



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 2001

Message From the President

As you are probably aware, this year's Annual Educational Conference, scheduled for September 15-19 in Anchorage, Alaska, was cancelled due to the tragic events of September 11. We regretted canceling the meeting, but felt that it was not appropriate, or even feasible, to go ahead at that point. The extended airline closures and restrictions placed on many travelers proved that decision to be sound. The WAFDO board of directors discussed rescheduling the conference for the near future, but decided that this was not possible. Arranging the educational conference is a big job, and requires most of a year. We hope to incorporate some of the WAFDO program in next year's June AFDO conference in Portland.

Thank You

WAFDO extends its thanks to all of the members in Alaska who worked so diligently on this year's conference. WAFDO past president and local arrangements chairman Cory Willis did a wonderful job making arrangements with the Hilton Hotel, speakers from all over the country, restaurants and tour attractions. He was aided by fellow Alaska Department of Environmental Conservation employees Kristin Ryan, Janice Adair and Nancy Napolilli. We appreciate their efforts and regret not being able to visit their great state and attend the program they had planned.

One indication of the good work that Cory did arranging the conference was that the Hilton Hotel completely released WAFDO from its financial commitment. If they had held us to our commitment to cover their expected revenue, we would have suffered a significant loss. As it is, we ended up in the black, since many members generously donated their registration fees to WAFDO.

I would also like to thank the WAFDO board members for the hard work and guidance they have given this year. All of the board members cheerfully offered their time and energy whenever it was needed, and also provided the thoughtful insight I needed after spending such a short time as president elect. Linda Condon did an outstanding job of producing the FLASH the last two years, and has turned it into a truly fine publication. We are fortunate that Linda has agreed to continue on with the board in a temporary position, filling in for the vacant past president position. AFDO Liaison Barbara Hruska has worked tirelessly to keep us plugged into AFDO issues and business. Our secretary treasurer, Chuck Henry, has cheerfully done the almost thankless job of taking minutes, keeping lists and balancing the books. Jim Waddell, whose term has expired, and Barbara Cassens have been a great help in their regional board positions. We will miss Jim, but he will stay active with WAFDO as well as his

(continued on page 2)

President's Message continued

AFDO board position. Patty Klocker also was a great help in the temporary board position that she held this year. Patty will continue in her role as food committee chairman.

Next Year

I look forward to seeing a lot of you in Portland for the combined AFDO/WAFDO conference. The conference only comes to the region every six years, so this will be your best opportunity to attend for a long time to come. I urge all of you come to Portland and bring as many of your co-workers as possible. Stay tuned for details about the program.

Mike

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Editor's Note

I was watching "America's Founding Fathers" on the History Channel the other night when they quoted Thomas Paine.... "These are the times that try men's souls." Though said during the Revolutionary War, the words seem to be appropriate again. As we have all struggled with some new realities in our world, I find myself also struggling with the new reality of putting out my first edition of the WAFDO Flash. This has been a particularly daunting challenge for someone who is really intimidated by new computer programs. Following someone like Linda Condon who has done such a wonderful job is also sobering experience. Without all her help and support, you'd probably still be waiting for The Flash in August. So, bear with me and keep your articles and submissions coming. I promise, with the able assistance of our District Director's Secretary Pat Costa, to get The Flash back on schedule.

In the meantime, may I suggest an excellent book. Published in 2000, Laurie Garrett's "Betrayal of Trust; the Collapse of Global Public Health" seems to be prophetic for our times. It is a riveting read, but not something easy to carry around. My caveat is that it is of a size to also make an excellent door stop.
Sue

California Report

Submitted by Jim Waddell

The California Food Safety Task Force is convening a meeting on November 14 to bring leaders of the food and agriculture industries in California together to raise awareness of food security in light of events since September 11. At the meeting, participants will be presented training based on a food security document developed by the California Department of Health Services in conjunction with the U.S. Air Force. The training will address Operational Risk Management (ORM), which can be used by all food producers, processors, transporters, and retailers to evaluate their particular operations, and put in place measures to prevent intentional food contamination or terrorist acts. The initial meeting participants will assist in refining the document.

Subsequent training sessions will be convened as requested. Several industry associations have already requested presentations on ORM at their regularly scheduled conferences.

Treasurer's Reminder

2001 Membership Directory

If your membership is not current, you may still renew to remain in good standing for 2001 and receive a copy of the membership directory.

Please send the following information and your renewal dues to
Chuck Henry, WAFDO Treasurer.

