



NJAFP NEWSLETTER
New Jersey Association for Food Protection
 Volume 20, Issue 2
 Fall 2016



**NJAFP
 FALL SEMINAR**

**October 6, 2016
 8:30 AM to 3:30 PM**

**Cook Campus Center
 Rutgers, New Brunswick, NJ**

The seminar offers 5 CEs with a variety of speakers on the agenda. Find more information on page 6.

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PRESIDENT'S MESSAGE



It's already time for me to write my final President's Message? Where have the last 1.5 years gone???

As we've been watching our U.S. Olympians achieve world records and collect a staggering number of medals, we can acknowledge that we have our own superstars in the world of food safety. In January, I will officially be handing the NJAFP reins over to Ms. Susan Algeo, our current NJAFP Vice President. Susan is an energetic food safety superstar and will make a wonderful NJAFP President! She also has a fantastic sense of humor. Look out for her one liners!

Speaking of presidential changes, I find myself wondering how the upcoming changes in our U.S. presidential administration will impact food safety now and in the future. The election results are unpredictable, but I maintain a bright sense of hope that whatever the outcome, the new administration will make positive policy decisions when it comes to food safety issues.

While globalization continues to lengthen our food supply chains, traditional food safety threats still exist, but new, exotic ones continue to emerge. As food safety professionals, we wrestle to develop new methods of identifying and controlling the usual microbial suspects and the traditional environmental threats to our food supply. Then once in a while, we get thrown a curve ball. Very recently, I was directly involved in the response to an incident of potential mustard gas exposure to NJ clams. (See "NJ Clammer Injured by Old Bomb," page 2). The subsequent multi-agency response was a shining example of rapid food safety and environmental hazard control at it's best. However, the incident was a stark reminder that we are not and cannot always be prepared for everything. Intercontinental outbreaks of diseases such as Ebola and Zika are a direct result of our shrinking world and a harsh indication of our human vulnerabilities. Likewise, new food-related pathogens could emerge and challenge us in the future.

This is why we can never lose sight that what we do every day, how hard we work to protect public health, is critical. Our passion for the important discipline of food safety must continue to evolve as the world evolves. I feel awe for the breadth of technological and scientific advances that food professionals make year after year. I also feel deep respect that you, our NJAFP members, include so many professionals who are intimately involved with "boots on the ground" work, as well as such advances. Thank you for your dedication in all that you do.

Thank you also to our wonderful NJAFP Board members who have supported me unconditionally. You all have made my past 2 years as NJAFP President a truly meaningful experience.

Virginia Wheatley
 Your NJAFP President

Do YOU Have What It Takes?

Are you interested in stepping up and becoming a leader? Do YOU have what it takes?

NJAFP is actively looking for a qualified individual to serve as the next Vice President of our organization. This means that if you accept this position, you will be the President of NJAFP in 2.5 years from now! It's an exciting challenge! You can expect lots of support and guidance from the NJAFP Board members.

A qualified future Vice President may have (or be eager to develop) the following characteristics:

- Passion for food safety
- Organizational skills
- Reliability
- Team spirit
- Ability to lead board meetings/conference calls 6-7 times per year
- Some public speaking ability

You don't need to have a long resume of achievements to succeed in this position. If you have any questions, or think you may be interested in this position, or in any board position, please contact a board member. You will be invited to sit in on an upcoming board meeting. That way, you can get a feel for how NJAFP works on the inside. Then, we can go from there!

Thank you! 🇺🇸

NJ Clammer Is Injured Dredging Up Old Bomb

In Atlantic City harvesting waters, a fishing crew pulled up an unexploded ordnance while clamming. One man was hospitalized with second-degree burns. Officials eventually destroyed more than 700 cases of chowder. Fishing vessels along the Atlantic Coast routinely dredge up munitions, including mustard agent, that were dumped at sea decades ago when environmental laws were far more lax.

The fisherman's injuries are consistent with mustard agent exposure. The crew of the fishing vessel found what they believed was an old ordnance canister on Aug. 2 and threw it back into the ocean 30 miles east of Barnegat Inlet.

Environmental and Health Department officials weren't told about the incident until a week later. Then, it was immediately reported to the U.S. Coast Guard. The boat was impounded in Atlantic City, then inspected. No hazardous materials were found. The Coast Guard is investigating why it wasn't immediately reported.

