



THE FLASH!

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Summer 2000

Message From the President

Pull Together

“The challenge for every organization is to build a feeling of oneness, of dependence on one another...because the question is usually not how well each person works, but how they work together,” Vince Lombardi.

As this is my last President's message, I would like to use this space for something besides Cory's soapbox. In my career I have had the pleasant (and unpleasant) opportunity to see how organizations function. I am pleased to look back upon my year as WAFDO president and state that this is one of the best organizations I have been affiliated with because of the people in this organization.

This is the last newsletter before our Sojourn in Seattle. All of you should be aware of the annual conference September 17 –20, 2000 at the Seattle Hilton. The agenda is in this newsletter and it is still not too late for you to make your plans to attend. There has been a tremendous amount of effort put into this conference to make it one of the best that you will attend this year. We have listened to your comments and suggestions and are looking forward to sharing this time with you.

Please remember that the Silent Auction is held during the conference. WAFDO awards a \$2,000 scholarship each year to a well deserving college student. The money raised from the auction is used 100% for the scholarship fund. Start thinking about what you would like to donate to be auctioned. Ideas would be anything that comes from your State, Province, organization or industry. This can include handcrafted items, food and or drink, gift packages of all kinds, clothing, toys, or anything else you can envision. Use your imagination as your donations will be appreciated. I would especially like to recognize the tremendous support that industry provides to this scholarship raising activity.

I learned early in my work and professional career that you are only as good as your teammates make you. WAFDO is fortunate that it has members like you and an executive board that has the best people in the world donating their time... Take a look over to the left of this page...see those names below mine. Each and every one of those people have given their very best in their WAFDO duties and I am proud to have my name along side theirs. In the immortal words of Vince Lombardi above, your WAFDO Executive Board members have pulled together.

Thank you,

Cory Willis

Letter from the Editor

I have been busy getting all the details for our WAFDO 2000 Annual Conference arranged to make sure this year's event is an enjoyable experience for all participants. As this is my first time working on a conference of this size, I'm going through some of those learning curves...like certain tasks taking a whole lot longer than I originally anticipated. Luckily, what President Cory Willis stated in his message is absolutely true. I received so many contributing articles for this edition of the WAFDO FLASH! that I didn't need to don my journalist's sleuth hat and I still couldn't fit all the articles in this newsletter. Thank you everyone for *Pulling Together* for this edition of the FLASH! You are all life savers!

I am pleased to report the registration for the WAFDO 2000 Annual Conference is progressing well and we expect a great turnout. We have a number of new WAFDO members attending this year's conference and we will have a great opportunity to welcome our new members and charm them into continuing their WAFDO membership in 2001!

See you in Seattle!

Linda Condon

Articles & Editorials Due at WSDA

The FLASH! Publication Date

October 31, 2000	November 15, 2000
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April 30, 2001	May 15, 2001
July 31, 2001	August 15, 2001

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Oregon Boasts Winner of National AFDO Achievement Award

Submitted by Virlie Walker
US Food and Drug Administration - Denver District

David O'Guinn, Food Safety Division of the Oregon Department of Agriculture, was recognized for his 4-1/2 years of outstanding contribution to consumer protection by AFDO at the 104th Annual Education Conference in Burlington, VT. David's accomplishments include developing an information retrieval system called the Food Safety Division Field Intranet, a compact disc containing division policies and procedures, guidance documents, policy interpretations, CFRs, State rules and regulations, technical information, information handout sheets, blank forms, staff directories, computer documentation and other documents. It provides portable and instant references and guidance to field inspectors.

Congratulations to David O'Guinn for Work Well Done!

The system has allowed the division to collect, organize and distribute all the information needed by field staff on a compact disc, which is updated every 6 months. This valuable and easy to use tool has been shared with local health departments, the State Health Division, as well as other states.

The Field Intranet helps the user access vital information in an orderly, compact format. It is a reference and training tool, and is expected to help combat the loss of institutional memory as our baby boomers start "retiring in droves." David's contribution is significant, and demonstrates a high degree of dedication to the advancement of Food Safety Specialists.

AFDO Appoints Jim Waddell to Board of Directors

The Association of Food and Drug Officials appointed Jim Waddell, California Food and Drug Branch, to fill the remaining year of the Director-at-Large position on AFDO's Board of Directors. The position became vacant when Shirley Bohm, Minnesota Dept. of Agriculture, was elected as AFDO's Vice-President.

WAFDO is proud to have Jim on the AFDO board and we know he will provide excellent leadership over the next year as he collaborates with other AFDO board members to address the many policy issues and tasks at hand.

Congratulations Jim Waddell!