Your Name, Title, Agency/Firm, Address,
Phone, FAX, Email Address

Member Type:	Regular	\$15.00
	Retired	\$15.00
	Scholastic	\$15.00
	Associate	\$50.00

Please make checks payable to Western Association of Food and Drug Officials and send your membership renewal to:

Western Association of Food and Drug Officials
c/o Chuck Henry, Secretary/Treasurer

Welcome New WAFDO Members!

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Denver & Jefferson Counties Honored

Submitted by Patti Klocker

The Consumer Protection Division of the Colorado Department of Public Health and Environment recognized the food safety programs of Jefferson County Department of Health and Environment and the Denver Department of Environmental Health. The departments were awarded certificates of appreciation for their outstanding educational efforts conducted during September, Food Safety Month.

Many health departments offer food safety classes to food handlers, but these two county programs initiated innovative programs that included in part:

- Awarding operators for excellent sanitation and educational efforts;
- Distribution of Hispanic food safety brochures in Hispanic food markets;
- Partnering with retail market chains in food safety programs; and
- Distribution of food safety information to senior centers and senior feeding sites in their jurisdiction.

Representatives from Denver and Jefferson counties accepted the awards at the September meeting of the local retail food program managers.

Parachini Selected Wholesale Food Program Manager



Susan Parachini has been selected to manage

the Wholesale Food Manufacturing and Storage Program in the Consumer Protection Division of the Colorado Department of Public Health & Environment. Susan has been an Environmental Protection Specialist for Consumer Protection since 1994 working in multiple programs within the Division and has successfully accepted increased levels of responsibility. She particularly values the role local agencies continue to play in protecting public health which is a reflection of approximately ten years Susan spent working for several local environmental health agencies conducting regulatory inspections. She is looking forward to the challenges presented by the appointment which became effective on September 1, 2001.

CALIFORNIA OFFICIALS ARREST UNLICENSED CHEESEMAKER

September 25, 2001

AgWeb

Darcy Maulsby

California authorities have arrested a man who allegedly manufactured cheese without a license, reports the California Farm Bureau Federation (CFBF). Felony charges have been filed against Joseph Borrelli of Fresno, Calif. His company sold unpasteurized cheeses to restaurants and food distributors in the Bay Area. Investigators have not linked any illnesses to the suspected facility, according to CFBF.

Nevertheless, the state Department of Food and Agriculture said unlicensed cheese plants present a serious food-safety risk.

INFECTIVE DOSE OF FOODBORNE PATHOGENS IN VOLUNTEERS: A REVIEW

October 2001

Journal of Food Science

Volume 21, Number 1

Mahendra H. Kothary¹ And Uma S. Babu; U.S. Food and Drug Administration,

Division of Virulence Assessment

Abstract:

Risk assessment and impact of foodborne pathogens on the health of different populations was one of the goals identified in the Presidential Food Safety Initiative three-year plan. This entailed estimation of dose-response relationship for foodborne pathogens to humans, either by feeding studies or from outbreaks. For certain pathogens, such as *Listeria monocytogenes* and

Escherichia coli O157:H7, there are no feeding studies due to ethical reasons, and the results from outbreaks are normally used to estimate the infectious dose. The focus of this review is to compile dose-response information in volunteers for several foodborne pathogens including *Salmonella*, *Shigella* spp., *Campylobacter jejuni*, *Vibrio* spp., *Escherichia coli*, *Cryptosporidium parvum* and *Entamoeba coli*. The infectious dose for different serovars of *Salmonella* and strains of *E. coli* was quite large (> 10⁵ organisms), while the infectious dose for some *Shigella* spp. Seemed to be as low as less than 10 organisms. Toxigenic *V. cholerae* (O1 and O139 serotypes) were infective at a dose of 10⁴ organisms; a non-O1 strain was infective at a much higher dose (10⁶ organisms). *C. jejuni*, *C. parvum* and *Entamoeba coli* appeared to have infectious doses as low as 500 organisms, 10 oocysts, and 1 cyst, respectively. The infectious dose and the dose response are dependent upon the strains used, and the age and physical condition of the individuals, and can therefore show wide variations. In addition, since many of the volunteer studies are carried out by feeding the organisms in a nonfood matrix after neutralizing the stomach acidity, results obtained may not reflect the true dose response.

From Russia with *E. coli*.

Reflections of a Westerner



Submitted by Danny Rifkin

Over the past couple of years I had the privilege of visiting the former Soviet Union three times. As an environmental health specialist, I naturally took notice of various situations and contemplated the striking differences in sanitary conditions and their implications.

