 ppm, or 5 to 25 tablespoons of bleach per gallon of water. The establishment purchased three new gallons of unscented bleach and used 16 tablespoons of bleach per 1 gallon of water. All door handles, tables and chairs, preparation counters, sink and sink handles, equipment handles, counter equipment, the restroom facilities, floors and walls were wiped down. After they allowed at least a 30 minute contact time with the solution, they re-cleaned the surfaces and sanitized with a 100 ppm solution. All dishes were rewashed and sanitized in the dishwashing area. The establishment was allowed to reopen on May 2.

Traceback:

No traceback was conducted since the outbreak was attributed to employees working while ill and not a particular food.

Contributing Factors:

The current outbreak was caused by food handlers working while ill as well as the lack of an employee health policy. Additionally, the establishment had a history of poor sanitation. Furthermore, having two known outbreaks associated with this establishment was a great concern. During the current investigation, it was discovered that contributing factors (cooling and reheating violations) associated with the first outbreak were continuing practices. This history of the establishment's violations and lack of compliance is a concern for future outbreaks if these violations are not corrected.

Mitigation Actions:

The establishment was closed until Norovirus positive food employees were 48 hours asymptomatic, and the establishment was sanitized with the CDC's recommended bleach solution for destroying Norovirus. Additionally, the establishment will receive increased regulatory oversight (more frequent inspections) and the Whitley County Health Department will have the option to close the establishment if marked improvements are not seen.

by Laurie Kidwell, Public Health Administrator I, ISDH Food Protection Program

Partnership for Food Protection Improving National Recall Coordination

The Partnership for Food Protection (PFP) July 2014 newsletter featured the workgroup that includes Indiana staff . Scott Gilliam, and Laurie Kidwell who worked alongside Travis Goodman, now with FDA. The workgroup consists of FDA and state regulatory staff involved in recall efforts. The group drafted 22 best practice statements for improving national recall coordination. It is expected that final document will go to the PFP Governing Council by August 2014. The group believes that if adopted by FDA, state, and local governments, these best practices will move in a positive direction the common goal of promoting and protecting public health. Examples of recommended practices include:

1. Create a Directory of Recall Contacts using a searchable database to identify state and FDA contacts for recalls.
2. Share Information. They recommend means by which partners collect and share information during a recall situation or joint inspections. The suggestion is to create or enhance Memorandums of Understanding (MOU's)
3. Sharing and Communication through quarterly conference calls to facilitate communication cooperation and training.
4. Sharing and Communication; by initiating routine conference calls to enhance relationships and refine sharing and communication procedures.
5. Sharing of Information by making changes to the FDA's Reportable Food Registry (RFR) to obtain/require submission of customer lists through amended reports and to enhance and standardize information collected via the RFR.
6. Commissioning. The group recommended that state recall staff be commissioned in order to facilitate and enhance sharing of recall information during outbreaks and Class I recalls.

(*L-R*): John Tilden, Michigan Department of Agriculture and representative for Rapid Response Team (RRT) mentorships, Scott Gilliam Lisa Joseph FDA, Laurie Kidwell ISDH, and Travis Goodman, FDA

The group believes that if adopted by FDA, states, and local governments, these best practices will move in a positive direction the common goal of promoting and protecting public health.

Congratulations!

Jennifer Coleman

On July 15, Dr. Craig Kaml, Vice President of Curriculum at the International Food Protection Training Institute, announced that Indiana's Jennifer Coleman, Farm Safety Food Consultant for Northern Indiana was chosen a Cohort IV: Fellowship in Food Protection Program 2014-2015 recipient. Selection is based on a the results of a competetitive review of highly qualified candidates. Jen will be working on a special project. We look forward to hearing the results next year.

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE
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Over 100 years of food safety service

(L-R): Rhonda Madden, Scott Gilliam and Margaret Voyles.

Rhonda Madden, *the Legend has Retired*

As our Food Protection "League of Justice" retires superheroes, it is very hard to let our *Superwoman,* Rhonda Madden go. Rhonda has been with the ISDH Food Protection Program for the last 25 years and is a rock for the wholesale program. She strengthens the wholesale program with wit and wisdom, and uses her years of experience on inspections, trainings and consultations. Like a ray of sunshine, Rhonda appears and brings joy to the reality of the daily workload.

