



THE FLASH!

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

WAFDO Board of Directors

President

Mike Govro, Assistant Administrator
Oregon Dept. of Agriculture, Food Safety Division
635 Capitol St. NE
Salem, OR 97301-2532
Phone: (503) 986-4720 Fax: (503) 986-4729
Email: mgovro@oda.state.or.us

Secretary – Treasurer

Chuck Henry, Food Protection Coordinator
Tri-County Health Department
14344 East Caley Avenue
Aurora, CO 80016
Phone: (303) 846-6212 Fax: (303) 220-9208
Email: henry@tchd.org

Past President

Cory Willis, Program Coordinator
Alaska Dept. of Environmental Conservation
555 Cordova
Anchorage, AK 99501
Phone: (907) 269-7631 Fax: (907) 269-7510
Email: cwillis@envircon.state.ak.us

Liaison to AFDO

Barbara Hruska, Director
Consumer Protection Division
Colorado Dept. of Public Health & Environment
4300 Cherry Creek Drive South
Denver, CO 80246-1530
Phone: (303) 692-3639 Fax: (303) 753-6809
Email: barbara.hruska@state.co.us

Regional Board Members

Jim Waddell, Chief, Food Safety Section
California Food and Drug Branch
P.O. Box 942732
Sacramento, CA 94234-7320
Phone: (916) 324-3990 Fax: (916) 322-6326
Email: jwaddell@dhs.ca.gov

Barbara Cassens, Assistant Regional Director
US FDA Pacific Region
1301 Clay Street, Ste. 1180N
Oakland, CA 94612
Phone: (510) 637-3960 Ext. 140
Fax: (510) 637-3976
Email: bcassens@ora.fda.gov

Patricia Klocker, Environmental Protection Specialist
Colorado Dept. of Public Health & Environment
4300 Cherry Creek Drive South
Denver, CO 80246-1530
Phone: (303) 692-3637 Fax: (303) 753-6809
Email: patricia.klocker@state.co.us

FLASH! Editor

Linda Condon, Food Safety Program Specialist
Washington State Dept. of Agriculture
P.O. Box 42560
Olympia, WA 98504-2560
Phone: (360) 902-1836 Fax: (360) 902-2087
Email: lcondon@agr.wa.gov

Spring 2001

Message from the President

I'm happy to report that WAFDO is on the move, picking up speed and size like a snowball rolling downhill. We are enrolling new members; restructuring, staffing and activating committees; building a web site and redesigning our logo. Browse the rest of this issue of the FLASH for more on those topics.

As WAFDO gains momentum it is important to set some goals and objectives so that all this activity takes us where we want to go. In the last FLASH, I stated that my goals for WAFDO, much like my predecessors', are to 1) build the membership, 2) reactivate our committees, and 3) serve the needs of the membership. In the next few columns, I will share my thoughts on how we can accomplish those goals. This month, I will focus on membership. If, after reading this article, you have other ideas about membership you'd like to share, call our membership chairpersons, Barbara Cassens or Stuart Wilson and share with them.

Traditional Members: In recent years, WAFDO's regular membership has consisted mostly of state and FDA food and drug regulators. I expect this to be our core in the future and believe that we should actively continue to pursue new members from this group. I think it is important to stress the value of membership to more field workers who don't have the opportunity to attend the annual conference. There are many ways they can participate that will help them build professional skills and a network.

County and City Regulators: In addition to personally soliciting membership from our traditional members, I believe we should reach out to regulators working in retail inspection at the county and city levels. FDA has become more involved with retail inspection recently, and the National Food Safety System, which addresses food handling at all levels, has continued to develop. WAFDO and all regulators working at the retail level will benefit more than ever from a close association.

Associates: Another area where we can grow is through associate (industry) membership. Our relationship with industry is always strengthened through this type of association. Even when associates and regulators disagree on issues such as national uniformity legislation, WAFDO and AFDO provide a good opportunity for dialog. Sometimes we may agree to disagree, but the discussion is always valuable, and is likely to facilitate solutions that work better for everyone.

In all three cases, time and money that members dedicate to WAFDO is well spent. Our membership fee is small and the benefits of membership can be substantial. We need to sell that notion in a personal approach to prospective members. It is amazing how effective a personal request can be when presented by an enthusiastic colleague with a compelling argument. In many cases, people who would benefit from membership are unaware of WAFDO.

(continued on page 2)

President's Message continued

Your Mission, Should You Decide To Accept It: Here is what I'd like each of you to do: Think about your colleagues in government and industry who are not WAFDO members, but should be. If you're comfortable approaching them about WAFDO membership, please do so. If not, call me or our membership co-chairpersons, Barbara Cassens and Stuart Wilson, and we will contact them. Contact information for myself and Barbara is listed on the front page of the FLASH. Stuart can be reached at 604-666-9815 or wilsons@em.agr.ca.

If you don't contact us, we'll probably contact you for referrals. Good hunting!