My three trips took me throughout Ukraine, Russia and Khazastan. Because I had the benefit of experiencing the culture through the eyes and ears of my Russian wife, Nina, I gained additional insight into numerous types of public facilities and sanitary conditions, such as restaurants, markets, and other types of accommodations.

In some ways similar to the U.S., sanitation varies from facility to facility and region to region. My observations of general sanitary conditions and practices, led me to believe that poor sanitary practices were followed in most establishments. And, at risk of generalizing, it seemed like there was little awareness of hand washing and temperature controls. I saw no handwashing, and the use of soiled wiping cloths and aprons by food handlers everywhere. In the markets of Kiev and Odessa, raw meats were for sale without refrigeration or protection from contamination. Toilet paper is in short supply everywhere in public restrooms throughout the region I was advised to carry some with me when going out. By the way, it is true that American toilet paper definitely surpasses the quality found there.

To Russia's credit, they require food handlers to have monthly medical examinations, which may result in prohibition from working if it is determined that potential public health problems exist. Also, food workers have to pass a rigorous exam to be allowed to work.

As to physical conditions, a weak economy has resulted in infrastructure deficiencies everywhere, and this is true of restaurants in many areas. To be fair, there were some nicer restaurants in the cities I visited.

Dairy products that I purchased in Novosibirsk were soured and past their (voluntary?) expiration date. The prevailing practice is to consume the spoiled product directly or incorporate in other dishes, i.e. sour milk gets used in baked bread or becomes kefir. It is

unheard of to return food to its place of purchase for exchange or refund.

There seemed to be a prevalence of Salmonella from unclean egg shells. Hepatitis apparently has been attributed to transmission from unwashed fruits and vegetables. Poor storage practices for fruits and vegetables such as storage on the ground, may contribute to this problem.

I learned of outbreaks of waterborne diseases such as typhoid and dysentery from water in Novosibirsk. Although chlorine is widely used as a disinfection treatment for water systems in Russia, failure in that treatment system resulted in the introduction of raw Ob River water into the public supply. Similar outbreaks are also known to occur in warmer regions in greater frequency.

Cockroaches run amuck throughout the region. I observed armies of them in homes, hotels and

restaurants everywhere I traveled. I also understand that rodents pose a significant risk hazard. I clearly had some concern about the bigger issue of eating any food while in Kiev, especially if it originated in northern Ukraine, where the Chernobyl nuclear

accident occurred. For some reason the scrawny little chicken on my plate one day didn't fare well. I came away asking myself questions such as, "Does chronic, large bacterial load intake result in improved food borne illness resistance/tolerance? Or inversely, have we as Americans become more prone to develop foodborne illness because our high sanitation standard makes us more susceptible? Or is it possible that low grade diarrhea or nausea over there simply gets dismissed as common occurrences?"

I wouldn't bet my last ruble on the answer.

Logo Contest

As you can see from the cover of this edition of the FLASH, we have chosen a new logo. We had planned to solicit your votes in the logo contest at the conference in Anchorage, but that was not to be. However, the votes we received by mail prior to the scheduled conference date were overwhelmingly in favor of the mountain design that adorns this edition.

We extend our congratulations and thanks to Jon Strauss of the Colorado Department of Public Health for submitting the winning design. Jon was awarded the \$100 prize for the winning entry. We also thank other members who submitted logos for consideration; all of the entries looked very professional.

FDA Is Enhancing Its Coverage

Submitted by Mark Roh

Like all government agencies, particularly public health agencies, FDA has suffered for the past 15-20 years by budget decreases, flat-line budgets and national inflation. FDA has been trying to maintain and/or increase its productivity with comparably fewer resources. Anybody who works for a government agency has felt this pressure.

The horrors of September 11, 2001 were a wake-up call for all people and politicians throughout the U.S.. The reality of our under funded and ill-equipped law enforcement and public health agencies immediately became apparent by the limitations exposed during the follow-up strategy planning sessions. Most affected agencies simply do not have the resources necessary to immediately implement programs and coverage necessary to identify and deter potential avenues of terrorism that may affect our food and drug supply.

There are no blessings from that horrible day in September. However, those events initiated changes in attitudes and priorities that hopefully will benefit the public health of the country for many years to come. One of those enhancements is an increase in the budget for FDA. This increase is immediately resulting in a massive hiring effort, the likes of which have not been seen since the 1970's. The Pacific Region alone may be able to hire as many 200 new Consumer Safety Officers, chemists and microbiologists.