Rhonda received her undergraduate and graduate degrees from Ball State University and began her career in public health at the business office of Marion County Hospital. That opened the door to environmental health at the Marion County Health Department where she spent the next 18 years. With her super powers, she took on vector control, housing and then the food protection program. Becoming the North East Office, Food Supervisor for Marion County, is one of Rhonda's personal highlights in a career full of service and dedication.

In 1989, she joined the ISDH Food Protection Program where she has spent the last 25 years as the northwest region Food Scientist for the wholesale program, and eventually taking on the retail portion of the program too. Rhonda explained that over 25 years consumer trends have driven changes to industry. Demands such as low carbohydrates, high proteins, gluten free foods and allergens have impacted the wholesale food industry in advanced equipment design and food safety.

Following in the steps of her predecessor and mentor, Tom Ford (now with the Board of Animal Health), Rhonda explained having patience with establishments was imperative as in many situations it could take up to 10 years for an establishment to evolve. She took over where Tom had left off to provide consistency in pushing for that compliance. Rhonda shares stories of challenges and adventure which usually will leave us in tears of laughter or gasping in surprise. The things current inspectors take for granted today, in the past were hurdles to be overcome.

For example, while out in the field she was required to carry a pager. When the pager went off, she would report in by having to find the nearest phone booth. As she was responsible for multiple counties, the pager could go off anywhere, and like a wild game of musical chairs and she could find herself in the "boonies" searching for a phone in the area. Another big change in technology is timeliness of reporting. Before the days of taking a laptop and printer into the field, Rhonda would write the report by hand, submit it to her supervisor who could require changes be made, before it was given to a secretary to type... on a typewriter.

Rhonda is currently a member of the Indiana Environmental Health Association's (IEHA) Wabash Valley Chapter where over the years she has held most offices. Her favorite memories are of being IEHA President in 2001, organizing "her" Fall Conference and winning the coveted Tim Sullivan award in 2011. The Wabash Valley Chapter is fortunate that Rhonda plans on staying involved as an active member inspiring current and future members.

Coming to grips with Rhonda's retirement has been difficult for the ISDH Food Protection Program staff. Losing her experience, knowledge and dedication will be difficult. A phone call from Rhonda always brings laughter with background barks from her three little puppies, Teddy Sue, Lizzie and Loki. Our loss is their gain as Rhonda looks forward to spending more time at home with them, shopping, caring for her mother and road trips with her best friend Joni. Her hometown of Rensselaer, may gain a volunteer as Rhonda has hopes to initiate a volunteer dog walking program at the animal shelter.

As a final note when asked what message she would like to share with the readers of FoodBytes, Rhonda's warm heartfelt words are a reminder of the kind, sweet spirit we are losing.

Rhonda wants future generations of environmental health specialists to know "Food protection is more than a job; it's a passion."

by Sharon Pattee, Indiana Food Protection Program, MFRPS Grant Training Coordinator

On Scott Gilliam Retiring

On August 29, Scott Gilliam, Director, Food Protection, retired from his post and will be handing the reins over to a new leader. He has been in this position since April 1998 and has been involved in many different challenges and events over this period, such as the closing of Roselyn Bakery in Indianapolis and the *Salmonella* outbreak related to cantaloupe from Chamberlain farms in southern Indiana.

Prior to being appointed to this position, he began his career at the Madison County Health Department in the early 1980s. After almost four years, he became an area field inspector for ISDH. He then worked his way into the Compliance Specialist position, as well as being a FDA Standardized Inspection and Survey Officer. "I will always remember the interesting variety of working in the field and the many good friends I made at the local health departments," Gilliam said.

He left the department in 1994 for a short stint at the Indiana Department of Environmental Management (IDEM) before coming back as the Director. "Although I enjoyed my time at IDEM and all the new things I learned, I realized my passion was in food protection and that is where I wanted to be," Gilliam said.

Gilliam will be leaving the position, but he has indicated he is too young to actually retire and wishes to continue to work in another capacity somewhere in the food protection area.

Scott Gilliam at Indiana sponsored CFP 2012

Thank you Scott Gilliam from CFP

Scott has been an active member of the Conference for Food Protection (CFP) for over a decade. The CFP is a non-profit organization that provides members of industry, regulatory, academia, consumer and professional organizations an opportunity to identify and address emerging problems of food safety and formulate recommendations and solutions. The recommendations of the CFP are frequently incorporated into food safety laws and regulations at all levels of government throughout the United States.