WAFDO 2000 Annual Conference

The Hilton Seattle

September 17-20, 2000



Sunday, September 17th, The Hilton Seattle

7:00 AM - WAFDO Board of Directors Meeting, Hilton Executive Board Room
7:30 - 10:00 AM - Continental Breakfast in the Taku - Chinook Rooms
8:00 AM - 5:30 PM - Registration & Silent Auction Donations
10:00 AM - 4:00 PM - Scenic Tour of Seattle's Majestic Countryside
6:30 PM - Welcome Reception, Top of the Hilton, Sponsored by Associate Members

Monday, September 18th, The Hilton Seattle Leeward Room

7:00 AM - Registration & Silent Auction Donation Opens
7:30 AM - Continental Breakfast
Morning Moderator: Cory Willis
8:00 AM - Welcome to WAFDO 2000, Cory Willis, WAFDO President, Program Coordinator, Alaska Department of Environmental Conservation
8:30 AM - Outbreak! Lessons Learned: Legal Implications of Food Illness
Why should you fix your problem before you get sued?
Bill Marler, Attorney at Law, Marler Clark
10:00 AM - Break
10:15 AM - Foodborne Illness in Washington State John Kobayashi, MD, MPH
State Epidemiologist for Communicable Diseases, Washington State Dept. of Health
11:00 AM - National Food Safety Initiative Update: Good Agricultural Practices
Mary J. Ayling, Produce and Inspection Team Leader
FDA-CFSAN Food Safety Initiative Staff
11:45 AM - State, Provincial and FDA Reports
12:00 Noon - Break
12:15 PM - Working Luncheon
Food Safety in the 20th Century – A Celebration
David W. Gifford, Food Program Manager, Washington State Dept. of Health

Afternoon Moderator: Chuck Henry

1:00 PM - Much Ado About Sprouts, Jim Waddell, Chief, Food Safety Section
California Department of Health, Food and Drug Branch
1:45 PM - State, Provincial and FDA Reports
2:00 PM - FDA Drug Approval Process
Sue Hutchcroft, Public Affairs Specialist, US FDA, Seattle District
2:45 PM - Break
3:00 PM - Canadian Natural Health Product Regulation
Dennis Shelley, Chief, Bureau of Compliance & Enforcement,
Health Products and Food Branch, Health Canada
3:45 PM - State, Provincial and FDA Reports
4:00 PM - Dietary Supplement Regulation, Janet McDonald, PhD, RD
Public Affairs Specialist, US FDA, San Francisco District
4:45 PM - State, Provincial and FDA Reports
5:00 PM - Adjourn for the evening - WAFDO will provide dining recommendations.

Tuesday, September 19th, The Hilton Seattle Leeward Room

7:30 AM - Continental Breakfast
Morning Moderator: Jim Waddell
8:00 AM - Allergens and Biotechnology, Sue Hefle, PhD, Assistant Professor and
Co-Director, Food Allergy Research and Resource Program, University of Nebraska
9:30 AM - State, Provincial and FDA Reports
9:45 AM - Break
10:00 AM - Prospects and Promise in Plant Biotechnology
Brian S. Hooker, PhD, PE, Chief Biotechnologist, Battelle Northwest
11:00 AM - Biotechnology and Consumer Concerns, David B. Schmidt,
Senior Vice President of Food Safety, International Food Information Council
12:00 Noon - Lunch On Your Own

Afternoon Moderator: Patricia Klocker

1:30 PM - Antibiotic Resistance, Dale Hancock, DVM, PhD
Epidemiologist, Field Disease Investigation Unit, Washington State University
2:15 PM - U.S. Food and Drug Administration Update
Dennis Baker, Associate Commissioner of Regulatory Affairs, US FDA
3:00 PM - Break
3:15 PM - Federal - State Relations Report, Paul M. Raynes, Deputy Director,
Division of Federal-State Relations, US FDA
3:45 PM - Food Safety Initiative, Helmut Blume, DVM, District Manager,
USDA Food Safety and Inspection Service
4:30 PM - State, Provincial and FDA Reports
4:45 PM - Last Chance to Bid on Silent Auction Items!
5:00 PM - Silent Auction Closes

6:00 PM - The Seattle Space Needle Skyline Level

Social Hour -- No Host Cash Bar
7:00 PM - Orlen J. Wiemann Awards Dinner
Master of Ceremonies: Michael Govro, WAFDO Regional Board Member,
Field Operations Manager, Oregon Dept. of Agriculture, Food Safety Division
Keynote Speaker: Steven B. Steinhoff, AFDO President, Director, Division of
Food Safety, Wisconsin Dept. of Agriculture, Trade and Consumer Services

Wednesday, September 20th - The Hilton Seattle Leeward Room

7:30 AM - Continental Breakfast
Morning Moderator: Candace Jacobs
8:00 AM - History and Overview of Bioterrorism, Tracee Treadwell, DVM
Medical Epidemiologist, Bioterrorism Preparedness and Response Program,
National Center for Infectious Diseases, Center for Disease Control and Prevention
9:00 AM - State, Provincial and FDA Reports
9:15 AM - Break
9:30 AM - Bioterrorism: Local Public Health Planning & Response
Jeffrey S. Duchin, MD, Seattle King County Health Department
10:30 AM - State, Provincial and FDA Reports
10:45 AM - WAFDO Business Meeting
12:00 Noon Meeting Adjourned
1:30 PM - WAFDO Golf Tournament, Avalon Golf Links, Burlington, WA

For registration information, please contact Linda Condon
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Tom Messenger Thanks WAFDO

For the past two decades, I have been extremely fortunate to be a member of and participant in the Western Association of Food and Drug Officials (WAFDO). The benefit to me has been twofold. I have had the pleasure of working with outstanding local, state, federal and industry representatives working together to provide the highest possible level of protection to the consuming public. Secondly, I have been blessed to meet some of the best people in the world. I have greatly benefited from my WAFDO membership.