To meet this massive hiring challenge, FDA has altered the traditionally slow and tedious hiring procedure and developed a new "Quick Hire" program that promises to drastically reduce the time between job announcement, application review, interviewing and job offering. FDA hopes to cut that time from six months down to ten weeks or less. The "Quick Hire" job announcements are posted on the Office of Personnel Management web site at www.opm.gov. They are currently on a revolving cycle and will remain in this cycle until FDA achieves its hiring ceiling.

If you have ever wanted to work for FDA, or know someone who does, this is an excellent opportunity to join one of the most well respected consumer protection Agencies in the history of the world. Do yourself, your colleagues, consumers and the public health system a favor. Consider applying to FDA and spreading the word to those you know that FDA is hiring now!!

Authorization of Nutrient Content Claim for Choline Demonstrates Value of FDA Modernization Act, Says NFPA

Submitted by Timothy Willard

(Washington, D.C.) - The authorization by the Food and Drug Administration of nutrient content claims for choline “demonstrates the value of the Food & Drug Administration Modernization Act (FDAMA) in helping food companies to provide important health-related information to consumers,” according to the National Food Processors Association (NFPA).

The choline claims - which were initiated by Central Soya Company, Inc. - are the first nutrient content claims to be authorized under FDAMA. To qualify for a “Good source of choline” label claim, a food or supplement must contain 55 mg of choline per serving; to make an “Excellent source of choline” claim, the food or supplement must contain 110 mg per serving. These levels are 10% and 20%, respectively, of the Adequate Intake for choline recently established by the Committee on the Scientific Evaluation of Dietary Reference Intakes of the Food and Nutrition Board, which is part of the National Academy of Sciences (NAS) Institute of Medicine.

“This is exactly what we envisioned FDAMA would do,” said Regina Hildwine, NFPA’s Senior Director of Food Labeling and Standards. “As the NAS proceeds with its Dietary Reference Intake study, adequate intake levels for several nutrients could be established before FDA engages in rulemaking to set Daily Values. FDAMA allows food companies to make claims, and consumers to get important information, about nutrients that the scientific community has determined are essential.”

Choline is associated with brain and liver function, cardiovascular health, and reproductive development. In 1998, the NAS designated choline an essential nutrient and established an adequate level of intake for choline of 550 mg/day for adult males and lactating females, 450 mg/day for pregnant women, and 425 mg/day for adult females. Lower AI’s were set for infants and children of various ages.

SEIZURE OF RECALLED INJECTABLE DRUGS

Submitted by Tom Sawyer

The FDA’s Los Angeles and Seattle Districts both became involved in a series of investigations at the close of last year stemming from reported serious injuries involving use of the injectable drug, Colchicine, which was super-potent. This drug was manufactured by a company in Idaho, AMRAM, for a firm in Arizona by the name of Phyne Pharmaceuticals. As the FDA investigations progressed, serious Good Manufacturing Practices (GMP) concerns arose regarding all the AMRAM-produced injectable products distributed nationwide by Phyne.

AMRAM subsequently recalled all injectables made for Phyne, and Phyne in turn received and stockpiled the drug products received back from the recall. In July, just when the situation appeared under control, Phyne Pharmaceuticals gave indications that a move was imminent—a matter of days—and that the recalled injectables had to be disposed of.

FDA’s Los Angeles District immediately contacted Dr. Lynn Lloyd, Executive Director of the Arizona State Board of Pharmacy, requesting his assistance in gaining control over the stock of recalled drugs. Both the FDA and the Board of Pharmacy recognized the potential harm to the public if the drugs were disposed of by using public dumpsters. Dr. Lloyd’s group responded on extreme short notice by placing an embargo on the goods, while an FDA seizure action could be processed. Thanks to the great cooperation of the Arizona State Board of Pharmacy, the recalled injectable drugs were secured, and an FDA seizure action was accomplished swiftly, thereby assuring that none of the recalled product would ever reach the public by any means.

PACIFIC/SOUTHWEST REGIONS MILK SEMINAR

Submitted by Randy Elsberry, Belinda Clifton, Pacific Region Milk Specialists, and Carolyn Swanson, Program Management Specialist.

