



NJAFP NEWSLETTER
New Jersey Association for Food Protection
 Volume 23, Issue 2
 Fall 2019



**NJAFP
 FALL SEMINAR**

**October 2nd, 2019
 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.

IN THIS ISSUE

- 1 Fall 2019 Seminar Announcement
- 1 President's Message
- 2 *Food Safety Tips for the Summer Months*
- 3 *FDA and Food Tampering*
- 3 Who Knew?
- 3 NJAFP 1st Quarter Finance Report
- 4 2019 Sustaining Members
- 4 Consider Becoming a NJAFP Member
- 5 *Hot Air Sterilization*
- 6 Seminar Agenda
- 7 Seminar Registration Form and Info
- 8 Directions to Cook Campus Center
- 8 NJAFP's Affiliation with IAFP
- 9 Put Your Ad Here
- 9 Scholarship Info
- 10 NJAFP Executive Board Members
- 10 Wanted! New Members



PRESIDENT'S MESSAGE

Food Safety Behaviors: Are We Getting Stronger?

Welcome to Fall of 2019! After a great summer, we embark on hurricane, football, harvest, holiday, fall, and dare I say winter seasons. Is it just me, or is this hurricane thing still something that takes some getting used to? I digress.

When I say 'we,' I'm speaking to you, food safety professionals: State and Local Inspectors, Food Safety Managers, Quality teams, vendors with support services for food safety systems, software firms, service providers, etc. Are WE getting better and stronger? And as a result, is the public safer?

I can't answer this question one way or another due to the plethora of factors but when we ask ourselves on an individual basis.....how do you answer?

There is a quote my sister just recently shared with me, "there are more atoms in one grain of sand, than there are grains of sand in the ocean." While I can't address the scientific accuracy, I'll speak to the meaning: everyone within the food safety space has impact. Period. And whether you believe it or not, you're right. If you believe you have impact—you're right. If you don't believe you have impact—you're right. Which do you choose?

The FDA Deputy Commissioner, Frank Yanniss, speaks about 'food safety behaviors' and 'smarter food safety.' What food safety behaviors do you have that achieve positive results? How are you positively impacting companies, people and processes on a daily basis?

During our last seminar, the talented and dedicated NJAFP Board discussed enhancements that will make us the ultimate resource for our members. We even plan to strive for an IAFP award! Some approaches we're exploring include increased membership base and understanding what we can do for YOU. Additionally, we reviewed ways to improve the your overall experience. Specifically:

- How to improve the value of our newsletter, website, and seminars
- How to enhance the experience of our seminars so that it's impactful to our members

We've said it before and it's worth repeating: as a member of this Association, your voice matters. Your seminar survey responses help us improve and also support us with upcoming topics that matter to you. Thank you for being a part of an amazing Association, and thank you to the Board for making our newsletters, website, seminars, and goals come to life.

Jessica (Albrecht) Coronato
NJAFP President

Food Safety Tips for the Summer Months
Matt Igo, Graduate Research Assistant, Food Science
Donald W. Schaffner, Distinguished Professor and Extension Specialist in Food Science
Rutgers University

Summer brings warm weather and days at the beach, but it can also bring increased concerns about food safety. Many foodborne diseases peak during summer months so it is important to remember to be extra cautious when handling food in the summer. Elevated temperatures and outdoor eating mean a better environment for bacterial growth in foods and increased challenges in practicing proper food handling. Many bacteria can grow between 40–140°F, with most growing the fastest at temperatures between 90 -110°F. One good food safety rule of thumb is to leave foods out of refrigeration for no more than 2 hours (and reduce that to 1 hour when outdoor temperatures reach >90°F). Summer means more cooking at camps, picnics, and barbeques where the usual food safety tools might not be available. It is important to still follow proper cooking procedures and practice good hygiene even when handwashing facilities are unavailable. Below are some tips to help be safe when cooking outdoors.

Additional Summer Safety Tips:

Proper Cooking - Cook meats all the way through before consumption and do not leave out for extended periods after cooking. Cook steak, lamb, pork, and veal to 145°F, ground beef to 160°F, and chicken, turkey, and ground poultry to 165°F.

