



# THE FLASH!

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Fall Edition  
September, 2009

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September is National  
Food Safety Education  
Month(R)

Welcome New Members:  
Frank Bianco, Cindy Lewis, and Mabel  
Liu. San Francisco District Office. FDA

## WAFDO President's Message September 2009

Dear WAFDO Friends:



Much too quickly this last year has flown by and I find myself writing my first message to you as the new WAFDO President. I want to take this opportunity to thank Past President, Ellen Laymon and the WAFDO Board for their excellent leadership this past year. I would also like to say thanks to Pat Kennelly for serving his many roles on the WAFDO Board and welcome Patrick Guzzle to his new position with the Board.

As we all recognize 2009 has been a really difficult year in so many ways. Times are still tough and I want to assure you the many talented and visionary people that serve both WAFDO and AFDO are continuing to work very hard to help each other and keep moving us all forward towards a better future. I have been especially excited to learn more about the new training opportunities that will be available through the International Food Protection Training Institute. I encourage you all to hop on to the AFDO website to see more information about how this innovative new program is shaping up.

As you know the economic downturn forced us to cancel the 2009 annual Conference due to the inability of so many members to attend. Thanks

again to Pat Kennelly for negotiating with the Reno Silver Legacy to allow a no cost delay to hold our conference in 2010 instead of 2009. We hope you are already making plans to attend and are looking forward to that meeting. By not being able to meet last year we now have 2 years worth of good ideas to make our 2010 WAFDO Conference really interesting and worthwhile. Along those lines if you have an idea for a Conference presentation please contact us and we will do our best to fit it into the agenda.

In my view it is especially when times are difficult that we need to pull together and discover from each other better ways to accomplish our common goals. Our member network is one of the most valuable assets of our organization and I want to encourage you to continue to build your WAFDO relationships by taking the time to tap out a quick email message or pick up the phone to reach out to each other. If you make just a little effort you can always scare up a smile when you really need one and you just might also find the answer to a work problem that has been getting you down.

Until next time,  
Gena Reich

## **The International Food Protection Training Institute (IFPTI) Begins to Offer Trainings**

*Submitted by: Erin Shetter, Administrative/Special Projects Assistant, Association of Food and Drug Officials*

In the last few months, great strides have been made in the further development of the International Food Protection Training Institute (IFPTI). The W.K. Kellogg Foundation awarded AFDO a grant to initiate development of the IFPTI, build community among other associations and agencies, and to begin delivering high-quality training to federal, state, local, tribal and territorial regulatory officials. AFDO has made a lot of progress in these areas, as highlighted below.

The IFPTI held its inaugural course on July 14-16<sup>th</sup>, at the McCamly Plaza Hotel in Battle Creek, Michigan. Over 90 participants attended the Managing Retail Food Safety course presented by FDA trainers Allen Gelfius, Alan Tart and John Marcello.

The IFPTI's Advisory Council met in Washington D.C. on August 4-5, 2009. This was the group's second meeting and more than 30 representatives from 25 organizations, universities and federal agencies participated. The meeting gave AFDO the opportunity to report on the progress made under the grant so far and receive feedback from the participants on a variety of subjects. The Advisory Council discussed several topics including IFPTI governance, curriculum development and delivery, certification/certificate programs and current training systems.

On August 25, 2009, the IFPTI co-sponsored the presentation of "The Changing Faces of Environmental Sampling" by Dr. Donald Zink of the FDA. More than 70 food regulators and food emergency responders attended the seminar held at the Kendall Center in Battle Creek, Michigan.

In October 2009, the IFPTI will offer two additional courses, "Application of Basics of Inspection and Investigation" and a "Seafood HACCP Alliance Train-the-Trainer" Course. Most costs associated with course registration, materials, meals, and travel are expected to be covered by the IFPTI in order to provide much-needed assistance to state and local regulatory agencies.

More information about the IFPTI can be found at [www.afdo.org](http://www.afdo.org) or by contacting Erin Shetter in the AFDO office at 717-757-2888 or [eshetter@afdo.org](mailto:eshetter@afdo.org).