Recently, WAFDO has presented me a distinguished service award and the O.J. Wiemann Award. There are many other WAFDO members that are much more deserving of these honors than myself. However, I deeply appreciate the thought and consideration that WAFDO has shown me. While I believe others should have been given these awards, I will cherish them all my life.

While I am leaving state government, I am not saying good-bye to WAFDO. I hope to be able to attend the annual conference in the future as one of our retirees. Keep up the great work that WAFDO does and the spirit that is the organization.

Thanks again for everything,

Tom Messenger

Welcome Brenda Holman New Food and Drug Director for the Pacific Region

*Submitted by Sue Hutchcroft
US Food and Drug Administration - Seattle District*

Brenda Holman will report September 5 as the new FDA Regional Food and Drug Director for the Pacific Region. Many WAFDO members may remember her from her time as Assistant Regional Director responsible for State Cooperative Program in the Pacific Region. She started in FDA's Northeast Region as a Milk and Food Program Specialist, then as a Training Officer in State Training Branch in Rockville, Maryland, District Director in Detroit District and currently as the District Director in the New York District.

Brenda has been with FDA twelve and a half years. She holds a Bachelor of Science degree in Microbiology and a Master of Science degree in Food Science and Technology. She is the Chair of the ORA Biologics Field Committee, serves on the Veterinary Medicine Field Committee and on the Field Administrative Management Committee. She has also served on the Field Food Committee. Her previous work experience includes 7 years in state and local health departments in Texas, 4 years in industry quality assurance and 2 years as a food industry consultant.

Denver District FDA Welcomes New Blood!

*Submitted by Virlie Walker
US Food and Drug Administration - Denver District*

Denver District FDA has hired over fifteen new employees during the past year. While some folks have retired and moved on to greener/better pastures, the District is pleased to add to its currently outstanding staff. In addition to microbiologists, investigators, and program support positions, we have a new District Director, Compliance Branch Director, and Management Programs Support Branch Director. A Science Branch Director is to be announced this month. By way of introduction, here are brief backgrounds of a few of our new employees:

Denver District Welcomes Tom Allison - District Director

Mr. Thomas A. Allison recently reported as Director of the Denver District Office of the Food and Drug Administration, which covers Utah, Colorado, Wyoming and New Mexico.

Mr. Allison began his FDA career in 1976 as an Investigator in the Seattle District Office and was later Resident-in-Charge of the Boise, ID office. He transferred to the Center for Food Safety and Applied Nutrition in Washington D.C. in 1988. In 1990 he was selected as the Supervisor of the Import Programs Section, and in 1991 became the Director of Import Programs Branch.

In 1995, Mr. Allison transferred to the Los Angeles District office as the Director of the Management and Programs Support Branch, handling the administrative and financial functions of the district. He consolidated all procurement and accounting functions in the Pacific Region into one location at the Los Angeles office. The Financial Management Center was implemented in 1996 resulting in efficient streamlined operations and a reduction in the staff required to handle functions for the entire region. The Financial Management Center was the first of its kind in any of the FDA field offices, and Mr. Allison served as Director of this new entity.

Mr. Allison has served in numerous temporary assignments in multiple FDA districts and in headquarters, and was a recipient of the Secretary's Award for Distinguished Service. He currently serves on the Field Administrative Management Committee.

Denver District Welcomes Howard Manresa Compliance Branch Director

A Colorado native, Howard Manresa began his career with FDA as an Investigator in the Los Angeles District in 1984. After gaining experience as a Drug & Device Investigator, Howard transferred to the Fargo, North Dakota Resident Post as Resident in Charge, and after adjusting to the northern climes, transferred to the Minneapolis District as a Supervisor in the Investigation's Branch. He was promoted to a supervisory position, and later

moved to the Compliance Branch, where he served as a Compliance Officer until his recent selection as Denver District's Compliance Branch Director. Howard is also a current participant in FDA's Mid-Level Executive Development Program. His life before FDA included experiences such as teaching high school science and math for two years; assisting in autopsies as a diener (removing organs during autopsy) for 6 years; and being a histologic technician for 3 years.

Denver District Welcomes Aleta Hill

Management & Program Support Branch Director

Aleta Hill is Denver District's new Management and Program Support Branch Director. She comes to us from her home state of Washington. She and her family made their first move with the government after her 15 years of federal service. Her FDA career has progressed over several administrative positions, including purchasing and legal compliance work in FDA's Seattle District. Aleta was the first recipient of Seattle District's Team Building Award. We welcome her to Denver.