Mike Govro

Spring 2001 FLASH! Highlights

Celebrating the Life of J. Jos Campioni	Page 4
New Feature Column - Field Notes	5
WAFDO Logo Contest	6
British Columbia Egg Safety Committee	7
FDA Retail Training Courses	8
WSDA Seeks Asst. Director Candidates	8
Consumers Advised to Scrub Cantaloupe Before Eating	9
Quake Breaks Amonia Pipe in Seafood Storage Facility	10
A Review of <i>Who Moved My Cheese?</i>	11

Editor's Note

The WAFDO Board of Directors is interested in expanding the FLASH to include articles from industry members. I attempted to solicit some industry articles for this edition of the FLASH but was unsuccessful. I'm not giving up the ship though. I agree that other perspectives from industry need to be a part of this publication in order to reflect the representation of our membership.

**WANTED:
Articles from Industry Members!**

The other big news to report is that my tenure as WAFDO's editor is up after the Summer 2001 edition of the FLASH. Staying consistent with the bylaws, the board solicited assistance from US FDA to take over the next two-year period. We are happy to report that Sue Hutchcroft, Public Affairs Specialist with Seattle District FDA, has agreed to keep the printers rolling.

Thanks Sue!

**Mark Your
Calendars!**

**WAFDO 2001
Annual Conference
Anchorage, Alaska
Anchorage Hilton
September 16 - 19, 2001**

Conference planners are developing several outstanding events and presentations:

- Alaska Railroad & Kenai Fjords Tour
- International Tourism & Cross-Country Investigations and Protection
- CDC Vessel Sanitation
- Technology & Streamlining Inspection Data
- CDC, USDA & FDA Potluck - What are you bringing to the food safety initiative?
- What's WAFDO's Role? - Open Discussions on Controversial Issues Affecting WAFDO members

**Treasurer's Reminder
2001 Membership Directory**

The 2001 WAFDO Membership Directory is now available. All WAFDO members with current membership dues status received the directory recently. If your membership is not current, you may still renew to remain in good standing for 2001 and receive a copy of the 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
14344 East Caley Avenue
Aurora, Colorado 80016

Welcome New WAFDO Members!

Richard Aleman, Denver District Director
US Food and Drug Administration
P.O. Box 25087, Denver, CO 80225

Thomas A. Allison, Denver District Director
US Food and Drug Administration
4588 Fig Street, Golden, CO 80403

Robert Armstrong, Food Safety Supervisor
WA State Dept. of Agriculture
29020 – 8th Ave. S., Federal Way, WA 98504-2560

John Daly, Interim Assistant Director
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Shane Erickson, Food Safety & Environmental Affairs Manager
Safeway, Inc.
P.O. Box 85001, Bellevue, WA 98015-8501

Sheila Fagnan, Regional Director
Canadian Food Inspection Agency
#101-620 Royal Ave., New Westminster, BC V3M 1J2 Canada

Scott Fox, Food Safety Supervisor
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Aurora S. Hodgson, Extension Specialist in Food Technology
University of Hawaii at Manoa
3169 Maile Way St. 102, Honolulu, HI 96822

P. Roger Holbrook, Retired
CO Dept. of Public Health & Environment
4300 Cherry Creek Drive South, Denver, CO 80246

Dan Jemelka, DVM, MPH, Public Health Advisor
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Keren LaCourse, Food Safety Officer
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Jeff Lawrence, Environmental Protection Specialist
CO Dept. of Public Health & Environment
4300 Cherry Creek Drive South, Denver, CO 80246

Dennis Linsley, San Francisco District Director
US Food and Drug Administration
1431 Harbor Bay Parkway, Alameda, CA 94502

Grant Michelson, President
Michelson Laboratories, Inc.
6280 Chalet Drive, Commerce, CA 90040-3704

Rudy Opiniano, Food Safety Supervisor
WA State Dept. of Agriculture
2104 Vashon Avenue NE, Renton, WA 98059

Jim Pressley, Food Safety Supervisor
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Gena Reich, Food Safety Supervisor
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Christopher E. Rezendes, Supervisory Consumer Safety Officer
US Food and Drug Administration
1000 2nd Ave., Suite 2400, Seattle, WA 98104

Jackie Roberts, Environmental Protection Specialist
CO Dept. of Public Health & Environment
P.O. Box 460126, Denver, CO 80246

Wil Satak, Food Safety Officer
WA State Dept. of Agriculture
P.O. Box 42560, Olympia, WA 98504-2560

Mitzi Schwab
Sanitation Consultant
N7526 Schwaller Drive, Plymouth, WI 53073

Shawna Scrivner, Principal Engineer
The Minute Maid Company
2000 St. James Place, Houston, TX 77056

Manny Soares, Environmental Manager
AK Dept. of Environmental Conservation
555 Cordova St., Anchorage, AK 99501

Akiko Tagawa, Environmental Health Specialist IV
County of Los Angeles
2525 Corporate Pl. #150, Monterey Park, CA 91754

Miguel Taningco, Food Safety Officer
WA State Dept. of Agriculture
25337 – 116th Ave. SE, Kent, WA 98031

Robert Williams, Supervisor Investigator
US Food and Drug Administration
301 South Park Avenue, Rm. 208, Helena, MT 59601

The editor extends sincere apologies to Susan Kendrick for misspelling her name in the last edition of the WAFDO FLASH. See Susan's article in the Field Notes column on page 5.