## **Starbucks' Gift Certificates**

Ellen Laymon and Erin Shetter are the winners of the \$25.00 Starbucks' gift certificates. Submit your article by the next deadline - December 15 - and you may be selected as a winner also.

**WAFDO Shirt** (see page 14)



## Furloughs Continue

To reduce current spending to ensure that essential services of the State are not jeopardized and the public health and safety is preserved, the Department of Personnel Administration, under the Governor's authority and at the direction of the Governor, has developed a furlough plan that will result in the closing of general government operations on the first and third Fridays of each month, beginning this February. As such, these unpaid furlough days are not work days and employees shall not report to work. This program started in February.

For operations that cannot close, Agency Secretaries (and Directors who do not report to an agency) may request approval from DPA to use a "self-directed" furlough for specific positions.

Salaries will be adjusted to reflect the unpaid furlough days, but benefits will remain the same (i.e., the furlough will not affect payouts for unused leave, service credit, health and retirement benefits, etc.)



## Compliance via ELP as Easy as 1-2-3

*Submitted by: LeAnn Duin, Consumer Protection Division, and Lynette Meyers, Environmental Leadership Program Administrator, Colorado Department of Public Health & Environment.*

The Colorado Department of Public Health and Environment (CDPHE), Consumer Protection Division is reaching across the aisle to achieve the common goal of compliance for our regulated facilities in general and retail food establishments in particular, by integrating other State programs into the inspection process.

Colorado, and likely in your states as well, has seen a shift over the last decade for facilities to become more environmentally friendly, and retail food establishments are no exception. Given the tight

economy, every angle is being considered to decrease costs while increasing sales, creating sudden and increased interest in some programs. Therefore it is no surprise that retail food establishments are "trimming the fat," both literally and figuratively, and getting rid of non-work essential items.

Somewhere in this drive for survival, basic food safety can get lost with glove and bleach uses the first items to get the axe. If facilities are trying to cater to and live by environmentally friendly practices, they may be resistant to glove and/or bleach use due to the obvious impacts on the environment. Suggestions of alternative measures usually seem to fall on deaf ears. So what's an inspector to do? The Consumer Protection Division has taken a new approach: if you can't beat 'em, join 'em!

The State of Colorado has an Environmental Leadership Program that resides at the Colorado Department of Public Health and Environment, very conveniently, right next door to the Consumer Protection Division. The Colorado Environmental Leadership Program (ELP) is a voluntary program designed to recognize and reward organizations and businesses that demonstrate superior environmental performance and, as a result, consistently operate at a level that goes beyond mere compliance with environmental regulations.

Ø Membership in the program is open to all types of organizations and businesses from large corporate entities to small businesses, government agencies, nonprofits and academic institutions.

Ø To participate in the leadership program, an organization must meet the ELP eligibility related compliance requirements and fit within a specific "tier" of the program (Bronze, silver and gold tiers).

Ø In exchange, leadership members are provided recognition, and regulatory and non-regulatory benefits and incentives from the state (incentives are specific for each tier level).

### Bronze Achiever

- For entities making significant Environmental achievement(s) in improving the environment of Colorado but do not have a functional Environmental Management System (EMS).
- Clean compliance record for one year prior to applying to the program.
- 1 year (not renewable)

### **Silver Partner**

- For entities who are seeking the Gold Level tier (may or may not have a functional EMS), and are COMMITTED towards meeting the Gold criteria within an agreed upon timeframe, not to exceed three years.
- Must meet requirements for “beyond-compliance” activities.
- Clean compliance record one year prior to applying to the program.
- 3 year goal

### **Gold Leader**

- Currently the Highest Level of State Recognition
- Continual environmental improvement goals that are verifiable and measurable (beyond-compliance).
- Working towards the goal of sustainability.
- Fully functional Environmental Management System.
- Clean compliance record three years prior to applying to the program
- 3 years (renewable)

The program allows facilities to be nominated by their inspector. Depending on the company's sustainability practices and compliance history, the facility could receive ELP recognition at the Bronze, Silver or Gold level.