Clean Surfaces – Keep surfaces being used for serving clean and avoid cross-contamination. Use separate utensils for grilling and serving as bacteria can transfer from raw to cooked meat via a contaminated plate, spatula or tongs. Do not put cooked foods onto a plate that was previously used for holding raw foods. Handwashing is best, but hand sanitizers can be used when soap and water are not available.

Separate – Keep raw foods away from ready to eat foods especially when packing a cooler. Use tightly sealed containers and do not allow juices from raw meats to come in contact with foods that will not be cooked.

Leftovers – Leftover food should be refrigerated or placed on ice as soon as possible. Foods left out for more than two hours should be discarded.

Proper Refrigeration – Place already cold food in a cooler with ice or a gel pack if going on a picnic or eating outdoors. Keep coolers closed, out of the sun, and covered to help with temperature control.

The Myth of Mayonnaise:

Mayonnaise is probably not the cause of food poisoning in the summer (or any other time of year)! Commercial mayonnaise is actually free of harmful microorganisms because it's processed (heat treated), is high in acid, and contains preservatives. In fact, adding mayo probably reduces the risk of foodborne disease from any food! The myth may stem from the fact that products (like tuna or potato salad) that contain mayonnaise can cause foodborne disease. When they do, it's likely the other ingredients (chicken, tuna, potatoes, eggs, cabbage etc.) or the hand labor, which is the source of contamination. Homemade mayonnaise can be the cause of food poisoning, especially if it contains raw eggs, so it's safer to make your own with pasteurized eggs.

References:

<http://www.berkeleywellness.com/healthy-eating/food-safety/article/how-risky-mayo>

<https://www.fsis.usda.gov/wps/portal/food-safety-topics/food-safety-education/get-answers/food-safety-fact-sheets/foodborne-illness-and-disease/foodborne-illness-peaks-in-summer/>

<https://www.foodsafety.gov/keep/events/summervacations/index.html>

<https://www.fsis.usda.gov/wps/portal/food-safety-topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/food-safety-while-hiking-camping-and-boating/>



FDA Reminds Industry of Best Practices in Response to Food Product Tampering in Retail Grocery Stores

After recent reports of food product tampering at the retail level, the U.S. Food and Drug Administration (FDA) is reminding industry of strategies that can help to prevent tampering and intentional adulteration of food.

Guidance for Industry: Food Security Preventive Measures Guidance for Retail Food Stores and Food Service Establishments, dated October 2007, is a guidance document that will help industry to prevent tampering of food. FDA recommends that food retailers review the guidance in each section that relates to a component of their operation and assess which preventive measures are suitable.

Under the Food Safety Modernization Act (FSMA), FDA is also sharing a Final Rule entitled Mitigation Strategies to Protect Food Against Intentional Adulteration, last updated in September 2018. This is directed to food processing facilities, but may also be informative to retail establishments.

Below, FDA highlights the steps that industry can take to prevent tampering and destruction of food products:

1. Inspect incoming products and product returns for signs of tampering, contamination, or damage.
2. Develop a system for receiving, storing, and handling distressed, damaged, and returned products, and products left at checkout counters, that minimizes their potential for being compromised.
3. Inspect products displayed for retail sale for evidence of tampering. Look for off-condition appearance (i.e. stained, leaking, damaged packaging, missing or mismatched labels, evidence of resealing, proper stock rotation, etc.).
4. Monitor public areas for unusual or suspicious activity using security guards, monitored video cameras, one-way and two-way windows, place employee workstations for optimum visibility.

Additional steps that can prevent tampered products from reaching consumers include incorporating food defense awareness into employee training, providing periodic reminders of security procedures to staff, and encouraging staff awareness and participation in preventing tampering.

FDA as also made available the Employees FIRST training that is meant to support stakeholder awareness training.

Finally, the See Something Say Something campaign has even more information regarding indicators of suspicious activities and recommended protective measures for foodservice and retail food establishments. 