In Celebration of J. Jos Campioni's Life

Submitted by Maurice Tamura, Hawaii Dept. of Health

J. Jos Campioni died on Wednesday, April 25, 2001 after his vigorous battle with Myelo-dysplastic Syndrome and Leukemia. We have lost a dear friend. I shall always remember Jos for his kindness and sincerity. During his illness, I never heard him complain. Instead, he often spoke of the support he had received from his family and friends. Jos believed in WAFDO and its people, and he treasured the Orlen J. Wiemann Award he received in 1999. While he will be missed, he will not be forgotten.

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. He received a Bachelor of Science Degree in Agriculture with an emphasis in Food Science and upon graduation in 1964, Jos 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 in September of 1998 after more than 34 years of food science regulatory service. He was quite active in WAFDO and AFDO. During his tenure as WAFDO President in 1996-97, Jos sought to re-establish the various WAFDO committees and he and his lovely wife Gail hosted WAFDO's annual conference in Vancouver. Jos also served as WAFDO's liaison to AFDO during the following year.

A "Celebration of Life" memorial service and reception was held at Jos Campioni's family home in North Vancouver, British Columbia on Wednesday, May 2, 2001. You may send your condolences to Gail Campioni, at 2649 Sechlet Drive, North Vancouver, BC V7H 1N9. Donations to the Lions Gate Hospital are very much appreciated as the attention and care that Jos received at Lions Gate Hospital was excellent. The address is Lions Gate Hospital Foundation, 231 East 15th Street, North Vancouver, B.C. V7L 2L7. Credit card donations can be phoned in at (604) 984-5785.

J. Jos Campioni Scholarship Award

In honor and memory of our colleague, J. Jos Campioni, the WAFDO Board of Directors has named WAFDO's annual scholarship award as the *J. Jos Campioni Scholarship Award*. This award is presented each year during the annual educational conference to a scholar dedicated to a future regulatory or industry career in the food, drug or device trades.

WAFDO Sends Well Wishes to Irving Bell

Irving Bell underwent double by-pass heart surgery and had two valves replaced on May 14, 2001. He expects to be golfing again in 8 weeks. You may send a card and your thoughts to Irving at the following address:

Saint Joseph Hospital
One Saint Joseph Drive
Lexington, KY 40504
Phone: (859) 313-1000

FDA Los Angeles District Director of Investigations Branch Retires

Submitted by Alonza Cruse, US FDA Pacific Region

After 29 years FDA service, and 32 years total federal service, Jim Kozick, Director Domestic Investigations, Los Angeles District, decided to "jump ship" and retire effective May 3, 2001.

After serving 3 years as a Naval Officer including a tour in Vietnam, Jim joined the Los Angeles District as an Investigator in 1972 under Project Hire. He served a short stint in the mid-70s as the District's Administrative Officer before deciding to return to the "action" in investigations at the then-newly established Santa Ana, CA Resident Post. The majority of Jim's investigative focus was dedicated to inspection of the booming medical device and pharmaceutical industries in the Orange County area.

In 1991, Jim became the Supervisory Investigator shortly after the resident post was relocated from Santa Ana to Irvine, CA. He recalls this period as one of the most rewarding since he supervised a group comprised mostly of new hires that were young, bright, and enthusiastic. He assumed his current position as Director of Domestic Investigations in 1993 taking over the responsibility of managing the largest domestic investigations branch and largest OEI's within the field organization. Over the past several years, Jim frequently served as Acting District Director in addition to his Domestic DIB functions.

Jim plans to briefly experience the benefits of retirement life before embarking upon a new, yet shorter, career before ultimately settling in to a life filled with fishing, hunting and golf. We at Los Angeles District wish Jim smooth sailing and success in his future endeavors.

Field Notes

new feature column

The Western Association of Food and Drug Officials (WAFDO) Board of Directors wants to find ways to make WAFDO more relevant and useful to people who work in the field.

One way we are attempting to do this is to start this new feature column "Field Notes" in the WAFDO FLASH. We would like to receive articles written by field people that talk about your interesting experiences in the field, new trends you're seeing and how you're dealing with them, the field perspective on regulation, successes you've had, or failures and the lessons learned.

Thanks to Susan Kendrick for kicking-off "Field Notes" with this article on queso fresco cheese! Submit your Field Notes articles to Linda Condon at WSDA (see front page for contact information) by July 15, 2001 and get your "Field Notes" published in the next WAFDO FLASH!

Post-Pasteurization Production of Phosphatase in Soft cheese

*Submitted by Susan Kendrick, Food Safety Specialist
Oregon Department of Agriculture*

In 1999, some medical personnel in Washington County, Oregon, noticed a dramatic increase in the number of fetal demises at a clinic that primarily serves a Hispanic population. The county nurse interviewed patients to see if there were any common circumstances and to see if there was a potential for listeriosis as the cause of the fetal demises.

We are aware that in the Hispanic cultures, queso fresco is traditionally made with raw milk and several of these patients had purchased queso fresco at a local retail store. I did an investigation of the store and obtained samples that were tested for the presence of phosphatase. Some of the phosphatase test results came back positive and the product was embargoed pending further investigation.

There was no evidence to indicate that the cheese had been purchased from an unlicensed source, and in fact, the cheese on site had all been shipped from a licensed facility in California whose pasteurization records were inspected and determined accurate and complete. During conversations with the FDA the State of California, we learned that there can be post-pasteurization production of phosphatase in soft cheeses which renders the traditional testing method for pasteurization invalid.

