



# **THE FLASH!**

Alaska, Alberta, Arizona, British Columbia, California, Colorado, Guam  
Hawaii, Idaho, Mexico, Montana, Nevada, New Mexico, Oregon, Utah, Washington, Wyoming

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**Fall 1999**

## **Message From The President**

The other day I came across an interesting statement by Henrik Ibsen. He wrote "A Community is like a ship: everyone ought to be prepared to take the helm." This statement really started me thinking about the profession of public health that we are practicing as well as this organization. It almost seems like that sense of "community", Ibsen wrote about, could apply to our professions and our organization.

I have thought long and hard about how my first president's message should be composed. After all the past presidents have left some mighty big shoes to fill. During the four years that I have been a WAFDO member, I have been privileged to serve as an officer and a board member. I have had the opportunity to work with some fine individuals and gotten to know the membership.

In September I was handed the WAFDO gavel and started my term as President. Having seen the benefits as a member and an officer for WAFDO, I am excited by the possibilities this year offers us. I am fortunate that the membership selected an excellent board to work on the membership's behalf. We have held our first board meeting and have started to plan for the work needed to assist our profession.

The second part of Ibsen's statement "everyone ought to be prepared to take the helm" is your clue to become involved. Membership in WAFDO can be enjoyable and very rewarding. The organization's members are still its strength. I am asking each of you to "help out" and serve the association. Make it something more than a money pit. Make a personal commitment to WAFDO.

### Two things that I would like to do as WAFDO President:

1. Increase our membership and
2. Invigorate the committee system.

When you receive your request to renew (or join WAFDO for the first time) think about what committees you would be willing to serve upon. There will be a space for your choices on the application. These will be forwarded to me and I will see that your interests are forwarded to the committee chairs. I am also requesting that all committee chairs contact me if they are not interested in continuing to lead their committees.

This will be a great year and as we point our dog sleds to Seattle for our 2000 annual meeting, remember that musher's maxim "The lead dog has the best view."

*Sincerely,*

*Cory Willis*

## Fall '99 FLASH! Highlights

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## WAFDO Membership Structure

- Regular - Member is engaged in official regulatory activities ..... \$15 / year
- Retired - Member held an active membership in the Association during employment ..... \$15 / year
- Scholastic - Member is engaged in research, teaching or studying issues involving food, drug, cosmetics, devices, biotechnology or environmental control ..... \$15 / year
- Associate - Member is engaged in activities other than regulatory activities ..... \$50 / year

Chuck Henry, WAFDO's Secretary / Treasurer, will be sending renewal membership applications to members in the weeks ahead.

## Welcome New WAFDO Members

Merel Jacobs, Almond Board of California  
P.O. Box 3130, Modesto, California 95353-3130  
Phone: (209) 549-8262 Fax: (209) 549-8267

James Taylor, EAS Quality Manager  
2090 Upland Ave., Boulder, Colorado 80304  
Phone: (303) 384-0080 Fax: (303) 215-1350

Darryl Law, 1999 WAFDO Scholarship Recipient  
2455 E. Asbury Ave., Denver, Colorado 80210  
Phone: (303) 733-6989 Email: dlaw@du.edu

**Spelling Correction** -- Apologies to Joe Furuike (jfuruike@driscolls.com) for misspelling his name and email address in the new members list last summer.

## Letter from the Editor

I have been helping Candace Jacobs publish the WAFDO FLASH since this time last year. Working on the FLASH truly is an enjoyable part of my job. Synthesizing information and getting it out to people is really satisfying work. At the 1999 annual conference, WAFDO members elected Candace Jacobs as our new President Elect (a.k.a. Vice President) and appointed me to continue the publishing of our association's newsletter. It's an honor to take on the editor's role and I am really thankful for Candace's helpful expertise in selecting topics for the FLASH.

I was fortunate to attend the WAFDO Annual Conference in Denver where I met plenty of friendly people in the food and drug regulatory world as well as many great industry members. I was struck by the longevity of this organization and realized that much of its history remains in the memories of long-time WAFDO members.

WAFDO President Cory Willis suggested we try to include some of those historical recollections in the FLASH. I was lucky to snatch a copy of Stuart Richardson's speech introducing Orlen J. Wiemann at the 1999 WAFDO Awards Banquet. I included a portion of the speech that explains the history of the O. J. Wiemann Award in this edition of the FLASH. So, dig through your WAFDO memories and send me a story for the FLASH. If you're an oral storyteller, give me a phone call at 360-902-1836 and I'll try to capture it for the FLASH.