Source:

<https://www.foodsafety magazine.com/news/fda-reminds-industry-of-best-practices-in-response-to-food-product-tampering-in-retail-grocery-stores/>

NJAFFP Finance Report for 2nd Quarter 2019

Starting Balance	\$32,015.27
Income	\$290.00
Expenses	\$515.08
Ending Balance	\$31,709.27



Congratulations to Our NJAFP 2019 Sustaining Members

HEALTH AND SANITATION SYSTEMS Ted Diskind Highland Park, NJ	RK ENVIRONMENTAL SERVICES Jessica Coronato Westwood, NJ
MARSH & MCLENNON AGENCY George Garcia Saddle Brook, NJ	TRUE WORLD FOODS NY, LLC Helder Cabrita Elizabeth, NJ
PASTER TRAINING Tara Paster Gilbertsville, PA	WIM WAM SOFTWARE Neal Nover Mt. Laurel, NJ
READINGTON FARMS, INC. Patrick Boyle Whitehouse, NJ	THANK YOU!

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 Virginia Wheatley for more information.

How Hot Air Sterilization Can Ensure Food Packaging Is Bacteria Free

Organizations spend a great deal of time identifying the right packaging. End users want to ensure they are operating efficiently in order to provide consumers with a quality product. Even when choosing the right packaging for the product and process, issues can still arise. One of the problems that can occur is the bacteria that reside within packaging materials.

Manufacturers take the necessary steps of sanitizing produce or introducing various wash methods to clean food products. While these are helpful measures, bacteria can be hidden and grow in the packaging materials. Failing to remove bacteria can reduce a product's shelf life, causing unnecessary waste. Also, bacteria can produce harmful side effects on consumer health if not removed entirely from the packaging process.

Sterilization end users rely on different methods to ensure that harmful bacteria are eliminated. One of the methods utilized in the sterilization process is hot air, which achieves precise temperature regulation and safe process control. Not only can end users achieve a repetitive process, but it is also environmentally friendly and nontoxic.

With static air, end users introduce hot air from a location near the bottom of a tunnel or an enclosure and let the heat dissipate toward the top. An example of static hot air implementation would be a hot air oven or autoclave for pasteurizing glass jars and tin cans. While this method does provide a level of sterilization, it is not an effective solution. Temperature profiles will not be uniform and a longer dwell time for the heat cycle will be required.

With forced air, hot air is introduced by a compressed air source or blower system. An example of forced hot air implementation would be dry sterilization for beverage filling processes. With forced air, you get better temperature uniformity within the process, which allows the heat to be evenly distributed. Forced air also decreases the necessary dwell time in the process.

In industrial beverage filling systems, hydrogen peroxide (H₂O₂) is used in combination with hot air. The containers are pre-heated to get the surface temperature of the container to approximately 140 degrees F. In the next step, H₂O₂ is evaporated at around 392 degrees F. Nowadays, many companies are using hot air recycling systems, such as the Leister RBR blower and DF-R air heater combination, to help improve the efficiency of dry aseptic decontamination systems.

This process is necessary to ensure complete sterilization of all surfaces that will be in contact with the product. After approximately 4 seconds, the H₂O₂ residuals are dried out with hot air to ensure a maximum residual level of less than 0.5 ppm H₂O₂. This so-called "dry sterilization" offers some advantages: Dry aseptic is cost efficient, has a small footprint in the aseptic filling machine, generates zero waste, and doesn't need sterile water rinsing.

Sterility tests are performed at every new installation using H₂O₂, peracetic acid, or steam in accordance to various equipment testing standards. Test germs like *Bacillus atrophaeus* and *Bacillus subtilis* SA 22 are used. For steam, the test germ is *Geobacillus stearothermophilus* NCA 1518. All surfaces of the packaging material in contact with product will be exposed. The contaminated packaging material is then exposed to the sterilization systems of a filling machine. After the decontamination is completed, the log reduction rate has to be at least 10⁻⁵ for aseptic systems.

Even though there are many dry sterilization systems, alternative sterilization solutions can be implemented with hot air. While the beverage carton industry is dominated by dry sterilization systems, the majority of aseptic bottle filling systems utilize peracetic acid (wet aseptic) to sterilise the inside and outside of the bottle.