The clams were delivered to Sea Watch International, a seafood processor in DE.

More than 500 cases of clam chowder were impounded at the plant, and a truck was sent to a warehouse in NH to retrieve 192 more cases, according to officials.

The FDA said it was unlikely that any of the clam chowder was contaminated. The company agreed to voluntarily destroy the entire lot of clams as a precaution. No product is known to have reached consumers.

In 2010, a clam boat out of Atlantic City dredged up ordnance containing mustard agent 45 miles south of Fire Island, NY. Two crew members were taken to a hospital. About 39,000 pounds of clams were isolated at a plant in MA.



U.S. Army photos, Daily Press

Mustard gas, a chemical-warfare agent used in combat during World War I, can cause skin blisters, lung damage, blindness, and death. People who suspect they have come into contact with unexploded ordnance should get away from it and contact the Coast Guard. 🇺🇸

Adapted from: <http://www.telegram.com/article/20160812/NEWS/160819696#>

Research Shows Corrugated Boxes Enter the Food Chain Clean

“Have you ever wondered whether corrugated cardboard food boxes were safe and sanitary for food packaging and distribution? Well a new study has confirmed that corrugated boxes don’t introduce pathogens into the food supply chain. How you ask? The corrugating process uses temperatures high enough (180-200° F) to kill microbes, so says Maryann Sanders, senior regulatory specialist and microbiologist at Haley & Aldrich, Inc., who directed the NSF International study on this topic. To be fair, the Corrugated Packaging Alliance sponsored this study and Sanders has been working with the corrugated industry for 10 years.

She stated, “the main point of the study was to make sure our house is in order. We had the hypothesis, but it hadn’t been proven until this research was done.” The results were released in February of this year. Sanders said that she knew that the temperatures used for shaping and bonding the layers of paper into rigid corrugated material (cardboard) was high enough, but no one had ever proven it, until now.

One of the questions she and the Corrugated Packing Alliance receives from produce growers is whether to utilize single use corrugated boxes or reusable plastic containers (RPCs). RPCs may increase the possibility of pathogens growing and/or thriving on their surfaces. Sanders stated that research sponsored by the RPC industry have shown high levels of pathogens on reusable containers. That research showed RPCs on the same pallet ranged from 0 to 10 million microorganisms. She suspects that the widely different levels are caused by inadequate or improper sanitizing between uses.

Trevor Suslow, an extension specialist and food safety researcher at the University of California-Davis, consulted on both the RPC and the corrugated studies. He said that the answer to whether a grower should use single-use corrugated containers or RPCs is uncertain. Typically, the customer (retailers) dictates the type of container to be used. Otherwise, growers would be tempted to use RPCs to save money over time.

Suslow said the basic concept of multi-use containers sets them up to become contaminated, especially if they are used for commodities that are packed in the field, which includes many fresh produce commodities. He advises that if a packer is required to use RPCs, make sure to inspect them upon receipt and, if a problem is identified, document it. Suslow also suggests that growers can use quick swab tests to check the general levels of microbial growth.

According to Sanders, such precautions are not necessary with single-use corrugated containers. 

Adapted from: Food Safety News, February 19, 2016: <http://www.foodsafetynews.com/2016/02/research-shows-corrugated-boxes-enter-the-food-chain-clean/#.V7XXNlKV-cw>



Inspect with Confidence

Inspection forms are turbo-charged with intelligence:

- Responses trigger pop-up code violations
- Append notes
- Create flowcharts
- Attach electronic documents
- Incorporate digital photographs
- Capture the signature of the business representative
- Print reports while still in the field
- Sync inspections back to the central office



WinWam

3000 Atrium Way, Suite 2203
Mount Laurel, NJ 08054
Phone: (856) 273-6988
www.winwam.com

Dr. Don Schaffner, NJAFP Member-at-Large/Trustee, Receives IAFP Award

In May, the Journal of Food Protection granted our very own Dr. Don Schaffner and his co-author Michelle Danyluk third place for the 2016 John N. Sofos Most-cited JFP Research Publication Award. We wish Don and Michelle a heartfelt congratulations for their achievement!