Without an accurate test method for pasteurization in queso fresco, we believe that the best prevention method is to check the source of queso fresco on the retail market and to further educate individuals and groups who might be likely to manufacture and consume cheeses made from raw milk. The Abuela Project has proven to be an effective way to get the message out to the Hispanic community. It is also important to stress the need to prevent cross contamination of ready to eat foods, especially those that are stored or displayed for long periods of time.

We have also made efforts to inform dairy farmers that raw milk should not be provided to their employees. It is certainly likely that queso fresco manufactured from raw milk is being prepared in private homes and shared amongst friends and family. Hopefully, some added knowledge and increased awareness will filter throughout the Hispanic communities and make a difference.

Patricia Klocker Named Assistant Director

*Submitted by Roberta Boitano
Colorado Dept. of Public Health & Environment*

Patricia Klocker has been named the new Assistant Director for the Colorado Department of Public Health and Environment (CDPHE), Consumer Protection Division. She will replace Roger Holbrook who recently retired from the position. Klocker graduated from Colorado State University in Food Technology and joined CDPHE in 1981. She has served as the program manager for retail food safety since 1992.

Congratulations Patti!

WAFDO Logo Contest

It's time to paint the WAFDO Logo with a new face. The WAFDO Logo Contest has begun. This is your chance to share your creative talents and ideas—any member or any member who knows a person who may be interested is welcome to submit an entry.

The winner will receive a \$100.00 prize!

In order to qualify, all entries must be submitted in the following format:

- Electronically: On disk as a JPEG file
AND
- Hardcopy: 8.5"x 11" sheet of white paper

Submit all entries to: Barbara Hruska or Patti Klocker
Colorado Dept. of Public Health & Environment
4300 Cherry Creek Drive South
Denver, CO 80246-1350

The DEADLINE for entries is August 1, 2001.

All members will have the opportunity to vote for their choice. The winner will be announced at the WAFDO Annual Conference in Anchorage, Alaska in September.



**Current WAFDO Logo
Ready for Retirement!**

Chemicals in Schools

Where we've been and where we're at

*Submitted by Jeff Lawrence
Colorado Dept. of Public Health & Environment*

The Consumer Protection Division (CPD) administers Colorado's school inspection program under the authority of § 25-1-107(1)(m), C. R. S. Schools are inspected for compliance with the *Rules and Regulations Governing Schools in the State of Colorado*, adopted by the Colorado Board of Health in 1990.

On June 15, 1999, Hazardous Materials and Waste Management Division (HMWMD) personnel, responding to a request for assistance from a high school chemistry teacher, became involved in an emergency response action due to the presence of potentially unstable hazardous laboratory chemicals stored at three area schools and the district administration building in Rifle, Colorado.

Based on this incident, in August 1999, agencies came together to launch an organized program to address the issue of chemical management in schools statewide. Representatives of the Department met with the Division of Fire Safety, the Colorado Department of Education, the Colorado Emergency Planning Commission, and local health departments. A course of action was developed to notify schools, and work with local health departments in regard to notifying schools and providing training for inspectors.

State and local environmental health specialists, who conduct inspections of schools, were offered training to increase their skill levels in evaluating chemical hazards. The four 8-hour workshops included technical information on the chemistries of hazardous substances, safe waste disposal practices, regulatory requirements, and the CHEMIS program for chemical management. In total, 130 inspectors representing twenty-three (23) health agencies attended the trainings. The division also posted on its WEB Page (www.cdphe.state.co.us/cpl/) guidance documents and resource information to assist schools and inspectors in evaluating chemicals and chemical storage practices.

Beginning in September 2000, the CPD began participating on the School Chemical Advisory Committee. The committee was initiated by the State Board of Health (BOH) to delve into the issues of safe chemical storage in schools. The committee developed a report that was presented to the BOH on April 18, 2001. The committee's recommendations included: regulatory changes, potential means of funding clean-up activities of old chemicals, requesting an Attorney General's opinion on current legislative authority, and continued training activities. Training activities will be aimed at school staffs, local health agencies, and hazardous waste vendors. This division will continue its key role in the development and implementation of regulatory changes and training of local health agencies as to the requirements of the regulation and inspection techniques to assist with the evaluation of chemical inventories.

British Columbia Egg Safety Committee

Submitted by Connie Doan, Canadian Food Inspection Agency

September 2000 saw the first identified outbreak of *Salmonella* serovar Enteritidis (SE) from eggs in British Columbia since 1988. Both provincial and federal government authorities and industry personnel were involved in the investigation and control of this outbreak.

Investigation by provincial public health revealed that most of the 73 confirmed cases had exposure to products from a bakery in Richmond, BC. Richmond Health Services issued a public warning. Handling and preparation procedures at the bakery were investigated by both Richmond Health Services and the Canadian Food Inspection Agency (CFIA). Product samples were analyzed at the BC Centre for Disease Control. Egg wash and flaked coconut samples were positive for SE. The positive egg wash isolates were linked by PFGE with the outbreak strain and Phage typed (Type 8).