As always, many appreciative thanks for sending articles in for the FLASH! Your contributions are the backbone of this newsletter.

Sincerely,

Linda Condon

### The FLASH! Publication Schedule

Articles & Stories  
Due at WSDA

The FLASH!  
Publication Date

January 30, 2000 .....	February 20, 2000
April 30, 2000 .....	May 20, 2000
July 30, 2000 .....	August 20, 2000

*Please send graphics too!*

## The WAFDO Financial Report



The WAFDO Board and Membership are grateful for John Vodneck's three years of voluntary service as WAFDO Secretary and Treasurer. John has done a wonderful job of keeping the organization on an even keel and financially solvent. Here's the financial report presented by John Vodneck at the WAFDO 1999 Annual Conference in Denver.



WAFDO's new Secretary and Treasurer, elected by WAFDO members at the 1999 Conference in Denver, is Chuck Henry, Food Protection Coordinator for the Tri-County Health Department in Englewood, Colorado.

## WAFDO

### Statement of Income and Expenses

August 1, 1998 through July 31, 1999

#### Income

Dues .....	\$2,860.00
HACCP .....	19,251.91
Silent Auction .....	1,302.00
Interest .....	1,363.55
<b>Total Income .....</b>	<b>\$24,777.46</b>

#### Expenses

HACCP Certificates / Manuals .....	\$13,054.00
Scholarship .....	2,500.00
Conference 1998 .....	7,143.39
Conference 1999 .....	875.45
Conference 2000 Deposit .....	1,000.00
Awards .....	991.61
AFDO Board Travel .....	1,634.65
Workshop .....	118.80
Office Expenses .....	969.12
Filing Fees .....	20.00
Bank Fees .....	20.60
<b>Total Expenses .....</b>	<b>\$28,327.62</b>
<b>Income Less Expenses .....</b>	<b>(\$3,550.16)</b>

### WAFDO Balance Sheet

July 31, 1999

<b>Assets</b>	<u>7/31/99</u>	<u>7/31/98</u>
Operating Account	\$13,632.16	\$18,368.96
Savings Account	45,329.01	44,142.37
<b>Total Assets</b>	<b>58,961.17</b>	<b>62,511.33</b>
<b>Liabilities</b>	<b>0.00</b>	<b>0.00</b>
<b>Net Assets</b>	<b>58,961.17</b>	<b>62,511.33</b>
<b>Total Net Assets and Liabilities</b>	<b>58,961.17</b>	<b>62,511.33</b>
<b>Change in Net Assets</b>	<b>(\$3,550.16)</b>	

# WAFDO 1999 Annual Conference Photo Journal



Photo by Jim Waddell

*Tom Messenger hosted a great "ice-breaker" reception at his lovely historic home in Denver. Lucky there were a few golfers and at least one umbrella for the few raindrops that attempted to dampen WAFDO members!*



Photo by Jim Waddell

*Volunteers at the WAFDO registration table prepare donated items for the Silent Auction.*



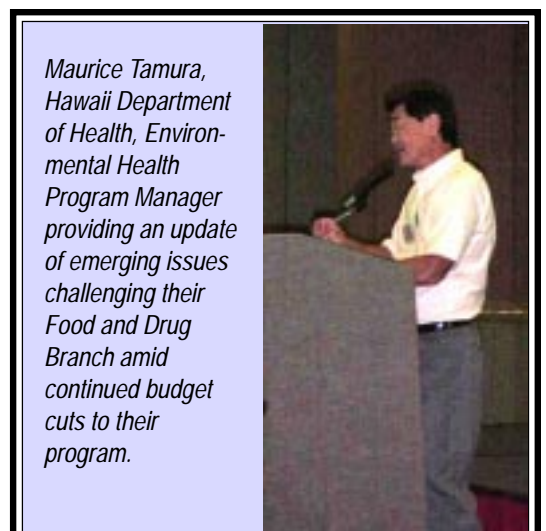
*Candace Jacobs and Jim Waddell at the WAFDO reception sponsored by WAFDO Associate members. Thanks to Tom Vogel, Dried Fruit Association of California, for organizing the reception contributions.*



*AFDO President Dan Sowards updates WAFDO members on some of the focus items on AFDO's agenda this year.*



*Frank Mosebar, Orlen J. Wiemann and Stuart Richarson, Jr. at the WAFDO Awards Banquet*



*Maurice Tamura, Hawaii Department of Health, Environmental Health Program Manager providing an update of emerging issues challenging their Food and Drug Branch amid continued budget cuts to their program.*