Three Councils are seated at the CFP biennial meeting to provide a forum for deliberating the issues that have been assigned to them. Council I deals with issues related to Laws and Regulations; Council II deals with issues related to Administration, Education and Certification; and Council III deals with issues related to Science and Technology. Scott has been a member of both Council II and Council III in the past.

Much of the work of the Conference is performed by Council Committees that work throughout the 2-year period between biennial meetings. Scott has been a member of the Inspection Scoring Form Committee and the Certification of Food Safety Regulatory Professionals Work Group.

The Assembly of State Delegates is seated on the last day of the biennial meeting to vote on the Issues that have been forwarded to it from the three Councils. Each Delegate has been authorized by their State Agency to represent it and to cast a vote on the recommendations from the Councils. Scott has been a Delegate representing Indiana at the biennial meetings since 2000.

Scott has also served as the Chair of the Local Arrangements Committee (LAC) for the 2012 biennial meeting which was held in Indianapolis. The LAC assists with the planning and implementation of the biennial meeting. It solicits sponsorships from local organizations; assists with the selection of a meeting site, menu, audio-visual equipment, office equipment and supplies; and provides volunteers to work with CFP staff throughout the meeting. The LAC is critical to the overall success of the event, and the team that Scott assembled did an outstanding job of hosting the 2012 meeting.

by Dr. David McSwane, Executive Director, CFP

Real Stories about Food Specialists that You Won't Find in the Job Description

The FPP will be experiencing many changes this fall with the retirement of staff. One staff member, Rhonda Madden, has been our friend, coworker and fountain of knowledge for many things but mainly wholesale.

Rhonda Madden possesses so much institutional knowledge that the FPP is challenged to capture a bit of that anecdotal information to provide a "what NOT to do list" for those remaining in the program.

The most thought provoking events seemed to center around grain mills, so for those inspectors with inspection responsibilities in grain mills, beware. As a young and energetic Rhonda Madden once climbed to the top of a grain bin, dropped into the bin through a manhole and immediately began to sink into the grain. Rhonda's survival instincts quickly told her this was not good because she did not know how to swim in corn. Luckily she was able to quickly climb out of the bin without assistance. The employee escorting her around the facility probably thought she was going to peek into the bin and realized too late that he was almost responsible for losing an inspector in the grain. The moral of this inspection story is to perform your job with enthusiasm, but understand the risks before acting.

In another mill producing corn syrup, Rhonda dutifully asked the person in charge to open a viewing port in a syrup transfer line to see if there was any potential for contamination to enter the line through the opening. Operators are getting smarter when it comes to inspecting, but occasionally the person in charge will allow the inspector to do anything they request. The natural consequence in this experience was spilled liquid corn syrup all over both of their steel toed leather boots. The embarrassment itself would have been enough to make many inspectors and employees quickly leave the facility. Rhonda had an inspection to finish, so she proceeded to witness the owner of the mill yelling at the employee for opening the port. The moral of this story is to allow the facility personnel to keep you safe because program managers do not like inspectors getting lost or injured.

Working well with others is always an important attribute when it comes to exceeding expectations during performance evaluations. Rhonda has always been a team player and has always been willing to train others or allow people to accompany her during inspections. George Jones, FPP, has shared Rhonda's camaraderie when they were in another grain mill in Hammond, Indiana. During the inspection of the grain receiving pit, Rhonda stepped down into a flooded elevator and sunk up to her knees. George asked if she was okay and stepped right in after Rhonda said she was fine. This was a win-win situation since they could both say they were working well with others and had supported coworkers in difficult situations. The moral of this story is conduct yourself as if each inspection is linked to a performance evaluation.

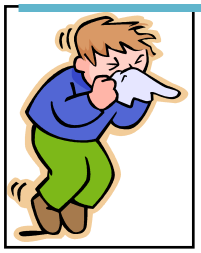
The most endearing story that tells you something about Rhonda is her hit-and-run experience with a horse and buggy coming back from an inspection (probably a grain mill). Many people are very careful when it comes to Amish buggies and Rhonda is no different. She understands that the little triangle sign on the back of buggy mean slow moving vehicle. In her thoughtfulness, Rhonda did not want to pass at a speed which would spook the horse, so she slowly followed along behind the buggy until it was safe to slowly pass. In Rhonda's conscientious and careful manner, she signaled her intent and began to pass on the left. As she pulled even with the horse she noticed with some alarm that the very large horse and buggy were turning and coming straight at her. She had no option but to swerve left towards the shoulder of the road. Her evasive maneuver was not enough and the buggy wheel rode up the side of her car leaving a nasty scrape. The horse and buggy disappeared up a driveway and once Rhonda got over her shock of being hit by the buggy, she was so happy the horse did not get hurt or even get spooked.