Escherichia coli O157 outbreak on Alaska's Kenai Peninsula

On Tuesday, July 18, the microbiologist at Central Peninsula General Hospital in Soldotna reported four laboratory-diagnosed cases of *Escherichia coli* O157 infection. An outbreak investigation immediately began.

- Six cases with local lab-diagnosis reside in the Kenai/Soldotna/ Sterling area. Ages range from age 10 to 73. Of these six cases, the State Public Health Laboratory has confirmed the diagnosis in four cases. In addition to the 6 cases, there are two additional suspected cases of *E. coli* O157 infection being worked up by the Central Peninsula Hospital Laboratory. Tests are continuing.
- In addition to the 8 cases, two local laboratory-diagnosed cases reside in the Anchorage area. Ages range from 50 to 57. One of these cases is linked to the Kenai area as the person traveled through and had eaten at local establishments. One person did not travel to the Kenai Peninsula and the illness does not appear to be related to the outbreak.
- Of the total of 10 suspect and confirmed cases, 7 cases in this outbreak have required hospitalization. Other cases have been seen in the local emergency room for hydration and electrolyte replacement. • Through Friday, July 21 noon, a total of 24

persons with diarrhea have been reported to the State Epidemiology Section of Public Health,

including the 10 suspect and confirmed cases. Detailed interviews have been conducted with 21 persons to learn about possible exposures and their illness.

- DEC inspected the restaurant on the evening of July 19. The owner of the Mad Moose restaurant in Sterling has voluntarily closed the restaurant and it would remain closed through the weekend. The owner continues to be very cooperative, concerned, and willing to correct any problems. Water and food samples have been collected and sent to the laboratory for testing.

Conclusions and recommendations:

1. This is an outbreak of *E. coli* O157. Complications, though infrequent, can be serious and may include hemorrhagic colitis or kidney failure. Patients with *E. coli* O157 infection should not be treated with antimicrobials since this can increase the risk of kidney failure.
2. The incubation period for *E. coli* O157 is usually 2 to 4 days, with a range of 1 to 8 days. Therefore, persons who ate at the "Mad Moose" restaurant during the past 8 days may still become ill. Anyone ill with diarrhea, especially if the diarrhea is bloody, should contact his or her health care provider or nearest public health center.
3. *E. coli* O157 is most commonly found in ground beef (hamburger) that has not been thoroughly cooked. *E. coli* O157 is also found in salami, sprouts, and fresh vegetables that have been contaminated with cow manure. Always cook hamburger until the center is brown, not pink. Do not put cooked meat or other prepared foods such as salad on a dish or cutting board that held raw meat.
4. Good hand washing with soap and water after using the restroom and before preparing any food can prevent the spread of *E. coli* O157 within a household.
5. Physicians and other health-care providers who see patients with suspected or diagnosed *E. coli* O157 infection should report the case as quickly as possible to the Section of Epidemiology. Reporting is required by Alaska State regulation (7 AAC 27.005). During business hours, call 907-269-8000; after hours call 907-561-4234 or 800-478-1700.

Source: July 21, 2000 Memorandum issued by John Middaugh, MD, State Epidemiologist and Gail Stewart, ANP, MS, Nurse Epidemiologist

Dietary Supplement Maker Fined For Misbranding:

Owner Sentenced to 21 Months in Jail

*Submitted by Virlie Walker
US Food and Drug Administration - Denver District*

The owner and president of a Colorado Springs, Colorado-based dietary supplement manufacturer was sentenced on July 7 to 21 months in prison and fined \$2,325,000 by U.S. District Judge Walker D. Miller. James R. Cameron was convicted for the manufacture of the supplement, known as Formula One, without disclosing on its label, as required by law, that its ingredients included pharmaceutical grade drugs. The Chemins Company, was also fined \$2,325,000, for falsely claiming that Formula One was an "All Natural Nutritional Supplement."

Cameron, 69, and Chemins pleaded guilty on January 6 of this year to one count of conspiring to defraud the Food and Drug Administration (FDA). A federal grand jury in October 1999 returned a 14-count indictment against Cameron and the Chemins Company related to the manufacture of Formula One supplements.

"The Justice Department takes very seriously its obligation to ensure that products sold to the American people are properly labeled," said David W. Ogden, Acting Assistant Attorney General. "People have the right to rely on the labeling of products they consume, whether they are food products, dietary supplements or drugs."

In the plea agreement, Cameron admitted that Chemins manufactured Formula One between December 1992 until about June 1994, and falsely claimed it was a natural supplement when in fact it contained pharmaceutical grade drugs that were not listed on the product's label. Those drugs included ephedrine hydrochloride and caffeine anhydrous. Cameron also admitted the company used both drug substances in numerous other products, including one called Supercharge, without notifying consumers.

According to the plea agreement, the Chemins Company also actively conspired to hide from the FDA the fact that it possessed the undisclosed ingredients by, among other things, making a late night transfer of the ingredients to an employee's home during an FDA inspection and creating false manufacturing and inventory records that were shown to FDA inspectors. The company also denied using those ingredients after being confronted about it by the FDA.