The award was given for their paper entitled, "Quantitative Assessment of the Microbial Risk of Leafy Greens from Farm to Consumption: Preliminary Framework, Data, and Risk Estimates." It was published in May 2011. Based on information obtained from the ISI Web of Science on May 1, 2016, this paper was the third most cited research paper published five years ago. The award certificate was given to Don and Michelle at a special Editorial Board Reception at the International Association for Food Protection (IAFP) Conference in St. Louis, MO, July 31.



Dr. Donald W. Schaffner is Extension Specialist in Food Science and Distinguished Professor at Rutgers University. His research interests include quantitative microbial risk assessment and predictive food microbiology. He has authored more than 125 publications. He has received more than \$7 million in grants and has educated thousands of food industry professionals in the U.S. and around the world. He has been honored with awards for outstanding service to the public and IAFP in food safety/protection education, as well as recognition of research that has provided significant contributions to his profession and the communities he serves.

NJAFP Finance Report for 2nd Quarter 2016

| | |
|------------------|-------------|
| Starting Balance | \$38,425.05 |
| Income | \$5,175.43 |
| Expenses | \$6,231.36 |

Dr. Schaffner has served on many national and international expert committees and is active in numerous associations. He was elected as Secretary of the IAFP in 2010 and served as the President in 2013-2014. Don is an extremely valuable member of our NJAFP Board!

Michelle Danyluk is an Assistant Professor and Extension Specialist in Microbiology at the University of Florida. Congratulations Don and Michelle!

Congratulations to Our NJAFP 2016 Sustaining Members

| | |
|--|--|
| TRUE WORLD FOODS NY, LLC Helder Cabrita Elizabeth, NJ | READINGTON FARMS, INC Patrick Boyle Whitehouse, NJ |
| HEALTH & SANITATION SYSTEMS Ted Diskind Highland Park, NJ | ELMHURST DAIRY, INC Robert Guirco Jamaica, NY |
| PASTER TRAINING Susan Algeo Gilbertsville, PA | ECOLAB Tom Gies Matawan, NJ |
| WIMWAM SOFTWARE Neal Nover Mt. Laurel, NJ | RK ENVIRONMENTAL SERVICES Jessica Albrecht Westwood, NJ |

We truly appreciate your support and dedication to NJAFP!

Consider Becoming a NJAFP Sustaining Member!

This extra level of support is vital to the continued success of our Association.

Sustaining members will be recognized in both our spring and fall seminar programs by being announced in the opening remarks at the seminars. In addition, special notice will be given in our newsletters and on our website.

A sustaining membership includes one paid individual membership.
Contact Carol Schwar for more information.

FALL SEMINAR AGENDA

Thursday, October 6, 2016

Cook Campus Center, Rutgers University
59 Biel Road
New Brunswick, NJ 08901
(See page 8 for directions).

Please register by September 29. See page 7.

**PLEASE NOTE: An evaluation form will be given to you at the seminar.
We appreciate your feedback and look forward to your suggestions.**

- 8:30-9:00 Registration and Continental Breakfast
- 9:00-9:15 Virginia Wheatley - NJAFP President
Welcoming Remarks
- 9:15-10:15 Chip Manuel, Sealed Air Corporation - *Food Safety Challenges in the Retail Environment: A Focus on Listeria Monocytogenes and Norovirus*
[1.0 CE]
- 10:15-10:30 *Break*
- 10:30-11:30 Matthew Moore, North Carolina State University - *Human Norovirus: Basics, Challenges, and Recent Developments* [1.0 CE]
- 11:30-12:30 Deb Kane, Aerofarms - *Vertical Farming "Aeroponics" and Food Safety* [1.0 CE]
- 12:30-1:30 *Lunch - Hot Buffet*
- 1:30-2:30 Lee Gray, Uni-Kem Chemicals - *Dish Machines/Warewashing: A Higher Level of Comprehension* [1.0 CE]
- 2:30-3:30 Bill Manley, NJ Department of Health - *Retail Food Issues and Updates* [1.0 CE]
- 3:30 Adjourn

ATTENTION!