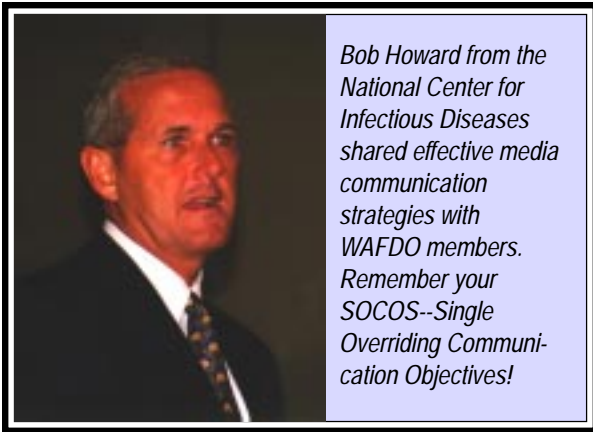
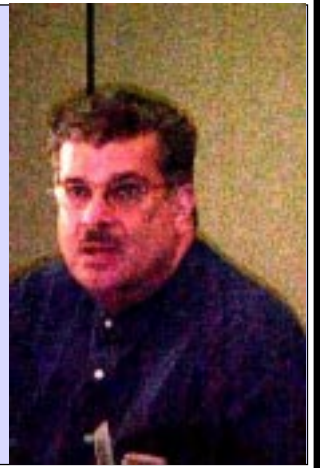


Photo by John Vodneck

*Orlen J. Wiemann, Stuart Richardon, Jr., and Thomas Messenger at the WAFDO Awards Banquet*

*Richard Baldwin, Director of the FDA Pacific Region, updated the association on FDA's plans for the new millennium including:*

- \* Epidemiological follow up to foodborne illness outbreaks and tracebacks continue to be a priority use of field resources.*
- \* Reduce the risk of imported foods with an increased number of foreign inspections and assessments.*



*Bob Howard from the National Center for Infectious Diseases shared effective media communication strategies with WAFDO members. Remember your SOCOS--Single Overriding Communication Objectives!*

Photo by John Vodneck



*Patti Klocker and Barbara Hruska negotiate over some of the coveted Silent Auction items.*

## **1999 WAFDO Golf Tournament Winners**



Photo by John Vodneck

*Stuart Ricardson, Jr., Richard Worl, Ray Warthen and Frank Mosebar played a great round of golf and won this year's golf tournament.*



*Don Voeller, FDA Seattle District greets Orlen J. Wiemann at the WAFDO Awards Banquet*

## ***The Orlen J. Wiemann Award***

The Orlen J. Wiemann Award is the highest award given by WAFDO and is named after the first recipient of the award. Orlen obtained his Bachelor's of Science degree in biology and chemistry from Hamline University, St. Paul, Minnesota in 1937 and his Masters degree from the University of Minnesota in 1948.

Orlen Wiemann's career in public health includes:

- Service in the US Army Medical Corps (1942-1945)
- Sanitarian for the City/County Health Dept. in Eau Claire, Wisconsin (1946-1949)
- Sanitarian for the Milk, Food and Drug Section of the Colorado Dept. of Health (1949-1952)
- Promoted to the head of Milk, Food and Drug Section (1952 until his retirement in 1979).

Orlen Wiemann was actively involved in AFDO and WAFDO:

- Served on numerous AFDO committees
- Served as AFDO President in 1967
- Received the Harvey W. Wiley Award in 1972
- Served as Editor of the AFDO Journal from 1970 to 1987
- Received the AFDO Distinguished Service Award.
- Served as WAFDO President twice.

Orlen has been a constant supporter of WAFDO and one of the individuals who kept the association together during times when travel and communication capabilities were primitive compared to today. In 1985, WAFDO President George White convinced the association to honor one of their own members each year for their professional leadership contributions to food and drug regulatory service. The Orlen J. Wiemann Award was created and presented to Orlen in 1985 in Jackson Hole, Wyoming.