The Annual Pacific Region Milk Seminar was held in Reno, Nevada, on November 6-8, 2001. The Southwest Region was invited to participate with the Pacific Region in this meeting for the first time. The seminar was cooperatively developed and presented by the Regional Milk Specialists located in the FDA Pacific and Southwest Regions. Of the 160+ attendees from twenty states, 54% were State regulatory and laboratory officials, 34% were dairy industry people, and the remaining 12% were FDA and academia representatives. The Seminar provides an opportunity for FDA and State Milk Program Directors, State Laboratory Evaluation Officers and Standardized Rating and enforcement officials of each state to participate in an information exchange and problem-solving meeting. In addition to providing attendees with status reports from FDA Milk Safety Branch, FDA Laboratory Quality Assurance Branch, FDA Center of Veterinarian Drug, and an industry update by the International Dairy Foods Association, the seminar covered the following specific topics:

- 1) Actions of the 2001 National Conference on Interstate Milk Shipments.
- 2) HACCP Pilot Project, which has been endorsed by the National Conference on Interstate Milk Shipments.
- 3) FDA Foreign Dairy Plant Inspection Program.
- 4) Southwest Region Aflatoxin Testing Program.

The highlight of the seminar was a presentation given by Heide Hamlen, DVM, Division of Animal Industry, California Department of Food and Agriculture, on Bio-Security and the Foot and Mouth outbreak that recently occurred in England.

As an aside, the preparation of the Seminar was not without drama in that 3 weeks before the event, the Flamingo Hotel in Reno, where all arrangements had been secured, announcements sent, reservations made, meeting rooms set aside, etc., closed its doors! With some amazing scurrying around, Anna Vickrey, State of Nevada, found the Atlantis Hotel could accommodate the Seminar. Needless to say, phone calls, e-mails, letters, etc. were flying back and forth among the would-be participants!

NATIONAL RETAIL FOOD TEAM MEETING SAN ANTONIO, TEXAS NOVEMBER 5-8, 2001

Submitted by Richard Ramirez, Retail Food Specialist, Cooperative Programs Operation Group (CPOG), Irvine, CA.

The National Retail Food team held its annual team meeting in San Antonio, Texas, from November 5th through 8th, 2001. The National Team is composed of representatives from the FDA Office of Regulatory Affairs (ORA) and the Center for Food Safety and Applied Nutrition (CFSAN). The team discussed workplan goals and priorities, including the upcoming Winter Olympics, The Conference for Food Protection, the National Retail Food Program Standards, a Listeria Project at Retail, an Egg Safety and Meat Grinding Initiative, and the development of a handheld computer inspection system. Of special interest was a brainstorming session on how to market the Retail Food Program Initiatives. This brainstorming resulted in an extensive list of creative ideas for promoting the Retail Food Specialist's work with the states and industry. The team plans to work on this marketing strategy during the year.

WSDA WELCOMES ASSISTANT DIRECTOR KATHRYN SMITH

Submitted by Linda Condon, Washington State Dept. of Agriculture

Kathryn Smith joined the Washington State Department of Agriculture (WSDA) in September to lead the Food Safety, Animal Health and Consumer Services Division. Kathryn Smith brings a wealth of leadership expertise from her administrator roles with the Washington State Parks & Recreation Commission, Massachusetts Department of Environmental Management, and Massachusetts Executive Office of Environmental Affairs.

Kathryn completed her MBA degree at City University in Bellevue in September and she enjoys applying contemporary management principles in her new leadership position at WSDA.

"I am excited about the opportunity to serve the citizens of Washington at a time when food safety and animal health issues are receiving national attention" Smith said.

"Sound public policies are critical to public confidence in the safety of the food supply. They want information and they want to be involved in decision making, but mostly they want to trust that public employees and the food industry are working hard, each and every day, to protect the consumer." Kathryn said she looks forward to working with WAFDO and other organizations in the ongoing efforts to instill public confidence in the work that food and drug industries and regulatory agencies do throughout the country.

Kathryn's knowledge of public health and safety issues and her dedication to continuous quality improvement will be a positive asset to the agency in meeting the needs of Washington State's food and animal health industries in the protection of public health. Kathryn Smith replaces John Daly, who returned to WSDA last December on an interim basis until his retirement in October.

WSDA ISSUES BIOSECURITY TIPS TO FOOD & LIVESTOCK INDUSTRIES

Submitted by Dan Jemelka, DVM, MPH
Washington State Department of Agriculture

Due to recent events, the Washington State Department of Agriculture (WSDA) Food Safety Program distributed a letter and biosecurity checklist on October 22nd to food and dairy companies licensed by the state. WSDA urged licensees to assess their operations and identify vulnerabilities in the areas of employees and visitors, laboratory and storage safety, ingredient safety, general awareness, and crisis management. Borrowing the concepts of Hazard Analysis Critical Control Point (HACCP), WSDA suggested that industry take appropriate actions to prevent product tampering by implementing procedures to control the vulnerable areas of their operations.