New Jersey Licensed Health Officers and Registered Environmental Health Specialists

Participants who successfully complete this educational program will be awarded 5.0 New Jersey Public Health Continuing Education Contact Hours (CEs). The New Jersey Association for Food Protection has been approved by the NJDOH as a provider of New Jersey Public Health Continuing Education Hours (CEs).

Please don't print more than you need. Just print page 7.

REGISTRATION FORM – 2016 NJAFP FALL SEMINAR 10-6-16

REGISTRATION DEADLINE - September 29

NO REGISTRATION BY TELEPHONE

Name _____

Title _____

Company _____

Mailing Address (Please use the address at which you wish to receive future mailings).

Phone (day) _____

Fax _____

E-mail _____

(In case we need to reach you regarding payment, etc.)

PLEASE CHECK REGISTRATION TYPE:

- Member Registration \$40 (\$50 after September 29)
- Registration and One Year Membership \$55 (\$65 after September 29). Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after September 29)

PLEASE CHECK PAYMENT METHOD:

Check _____

Voucher / Purchase Order _____

Other _____

Please make checks, vouchers, and purchase orders payable to NJAFP and mail to Carol Schwar, NJAFP, P.O. Box 153, Stewartsville, NJ 08886.

Directions to the Cook College Student Center may be found on page 8 and also at: <http://www.cpe.rutgers.edu/directions/Cook-Campus-Center.pdf>. Note: parking passes are no longer needed but you must park in lots 99C or 99D.

Questions? Contact Carol Schwar at info@njfoodprotection.org, phone (908)386-6332. Sorry, but we cannot provide registration confirmation.

Registration Information

*You may register online at www.foodprotection.org, or by completing and mailing this registration form. **Please do not send more than one copy.** Please indicate the method of payment (i.e. check, purchase order, etc.) **Checks, vouchers, and purchase orders must be payable to NJAFP.***

PLEASE NOTE: PARKING PASSES ARE NO LONGER REQUIRED BUT YOU MUST PARK IN LOTS 99C OR 99D

DIRECTIONS TO COOK CAMPUS STUDENT CENTER (CCSC)

FROM NEW JERSEY TURNPIKE (NORTH OR SOUTH)

- Take NJ Turnpike to EXIT 9 (New Brunswick)
- Follow signs for ROUTE 18 (NORTH)
- Route 18 (NORTH) to ROUTE 1 (SOUTH)
- Route 1 (SOUTH) to THIRD EXIT (COLLEGE FARM ROAD)
- End of exit ramp make RIGHT onto COLLEGE FARM ROAD
- Follow COLLEGE FARM ROAD through the farm community to 4-way stop sign
- Make right onto Dudley Road
- Pass SKELLEY FIELD on right
- Make a right onto BEIL ROAD
- Continue past the Cook Campus Center and follow road to LEFT
- Parking Lots 99C and D will be on right past the campus apartments

FROM GARDEN STATE PARKWAY (NORTH OR SOUTH)

- From SOUTH on Garden State Parkway take EXIT 129 (NEW JERSEY TURNPIKE SOUTH)
- Once on the NEW JERSEY TURNPIKE SOUTH follow the directions above
- From NORTH on the GARDEN STATE PARKWAY take EXIT 130 (ROUTE 1 SOUTH)
- Stay on ROUTE 1 SOUTH going over the Raritan River and PAST the exit for Route 18 (New Brunswick)
- Take the THIRD EXIT after the exit for Route 18 - New Brunswick (COLLEGE FARM ROAD)
- Once you have exited onto COLLEGE FARM ROAD follow the directions above

FROM ROUTE 287 (FROM NORTH JERSEY)

- Take ROUTE 287 SOUTH to EXIT 9
- End of EXIT make right onto RIVER ROAD
- Follow RIVER ROAD to intersection of ROUTE 18
- At intersection of ROUTE 18 make right onto ROUTE 18 SOUTH
- Follow ROUTE 18 SOUTH to the EXIT FOR ROUTE 1 SOUTH
- Once on ROUTE 1 SOUTH follow the directions above

FROM ROUTE 1 (FROM SOUTH JERSEY)