The final tidbit of wisdom: It never hurts to apologize for a mistake when it comes to your interactions with operators, especially when you cause trouble for the person in charge.

Rhonda, we love you and want you to stay active in retirement and find a hobby to stay sharp, like Adopt-A-Pet Home Auditor.

by Stanley Danao
Field Food Specialist,
ISDH Food Protection Program

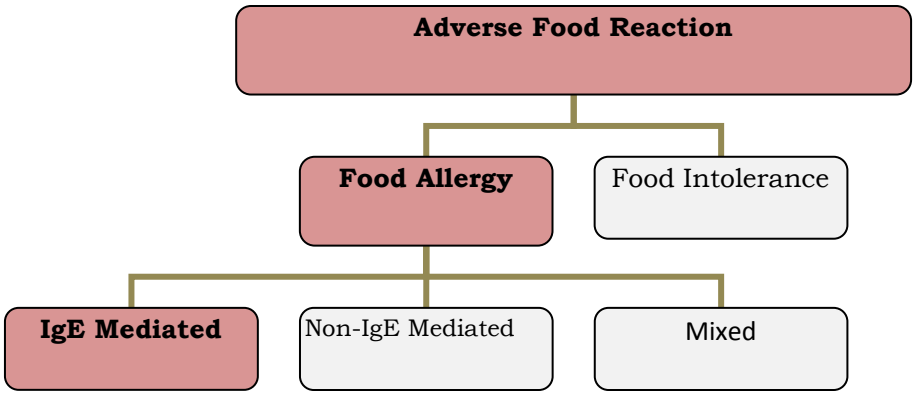
Al Houchin, Rhonda Madden, and Lisa Harrison at 2014 State Fair



Allergy Awareness: What Food Employees need to know about Food Allergies

This article discusses Food Allergy basics. Additionally, policies and procedures that each operation will eventually need to have in place are reviewed along with inspection basics. While Allergens are not currently addressed in 410 IAC 7-24, allergens will be incorporated in future revisions in order for Indiana to be in compliance with the Voluntary National Retail Standards. Now is the time to begin preparation for this new coming requirements.

Foods listed in the column to the right are mostly IgE mediated. These are the ones covered under the Rule. The Rule does not require attention to Food Intolerances or other non IgE mediated food allergies, just the "big 8" are covered under the Rule.



Food Allergy Definition

"An adverse hralth effect arising from a specific immune response that occurs reproducibly on exposure to a certain food"

[1] Boyce JA, Assa'ad A, Burks AW, et al. Guidelines for the diagnosis and management of food allergy in the united states: Report of the NIAID-sponsored expert panel. J Allergy Clin Immunol. 2010; 126 (6): S1-58

How IgE is made

A specific protein in the food is the component that causes the immune system to make the IgE antibodies to the food protein.

Symptoms of IgE Mediated Food Allergy

Symptoms occur quickly after eating and the food source is obvious.

The 3 organ systems affected are:
- Skin
- Respiratory tract
- Gastrointestinal tract

The severity can vary with each event. Anaphylaxis is a serious allergic reaction that is rapid in onset and may cause death and food employees should be trained on who to contact such as calling 911.

The Big 8

There is no cure for food allergies. Strict avoidance of food allergens can prevent serious health consequences.

90% of IgE mediated food allergies are caused by: Milk; Eggs; Wheat; Soy; Fish (bass, cod, flounder); Shellfish (crab, lobster, shrimp); Peanuts; Tree Nuts (almond, cashews, walnuts)

Statistics

- 15,000,000 people with food allergies visit food establishments each year
- 1 in 13 children under 18 have food allergies; and according to a 2013 CDC study food allergies among children increased by approximately 50 percent between 1997 and 2011
- 6.5 million adults are allergic to fin fish and shellfish
- Milk, soy, wheat and eggs are the most common adult allergies
- Every three minutes someone goes to the ER with a reaction (200,000 visits per year); and CDC reports over 300,000 doctor visits annually by children with allergies
- Half of fatal allergy events occur outside the home

<u>References</u>

Gonsalves, et al. gastroenterology 2008; 134:A-104-A105

National Restaurant Association

CDC, Centers for Disease Control

Continued on page 9

Allergen Inspection Basics

Continued from page 8

Overview of regulations

Each operation is different and allergen management approaches will need to be adjusted to the type of facility. A one size fits all solution will be ineffective. Consistent implementation of standard operating procedures (SOPs) is a key element. Effective, allergen management is based of effective communication, sharing of knowledge, and implementation of best practices.