The bakery received eggs from several sources including a farm in Chilliwack, BC, which had previously depopulated flocks due to positive environmental tests. The CFIA took samples from the barns and from a registered egg grading facility located on the property. The grading station samples were negative, but multiple barn samples were positive for SE, Phage type 8, as tested by CFIA laboratories. All eggs were redirected for pasteurization and a Health Hazard Alert was issued by CFIA. A Class 2 recall was initiated for the eggs. The farm was quarantined by CFIA until cleaning and disinfection yielded a complete set of barn samples with negative results.

As a result of the outbreak, the BC Ministry of Health took the lead in organizing and chairing a committee to examine the egg industry in BC from the farm (quality of inputs, management practices) to retail and food service with respect to control of SE. Provincial government representation includes the BC Ministry of Health, several BC Health Regions, the BC Ministry of Agriculture Food and Fisheries and the BC Centre for Disease Control. Federal government representation includes Program and Operations personnel from the Canadian Food Inspection Agency including Animal Health, Egg and Egg Products, Food Safety, and Feeds. Both the BC Egg Marketing Board and the Canadian Egg Marketing Board represent producers. Industry participation has included feed mills, egg graders, egg processors and the BC Restaurant and Food Services Association.

The Egg Safety Committee met once a month following the outbreak and each meeting examined a particular aspect or segment of the industry. A document outlining committee recommendations to various stakeholders in the egg industry is now in the completion stage. A number of the recommendations

involve increased information sharing between the different agencies and collective analysis of that information to more quickly identify possible breakdown in the chain of control so outbreaks can be prevented.

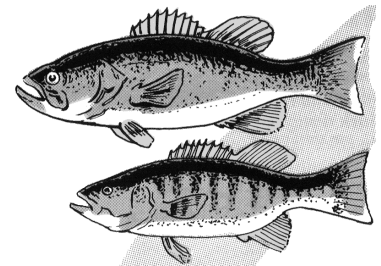
A recommendation has been made to the Canadian Egg Marketing board to modify their producer "Start Clean, Stay Clean" program to put more scoring weight on factors that have a direct bearing on SE risk. This is now under consideration by CEMA. A recommendation to change the criteria for "B" grade eggs in the federal standard ("zero tolerance" for dirt) has already been adopted by the Canadian Food Inspection Agency and communicated to the producers by the egg marketing boards. The BC Centre for Disease Control has identified the need to PFGE sub-type positive samples of both human illnesses and farm origin samples and to create a database for comparison. The BC Health Regions are developing fact sheets for the Food Service/Processors/Retail Industry regarding pooling of eggs and how the risks associated with pooling and egg processing in general can be lowered. These are a few of the positive steps already being undertaken.

The BC Egg Safety Committee is breaking ground in proactive action by various jurisdictions of government and industry to enhance the safety of the food supply here in British Columbia and its recommendations are receiving national attention. For more information on the BC Egg Safety Committee, contact the Committee Chair, Mr. Lynn Wilcott, Food Safety Specialist, BC Ministry of Health at (604) 660-5364 or by e-mail at lynn.wilcott@moh.hnet.bc.ca.

Dockside Fillet

Submitted by Mike Govro, Oregon Dept. of Agriculture

In the last issue of the FLASH, the Oregon Department of Agriculture (ODA) reported that it was meeting with the fishing industry and Oregon legislators to try to establish



license requirements and rules for filleting fish on vessels. While the albacore fishing industry supported the proposed rules, charter boats and river guides opposed them. Although ODA offered to amend the proposal to cover only tuna, coastal legislators still objected and applied enough political pressure to kill the proposal. For the time being, Oregon will distribute safe processing guidelines to fishermen and monitor dockside fillet conditions for information purposes.

FDA Retail Food Training Courses

Submitted by Kathryn H. Kennedy, US FDA Pacific Region

Managing Food Safety

The FDA Regional Food Specialists, along with the Educational Foundation of the National Restaurant Association sponsored two workshops that focus on applying the principles of HACCP in retail food establishments. These 2-3 day workshops are designed to bring regulators and industry together to discuss how to implement HACCP principles and discuss how to overcome the barriers to applications of those principles in food safety. The courses were delivered in Helena, Montana and Anchorage, Alaska and the audience consisted of regulatory and industry partners from restaurants and retail food stores, who will be working together on improving some key food safety objectives within the operator's establishment.

The purpose of the training was not focused on what HACCP is or code requirements but how to use the principles to establish a food safety management system within individual establishments.

This is the 'Just Do It' HACCP course!

During the course, each operator/ inspector pair developed a written action plan and timeline for using HACCP principles in the management of food safety in their establishment. Together they work out a realistic plan and work together after the course to develop, modify, and expand what they put together at the course.

Implementing Food Safety Management Systems

This workshop was held in Portland in February, and was sponsored by the FDA Pacific Region, the Oregon Department of Agriculture and the Oregon Health Division. This course was designed as a follow-up to the HACCP: Managing Food Safety Workshops, which were delivered in Oregon in July and September of 2000. At the original workshops, regulatory – industry partners developed a 6-9 month action plan designed to help them implement HACCP principles together into their retail food establishments. This course brings them back together to discuss the successes and challenges they encountered and to provide them with ideas to overcome the challenges in order to continue to improve the food safety systems in their operations.