We have found that getting retail food establishments in compliance can be an easy 1-2-3-step process. Facilities that are passionate about environmental sustainability are eager to discuss it, often a first step in breaking down the “regulation walls” operators tend to put up around their health inspector. The second step is gaining compliance (bleach, gloves, etc.) so the facility can be nominated for entry into the program. It can be truly amazing how resourceful some facilities become; gloves that were stashed away in drawers are found; quick bus rides over to the local supermarket to purchase bleach; test strips borrowed from the restaurant next door, in order to get that nomination. This can also be a great opportunity to educate your operators and remind them of the importance of food safety and to reiterate that continued compliance is required to stay in the program. Step three is nomination into the program.

This easy three-step process achieves the desired compliance while increasing awareness of other programs within the State. Our experience has

shown that it's a great tool to help build rapport with my operators and recognize them for their efforts in sustainability while achieving prolonged compliance.

If you would like more information concerning this program please contact Lynette Myers, Environmental Leadership Program Administrator, at (303) 692-3477 or electronically at [lynette.myers@state.co.us](mailto:lynette.myers@state.co.us).



*Submitted by Ellen Laymon, Food Program Manager,  
Oregon Department of Agriculture*

### **Farmers Markets**

Since the beginning of 2009, Food Safety Division (FSD) and the Oregon Farmers Market Association have been collaborating to establish reasonable and effective methods for the governance of farmers markets. Farmers markets are regarded as “food establishments” under the purview of FSD. Therefore, with the recent exponential growth and resurgence of farmers markets, FSD has began monitoring activities in Oregon's farmers markets. During the 2009 market season, a specially trained group of seven Food Safety Specialists have visited markets to perform primarily education and survey work.

The outreach and surveys have met with mixed reactions. The loudest argument against FSD oversight of farmers markets is from producers who state their products are safer because they have been grown and produced locally. The second most popular argument is from produce growers stating they should not be licensed. FSD has never licensed and is not now considering imposing licensure upon produce growers who are selling their own produce at farmers markets. During our summer '09 surveillance of farmers markets, FSD has found: unlicensed vendors selling high risk foods, no hand wash stations when needed, and improper hot and cold food holding temperatures.

After the 2009 farmers market season ends and the surveys have been reviewed, FSD will invite industry and other interested parties to outreach meetings to be held over the fall and winter to share collected data and build consensus as FSD and farmers markets continue their work to ensure the safety of food at Oregon farmers markets.

## Service Animals

One of FSD's most-often-lodged complaints is animals in grocery stores. Beginning in September 2009, FSD is launching an educational program to provide industry with the substantiation it needs to have the confidence to limit pets in retail food establishments and to provide consumers with the facts they need to make appropriate decisions about bringing animals into retail food establishments. FSD's program will use a dog-shaped poster that spells out Oregon's prohibition against live animals in retail food establishments and that invites service animals into the facilities. Additionally, for anyone with further questions, FSD will distribute a coordinating pamphlet to 4,500 of its retail establishments to be handed out to inquisitive pro and anti animal shoppers alike. The campaign is receiving some pretty hefty support—The Oregonian, USA Today, and the New York Times have all published conspicuous, positive articles with a slant toward supporting the prohibition of pets in stores.



## SHARE Retail Food Safety Resources

*Submitted by James Grieder and Brian Nummer, Retail Food Safety Consortium, Utah State University*

The Retail Food Safety Consortium (RFSC) has provided Word files, PPTs, photos and PDFs to share with you on retail food safety topics. Most fact sheets, guides, posters, etc have already been created by one or another jurisdiction. Why waste your time “re”-creating these educational tools from scratch. Simply find them on our site and download them for your own use. You can find the beginnings of our collection at <http://extension.usu.edu/rfsc>.

**PLEASE** – we need your help! We can only establish a true collection if our stakeholders contribute. So, please consider submitting at least one document, photo, or PPT presentation that can be shared with your fellow retail-foodservice food safety professionals. The submitting process is very easy and will only take five minutes of your time. Locate the web address at <http://extension.usu.edu/rfsc> and follow the link “Submit Resources”. Answer a couple of questions and upload your document. That's it! In a short time you'll find your document, photo, or presentation made available to your fellow retail-foodservice food safety professionals.