*Stuart Richardson, Jr., with Mr. and Mrs. O. J. Wiemann at the WAFDO 1999 Awards Banquet*

## ***Historical Recipients of the Orlen J. Wiemann Award***

1985	Orlen J. Wiemann, Colorado
1986	Ken Caryl, Oregon
1987	Fred Lofsvold, FDA Denver
1989	Chambers Bryson, California
1990	John Baghott, Colorado
1991	James Wommack, Washington
1992	Jim Swanson, FDA Seattle
1994	Allan Shurr, FDA Seattle
1995	Barry Morgan, Vancouver, BC
1996	Frank Mosebar, California
1997	James Black, Oregon
1998	Stuart E. Richardson, Jr., California

## ***J. Jos Campioni Receives 1999 Orlen J. Wiemann Award***

Maurice Tamura presented the Orlen J. Wiemann Award to J. Jos Campioni with the help of a speaker telephone so that even though Jos and his lovely wife Gail were at their home in British Columbia, everyone felt their presence at the awards ceremony.

Jos was born in Indonesia in 1937. At the age of 9, his family moved to Holland where he later received his Tropical Agriculture degree from Deventer University in 1958. In 1960, Jos moved to Vancouver, British Columbia and attended the University of British Columbia where he received a Bachelor of Science Degree in Agriculture with an emphasis in Food Science. Upon graduation in 1964, he joined the Food and Drug Directorate of Health Canada. During his career, Jos held positions as Food Specialist, District Manager and Acting Chief of the Food Inspection Division. Jos traveled throughout Canada to train staff and participate on numerous committees. He also completed two assignments in Surinam for the Pan American Health Organization.

Jos retired last September after more than 34 years of service. He has been active in WAFDO and AFDO since the mid-80s. Jos became a WAFDO board member in 1992 and served as WAFDO's President in 1996/97. During his tenure as President, he sought to re-establish the various WAFDO committees. In September 1997, Jos and Gail hosted WAFDO's annual conference in Vancouver and Jos served as WAFDO's liaison to AFDO during the following year.

Jos offered a heartwarming acceptance speech to attendees of the WAFDO awards ceremony and there wasn't a dry eye in the house. Congratulations Jos and we're all pulling for you!

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## ***Thomas F. Messenger Receives 1999 Orlen J. Wiemann Award***

Stuart E. Richardson, Jr. introduced Orlen J. Wiemann to personally present the award named in his honor to Thomas F. Messenger, Director of the Consumer Protection Division at the Colorado Department of Health and Environment.

Tom Messenger started his career in public health as a Field Sanitarian at a local health department. After completing his graduate degree, Tom Messenger joined the Colorado State Department of Health as an entry level Field Sanitarian primarily in food service and retail establishment inspection. From this position, Tom advanced rapidly by demonstrating capabilities well beyond those required as a Field Sanitarian.

After his promotion to Assistant Director of the Division, Tom assumed responsibility for the division's work plan and budget in all areas of the programs. Tom's development of a monitoring system for inspectional activities in all counties allowed an analysis of the uniformity of inspections and a means to achieve greater uniformity. Tom Messenger has been effective in establishing new working relationships with other state and federal agencies—always with the goal of avoiding duplication of efforts and reducing budget demands.

Tom Messenger has been active in many professional organizations and has served in leadership positions as:

- President of AFDO and Chairman of the Association's Administrative Committee, Member of Consumer Product Safety Committee, among others.
- President of WAFDO and representative to the AFDO Board of Directors.
- Chairman of the Food Section of the National Environmental Health Association.
- Chairman of the Regional Food Safety Conference.

Tom has also been recognized for his accomplishments and activities in associations, including:

- Consumer Product Safety Commission, State and Local Award and the Chairman's Commendations.
- AFDO's Harvey W. Wiley Award
- AFDO's Distinguished Service Award
- Vice President Gore's Hammer Award for Making Government Work Better.

Congratulations Tom, WAFDO and the food and drug industry are fortunate to have you in the service of public health protection.

## ***Darryl Law Receives 1999 WAFDO Scholarship Award***



*WAFDO Past President Patti Klocker  
and WAFDO Scholarship Recipient Darryl Law  
at the 1999 Awards Banquet*

Darryl Law was born and raised in Honolulu, Hawaii and during his senior year in high school he decided to pursue a career in the hospitality industry. Darryl is a junior at the Denver University School of Hotel, Restaurant and Tourism Management, Daniels College of Business and majors in the management of hospitality. Darryl also has gained work experience in the hospitality industry in Hawaii and Colorado and is currently employed by the Brown Palace Hotel in Denver.

Since Darryl decided to pursue this career he has found that it has opened many new doors for his future—hopefully WAFDO is one of those doors. He also sees the skills he is learning as a possible way to someday return home to Hawaii with its many opportunities in the hospitality trade.