The returning pairs had great success with their action plans and reported a variety of outcomes including the development of SOPs for time/temperature management and personal hygiene, training programs, and equipment purchases and upgrades. Many of the industry - regulatory partners also found that they were able to develop a greater understanding of their operations and that they had each gained insight and an appreciation for each other. By the end of the 2-day follow-up, the pairs had identified additional areas and tools for the continuing development of their food safety management systems.

Upcoming 1999 Food Code Course

The FDA State Training Branch and the Oregon Health Division will be sponsoring the 1999 Food Code Course on June 25-28, 2001, in Florence, Oregon. This is an important course for anyone who is responsible for enforcing food safety regulations based on the FDA Food Code and will also provide an opportunity to meet with your counterparts from FDA and other states. The course marks the beginning of a six-month effort to help local health departments and industry in Oregon transition to the new rule requirements scheduled to take effect on January 1, 2002, with their adoption of the 1999 FDA Food Code. The course is designed for inspectors who will use the Food Code or significant portions of the code with their regulatory inspections. For more information on registration, please contact Bill Emminger, Oregon Health Division, at (503) 731-4012.

WSDA Seeks

Assistant Director Candidates

The Washington State Department of Agriculture (WSDA) was fortunate to draw John Daly back to the department to fill the assistant director position on an interim basis, which was vacated when Candace Jacobs accepted a position with Coca-Cola in December. John previously held the positions of director of the Food Safety & Animal Health Division and director of the Pesticide Management Division at the WSDA. Unfortunately, his return to WSDA will be short as his retirement nears this fall.

Therefore, the WSDA Food Safety, Animal Health and Consumer Services Division will be seeking new leadership as John Daly moves on to "new horizons" in September. A position description / job announcement will be available in early June to interested parties. If you or someone you know is looking for new opportunities and exciting challenges, think about this one:

Title: Assistant Director of Agriculture (one of four within the agency)

Position: Director of Food Safety, Animal Health and Consumer Services Division

Responsibility for overseeing the following WSDA programs: Food Safety, Animal Health, Organic Food Certification, Egg Inspection, Livestock Identification, Weights and Measures, and Commission Merchants

Salary: \$68,000 – \$76,000 / year

Desired Qualifications: Experienced manager / leader with all the requisite skills usually needed for such positions. Graduate degree in science, management / administration or public health preferred but not required.

For more information about this position, contact Beverley Burdette, WSDA Employee Services Program Manager at (360) 902-1888 or bburdette@agr.wa.gov or contact John Daly directly at 360-902-1888 or jdaly@agr.wa.gov.

Consumers Advised to Scrub Cantaloupe Before Eating

Following a recent outbreak of Salmonella foodborne disease associated with eating cantaloupe in California and seven other states, California State Health Director Diana M. Bontá, R.N., Dr.P.H., reminded consumers to always thoroughly wash the skin of all fruits and vegetables that are eaten raw before consuming them.

"Contamination can occur when a consumer cuts through a cantaloupe rind that has not been scrubbed with a brush under cool, running water immediately before eating," Bontá said. To reduce the chance of contamination, Bontá said consumers should also wash their hands before and after handling the fruit and refrigerate unused cut portions immediately.

California reported 17 illnesses and the death of a Riverside woman from contaminated cantaloupes between April 6 and April 24. Thirteen other cases of illness were reported in Arizona, Missouri, New Mexico, New York, Oregon, Tennessee and Washington in the same outbreak.

An uncommon type of Salmonella, known as Salmonella Poona, caused the outbreak in California. Five individuals in Los Angeles, three in Orange, two each in Riverside, San Bernardino and Ventura and one each in Alameda, San Benito and San Diego counties became ill.

Six of the ill individuals, including the woman who died, were over 60 years of age and five were children under 5 years. While most of the individuals ate melons that were purchased whole and cut at home, some ate pre-cut cantaloupes purchased from supermarkets or were served cantaloupes in restaurants.

The source of the contamination is under investigation. California Department of Health Services investigators said it is likely that contaminated fruit was imported into the United States. Domestic production of cantaloupes has not begun in California and Arizona, and production has only recently begun in Texas.

The symptoms of Salmonella Poona include fever, abdominal cramps and diarrhea. The symptoms generally develop one to three days after eating contaminated food. While most individuals who become ill from Salmonella Poona recover in three to five days without medical intervention, the infection can be life threatening to young children, the elderly and those with compromised immune systems. Consumers should consult with their physician if they have these symptoms.

*Source: California Department of Health Services, May 15, 2001
News Release No. 37-01*

Health Risk Associated with Lollipops from Mexico

The US Food and Drug Administration (FDA) warned consumers to avoid purchasing or consuming tamarind candy lollipops labeled Dulmex brand "Bolirindo" because of high levels of lead that may be associated with the product - especially its wrapper. People, especially children, who consume high levels of lead can suffer serious damage to their central nervous system -- sometimes leading to permanent neurological damage.

It is important to not consume these lollipops and to keep them out of children's hands. Eating the lollipops may expose them to dangerously high levels of lead, especially if the candy becomes damp or if the wrapper is chewed or eaten. Anyone who suspects they or their child may have consumed these lollipops should consult their doctor about having their lead level checked.

All lollipops of this type must be removed from store shelves and discarded. The lollipops may not be sold or given to any person or group as they are an extreme hazard to health.