**What can you submit?** Submit any original work – photos, fact sheets, guides, presentations, as long as they relate to retail and foodservice food safety. We will share your work with others. For those of you who missed our roundtable at the AFDO annual meeting in Chicago, the RFSC includes 5 Universities, AFDO, NEHA, IAFP, industry and government members. One of our goals is to share food safety educational resources. With the help of WAFDO members we can expand our growing resource database to provide a ready access to materials for retail food safety training and education.

### Food Safety:



Despite the look of your “*food safety*” ride, both can still get you to your destination.



## New Web Site for Food Recalls in WA

*Submitted by Dave Gifford, Washington State Dept. of Health*

The Washington State Department of Health is pleased to announce the creation of a new web page dedicated to food recalls that affect Washington State: <http://www.doh.wa.gov/ehp/food/recall.htm>

Like everyone else in both the public and private sectors, food recalls have been a growing challenge for us. The graph below gives a clear indication of this increase in food recalls affecting WA state in recent years.



\*As of September 1, 2009, over 250 food recalls have occurred. The vast majority of the recalls involved peanut (185) and pistachio (38) products

We have taken several steps in 2009 to improve our efficiency in responding to these recalls. We hope our latest effort, this new web page, will be useful for the public, as well as for all our public and private sector partners.

We will update the page each time we discover a recalled food has been sold/distributed in Washington. Currently, every 2009 recall that meets this criteria is on the page.

Please share this page with all your food safety contacts, as appropriate.

## Other Organizations

### NACCHO Releases Report on 2008 National Profile of Local Health Departments

The 2008 National Profile of Local Health Departments was released at the annual conference of the National Association of County and City Health Officials (NACCHO) in July 2009. The report, based on local health department (LHD) data collected in NACCHO's 2008 Profile study, includes information on LHD governance, finances, workforce, services and activities, emergency preparedness, community health, and other topics related to local public health infrastructure and practice. NACCHO's Profile report is available online at [www.naccho.org/2008profile017](http://www.naccho.org/2008profile017) and printed copies can be purchased through the NACCHO's on-line bookstore. Over 83% of LHDs in the U.S. participated in the 2008 Profile study.



### Food Safety and Security Monitoring Grants

The grants for Food Safety and Security Monitoring provide funding to Food Emergency Response Network microbiology laboratories that are essential to intervention efforts. The grants will be utilized to implement standardized analysis results through the usage of standardized methods, equipment platforms, analytical worksheets, and electronic reporting. Training and proficiency testing for each method/platform will also be provided. Minimal quality management systems will be initiated for each lab, based on existing systems in place in each lab and consultations between the FERN NPO and each lab management group.

See: <http://grants.nih.gov/grants/guide/pa-files/PA-09-215.html> Applications must be submitted electronically through [www.grants.gov](http://www.grants.gov).

### Draft Guidances to Improve Safety of Tomatoes, Leafy Greens and Melons Available for Comment

FDA published a Notice of Availability in the Federal Register (July 31, 2009) seeking comment on its draft guidances to improve the safety of tomatoes, leafy greens, and melons. These commodity-specific guidances (CSGs) are intended for growers, packers, processors, transporters, retailers and others throughout the supply chain.

The CSGs provide a framework for identifying and implementing appropriate measures to minimize the risk of microbial contamination of tomatoes, leafy greens, and melons. The guidances are designed to complement FDA's [Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables](#) (Good Agricultural Practices Guide). Because the CSGs cover the entire supply chain, the guidances also complement FDA's [Current](#)

[Good Manufacturing Practices Regulations and Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables](#). Implementation of the guidances should help minimize and/or prevent microbial contamination of these commodities and foodborne illness associated with their consumption.

In developing the CSGs, FDA relied heavily on existing industry commodity-specific guidances, lessons learned from outbreak and investigations, and other public and private programs. Publication of these guidances is consistent with the principles embraced by the [White House Food Safety Working Group](#), announced recently by Vice President Joe Biden.

TO COMMENT: Comments on guidance may be submitted at any time. However, to ensure that comments are received in time for FDA's consideration in drafting final guidance, written or electronic comments should be submitted within 90 days of publication in the Federal Register. Submit written comments to the Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Room 1061, Rockville, MD. 20852. Submit electronic comments to <http://www.regulations.gov>. All comments should be identified with the docket number listed in the notice of availability, as published in the *Federal Register*.