A number of helpful state and federal regulatory web sites were also provided to industry for additional references. The agency received favorable responses from industry in the timeliness of this information. The WSDA Food Safety Advisory Committee also complimented the program for their proactive steps to address public concerns with food safety. WSDA will continue to provide additional information to industry, as it becomes available.

SEIZURE OF AMP II PRO DROPS CONTAINING EPHEDRINE HCl

Submitted by Devin Koontz

On 10-30-01 Denver District CSOs accompanied US Marshals to seize finished product AMP II Pro Drops and raw material Ephedrine HCl. The seizure was accomplished simultaneously at the own label distributor Biogenics Inc., dba E'OLA International, St. George, Utah, and the contract manufacturer Nature's Energy, Pleasant Grove, UT. The product is an unapproved new drug in that it is marketed for obesity without an NDA. The product is labeled as a dietary supplement, but does not meet the definition of a dietary supplement because it

contains ephedrine HCl USP, which is not a dietary ingredient, and which was approved as a new drug in 1948. The total amount of product seized was 141,000 bottles, with a wholesale value of \$2,800,000. We also seized 500 grams of raw material, 3200 brochures, and 1134 video tapes.

GOT WAFDO?

Seasons Greetings to all our WAFDO members! We sincerely hope you and your family are in good health and you are finding some balance in this fast-pace, ever-changing world filled with demands and commitments. Personally, we are both very pleased to chair the Membership Committee for WAFDO, and we need your help.

WAFDO gives us all an opportunity to benefit from each other's experiences, to share ideas, voice opinions, and so importantly to promote public health ideals. Through WAFDO we offer training courses, seminars, and have a voice to parent organization, AFDO, on current issues facing us such as National Uniformity Legislation, Integrated Food Safety System, Improved Recall Strategies, Promotion of HACCP and Food Safety Education. As members of WAFDO we are part of the process, not just observing from the sidelines.

As of this year, WAFDO is over 100 members strong and we want to see that number grow. Do you know someone in the business of foods, drugs, devices, biologics who is not a member of WAFDO? Remember, WAFDO is not just limited to regulators and public health officials. Members of industry, trade associations, and academia are welcomed, if not vital to providing differing perspectives and view points. So you know someone who is not a member? Well then, why not extend the invitation to join? With the AFDO meeting in Portland this year, what better time for new members to come on board and experience not only the WAFDO family, but the benefits of our national organization as well.

If each of you could recruit just one new member to our fold, we would increase our membership to over 200! So we encourage you – ***Reach out and Recruit a Member!***

In addition, we would also like to hear from each of you your thoughts and ideas for getting the word out on WAFDO – who are we not reaching and what other avenues could we use to promote our organization? Better yet, sign on with the Membership Committee! What better way to make a difference! So in ending, to share your ideas, please call, fax, or e-mail either of us at:

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p.s. Please also check your 2001 WAFDO membership list to make sure we have your correct mailing address and an e-mail address. If any changes are needed, let us know.

“If you think you are too small to make a difference, you haven't been in bed with a mosquito.” - Anita Roddick

FDA Posts “Frequently Asked Consumer Questions About Food Safety and Terrorism

What is the Food and Drug Administration (FDA) doing to protect the food supply against terrorism?

Over the last few years, FDA has worked with food safety agencies at federal, state and local levels to significantly strengthen the Nation's food safety system across the entire distribution chain — from the farm to the table. The main results of this cooperation — more effective prevention programs, new surveillance systems, and faster foodborne illness outbreak response capabilities — have already enabled the agency to protect the safety of our food supply against natural and accidental threats.

In addition, since the September 11 attack, FDA has increased its emergency response capability by realigning resources for possible use to counter terrorism, and by reassessing and strengthening its emergency response plans. The agency also continues to work closely with other federal, state, and local food safety authorities and with regulatory agencies abroad to maximize coordination of efforts to protect food and to respond rapidly to evidence of threats to the food supply.

All of these provisions and systems can be employed to prevent or respond to a terrorist assault on our food supply.

Does FDA cooperate with industry in the defense against food terrorism?

FDA is working with a broad spectrum of industries that has formed the Food Security Alliance, a group dedicated to strengthening the physical security of industrial food production. With help from the industry, FDA is developing a Food Security Guidance that food producers can use to improve the protection of their products against tampering or terrorist actions. The guide will be primarily focused on the management of food security as it applies to the plant, employees, raw materials, packaging, and finished products.