The sentencing capped a four-year investigation into the distribution of misbranded dietary supplements by the FDA's Office of Criminal Investigation and the U.S. Justice Department's Office of Consumer Litigation and the U.S. Attorney's Office in Denver, Colorado.

Source: U.S. Department of Justice Press Release No. 00-387

Senate Panel Acts to Curb States' Supplement Rules

A key U.S. Senate committee has, according to this story, quietly approved a measure that could nullify many state food safety regulations, including health warnings carried on dietary supplements like the stimulant ephedra. Under the National Uniformity for Food Act of 2000, state and local governments will no longer be able to set safety warnings for products sold in their jurisdictions if the warnings exceed those required by the federal government.

The story says that passage of the measure by the Senate Agriculture Committee marked a major milestone for the food industry, which has sought for years to overcome the effects of a California law mandating warning labels for food contaminants. But the bill could also quash states' efforts to counter ineffectual federal regulation of the supplement industry by enacting their own measures on ephedra, a weight-loss and energy-boosting substance blamed for hundreds of serious illnesses and several deaths.

There was no immediate indication whether the measure could be enacted this year, but Senate aides suggested it might be inserted into one of the large spending bills making their way through Congress — a time-honored method for avoiding extensive public scrutiny when passing small but potentially controversial legislation. Bruce Silverglade, legal affairs director for the Center for Science in the Public Interest, a consumer advocacy group, was cited as decrying the measure as a "stealth bill," noting that the Senate held no hearings on it, and no one has given a single floor speech to support it, adding, "If members had a chance to examine it, they might think twice about the bill."

Senate bill 1155, introduced by Sen. Pat Roberts (R-Kan.), has substantial bipartisan support from 37 sponsors. It allows states to enact their own food safety regulations if there is no federal regulation in effect. But if there is a federal standard, then the federal standard prevails. Product warnings, however, must be uniform across all states, so if the federal government has no standard, then states may not enact their own. If a state already has its own standard, it may petition the federal government to keep it. If the government refuses, the state standard is nullified.

A coalition of food and supplement industry groups led by the Grocery Manufacturers of America (GMA) played a key role in formulating the bill, the latest effort in GMA's decade-long struggle to supersede California's Proposition 65, a 1986 voter initiative requiring warning labels to disclose whether products contain chemicals that cause cancer or birth defects.

Source: Guy Gugliotta, Washington Post Staff Writer, July 11, 2000

Colorado Publishes Environmental Guidelines

*Submitted by Roberta Boitanno
Colorado Dept. of Public Health and Environment*

The environmental programs at the Colorado Department of Public Health and Environment have jointly produced a packet that outlines all of the environmental regulatory requirements for retail food establishments. The packet provides information on regulations governing food operations from the Air Pollution Control Division, the Water Quality Control Division, the Hazardous Materials and Waste Management Division, and the Consumer Protection Division. In addition, pollution prevention tips specific to food establishments are included. A listing of local Wastewater Pretreatment Coordinators and Retail Food Program Contacts are provided. Copies of the packet are available from Kathy Dale at 303-692-2976.

Listeria Detected by WSDA Microbiology Laboratory Prompts Two Recalls

*Submitted by Mike Donovan
Washington State Dept. of Agriculture*

On July 23, 2000 the Washington State Department of Agriculture (WSDA) microbiology laboratory reported that two samples of food products collected by the WSDA Food Safety Program on July 13, 2000 were confirmed positive for *L. monocytogenes*. The products were Seattle Style Brand Kippered King Salmon and Greenbank Farms Brand Organic Medium Cheddar Cheese. WSDA Food Safety Officer Miguel Taningco, purchased both products from Quality Food Center (QFC) supermarkets in Seattle.

The kippered King Salmon was processed by Jensen's Smokehouse on June 23, 2000 and delivered to area stores between June 26 and July 7, 2000. The product sampled carried a store pack date of June 28 and a use or freeze by date of July 28. Approximately 400 lbs. of Jensen's Seattle Style Kippered King Salmon in variable plastic vacuum pouches with manufacturer code date of 000623 (June 23, 2000) was delivered to between 20 and 40 retail outlets, primarily QFC supermarkets and Thriftway supermarkets throughout Western Washington.

The Greenbank Farms Brand Organic Medium Cheddar Cheese was distributed to QFC by the Silverado Group through Peterson distributors and Associated Grocers. The Stonefelt Cheese Co. was the broker of the product. The product sampled carried a store pack date of February 29. There was no manufacturer process date on the package and it was confirmed that the product was distributed through the QFC supermarket chain and possibly to other stores in Washington. The product was packaged in 5-

inch sticks weighing 8 to 15 ounces. The product appeared to be manufactured out-of-state and FDA was notified immediately with a request that they assist in the follow up investigation since the product was likely in interstate commerce.