Training

Allergy awareness (see 2013 FDA Food Code definitions - priority foundation) is equivalent in importance to a current critical violation.

Awareness training is mandatory in FDA Code. Additions to the 2005 and 2009 FDA Food Code, established "allergen procedures for retail" and the 2013 FDA Model Code did not add any additional requirements.

Indiana Certified Food Handlers may need additional training. The new requirements may not have been covered in the ANSI CFP accredited food safety training that is required for Certified Food Handlers in Indiana. Serve Safe Allergens™ is an online course if continuing education is needed: http://www.servsafe.com/allergens

Labeling Major Food Allergens

The 2013 FDA Food Code, Annex 3 Public Health Reasons/ Administration guidelines (pp.474) provides Food Allergen Labeling discussion. In addition, the Food Allergen Labeling and Consumer Protection Act (FALCA) effective August 2014 (Public law 108-282), added labeling requirements for retail and defines "major food allergens."

Cross Contamination

Annex 3 (pp 509) FDA Code discusses specifics related to Section 4-602.11 (pp132) where cross contamination issues are covered.

Additional information about allergy requirements are found in the 2013 FDA Food Code, Annex 3 Public Health Reasons/ Administration guidelines Annex 4 (4) (pp 557-660,"Food Allergens as Food Safety Hazards.".

Marking a Retail Inspection Form

Demonstration of Knowledge

Interview the Person in Charge (PIC) and determine if the PIC can name the big 8. "The Person in shall describe "foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction." 2005 Food Code 2-102.11(C)(9).

Duties of the Person in Charge

Ask the PIC to verify that employees are trained. "The person in charge shall ensure that: employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties" 2009 Food Code 2-103.11 (L)

Employees need to either know the ingredients in products, know where to locate the list of ingredients, or know who in the establishment is responsible for providing information to customers.

Training should include procedures to follow if a customer has an allergic reaction. Anaphylactic shock is life threatening and employees should be instructed to call immediately for emergency help.

Cross contamination

Are procedures used to reduce or eliminate cross contamination? "4-602.11 was amended to require that food contact surfaces of equipment and utensils that have contacted raw animal foods that are major food allergens, such as raw fish, must be cleaned and sanitized prior to contacting other type of raw animal food."

Note - this section does not currently require this procedure for all 8 allergens.

Food Labeling

Are major food allergens properly labeled by the restaurant if the food was packaged in the retail establishment? Bakeries, for example, may have many labeled products containing the big 8.

"Food packaged in a food establishment, shall be labeled listing "The name of the food source of each major food allergen contain the food unless the food source is already part of the common name us=or usual name of the respective ingredient (effective January 1, 2006; 2009 Food Code 3-602.11(B)(L)(5)

Recipes

Are there written formulations and recipes? Ingredient substitution could result in adding an allergen. They can serve as a source of information should a consumer inquire about ingredients.

Although not mandatory, recipes can assure that procedures are in place to avoid cross contamination, can serve as employee training, and demonstration of knowledge. A practical recommendation related to ingredients is that establishments collect labels from products they purchase and keep them in a file or notebook for reference.

Resources:
FARE (Food Allergy Research and Education)
http://www.foodallergy.org/home

AllerTrain™ Program
http://www.menutrinfo.com/allergy-training/

Special thanks to Kris Moore, regional Retail food Specialist, US Food and Drug Administration, Louisville, KY; Kris can be reached by email: Kris.moore@fda.hhs.gov

Margaret Voyles, Field Staff Manager Retires

Margaret is leaving ISDH after 28 years of support to the Food Protection Program. She began her food safety career in Hendricks County Health Department and leaves as Manager of Field Food Specialists.

She is known to all who attend IEHA as the friendly face at the registration table and is active in IEHA in many roles.

She is also active in IEHA West Central Chapter where she served as treasurer from 2006 to present. Margaret was an IEHA Awards Committee member from 2004 to present, IEHA Secretary in 1998 and from 2002 to 2005, and IEHA Auditor in 2010. Margaret is very committed to the value of IEHA and served as the Chair of IEHA's Membership Committee from 2006 and intends to remain active in retirement.