Darryl Law truly captivated the WAFDO membership at the awards banquet in Denver with his humorous and sincerely grateful acceptance speech. During the banquet dinner, the WAFDO Board of Directors persuaded Darryl to join our association. And later at the next day's business meeting, the membership approved a motion to provide a one-year WAFDO membership to Darryl Law and future WAFDO scholarship recipients.

*Welcome to WAFDO Darryl!  
It looks like you've started a new WAFDO tradition.*

## **AFDO Achievement Award Nominations**

Nominations are being sought for the Association of Food and Drug Officials (AFDO) Achievement Award for exceptional accomplishments during calendar year 1999.

Eligible candidates must be in their first five years of service as sanitarian, food specialist, radiological health inspector, consumer product safety inspector, or similar regulatory position. The individual must be a field person who has displayed one or more specific achievements or has documented sustained high levels of performance. Examples that would be considered are: developing evidence in a difficult case that results in an indictment, conviction or administrative action; bring about a measurable improvement in general conditions such as raising test scores on dairy farms or average scores in food establishments.

Candidates must be employed by a federal, state, county or municipal regulatory agency that has at least one employee who is an AFDO member. The candidate does not have to be an AFDO member.

It is necessary to use the official AFDO form to nominate your candidate. Forms must be returned to either the AFDO office or the Awards Chair by February 1, 2000. To obtain the official form, contact Virlie Walker at the address below.

Virlie Walker, Chair, 99-2000 AFDO Awards Committee  
Denver District FDA  
P.O. Box 25087, Denver, CO  
Phone: 303-236-3018 FAX: 303-236-3551  
Email: [vwalker@ora.fda.gov](mailto:vwalker@ora.fda.gov)



*Virlie Walker, Devin Kuntz and Mike Govro share information at the 1999 WAFDO reception hosted by associate members. Jeff Lawrence and Barbara Hruska are in the background.*

## **AFDO Associate Award Nominations**

Nominations are also being sought for the Association of Food and Drug Officials (AFDO) Associate Award. It will be awarded at the 2000 Annual Conference in Burlington, Vermont to an associate member based on long term active membership in the Association, active involvement in committee work, development of model codes and demonstrated promotion of the objectives of AFDO. Submit nominations along with a brief biography by February 1, 2000 to Virlie Walker or the national AFDO Office.

AFDO, P.O. Box 3425, York, PA 17402  
Phone: 717-757-2888 Fax: 717-755-8089  
Email: [afdo@blazenet.net](mailto:afdo@blazenet.net)

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## **FDA Issues Guidance To Enhance Safety Of Sprouts**

The Food and Drug Administration issued two guidance documents to enhance the safety of sprouts, a product that in recent years has been implicated in at least 1,300 cases of foodborne illness. The guidance advises sprout producers and seed suppliers of steps they should take to reduce microbial hazards common to sprout production. A companion guide provides producers with the latest information about testing spent irrigation water, an important step to ensure the safety of sprouts.

The guides, entitled "Guidance for Industry: Reducing Microbial Food Safety Hazards for Sprouted Seeds" and "Guidance for Industry: Sampling and Microbial Testing of Spent Irrigation Water During Sprout Production" are the latest of several FDA actions to reduce the risk of foodborne illness attributed to eating raw sprouts (see electronic version at website <http://vm.cfsan.fda.gov/~lrd/fr991027.html>).

Raw sprouts present unique food safety problems because conditions under which they are produced — growing time, temperature, water activity, pH and nutrients — are ideal for the rapid growth of bacteria. If pathogens are present on or in the seed, these conditions are likely to encourage proliferation. To counter this risk, the FDA guidance recommends seed disinfection (with solutions such as calcium hypochlorite) combined with microbial testing of used irrigation water from each batch or production lot to determine whether the pathogens *Salmonella* and *E. Coli* O157:H7 are present.

*continued on next page*

## ADEC Results from Safe Food Regulatory Activities

Submitted by Cory Willis

Here's how the Alaska Department of Environmental Conservation (ADEC) food safety regulatory efforts in 1999 (through October) compare to previous years:

- Percent of critical violations at inspected food service establishments decreased from 49% in 1997 to 46% in 1998 to 32% in 1999. The seafood program's database is being redesigned to collect violation data for future reporting. However, 68 compliance actions for food safety violations were taken in 1999.
- Because of contamination or incorrect processing, 60,034 pounds of food products were detained, and 28,414 pounds destroyed before reaching consumers in 1999. In 1998, 680,006 pounds of food products were detained, and 234,442 pounds destroyed.
- In 1999, ADEC inspected 994 high-risk facilities (risk levels 2, 3, and 4), which is 15% of what was needed according to our risk-based inspection frequency protocol. That's a decrease of 16% from 1998 (decrease is due to staff lay-offs & time spent reorganizing).
- No commercial shellfish areas were restricted or closed in 1999 because of elevated levels of PSP. One area was restricted in 1998.
- There were no reported deaths or illnesses associated with inspected food products in 1999 or 1998. However, in 1999 there were 40 reported illnesses associated with uninspected food products from PSP, Botulism, Salmonella, and Trichinosis. In 1997 there were 12 illnesses and 1 death. (Source of this data is the Section of Epidemiology, Division of Public Health.)
- All 697 permitted seafood processors are required to perform a Hazard Analysis or implement a HACCP Plan. However, the percent that have sufficient HACCP Plans in place is not available yet. HACCP is still voluntary for Alaska's retail food industry.

FDA will closely monitor the safety of sprouts and the adoption of prevention practices recommended in the guidance, and will consider enforcement actions against producers who do not have preventive controls in place.

Although FDA solicits public comments, it is implementing the guidances immediately because of the seriousness of the public health hazard associated with sprouts. Written comments on the guidance documents should be submitted by December 13, 1999, to be considered in the preparation of a revised document, if warranted. The comments should be identified as Docket No. 99D-4488 and 99D-4489 and submitted to Docket Management Branch (HFA-305), 5630 Fishers Lane, Room 1061, Rockville, MD 20852.

Source: HHS News, October 25, 1999

## FDA Announces Public Meetings on Bioengineered Foods

The Food and Drug Administration announced a new initiative to engage the public about foods made using bioengineering. This initiative will begin with a series of public meetings to be held in Chicago, Ill. on November 18, Washington, D.C. on November 30, and Oakland, CA on December 13. At the public meetings, the public will be informed about current FDA policy for assuring the safety of bioengineered foods. The public will be asked whether this policy should be modified and also to comment on appropriate means of providing information to the public about bioengineered products in the food supply.

Under FDA policy, developers of bioengineered foods are expected to consult with the agency before marketing such foods, to ensure that all safety and regulatory questions have been fully addressed. FDA's policy also requires special labeling for a bioengineered food in certain circumstances. For example, a bioengineered food would need to be called by a different or modified name if its composition were significantly different from its conventionally grown counterpart, or if its nutritive value has been significantly altered. Special labeling would be required if consumers need to be informed about a safety issue, such as the possible presence of an allergen that would not normally be found in the conventionally-grown product.

Source: HHS News, October 18, 1999

## FDA Approves New Health Claim for Soy Protein

On October 26, 1999, the FDA authorized use of health claims about the role of soy protein in reducing the risk of coronary heart disease (CHD) on labeling of foods containing soy protein. This final rule is based on the FDA's conclusion that foods containing soy protein included in a diet low in saturated fat and cholesterol may reduce the risk of CHD by lowering blood cholesterol levels.

Scientific studies show that 25 grams of soy protein daily in the diet is needed to show a significant cholesterol lowering effect.

In order to qualify for this health claim, a food must contain at least 6.25 grams of soy protein per serving, the amount that is one-fourth of the effective level of 25 grams per day. An example of a health claim about the relationship between diet and the reduce risk of heart disease is:

*Diets low in saturated fat and cholesterol that include 25 grams of soy protein a day may reduce the risk of heart disease. One serving of (name of food) provides \_\_\_\_ grams of soy protein.*

Source: FDA Talk Paper T99-48

## ***FDA Warns About Fraudulently Labeled Infant Formula***

In an October 8, 1999 HHS News Release, the Food and Drug Administration warned parents in Southern California who feed their babies Mead Johnson's Nutramigen Powder infant formula to be aware of a potential counterfeit labeling fraud. FDA and the company have become aware of a small number of cases in the Southern California area in which cans of a milk or soy-based powder infant formula have been fraudulently labeled as Nutramigen. This has the potential to cause mild to severe allergic reactions to babies who must use a hypoallergenic infant formula.

Labels of Mead Johnson's Next Step Powdered milk or soy-based toddler formula were removed from certain cans and the Nutramigen label was substituted. FDA is warning parents to be aware of this potential fraud because babies who need hypoallergenic formula may be highly sensitized to protein and may have adverse reactions to the milk proteins in the Next Step formula. Such reactions could include severe gastrointestinal problems, skin rashes, fevers, or severe allergic reactions.