A letter of Notification of Product Contamination and Request for Information was immediately sent by the Food Safety Program to QFC supermarkets and Jensen's Smokehouse and investigation into the products commenced on July 24, 2000. The investigation of the products determined that they were still available on the market and WSDA and FDA requested that Jensen's and Stonefelt issue a public recall notice. Jensen's issued a recall notice on the evening of July 24. Stonefelt issued a recall notice that aired on the local nightly news on July 25 and was also published on July 27, 2000 in The Seattle Times.

On July 24-26 a joint FDA and WSDA inspection was conducted including a hazard analysis of the Jensen's Smokehouse process and operation. FDA investigator Peter Reagan, WSDA Food Safety Officer Deanna Fales and WSDA Food Safety Supervisor Rudy Opiniano participated in the investigation. FDA Microbiologist Jane Wernberg collected 40 microbial swabs and 200 ml of brine solution found inside the walk-in cooler as part of the investigation. On July 25, forty samples of finished products were collected and submitted to the FDA lab. An additional ten samples were collected from the current products being processed.

The FDA investigation of the Stonefelt Cheese Co. and Silverado Group determined that the cheese was processed in Bandon, Oregon by the Bandon Cheese Company in the summer of 1999 and further cut and wrapped by the Stonefelt Cheese Co. reportedly in September 1999. Stonefelt and Co. stated it cut 1,260 pounds of Greenbank Farms Organic Medium Cheddar Cheese that was distributed only to QFC supermarkets in Washington and Oregon. Subsequent investigation determined that the product was likely distributed to stores other than QFC and the recall was expanded to all stores in Oregon, California, Washington and Alaska on July 28. The Stonefelt Cheese Company's WSDA Food Processor License was terminated by WSDA Director Jim Jesernig's Amended Default Order on September 7, 1999 after a Notice of Intent to Suspend and Assess Civil Penalty was issued by the Food Safety Program in April 1999 due to continued operation under insanitary conditions.

The WSDA Food Safety Program conducted a recall effectiveness check of both products at QFC supermarkets on July 27 and 28. All distribution stores listed on the invoice of delivery were visited throughout Western Washington and no existing similar product was found in retail sales cases. However, FDA reported that laboratory results on 8 of the 40 environmental swabs taken from Jensen's Smokehouse were positive for *L. monocytogenes* and 3 of the 4 finished product samples were positive for *L. monocytogenes*. The recall was expanded August 11 to retailers throughout western Washington to also include their kippered King Salmon products with manufacture codes of 000708, 000714 and 000715. As of August 21, no illnesses have been reported.

Colorado's New Body Art Legislation

Submitted by Barbara Hruska
Colorado Dept. of Public Health & Environment

The 2000 Colorado General Assembly passed House Bill 00-1246 and it became effective upon signature of the governor on May 23, 2000. The bill provides authority for the Colorado Department of Public Health & Environment (CDPHE) to promulgate statewide rules setting standards for conditions in which body art procedures would be performed. This process has begun and regulations will be developed with the participation of stakeholders including body art establishments, local agencies and other interested parties.

The legislation also provides for local health officials to adopt rules that are at least as stringent as the standards adopted by CDPHE if they choose to do so. The bill includes penalties for violation of the regulation which cannot exceed two hundred fifty dollars for each violation and for failure to obtain express consent from parents or guardians of minors which shall constitute a petty offense punishable by a fine of two hundred fifty dollars. A recent inventory indicated that approximately 105 body art establishments are operating in Colorado.

Oregon to Propose Food Code Adoption

Submitted by Mike Govro
Oregon Dept. of Agriculture

Oregon has finished its review of the Food Code by industry and various government agencies that will use it if adopted. The next step will be to propose adoption of some form of the code and hold public hearings. The committee recommended adoption of the code with the 41° F refrigeration requirement with a five year phase-in period and a reduction of the hot holding temperature requirement to 130° F.

Summer Shellfish Closures on Oregon Coast

Submitted by Mike Govro
Oregon Dept. of Agriculture

Oregon experienced its first biotoxin closure of the year on July 21 when mussel samples on the Southern Oregon coast registered 524 micrograms per gram of paralytic shellfish poisoning toxin. Sample results the following week caused the closure of the central Oregon coast. Recreational shellfish harvesting has been closed from Face Rock Viewpoint in Bandon to the California border and from Lincoln City north to Cannon Beach. Oregon has not had any reported *Vibrio parahaemolyticus* illnesses this year.

Scientists Seek Strategies to Safeguard Fresh Sprouts

Fresh sprouts make a crisp, crunchy and healthful addition to sandwiches, salads, soups, omelets and other dishes. Now, studies by Agricultural Research Service (ARS) scientists may lead to new ways to help protect raw sprouts from attack by *E. coli*, *Salmonella* or other pathogenic microorganisms. These microbes can flourish in the warm, moist indoor environment in which seeds are induced to sprout, according to microbiologist Amy O. Charkowski at Albany, California.