Margaret and Rhonda Madden at Table Top exercise

Known nationally to those who attend CFP, Margaret served as Chair of Office Operations at the 2012 Indianapolis event as well as a Planning Committee Member.

Margaret at 2012 CFP with registration desk volunteers (L-R) Sharon Pattee, Laura Gilliam, and Kelli Whiting

Margaret is known as the expert in food codes, both retail and wholesale. Knowing the intricacies can be valuable to the person trying to start a business and needing to find the most cost effective way to get going. Margaret authored many guidance and interpretations routinely used in Indiana.

For 20 years she was the expert behind the many food safe State Fairs.

In the office, she is know for her jewelry making and unique personalized gifts for staff on special occasions. She is also the one who attends funerals, weddings, and other significant events to support fellow workers and retirees.

Dr. James Howell presenting award to Margaret

Margaret Voyles with husband Jim in the background receiving a retirement gift

THANKS MARGARET!

My Experience at CFP

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and professionals from industry and academia. Council I reviews issues related to laws and regulations. Council II reviews issues related to education, certification and administration. Council III reviews issues related to science and technology. Issues can be either accepted as submitted, accepted as amended by the Council, or no action can be taken. If no action is taken, the issue will no longer be considered.

If the issue is accepted, either as submitted or amended, it moves forward to the Assembly of State Delegates (ASD). The ASD consists of designated delegates from the food regulatory agencies from all 50 states, six territories and the District of Columbia. Each state is given one vote; however, that vote is divided equally in states with multiple food regulatory programs.

Issues in which no action has been taken can be extracted during the ASD with a 2/3 majority vote. If the issue is extracted it is sent to the Board for further consideration. Voting is then done to pass the issues onto the FDA for consideration and adoption. Again, a 2/3 majority vote is needed for an issue to be passed to the FDA. The Councils deliberated a total of 92 issues, 88 of which were accepted by the ASD per the Council recommendations.

The most impressive part of attending CFP was seeing industry, regulatory and academia work together to address potential issues with the Model Food Code. We get the opportunity to have a voice and express any concerns we may have with the support and guidance of representatives from the FDA, USDA, and the CDC.

As a new attendee, I did not hold a position within the parliamentary process, but I was able to discuss my opinions with our state delegate and members of the Councils. As a professional in the food safety field, this experience was monumental because I was able to take part in valuable discussion on the FDA Model Food Code. As a relatively new food safety professional, I was also able to learn a lot from the multitude of professionals that attended the conference. Additionally, I formed important relationships with other federal, state and local regulators.

The education and experience I gained reinforced my passion for food safety and motivated me to become more involved with CFP in the future. I encourage everyone to take advantage of this rare opportunity to make a difference in our field and our work.

CFP website:
www.foodprotect.org

2014 State Fair — Year of the Coliseum and more

With the retirement of Margaret Voyles in August, Lisa Harrison coordinated the 2014 State Fairgrounds inspections. The Food Protection Command Center is relocated from the Coliseum to a suite under the Grandstands.

During the 17 day State Fair, State Food Protection staff inspect and monitor over 200 food vendors, not for profit fund raisers, manufacturer promotional food events, Indiana agriculture showcases and trucks supplying foods. Over 800,000 attendees are eager to taste the latest fair food.

Months of planning with State Fair Vendor Coordinators Bruce Sigmon and Beth Jeffries prepare for a food safe State Fair. Each vendor is registered for the event after being cleared by Bruce and Beth. This year, the newly renovated Coliseum featured 32 new food stands and mobile carts.

(L-R) Hank Wolfe, Food Specialist and Stephen Fakoyejo, Retail Standards Grant Coordinator at State Fair, 2014

Also new was the Beer Garden featuring Artisan beer and wine brewers from around Indiana. This does not mean that fairgoers were carrying beverages all over the fairgrounds. The area is contained in Grand Hall and uses plastic cups. Tasters must be 21 to enter were restricted to 3 drinks. This is the first time since 1946 that alcoholic beverages were served; rumor has it that beer was banned only because of broken bottles causing injuries.