*Source: Yakima Health District, Washington State Department of Health
April 30, 2001*

Oregon Makes Improvements to Factsmaster

Submitted by Mike Govro, Oregon Dept. of Agriculture

Working with Don Voeller of Seattle District FDA, the Oregon Department of Agriculture (ODA) has continued to develop refinements in the Factsmaster reporting system. The system facilitates entry of inspection data into FDA's database, called FACTS. Electronic data transfer from states directly to FACTS is presently being tested in New Jersey.

The Factsmaster form was developed by ODA sanitarian/field automation specialist David O'Guinn and food processing specialist Dale Kuenzi. O'Guinn was the winner of the 2000 AFDO achievement award for his development of the ODA field intranet.

Factmaster is a Word document template that uses prompts to lead the report writer through the required elements of an FDA inspection report. The template provides the inspector with all of the FDA codes and category information used in the report. The most recent developments help the writer organize information in the report narrative in a uniform and complete manner. FDA has shared Factsmaster with other states, which have also contributed ideas for refinements. The FDA field committee on Federal State Relations is currently reviewing the Factsmaster form for use in other districts.

Quake Breaks Ammonia Pipe in Seafood Storage Facility

Over 2 Million Pounds of Seafood Products Embargoed

*Submitted by Rudy Opiniano
Washington State Dept. of Agriculture*

The 6.8 Nisqually Earthquake on February 28 caused structural damage to several buildings. Some required intensive repairs, and others, total demolition of the building. A freezer storage warehouse, located near Pioneer Square in Seattle and housed in an old brick/wooden building, sustained minor building damage, limited to a few cracks and cork insulation falling from ceilings and walls. However, an ammonia pipeline (3-inch diameter) that shifted during the earthquake broke and caused major product damage because of the liquid ammonia leak.

On March 2, 2001, Washington State Dept. of Agriculture (WSDA) Food Safety Officer Deanna Fales and Food Safety Supervisor Rudy Opiniano inspected the facility but entry into the affected storage rooms was not possible due to the strong ammonia aromas. The Seattle City Fire Department provided clearance for safe entry on March 5, 2001. Fales and Opiniano were joined by FDA investigators Jonathon Little and Bruce Burrell to identify the ammonia contaminated food products. Samples were tested organoleptically and it was determined that ammonia permeated throughout much of the products. Twenty-two companies storing product at this storage facility were impacted by the ammonia leak.

Fales and Opiniano placed 22 separate embargoes on over 2 million pounds of a variety of seafood products. The products were transferred to unaffected freezer rooms and later reconditioned, diverted to animal feed, or disposed. Over a million pounds of surimi blocks are planned for processing into animal feed, as soon as negotiations between the firm and WSDA are finalized.

wafdo.org

WAFDO Website Update

Progress continues on the WAFDO's website. David O'Guinn, WAFDO Webmaster, has new software to help make our association's internet site spectacular.

We'll be looking for digital photographs from our membership to post on the site to help give it a new look periodically. Send your digital front-line photos (e.g., inspectors, laboratories, workshops) to David O'Guinn at:

doguinn@oda.state.or.us

AFDO Educational Conference

**Atlanta, Georgia
Sheraton Colony Square Hotel
June 16 - 20, 2001**

**Lodging Under AFDO's Room Block
is filling up quickly.
Make your reservation today!**

**(888) 627-8104
(404) 892-6000**

State Contract Inspections in Oregon on the Rise

Submitted by Mike Govro, Oregon Dept. of Agriculture

The Oregon Department of Agriculture has inked a deal with the FDA for the 2001-2002 inspection season. The contract calls for ODA to perform 50 HACCP and 600 non-HACCP inspections in the next 12 months, an increase of 425 inspections over last year's contract. Terms of the agreement were not disclosed. Oregon will obtain two new Sanitarians from the free agent market to handle the increased workload.

Oregon Plans to Repeal Organic Law

Submitted by Mike Govro, Oregon Dept. of Agriculture

USDA's National Organic Program (NOP) final rule became effective April 21, 2001 and will be fully implemented on October 21, 2002. The rule requires that all Organic producers who sell more than \$5,000 must be certified by a third-party certifier that is accredited by USDA. States and private firms may become accredited certifiers. States may also be a State Organic Program (SOP), which entails assuming enforcement responsibilities.

After taking input from the organic industry and reviewing the program from a resource standpoint, ODA decided not to participate in either part of the program. Private certifiers or other states that certify in Oregon will certify Oregon producers and handlers. The Oregon organic industry was in favor of ODA being only an SOP, but no segment of the organic industry was willing to provide the necessary funding for the program. Oregon's current organic law will be repealed when the NOP is fully implemented.

Who Moved My Cheese?

A review of Spencer Johnson's bestseller

Submitted by Linda Condon
Washington State Dept. of Agriculture

I knew that Virlie Walker had given me a good lead when I ventured into my local bookstore to get a copy of this little book. I asked the clerk where I could find *Who Moved My Cheese?*, and he instantly lit up with pleasure and quickly escorted me to the proper aisle. The clerk continued to make favorable comments about the story—little did he know that I needn't any sales pitch—and one could easily see that his life had been positively moved by this story of little people and mice in search of their cheese.