Seeds purchased by "sprouters" — the growers who run the indoor operations that yield sprouted seeds — may already be contaminated by microbes harbored in irrigation water, fertilizer, or bird or mouse droppings, according to Charkowski. She is with the Food Safety and Health Unit at the ARS Western Regional Research Center in Albany. In laboratory studies with radish, alfalfa, broccoli and mung bean sprouts, Charkowski wants to determine what compounds produced naturally by the sprouts such as amino acids — nurture the attacking microbes. She will then determine whether harmless bacteria might be applied to the sprouts to deprive the food-poisoning microbes of the compounds vital to their attack.

In other experiments, Charkowski intends to pinpoint genes that *Salmonella* turns on — or "expresses" — when it colonizes sprouts. Once scientists know which *Salmonella* genes are crucial to successful attacks, the researchers may be able to develop a strategy to activate and amplify sprouts natural protective mechanisms. Charkowski anticipates that the genes *Salmonella* activates are likely the same as those it uses when it invades other fresh produce — and perhaps meats and poultry. If that is the case, food safety strategies developed from the sprout research may also help protect these other foods from *Salmonella*.

Source: ARS News Service, Agricultural Research Service, USDA, July 27, 2000

Sprout Processing Training Video Ready for Distribution

Submitted by Jim Waddell,
California Food and Drug Branch

A training videotape for sprout processors has been jointly developed by California's Food and Drug Branch and the U.S. Food and Drug Administration. It is now available for distribution. It can be ordered using a form posted on our web page at: <http://www.dhs.ca.gov/ps/fdb/>. We are very pleased with this effort and hope it will be of use to the industry, regulatory community, and the public. If you have any questions, please contact Ms. Inge Small at (916) 445-2264.

Drug Enforcement Agency Issues Order on GHB & GBL

Submitted by Barbara Hruska
Colorado Dept. of Public Health

The Food and Drug Administration (FDA) has expressed concern regarding the following products: Gamma Hydroxybutyrate (GBH), Gamma Butyrolactone (GBL), 1,4 Butanediol (BD) and related compounds. These substances present a grave and immediate health hazard and are extensively distributed in the United States. FDA considers such products to be unapproved new drugs under the Federal Food, Drug & Cosmetic Act (FD&D Act), as amended. Approximately one year ago the Colorado Department of Public Health & Environment provided information through a news release stating that 35 cases of illness associated with this class of substances had occurred in 1998 in Colorado.

The GHB, GBL, BD and related products have been marketed and used to enhance sexual activity, improve physical performance, build muscles, reduce stress and induce sleep. These products have also been used as recreational drugs. They have been linked to numerous adverse events, including but not limited to comas, depressed heart rates, low respiratory rates, loss of consciousness, vomiting, agitation, confusion, convulsions, bradycardia and sometimes death. Such products are sold extensively via the Internet, through health food dealers and other retailers. The products are targeted towards teenagers, muscle builders and individuals participating in various sports activities.

Brand names include, but are not limited to, the following: Zen Liquid, Renewtrient, Revivarant, Revivarant G, Gh Revitalizer, Gamma-G, Blue Nitro Vitality, Remforce, Longevity, Insom-X, Firewater, Invigorate, Revitalize Plus, Serenity, Enliven, GHRE, SomatoPro, NRG3, Thunder Nectar, Weight Belt Cleaner, Cherry fX Bombs, Lemon fX Drops, Orange fX Rush, Alcover, Borametz, BVM, Dream On, E Liquid, Ecstasy Liquid, Fury, Nu Life, Pine Needle Extract, Pure, Scoop, Serenity, Soma Soln, Sucol B, Ultimate Euphoria, X-Depress, and Zen.

In April 2000 the United States Attorney General, through the Drug Enforcement Agency (DEA), issued an order that makes GHB a Schedule 1 substance and GBL a listed chemical.

In Colorado, this means that establishments must be licensed by the Alcohol and Drug Abuse Division (ADAD) of the Colorado Department of Human Services to sell the controlled substances. If local agencies become aware of the sale of these products, please forward the information to Jan Embree-Bever (ADAD) at (303) 866-7488 or contact Barbara Hruska at (303) 692-3639.

Mercury Manometer Replacement Program Available to Washington Dairies

Mercury is a naturally-occurring, silvery liquid that if released into the environment can enter the food chain and be toxic to the nervous systems of people, animals and wildlife. Pregnant women and young children are especially vulnerable. In the environment, mercury is a serious threat to certain species of wildlife that can accumulate the compound in their tissues. Research indicates that if one gram (1/70th of a teaspoon) of mercury enters a 20-acre lake from the atmosphere every year, it is enough to raise mercury levels in fish.

Recognizing the potential hazards and risks from mercury contamination and realizing that many dairies still use mercury manometers to monitor pressure changes in their milking systems, Ned Zaugg, Washington State University Cooperative Extension Area Dairy Educator; Holly Cushman, Washington State Department of Ecology (Ecology) Toxic Reduction Technical Assistance; and Jim Pressley, Washington State Department of Agriculture Food Safety Supervisor, have begun collaborating on a program that provides incentives for replacing mercury manometers. Following the lead from similar pilot programs in Michigan and Wisconsin, Ecology has received a \$27,000 grant to help fund the purchase and installation of new digital gauges and help cover the costs associated with recycling liquid mercury through a mercury recycling company licensed to handle this waste.