Steam sterilization is mainly used for bottling applications that involve glass packaging. One side effect of this sterilization method is the moisture generated on the surface of the bottle. Not removing this residual moisture can lead to issues with coding, labeling, and bacteria growth. In order to remove this moisture, manufacturers locate hot air products and high-volume blowers on bottling lines before coding and labeling in order to achieve a dry surface on the outside of the bottle; it can also be used to dry the inside of the bottles as well. This method is referred to as a hot air knife.

The use of air heaters and blowers for the sterilization process provides benefits. The air heaters and blowers can be integrated into sterilization equipment by sending a signal to obtain the desired output temperature. Manufacturers can have confidence in knowing that they have removed harmful bacteria from their end products.



Edited for length from original source: <https://www.foodqualityandsafety.com/article/how-hot-air-sterilization-can-ensure-food-packaging-is-bacteria-free/>

FALL SEMINAR AGENDA

Wednesday, October 2, 2019

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

Please register by September 24. 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 Jessica (Albrecht) Coronato, NJAFP President - *Welcoming Remarks*
- 9:15-10:15 Paul Brown, USDA, *Grinding, Rapid Traceback, E. coli/Listeria, Retail* [1.0 CE]
- 10:15-10:30 *Break*
- 10:30-11:30 Anthony Cabelo, Consultant, *FDA Food Labeling Guidance*[1.0 CE]
- 11:30-12:30 KEYNOTE: Katherine Cahill, *Product Recall and Food Traceability/Adulteration Mandate of 2020* [1.0 CE]
- 12:30-1:30 *Lunch - Hot Buffet*
- 1:30-2:30 KEYNOTE: Katherine Cahill, *Product Recall and Food Traceability/Adulteration Mandate of 2020* [1.0 CE]
- 2:30-3:30 Darrell Newell, Comprehensive Food Safety, *Food Safety - Hidden Figures* [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).

REGISTRATION FORM – 2019 NJAFP FALL SEMINAR 10-2-19

REGISTRATION DEADLINE - September 24

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 \$50 (\$60 after September 24)
- Registration and One Year Membership \$65 (\$75 after September 24. Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$85 (\$95 after September 24)

PLEASE CHECK PAYMENT METHOD:

Check _____

Voucher / Purchase Order _____

Other _____

Please make checks, vouchers, and purchase orders payable to NJAFP and mail to NJAFP, P.O. Box 175, Trenton, NJ 08601.

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 not needed but you must park in lots 99C or 99D.

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

Registration Information

*You may register online at www.njfoodprotection.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 RUTGERS COOK CAMPUS STUDENT CENTER (CCSC), 59 BIEL RD, NEW BRUNSWICK 08901

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 Virginia Wheatley or any board member for more information.



Need Money? Check Out NJAFP Scholarships for Student Members



NJAFP awards two \$1000 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

2019

President	Jessica Coronato	jessica@rkenv.com
1 st Vice President	Darling Bode-Zambrana	darlbode@gmail.com
2 nd Vice President	Robyn Miranda	robyn14@scarletmail.rutgers.edu
Secretary	Virginia Wheatley	info@njfoodprotection.org
Treasurer/Trustee	Jessica Coronato	jessica@rkenv.com
IAFP Affiliate Delegate	David Reyda	dreyda@darden.com
Immediate Past President	Lauren Taylor	ltaylor@rkenv.com
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Member at Large	Jack Menaker	jack@safefoodconsultingnj.com
Member at Large	Rich Ritota	foodsafesystems@yahoo.com
Member at Large	Alan Talarsky	alan.talarsky@doh.nj.gov
Member at Large	Eric Wolf	ewolf@preferredfreezer.com
Member at Large/Trustee	David Reyda	dreyda@darden.com
Member at Large/Trustee	Don Schaffner	schaffner@aesop.rutgers.edu

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 2, 2019 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 Virginia Wheatley at info@njfoodprotection.org. If you would like to be removed from our mailing list, please send an e-mail to info@njfoodprotection.org.