In addition to the State Fair, ISDH staff also register and monitor the many events on the Fair campus. According to State Fair officials, the Coliseum will be hosting an increasing number of concerts and other events.

by Sharon Farrell, Food Protection Specialist, ISDH

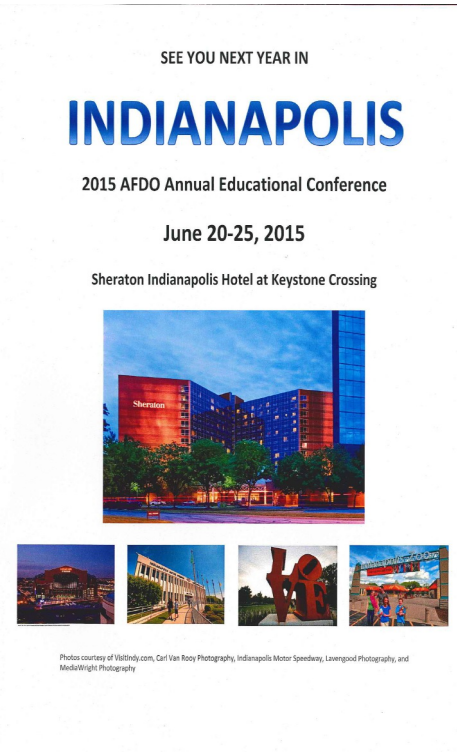
News from AFDO

The 118th Annual Education Conference of the Association of Food and Drug Officials (AFDO) was held June 22-25, in Denver, Colorado, and was attended by Scott Gilliam and Krista Click, ISDH.

The theme for this year's conference was "Food, Feed, Drug & Device Safety - Mission Critical - Working Together." The conference opened with AFDO committee meetings, including the Food Committee, Food Protection and Defense Committee and the Foodborne Outbreak and Emergency Response Committee co-chaired by Scott Gilliam. During the committee meetings, charges (committee responsibilities) were discussed for the past and upcoming year, including monitoring Food Safety Modernization Act (FSMA) efforts and assisting the Partnership for Food Protection (PFP) work group in aligning various national standards and guidance.

The agenda also included sessions addressing insights and global trends impacting food and medical products. Food session topics included the nationally integrated food safety system, best practices in utilizing sampling data, making the food protection program more effective, funding opportunities, key principles for sanitation and good manufacturing practices, elevating public health, staff training and program assessment.

Progress, trends and compliance updates were also provided by FDA, U.S. Department of Agriculture (USDA), Canadian Food Inspection Agency (CFIA) and Health Canada.



This conference is a great opportunity to discuss food safety and defense issues and preparedness among a network of specialists and professionals. Next year's AFDO Conference will be held June 20-25, 2015 in Indianapolis! More information about AFDO and the conference may be found at: www.afdo.org

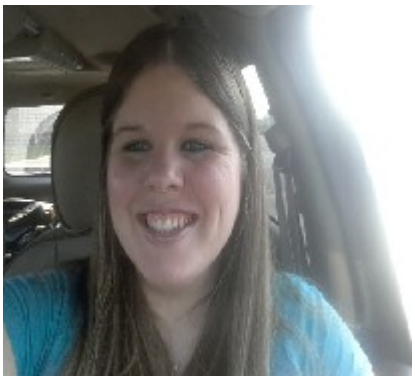
by Krista Click, Manufactured Standards Coordinator, ISDH Food Protection

Meet JoAnna Beck, Southern Region Farm Consultant

JoAnna Beck joins ISDH as a Food Safety Farm Consultant. She will be stationed out of Evansville and covers the southern half of the state.

JoAnna has a diverse background in agriculture and has a Bachelor of Science degree in Agriculture Business. Most recently she was employed by Frey Farms as a Business Manager. During her tenure with Frey Farms, JoAnna helped implement and carry out numerous food safety procedures.

She looks forward to working with local growers to help ensure a safe food supply. Please feel free to contact JoAnna if you have any questions at 317-476-0056 or send her an email at JBeck1@isdh.in.gov.



JoAnna Beck
ISDH Food Protection Program

CodePal Inspection Software: Making Strides

When we last reported on the CodePal, inspection software, there were 35 users from six organizations using the application in the field, with seven more counties ready to come on board. Today, there are 18 organizations online with an additional 11 preparing to come onboard. This will amount to 29 organizations and approximately 80 users, with more to come. Potential users should know that the CodePal inspection reporting program helps to meet requirements for the FDA Voluntary Retail and Wholesale Standards.