For questions regarding this draft document, contact the Center for Food Safety and Applied Nutrition (CFSAN) at 301-436-1700.

## **USDA and HHS Praise Guidelines for Foodborne Disease Outbreak Response**

Agriculture Secretary Tom Vilsack and HHS Secretary Kathleen Sebelius today commended the Council to Improve Foodborne Outbreak Response (CIFOR) for the new *Guidelines for Foodborne Disease Outbreak Response*. These guidelines assist local, state and federal agencies in preventing and managing foodborne disease outbreaks through planning, detection, investigation, control and prevention.

On March 14, 2009, the President created the Food Safety Working Group, co-chaired by Secretaries Vilsack and Sebelius. The working group is charged with enhancing our food safety system by building

collaborative partnerships with consumers, industry and our regulatory partners.

"I would like to thank CIFOR for their hard work and for this vital contribution toward food safety reform," said HHS Secretary Sebelius. "The guidelines show that by working together, we can all dramatically improve our food safety system and further protect the public health. We hope to further this collaborative effort through the Food Safety Working Group."

CIFOR is a multidisciplinary working group that includes representatives of local, state and federal agencies with expertise in the fields of epidemiology, environmental health, and laboratory science. This working group, chaired by the Council of State and Territorial Epidemiologists and the National Association of County and City Health Officials, was organized to reduce the burden of foodborne illness in the United States. USDA and HHS' agencies, the Food and Drug Administration and the Centers for Disease Control and Prevention, are the federal representatives to CIFOR.

The working group released a draft version of these guidelines in June 2008, which then went through a public review and comment process.

To access the guidelines and more information about CIFOR, please visit [www.cifor.us](http://www.cifor.us).

## **FDA Regulation to Improve Egg Safety & Reduce Salmonella Illnesses**



A new regulation expected to prevent each year 79,000 cases of foodborne illness and 30 deaths caused by the consumption of eggs contaminated with

the *Salmonella* Enteritidis was issued July 7th.

The final rule requires preventive measures during the production of shell eggs in poultry houses and requires subsequent refrigeration during storage and transportation.

Egg-associated illness caused by *Salmonella* is a serious public health problem. Infected individuals may suffer mild to severe gastrointestinal illness,

short term or chronic arthritis, or even death. Implementing the preventive measures would reduce the number of *Salmonella* Enteritidis infections from eggs by nearly 60 percent.

*Salmonella* Enteritidis can be found inside eggs that appear perfectly normal. If the eggs are eaten raw or undercooked, the bacterium can cause illness. Eggs in the shell become contaminated on the farm, primarily because of infection in the laying hens.

The rule requires that measures designed to prevent *Salmonella* Enteritidis be adopted by virtually all egg producers with 3,000 or more laying hens whose shell eggs are not processed with a treatment, such as pasteurization, to ensure their safety.

Producers with at least 3,000 but fewer than 50,000 laying hens must comply within 36 months after the rule's publication. Producers with 50,000 or more laying hens must be in compliance with the rule within 12 months after its publication in the Federal Register.

Under the rule, egg producers must:

- Buy chicks and young hens only from suppliers who monitor for *Salmonella* bacteria
- Establish rodent, pest control, and biosecurity measures to prevent spread of bacteria throughout the farm by people and equipment
- Conduct testing in the poultry house for *Salmonella* Enteritidis. If the tests find the bacterium, a representative sample of the eggs must be tested over an 8 week time period (4 tests at 2 week intervals); If any of the four egg tests is positive, the producer must further process the eggs to destroy the bacteria, or divert the eggs to a non-food use
- Clean and disinfect poultry houses that have tested positive for *Salmonella* Enteritidis
- Refrigerate eggs at 45 degrees Fahrenheit temperature during storage and transportation no later than 36 hours after the eggs are laid.

Egg producers whose eggs receive treatments such as pasteurization still must comply with the refrigeration requirements. Similarly, certain persons such as distributors, packers, or truckers holding or transporting shell eggs also must comply with the refrigeration requirements.