Parents are asked to check the letters embossed on the bottom of any cans of powdered infant formula with a Nutramigen label. The third line of the embossed copy on the bottom of the can should read NUTRAM. If it does not, the infant formula should not be fed to the baby, and parents should immediately notify Mead Johnson Nutritionals at 1-800-222-9123 for further instructions.

Mead Johnson Nutritionals notified stores and the media on Wednesday, October 6, 1999, as soon as the problem of the counterfeit labels was discovered. The counterfeit cans were purchased at several stores in Southern California. Mead Johnson and the FDA are investigating this potential fraud.

Only cans of powdered infant formula labeled as Nutramigen that do not have NUTRAM embossed on the bottom of the can are involved in this FDA warning. Cans embossed with NUTRAM are not affected and are safe to use. Other forms of Nutramigen, both concentrate and ready-to-use, are not involved in this FDA warning.

Mead Johnson encourages parents who have any questions to call the Consumer Resource Center at 1-800-222-9123.

## ***New Milk Regulations***

*Submitted by Roberta Boitano*

In August, the Colorado Board of Health approved the 1999 Colorado Grade A Pasteurized Fluid Milk and Milk Products Regulations which translate new knowledge, technology and methodologies into effective and practicable public health practices. The new regulations update the 1992 Colorado Grade A Pasteurized Fluid Milk and Milk Products Regulations.

The regulations will bring Colorado into conformance with the requirements adopted by other states in accordance with the Federal Pasteurized Milk Ordinance (PMO), thereby permitting freedom in the movement of milk and milk products across state lines, to federal reservations and agencies and to certain school districts.

## ***Program Addresses Chemical Management in Public Schools***

*Submitted by Roberta Boitano & Lori Gerzina*

Last summer a newly-hired science teacher at a school in western Colorado was cleaning out the chemistry storage room and became concerned about some chemicals that she recognized as outdated and possibly shock-sensitive. The science teacher called the Department's Hazardous Materials division for guidance. After they reviewed her inventory, they realized that there was a very real potential for lethal consequences if the materials were mishandled. The fire department participated in the emergency response and several shock-sensitive and explosive chemicals were detonated on site.

A proactive program to prevent similar incidents was initiated by the Department of Health and Environment.

1. Information regarding compliance with Chapter 8 of the school regulations, specifically related to chemical management, has been distributed to all high schools in the state.
2. All local fire marshals were also notified of this effort, so the local emergency response agencies will be ready to assist if needed.
3. School personnel were advised that year 1999/2000 inspections would focus on chemical management.
4. Three workshops to provide training in identifying chemical hazards and assisting schools with compliance were scheduled.

The goal of this effort is to identify old, unstable and potentially dangerous substances in schools and avoid another situation that requires emergency hazardous materials team response.

## ***Sprout Meeting***

*Submitted by Mike Govro*

The Oregon Department of Agriculture (ODA) may schedule a meeting with interested parties from the sprout industry for December 2, 1999 at 10:00 A.M. at the Quality Inn, 3301 Market Street NE, Salem, Oregon. The purpose of the meeting will be to explore ways in which seed growing, handling and sprouting might be changed to provide consumers a safer sprout. The meeting was planned as a part of a regional plan that was devised at the FDA/Western States sprout meeting held in Seattle last June. However, on October 27, FDA posted proposed guidance to the sprout industry on the Federal Register, indicating that a course of action has been decided, and possibly making a regional action pointless. The ODA awaits word from FDA on the future of the regional plan before sending the meeting notice.

With the posting of FDA's guidance for the industry on the Federal Register on October 27, ODA expects the sprouters to be keenly interested in this meeting. However, ODA is less sure of the seed growers' and brokers' levels of interest, and expect that because seeds for sprouting represent such a small portion of their business while potential liability is high, their response may be to simply choose not to sell their product to sprouters.

The ODA looks forward to observing the future of the sprout industry. Many new circumstances, including emerging pathogens, improved detection methods, heightened media interest and consumer awareness, more aggressive government regulatory postures and the resultant market forces are combining to change how industry and regulatory agencies deal with this type of problem. It should be interesting to see how it all plays out.

## ***GMOs***

*Submitted by Mike Govro*

The words "genetically modified organisms" are spoken often at the Oregon Department of Agriculture, usually in conjunction with the question "*What does this mean to this regulatory agency?*" While the interest in GMOs has generated increased questions and comments from the public, the Department has not defined a position on them or determined that it has a regulatory role with them. We would welcome a call from any agency that has done so.