Here's a list of CodePal organizations along with their statuses

Organization	*Status*	*Organization*	*Status*
ISDH	Online	**Monroe**	Online
Ball State	Online	**Dubois**	Online
Daviess	Online	**Floyd**	Online
Delaware	Online	**Montgomery**	Scheduled
Harrison	Online	**Cass**	Scheduled
Indiana University	Online	**Wells**	Scheduled
Jefferson	Online	**Vanderburgh**	Scheduled
Orange	Online	**Black**	Scheduled
Purdue University	Online	**Jennings**	Scheduled
Ripley	Online	**Warrick**	Scheduled
Steuben	Online	**Brown**	Scheduled
Madison	Online	**Lake**	Pending
Pulaski	Online	**Clark**	Pending
Spencer	Online	**Decatur**	Pending
Nobel	Online		

CodePal Training

As inspectors begin using the CodePal software, state field representatives will be performing the required CodePal training as well as any requested training. State field representatives can come to any location or train users at ISDH after the application is installed. State representatives will continue to provide support and training to users for any of their CodePal needs as they continue using the application.

iCodePal (Web Application)

A newer aspect of the CodePal effort is the ***iCodePal***, web application that will be available to users by the end of 2014. This application will allow owners to register food businesses online and submit their paperwork electronically to the appropriate county or organization for approval. Office staff will be able to provide an online approval and businesses will be able to print their operating permit (or other documents) from their own location. Users will also be able to submit Plan Reviews and Operator Responses to Inspections online. The ***iCodePal*** web application was designed to save time, effort, and money for state and local organizations, as well as businesses, by allowing some of the work to be performed via the web.

To add your county to the list for CodePal installations or to ask questions, contact your state field representative for more information or call the ISDH central office at **317-234-8569.**

by Irene Jameson, Application Supervisor, Office of Technology Compliance

Meet Kara Burdette SW Region Food Consultant

Kara Burdette
ISDH Food Protection Program

Kara is the new Food Scientist for the south-east region of Indiana. She recently graduated from Purdue University with a Bachelor of Science in Public Health.

Kara is from Connecticut and has done two internships at local health departments. She was an Environmental Health intern for the Killingworth Health Department and a Health Education/Promotion intern for the Chatham Health District in Connecticut.

During her time at Purdue, Kara also studied abroad in China to learn about global environmental health issues. She has experience in retail food establishment inspections and is new to the wholesale inspection field.

Kara is excited about working for ISDHand she is looking forward to learning from all of the Food Protection Staff members. Kara is based out of Greenwood and can be reached at kburdett@isdh.in.gov, or by calling 317-430-6204.

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Ode to Scott Gilliam – Valued Colleague and Friend

About 20 years ago, I joined Purdue University as a Professor of Food Safety in the Department of Food Science. One of the first things that I did on the job was to perform a "needs assessment" for food safety programs in Indiana. One of the key results of a survey given to industry and governmental stakeholders was "we need more retail food safety programs to prepare our state for retail food manager certification."

I know nothing about retail foods and even less about retail food safety. So, I immediately reached out to colleagues from around the state in search of some help and some collaboration. Some of the first people I met were Bob Jump (ISDH), David McSwane (IUPUI), and Scott Gilliam. Twenty years later, we have remained colleagues and friends.

Early on, we formed a partnership with government, industry (Restaurant and Hospitality Association of IN) and academia. Together, we provided a network to deliver food manager certification training and testing to help the industry with newly created state regulations. We also created a program called "Food Safety Day" which has been delivered to over 20,000 Indiana citizens since its creation in 1996. In the years that followed, we worked together to collaborate on a great number of food safety programs in Indiana and we enjoyed them all!

Two years ago, Indiana hosted the Conference for Food Protection meeting in Indianapolis. I had a industry colleague approach me and say "you know, Indiana does it best when it comes to retail food safety – you have a great team here." He was right. I think Indiana does a great job in the area of food protection and I would like to think that we are a model to other states to look at and admire. The equation was simple: good people + collaboration + innovative program development = success. And we always had fun doing it!

I should also mention that Scott is an avid golfer, note I did not say he is a good golfer – just better than I. Scott and I have enjoyed many a long walk in the woods, at the beach, alongside the pond, and every so often in the fairway! We are both very glad that Wal-Mart sells lots of golf balls. Scott will have more time now to perfect this game.

I understand that Scott is retiring this year, and I could not be more pleased to wish him well in the next chapter of his life. He is a valued colleague and a true friend, and I owe much of my career to his willingness to teach me and help me. Thank you, Scott!

Good things happen to good people. Scott, I wish you well my friend.

by Dr. Richard Linton, Dean of the College of Agriculture and Life Sciences, North Carolina State University