To ensure compliance, egg producers must maintain a written *Salmonella* Enteritidis prevention plan and records documenting their compliance. Producers (except those who have less than 3000 hens or who sell all their eggs directly to consumers) also must register with the FDA. The FDA will develop guidance and enforcement plans to help egg producers comply with the rule.

The new rule is part of a coordinated strategy between the FDA and the USDA's Food Safety and Inspection Service (FSIS). The FDA and the FSIS will continue to work closely together to ensure that egg safety measures are consistent, coordinated, and complementary.

In addition to the new safety measures being taken by industry, consumers can reduce their risk of foodborne illness by following safe egg handling practices. The FDA reminds consumers to buy eggs that have been refrigerated, make sure eggs in the carton are clean and not cracked, and cook eggs and foods containing eggs thoroughly.

For more information:

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/EggSafety/EggSafetyActionPlan/ucm170615.htm>

## Reportable Food Registry

The Reportable Food Registry (RFR) draft guidance for the food industry, developed in response to section 1005 of the Food and Drug Administration Amendments Act of 2007 (Pub. L.110-085) is scheduled for implementation on September 8, 2009, and applies to all FDA-regulated categories of foods except dietary supplements and infant formula.

The RFR requires a responsible party to file a report through an FDA internet portal when there is reason to believe that an adulterated food will cause serious adverse health consequences or death to humans or animals. "Responsible party" is defined as the person who submits the registration information to FDA for a food facility that manufactures, processes, packs, or holds food for human or animal consumption in the United States. Federal, state, and local government officials may also use the portal to report information that may come to them about such foods. The draft guidance is in a question and answer format and explains:

- Who must submit RFR reports of adulterated foods to FDA,
- How, when and where RFR reports may be submitted,
- What information the RFR reports must include, and
- What steps must be taken to notify others in the supply chain of the adulterated food.

The Congressional intent for the RFR is to provide a reliable mechanism to track patterns of adulteration in food in order to support efforts by FDA to target limited inspection resources to protect the public health. The notice announcing the availability of the draft guidance was published in the Federal Register on June 11, 2009. The draft guidance is available at:

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodSafety/ucm180761.htm> or <http://www.regulations.gov>

Interested parties have 45 days from the date of publication to submit comments to FDA. Submit written comments on the draft guidance to the Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. Submit electronic comments on the draft guidance to <http://www.regulations.gov>. Address written requests for single copies of the draft guidance to the Office of Food Defense, Communication and Emergency Response, Center for Food Safety and Applied Nutrition (HFS-005), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740. Send two self-addressed adhesive labels to assist that office in processing your request.

## USDA Audio Podcasts

One can access a collection of recorded FSIS audio and visual broadcasts and subscribe to an iTunes or RSS feed to receive updates automatically.

[http://www.fsis.usda.gov/news\\_&\\_events/Podcasts/index.asp](http://www.fsis.usda.gov/news_&_events/Podcasts/index.asp)

## Ask Karen Goes Google for Gadget

Ask Karen Google gadget is an interactive mini-application that has been added to the Google gallery of already pre-built gadgets. It can be added to your personal Google desktop or easily customized and embedded into any Web site.

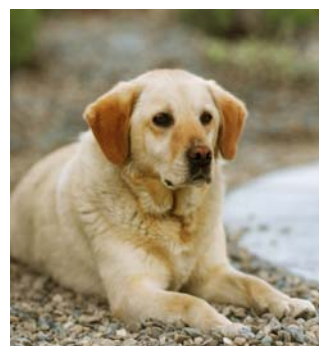
This feature is now available to the millions of Google users worldwide. Share this gadget with your friends. Once you add it to your Google desktop, don't forget to vote for it and leave a comment. Locate the Ask Karen gadget by searching "Google Gadgets For Your Web Page" at: <http://www.google.com/ig/directory?synd=open&q=ask+karen>

## HHS & USDA Unveil New Food Safety Web Site: [www.foodsafety.gov](http://www.foodsafety.gov)

This new site, primarily for consumers, features the latest food safety and recall information from across the government. The site is designed to help families and consumers get all the latest information on food safety and food recalls in one convenient place.