The USDA launched a web site to provide consumers with the latest information on genetically-modified crops at [www.aphis.usda.gov/biotechnology/](http://www.aphis.usda.gov/biotechnology/)

## ***WSDA Partners with WSU on HACCP Project***

*Submitted by Dr. Dan Jemelka*

The WSDA Animal Health Program was awarded \$50,000 by USDA Food Safety and Inspection Service for a Food Safety Initiative Project. The project purpose is to provide educational opportunities for small farms and packers on the HACCP-based concepts concerning animal production food safety. WSDA will partner with Washington State University (WSU) Department of Animal Science / Washington Cooperative Extension System, WSU Department of Food Safety Human Nutrition, WSU 4-H Livestock Program and WSU College of Veterinary Medicine Field Disease Investigation Unit.

Dr. Dan Jemelka, WSDA Public Health Advisor, is coordinating this food safety initiative project. For more information, contact Dr. Jemelka at (360) 902-1967.

## ***Safeway Dairy Plant and WSDA Selected for HACCP Pilot Program***

*Submitted by Claudia Coles*

The National Conference on Interstate Milk Shipment (NCIMS) Dairy HACCP Committee has selected the WSDA dairy program and the Safeway Milk dairy plant located in Bellevue, Washington to participate in the NCIMS Dairy HACCP Pilot Program for Grade "A" dairy plants. Six dairy plants were selected nationwide to participate in the pilot project to ensure a diversity of regulatory programs, processing facilities with varying products and sizes, and representing each region of the country.

The HACCP Pilot Program will involve a "NCIMS HACCP listing" in place of the traditional rating listing. The pilot program participants from FDA, states and industry met at an NCIMS HACCP Pilot Training course on November 2- 5, 1999 in Rosemont, Illinois. The pilot project runs through May 2001.

### Other dairy plants and states participating in the pilot project:

- Publix in Lakeland, Florida
- Tropical Cheese in Perth Amboy, New Jersey
- Michigan Milk Producers Association in Ovid, Michigan
- Garelick Farms in Bangor, Maine
- Gossner Foods in Logan, Utah

## **Post-Halloween Story**

### **The Coffin**

*Submitted by Cory Willis*

A man was walking home alone late one night when he hears a BUMP... BUMP...BUMP... behind him. Walking faster he looks back, and makes out the image of an upright coffin banging its way down the middle of the street towards him ... BUMP... BUMP... BUMP...

Terrified, the man begins to run towards his home, the coffin bouncing quickly behind him ... faster... faster... BUMP... BUMP... BUMP. He runs up to his door, fumbles with his keys, opens the door, rushes in, slams and locks the door behind him. However, the coffin crashes through his door, with the lid of the coffin clapping ... clappity-BUMP... clappity-BUMP...clappity-BUMP... on the heels of the terrified man.

Rushing upstairs to the bathroom, the man locks himself in. His heart is pounding; his head is reeling; his breath is coming in sobbing gasps. With a loud CRASH the coffin breaks down the door. Bumping and clapping towards him. The man screams and reaches for something, anything ... but all he can find is a box of cough drops! Desperate, he throws the cough drops at the coffin ... and of course.... the coffin stops.

## **Seafood HACCP**

**Seafood HACCP Alliance Meeting:** February 8-9, *Holiday Inn on the Bay, San Diego, CA*

Contact: Steve Otwell Phone: 352-392-1991 Fax: 352-392-8594 E-mail: [otwell@GNV.IFAS.UFL.EDU](mailto:otwell@GNV.IFAS.UFL.EDU)

**HACCP training courses pending approval by the Association of Food and Drug Officials:**

- **November 30 - December 2, 1999** -- Downey, California, Southern California Gas Company  
Contact: Mas Hori, California Dept. of Health Services Phone: 213-580-5758 Fax: 213-580-5750
- **December 7-9, 1999** -- San Francisco Bay Area (location to be announced)  
Contact: Michael Hernandez Phone: 916-327-8037
- **December 7-8, 1999** -- Seattle, Washington  
Contact: Janis Ward Phone: 206/284-2686 Fax: 206/284-2667
- **December 17, 1999** -- Whittier, California -- Spanish Seminar on Sanitation and HACCP  
(Seminario en Sanidad, HACCP Para Plantas de Alimentos)  
Contact: John Khare of Food Safety Laboratories, Huntington Beach, CA  
Phone: 714/379-8350 Fax: 714/379-8354 E-mail: [foodlabs@aol.com](mailto:foodlabs@aol.com)