- Take ROUTE 1 NORTH
- Pass the intersection of ROUTE 130
- Once past the intersection of ROUTE 130 stay in right lane
- Pass the entrance for DEVRY INSTITUTE
- Take EXIT for SQUIBB DRIVE & COLLEGE FARM ROAD
- Follow U-TURN under ROUTE 1 to your right
- Pass the entrance for SQUIBB and proceed to end of road
- At end of road make left onto COLLEGE FARM ROAD
- Once you have made LEFT onto COLLEGE FARM ROAD follow directions above



NJAFP is an affiliate of the **International Association for Food Protection (IAFP)**, a non-profit association of food safety professionals. Comprised of a diverse membership of over 3,000 members from 50 nations, the Association is dedicated to the education and service of its members, as well as industry personnel. For more information, and a membership application, you may visit the IAFP website: www.foodprotection.org or call 800-369-6337.



HALF PAGE AD (7.5" WIDE)

QUARTER PAGE AD (3.5" WIDE)

QUARTER AND HALF PAGE ADS (5" HIGH)

PUT YOUR AD HERE!

NJAFP is pleased to offer the opportunity for ad placement in our newsletter.

ADS MUST BE SUBMITTED IN JPEG FORMAT.

\$100 for a half page (7" wide x 5" high)
\$50 for a quarter page (3.5" wide x 5" high)

Contact Carol Schwar or any board member for more information.



Need Money? Check Out NJAFP Scholarships for Student Members



NJAFP awards two \$500 scholarships to full or part-time graduate or undergraduate NJAFP members each year. Recipients must be enrolled in a college or university where he/she physically attends classes, and has declared a major in one of the following fields (other majors will also be considered):

| | | |
|------------------------|----------------------|-----------------------|
| Food Safety | Environmental Health | Nutritional Sciences |
| Public Health | Food Sciences | Agricultural Sciences |
| Environmental Sciences | Food Defense | Biology/Microbiology |

To learn more about NJAFP scholarships and obtain a membership application, please visit the NJAFP website at www.njfoodprotection.org and click on the scholarship tab.

NJAFP EXECUTIVE BOARD MEMBERS

2016

| | | |
|--------------------------------------|--------------------------|---------------------------------------|
| President | Virginia Wheatley | virginia.wheatley@doh.nj.gov |
| 1st Vice President | Susan Algeo | susan.algeo@pastertraining.com |
| 2nd Vice President | Vacant | |
| Secretary/Treasurer | Carol Schwar | info@njfoodprotection.org |
| IAFP Affiliate Delegate | Vacant | |
| Immediate Past President | Jessica Albrecht | jessica@rkenvironmental.com |
| Member at Large | Tom Gies | tom.gies@ecolab.com |
| Member at Large | Jie Li | jieli2@gmail.com |
| Member at Large | Jack Menaker | jack@safefoodconsultingnj.com |
| Member at Large | Rich Ritota | foodsafesystems@yahoo.com |
| Member at Large/Trustee | David Reyda | dreyda@darden.com |
| Member at Large/Trustee | Don Schaffner | schaffner@aesop.rutgers.edu |
| Member at Large/Trustee | Alan Talarsky | alan.talarsky@doh.nj.gov |

WANTED!

If you are employed at a food processor and are involved with QA or QC and food safety is important to you...we want you to join our organization!

NJAFP is the foremost food safety organization in NJ. We are the NJ affiliate of the International Association for Food Protection (IAFP), the world's largest association of food safety professionals from industry, government, and academia.

If food safety is a critical component to the success of your company, then you need to be a part of NJAFP! We invite you to join us! It's inexpensive (\$25/year) and worth your time. We have two seminars per year in May and October. Please join us on October 6, 2016 for our seminar at Rutgers University, Cook College in New Brunswick, NJ. Directions to the seminar are on page 8, and at: <http://www.cpe.rutgers.edu/directions/Cook-Campus-Center.pdf>. We will have several speakers that are sure to be of interest to you.

Please contact our NJAFP Board members for additional information.

The NJAFP Executive Board is also looking for a few new members. The Board meets or holds conference calls approximately six times per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at info@njfoodprotection.org.

WANT TO RECEIVE OUR NEWSLETTER?

If you know someone who would like to receive our newsletters, please send their e-mail address to Carol Schwar at info@njfoodprotection.org. If you would like to be removed from our mailing list, please send an e-mail to info@njfoodprotection.org.