## First Drug to Treat Cancer in Dogs



FDA's Center for Veterinary announced the approval of Palladia (toceranib phosphate), to treat canine skin-based mast cell tumors. The drug is approved to treat the tumors with or without regional lymph node involvement.

Palladia is a Pfizer Animal Health product and will be available through veterinarians in 2010. For additional information:

<http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm164118.htm>

## DRUG & PHARMACY NEWS

### FDA Issues Draft Guidance for Industry on Drug Anticounterfeiting

FDA issued a draft guidance on the use of inks, pigments, flavors, and other physical-chemical identifiers (PCIDs) by manufacturers to make drug products more difficult to duplicate by counterfeiters, and to make it easier to identify the genuine version of the drug.

The draft guidance is an important step in working with manufacturers to make drug products more difficult to duplicate by counterfeiters. The agency invites comments on the draft guidance, available online and titled "[Draft Guidance for Industry: Incorporation of Physical-Chemical Identifiers into Solid Oral Dosage Form Drug Products for Anticounterfeiting.](#)"

The document is intended to provide guidance to industry regarding the use of PCIDs in solid oral dosage forms, which include pills and capsules, for anticounterfeiting purposes.

To minimize adverse effects, the draft guidance recommends using the lowest level of PCID that ensures identification of the product. It also recommends that the PCID be a substance with no medicinal effect, and placed within the dosage form so that it does not interact with the drug's active ingredient.

Comments may be submitted electronically at <http://www.regulations.gov> or by mail to FDA, Division of Dockets Management, 5630 Fishers Lane, Rm. 1061, Rockville, MD 20852. All comments should be identified with docket number FDA-2009-D-0212.

### FDA Launches New Center for Tobacco Products



FDA launched the Center for Tobacco Products in an historic effort to curb the hundreds of thousands of deaths caused by those products each year.

The Center will oversee the implementation of the Family Smoking Prevention and Tobacco Control Act signed by President Obama in June 2009. The FDA's responsibilities under the law include setting performance standards, reviewing premarket applications for new and modified risk tobacco products, and establishing and enforcing advertising and promotion restrictions.

Lawrence Deyton, M.D. M.S.P.H., an expert on veterans' health issues, public health, tobacco use, and a clinical professor of medicine and health policy at George Washington University School of Medicine and Health Sciences, will serve as the Center's first director.

On September 22 a ban on cigarettes containing certain characterizing flavors went into effect. FDA's ban on candy and fruit-flavored cigarettes highlights the importance of reducing the number of children who start to smoke, and who become addicted to dangerous tobacco products. FDA is also examining options for regulating both menthol cigarettes and flavored tobacco products other than cigarettes.

### H1N1 RESOURCES

<http://www.flu.gov/>

<http://www.cdc.gov/h1n1flu/>

<http://www.fda.gov/NewsEvents/PublicHealthFocus/ucm150305.htm>



## Save the Dates!!!

### Application of Basics of Inspection and Investigation Course

Battle Creek, Michigan  
October 6 - 8, 2009

AFDO, in collaboration with the International Food Protection Training Institute (IFPTI) and FDA, is offering an "Application of Basics of Inspection and Investigation" course in Battle Creek, Michigan on October 6-8th. For applicants selected to participate in this course, travel-related expenses such as airfare, lodging and per diem will be reimbursed in accordance with AFDO policies.

This course is a great opportunity to provide basic application of inspection concepts to protection professionals with limited real-life experience. This opportunity is available to state, local, territorial and tribal regulators. Please note that prior to participating in this course students are required to complete all Level-1 web-based courses available through FDA's ORA-U:

(<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm119016.htm>).

September 2, 2009 was the cut-off date for applications; preference will be given to applicants who have limited food safety inspection/investigation experience. Participants will be selected to create a class that is geographically diverse and includes students from both state and local agencies.

Applicants who are chosen to participate will receive further information about course logistics and travel reimbursement from the AFDO Office. For those who apply, but are not selected to participate, additional courses will likely be offered through the IFPTI in the future.

Questions about this course or the IFPTI can be directed to Erin Shetter at 717-757-2888 or [eshetter@afdo.org](mailto:eshetter@afdo.org).