Is anything being done to intensify the FDA surveillance of food imports and food production?

The Administration has asked Congress for increased FDA resources to build up its food surveillance of both domestic and imported foods through these major actions:

- it will hire 210 additional import inspectors to monitor food as it enters the United States;

- add 100 inspectors to survey points that are critical for product safety in the domestic food production and distribution system;
- add 100 technical analysts to multiply the number of food samples tested for possible contamination.

In addition to a request for increased resources for surveillance, the Administration is seeking further authority to strengthen FDA's oversight of food in the case of an emergency. The increased authority will allow FDA to require information from food producers that will enable the agency to rapidly address possible health hazards by quickly tracing the source and distribution of both domestic and imported food.

What can consumers do to protect themselves and their families from food tampering or other kinds of food contamination?

Consumers are the final judges of the safety of the food they buy. The essential step for their protection is to check whether the food package or can is intact before opening it. If it has been damaged, dented or opened prior to purchase, the contents should not be used. Consumers need to be alert also to abnormal odor, taste and appearance of a food item. If there is any doubt about its safety, don't eat it. If the food appears to have been tampered with, report it.

For the complete document, see FDA's web site at www.fda.gov

CFIA Publishes Suggestions for Improving Security

Submitted by Stuart Wilson,
Director, Mainland-Interior Region

The Canadian Food Inspection Agency (CFIA) has prepared the following suggestions in response to inquiries about enhancing the security of the food supply for food processors and distributors. This information is being provided on an advisory basis, and is based on the HACCP (Hazard Analysis and Critical Control Point) principles of reviewing processes, identifying critical points and potential hazards and addressing possible problems. Notices have also been prepared for food retailers, and for the livestock industry. These are available on the CFIA web site at www.inspection.gc.ca

1. Review your business and company procedures, physical facility, processes, shipping and distribution systems and identify and list all relevant areas where you may be vulnerable to a potential sabotage or terrorist attack. Identify and outline control measures for each of these areas.

2. Ensure that your facility has adequate security measures for the physical facility and for employees, including:

- restricted access to the facility, ingredient, product and chemical storage areas;
- checks of all restrooms, janitor closets and

- storage areas on a regular basis for concealed packages or other anomalies;
- only designated employees allowed in sensitive areas;
- a method of readily identifying employees with specific access privileges;
- training for employees on security measures.

3. Have procedures in place to ensure the composition and integrity of all ingredients, raw materials and packaging materials in each facility. Some tips to follow:

- know your supply source;
- inspect all incoming materials and packaging for signs of tampering or other anomalies;
- compare delivery slips/load manifests with the orders made by your company;
- ensure that you have the ability to trace back input materials.

4. Develop procedures that ensure the integrity and security of your manufacturing equipment, including:

- restrict access to equipment;
- use reputable service providers and contractors;
- use tamper evident locks and seals where needed.

5. Develop procedures to ensure the integrity and security of the water you use, including:

- restricted access to the water system, with only designated employees allowed in the area;
- the use of tamper evident connectors and valves.

6. Develop procedures and anti-tampering measures that will ensure the security and integrity of your products once they are produced and shipped to retail. Some tips to follow:

- have restricted storage areas;
- use reputable, reliable transportation companies, and confirm that they have appropriate controls in place;
- use shipping containers with tamper evident seals.

7. Create an emergency response team and develop an action plan to be followed in the event of a tampering or terrorist activity or any other type of emergency. Ensure that this plan includes a procedure to perform trace back and suppliers trace out, and includes lists with 24-hour contact information. Test your plan to make sure that it works and then follow through with any necessary adjustments, employee training or equipment purchases.

8. Ensure that all hazardous chemicals and pesticides are stored in a secure area away from food processing and food handling. Have safety sheets available for all chemicals and pesticides stored on site.

9. In the event that there is a suspicion of sabotage or terrorism:
- call 911 or contact the local police and indicate the concern;
 - where possible, DO NOT MOVE or TOUCH the product/equipment/material;
 - cordon off the area to limit access to the potential hazard;
 - move any employees who were in the vicinity or may have been affected to a secure area away from other people.