I'm a firm believer in that ol' saying, "the only constant that we can truly count on is *change*". Our lives have sped up quite a bit with the advent of computerized technologies. What use to be okay to put in the "to do" pile and handle within the week, now is expected to be completed post-haste and jetted off to the requester on the other end of the email line. It sounds like I'm whining here. However, I actually enjoy the changes that the information age offers us. Nonetheless, I've found that taking time away from this fast pace is a necessary survival skill. And, settling into this simple story was almost like making time stop—very therapeutic!

Spencer Johnson, M.D. wrote a jewel of a story to help us deal with change in our work and life. It's not that the information he offers is any major breakthrough of new knowledge. They are basic life principles that most of us know but just may need a bit of a reminder now and then.

Two of the story's characters, Sniff and Scurry (the little mice), responded quickly when their stockpile of cheese suddenly disappeared. You guessed it! They sniffed and scurried their way through the maze until they found another (even better) stockpile of cheese to feast upon. Meanwhile, Hem and Haw (the little people) stood there in the empty cheese station in total disbelief and denial. They overanalyzed the situation and pitied themselves for having this terrible situation thrust upon them.

Haw finally woke-up to the reality at hand, and he ventured into the maze in search of cheese. Haw had to overcome his own inhibitions and fears in order to continue searching down uncharted pathways in the maze. Meanwhile, Hem was still back in the empty cheese station losing hope by the day, because he couldn't remember how to look for cheese.

Our buddy Haw finally makes his way to a great big pile of cheese – including new cheese he'd never tasted before. Haw had scribbled some great motivating messages on the maze wall during his search for the cheese. He figured they might inspire his ol' pal Hem to continue looking. Here are a few of Haw's words of wisdom:

- Get ready for the cheese to move.
- Smell the cheese often so you know when it's getting old.
- The quicker you let go of old cheese, the sooner you can enjoy new cheese.
- Savor the adventure and enjoy the taste of new cheese.

Take a break from it all and get a copy of *Who Moved My Cheese?*
You won't be disappointed!

CFIA Allergy Alert

Undeclared Wheat in Imported Corn Pasta Products

OTTAWA - The Canadian Food Inspection Agency (CFIA) issued an advisory on May 11, 2001 for consumers with allergies to wheat not to consume imported Westbrae Natural brand Corn Spaghetti and Corn Elbows products sold in various retail stores. These pasta products may contain wheat not declared on the labels.

Westbrae Natural brand Corn Spaghetti and Corn Elbows have been imported in bulk 10 lb. boxes by several importers in the greater Vancouver and Victoria areas of British Columbia. These products were being voluntarily recalled by the Importers as well as Retailers distributing the product. At the retail level, the product may be repacked into consumer size packages.

A listing of the importers, retailers, product names, sizes and codes is provided at www.inspection.gc.ca/english/corpaffr/recarapp/20010511be.shtml#li.

Consumption of these products may cause serious or life threatening reactions to persons allergic to wheat. This alert is also of concern to those individuals who suffer adverse reactions to gluten. As of May 11, there has been one reported illness associated with the consumption of these products.

For more information, consumers and industry can call one of the following numbers:

In the province of Quebec:
1-800-561-3350

In other provinces and territories:
1-800-442-2342

Media Inquiries:
Maureen Howes,
Canadian Food Inspection Agency,
Office of Food Safety and Recall
(613) 368-1622

Source: CFIAMaster@EM.AGR.CA



Published by
**Western Association of
Food and Drug Officials**
c/o Washington State
Department of Agriculture
P.O. Box 42560
Olympia, WA 98504-2560

HACCP and GMP Workshops

Jun. 5-6 Basic HACCP Workshop, Sheraton Portland Airport Hotel, Portland, OR.

Contact: North West Food Processors Association. Phone: (503) 639-7007 Web: <http://www.nwfpa.org/>

Jun. 7 Advanced Mandatory HACCP Emphasizing Juice & Seafood, Sheraton Portland Airport Hotel, Portland, OR.

Contact: North West Food Processors Association. Phone: (503) 639-7007 Web: <http://www.nwfpa.org/>

Jul. 17-19 NMFS HACCP Workshop for the Seafood Industry, San Francisco, CA.

Contact: Christine Lilienthal (NMFS, Gloucester, MA) Phone: (978) 281-9124 Fax: (978) 281-9125

Jul. 30 - Aug. 1 Practical HACCP for Food Processors, Huntington Beach, CA

Contact: Silliker Phone: 1-800-829-7879 Fax: (708) 957-8405 E-mail: info@silliker.com

Web: <http://www.silliker.com/foodsaf.htm>

Aug. 21-23 NMFS HACCP Workshop for the Seafood Industry, Seattle, WA.

Contact: Christine Lilienthal (NMFS, Gloucester, MA) Phone: (978) 281-9124 Fax: (978) 281-9125

Aug. 29-30 HACCP Training Course, Mountaineer's Building, Seattle, WA.

Contact: Surefish Phone: (206) 284-2686 Fax: (206) 284-2667 Web: <http://www.surefish.com/>

Sept. 11-13 Anchorage, AK HACCP Course (includes AFDO certification).

Contact: Don Kramer Phone: (907) 274-9691 Fax: (907) 277-5242

Sept. 14 Anchorage, AK Sanitation Control Procedures Course (includes AFDO certification).

Contact: Don Kramer Phone: (907) 274-9691 Fax: (907) 277-5242