### 2010 Food Safety Education Conference Advancements in Food Safety Education: Trends, Tools & Technologies

Atlanta, Georgia  
March 23 - 26, 2010

USDA's Food Safety and Inspection Service will co-host a food safety education conference, titled "Advancements in Food Safety Education: Trends, Tools and Technologies." As part of the Obama Administration's continuing effort to protect the public from foodborne illness, the conference will provide an opportunity to share the most recent information and ideas for general and at-risk populations among a wide variety of those interested in food safety - especially public health professionals and health care providers, educators, industry professionals, communicators, trade and health associations and consumer groups. USDA will partner with the non-profit public health organization NSF International to host the event. <http://www.usda.gov/2009/07/0325.xml>

### WAFDO Conference

Reno Silver Legacy  
Sept 19 -22, 2010

**Check with Ellen Laymon if you would like to participate on the Planning Committee.**

**Note:** An electronic version of this newsletter with live links will be available on the WAFDO website.

**The Flash! is published three times a year. Please submit notifications of training and conferences, pictures, and articles for publication by April 15, August 15, and December 15 for publication in May, September and January respectively.**

# Do you feel sick?



**You may have the flu if you have fever or chills  
AND  
a cough or sore throat**

**You may also have a runny nose, body aches,  
a headache, tiredness, diarrhea, or vomiting**

**If you think you have the flu,  
tell your supervisor and stay home,  
except to get medical care.**

**For more information visit [www.flu.gov](http://www.flu.gov)  
or call 1 (800) CDC-INFO (232-4636)**



CS200200-B



Western Association of Food & Drug Officials

## 2009 MEMBERSHIP APPLICATION

Classifications		Dues
Life	Member falls into one of the categories indicated below and has received the OJ Wiemann Award for outstanding service to the Association	\$0
Regulatory	Member is engaged in official regulatory activities	\$15
Retired	Member held an active membership in the Association during employment	\$15
Scholastic	Member is engaged in research, teaching or studying issues involving food, drug, cosmetics, devices, biotechnology or environmental control	\$15
Associate	Member is engaged in activities other than regulatory activities	\$50

Please complete the bottom portion of this form and return to:

Western Association of Food and Drug Officials (WAFDO)  
 P.O. Box 460725  
 Glendale, Colorado 80246

IRS-EIN 91-1149139

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### The Western Association of Food and Drug Officials WAFDO 2009 Membership Application

Name: \_\_\_\_\_ Title: \_\_\_\_\_

Agency/Firm: \_\_\_\_\_ E-mail Address: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Member type:  Regular  Retired  Scholastic  Associate  Life

WAFDO Scholarship Donation \$ \_\_\_\_\_ New Membership?  Yes  No Address change?  Yes  No

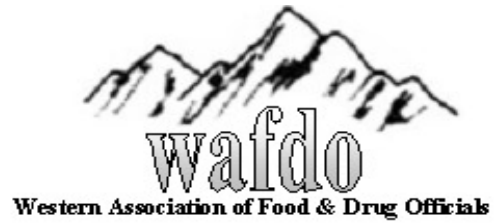
Would you prefer to receive the 2008 Membership Directory  Hard Copy  Electronically  Both?

Check here if you do NOT want your contact information published on WAFDO's Internet site ([www.wafdo.org](http://www.wafdo.org)) within the WAFDO Membership Directory.

### Standing WAFDO Committees

Please consider participating in any or all of the Association committees. Indicate your interest w/ an X.

Membership Committee       Finance Committee       Food & Seafood  
 Resolutions, Policy & Procedures       Education/Annual Conference/Nominations & Awards  
 Drugs & Devices       Publications



## WAFDO POLO SHIRT ORDER FORM

**Name:** \_\_\_\_\_

Shipping Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Requested Size & Quantity:

Small \_\_\_\_\_ Medium \_\_\_\_\_ Large \_\_\_\_\_ XL \_\_\_\_\_ XXL \_\_\_\_\_

The shirts are \$25 each and checks should be payable to WAFDO. Please send this form and payment to:

**WAFDO**

**P.O. Box 460725**

**Glendale, CO 80246**

If you have any questions, please contact Susan Parachini at 303-692-3646 or [susan.parachini@state.co.us](mailto:susan.parachini@state.co.us)