Recommendations on dealing with suspicious packages or mail is available from Health Canada's web site at http://www.hc-sc.gc.ca/english/archives/releases/2001/anthrax_info.htm

Oregon Report

Submitted by Mike Govro

Food Code

The Oregon Health Division has finished its adoption of the food code, and it will become effective for the food service industry January 1, 2002. ODA has begun its adoption process and expects to be finished by late spring. ODA is using the Health Division's version of the code as a starting point and will consult with ODA regulated industries to produce its version of the code. In the meantime, ODA is conducting standardization inspections with FDA for its entire field staff.

Bioterrorism

Like many other agencies, the Food Safety Division has begun to examine and improve its preparedness to respond to a bioterrorism event. The division determined that there are several steps it could take to prepare itself for such an event.

The Food Safety Division is somewhat prepared to deal with a bioterrorism event because part of its routine work involves dealing with contaminated products, conducting recalls and collecting and analyzing samples. While those are some of the activities that ODA would carry out in the event of an attack on the food supply, it will be necessary to have a clear understanding of the roles and responsibilities of all of the agencies that would be involved in a bioterrorism event. ODA plans to meet with these agencies to discuss this, as well as exchange current contact information. It also plans to provide training to its field staff and conduct at least one response exercise to test its readiness. It has also written and distributed some guidance to the food industry on improving security in its facilities.

Elk Meat Sales

Until recently, the processing and sale of elk meat has been prohibited in Oregon. Oregon has several elk ranches that raise domesticated elk, but the animals must be taken to other states for slaughter, and may not be sold in Oregon. During the 2001 legislative session, the legislature passed Senate Bill 41, which legalized the slaughter and sale of domesticated elk, and directed ODA to develop the necessary rules to regulate elk

processing and sales. Oregon law requires that all vertebrate animals be slaughtered under USDA inspection, and USDA will do this under voluntary inspection. ODA is formulating rules that require documentation that the source of the animal is domestically raised.

New ODA Employees

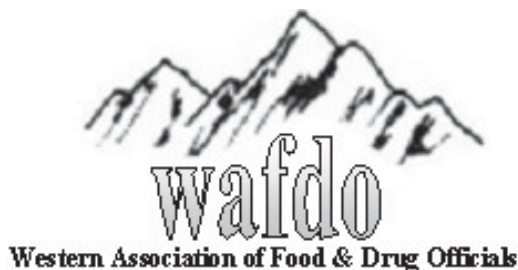
Last summer ODA's Food Safety Division added three new food safety specialists to its field staff. One of the positions is an addition to deal with increased routine workload and two provide the personnel needed to handle the increased number of FDA contract inspections the division is performing this year.

Joining ODA are John Burr, Denice Borda, and Monica Durazo. John comes to ODA after working 20 years in various management positions with Agrifrozen Foods, which recently closed. John is a graduate of the Oregon State University Food Science and Technology program. He lives and works in the Salem area.

Denice Borda lives and works in the Portland area, and has a wide variety of industry experience. She worked as a wine maker for Benmarl Wine Co. in Marlboro, NY, and in production with Kraft Foods in their Lenders Bagel plant in Mattoon, IL. Most recently she was with Anheuser-Busch in Jacksonville, FL. She has a bachelors degree in agriculture education from Purdue University, and a masters degree in food processing and technology from Ohio State University.

Monica Durazo has a background in nutrition. She received a bachelors degree from Iberoamerican University in Mexico City in 1990. She then operated her own nutrition counseling business in Mexico where she specialized in diabetic and renal failure patients. Her Spanish language skills will be a big help in working with Oregon's growing Hispanic community.





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WAFDO Election Results

WAFDO held its election of officers by mail this year and you selected Claudia Coles to be your president elect and Stuart Wilson to be a regional board member. We welcome them to their new positions and look forward to working with them this year.

Claudia has been with the Washington State Department of Agriculture since 1982, when she started with the Microbiology laboratory. She later transferred to the food safety division, where she helped the enforcement scheme currently used by Washington to address non-compliance. Claudia has been active with the National Conference of Interstate Milk Shippers and the National Association of Milk Shippers, where she has served as vice president of the dairy division.

Stuart graduated from the University of British Columbia with a Bachelor of Agricultural Science, specializing in Food Science. Has worked in various capacities in the Food and Agriculture industry and government sector specifically Dairyland Foods, Sun-Rype Foods, Agriculture and Agrifood Canada and now the Canadian Food Inspection Agency. Tours of duty have taken him to Winnipeg, Ottawa, Victoria, and Vancouver and visits to the U.K., France and the Netherlands. Stuart is now the Director of Operations, Mainland-Interior Region for the Canadian Food Inspection Agency within the province of British Columbia.