Program collaborators will mail information about this mercury manometer replacement program to all dairies in Washington State around Labor Day. Due to limited funding, only the first 83 dairies to contact Ecology will be serviced under this manometer replacement program. The dairy owners participating in this voluntary program will receive a rebate of up to \$300 on the purchase and installation of a digital vacuum gauge to replace the mercury manometer currently in use.

Although there are no regulations requiring replacement of the mercury manometers used in the parlors, the potential danger and liability for contamination associated with a broken gauge or illegal dumping of the mercury could be devastating. Washington dairy owners are encouraged to take advantage of this excellent opportunity to upgrade their vacuum system at little or no cost.

Interested parties may contact Ecology at:
Phone: 509-575-2724 Fax: 509-575-2809
Email: hcus461@ecy.wa.gov
Internet: <http://www.wa.gov/ecology/ecyhome.html>

For more information regarding mercury poisoning, visit website:
<http://pasture.ecn.purdue.edu/~epados/mmercury/pano/src/>

Sources: Ned L. Zaugg, WSU Area Dairy Educator, Dairy News

Colorado's Hanta Update

Submitted by Dale Tanda
Colorado Dept. of Public Health and Environment

As of June 2000, four cases of hantavirus have been reported to the Colorado Department of Public Health and Environment. Of the four cases, two have been investigated, one, at the request of the parents, has not, and the fourth is pending. Two of the cases have resulted in fatalities.

The first involved an 18 year old male resident of Alamosa County who died on April 4th. Suspected exposure sites in Alamosa and Delta Counties were investigated. The patient was possibly exposed while sleeping on the floor of a trailer reportedly infested with rodents or while cleaning an old storage shed.

The second involved a 50 year old male resident of Delta County who died in Utah while vacationing over the Easter weekend. The suspect exposure site in Delta County was investigated on the suspicion that the patient was exposed while cleaning his barn using compressed air.

The third case involved a 12 year old female resident of Larimer County who survived the infection. Onset was on April 26th; however, the patient was likely exposed while visiting the Navajo reservation on March 28th. The patient's parents have requested that a site assessment not be made at their residence.

The fourth case involved a 53 year old male resident of Conejos County. Onset was on May 10th, the patient was admitted to the Conejos County Hospital, treated and released. Site assessment on this case has not yet been completed. To date, Colorado has had 24 cases of hantavirus (13 fatal, 9 recovered, and 2 non-HPS cases) since 1985.

Retail Meat Recalled in Portland

Submitted by Mike Govro
Oregon Dept. of Agriculture

Ground beef sold at Albertson's store # 502, at 4140 SE 82nd Ave. in Portland was recalled by the store chain due to the presence of *E. coli* 0157:H7. The bacteria was found in ground beef samples collected by the USDA Food Safety Inspection on July 24 during routine sampling. The sample was taken from a 30-pound batch that was ground that day and sold in the Butcher Block service case. An additional 20 pounds was ground from trim later that day, bringing the total amount of the recalled product to 50 pounds. The product sold in the self-service case was not recalled because it was not processed or packaged at the store.

USDA confirmed the presence of the bacteria on July 29 and issued a press release the same day advising anyone who may still have the product to return it to the store. Albertson's was also asked to post a notice in the store, advising customers to return the product. USDA will collect samples from the next 15 grinds made in the store to confirm the absence of the *E. coli* bacteria.

Fried Insects Move from the Food Stall to the Pantry:

Thais Canning for Home Use - Export Market Beckons

BANGKOK - According to this story, Thais can now reach into their cupboards for brightly labelled cans of fried locusts, spicy water beetles and other creepy-crawlies. Inspired by the success of fried insect stalls, which are now a common sight on the streets of Bangkok, a Thai agricultural center has begun canning critters and their tiny eggs for local and foreign consumers.

Sakon Nakhon Agricultural Research and Training Center sells cans of grasshoppers, locusts, water beetles, crickets, silkworm pupae and ant eggs in Bangkok and Thailand's northeast. The center's first shipment sold out quickly and after receiving an order from Japan, it will soon begin exporting small quantities of the canned insects there. A "mixed insect" variety, which includes portions of different bugs, has also been added to the product line.

Insect consumption is a long-standing tradition in Thailand. For more than a century, villagers in the rural northeast have considered bugs (fried or roasted) to be more of a tasty snack than a nuisance.

Source: Joshua Kurlantzick, *National Post World Business*, August 8, 2000

E. coli Discovery Prompts Recall of Beef

A Canadian company recalled 73,800 pounds of ground beef and ground beef chuck distributed in Washington and three other states after regulators found the deadly *E. coli* pathogen in samples, the US Department of Agriculture reported on August 9th.

IBP, which owns the meat-distribution company Lakeside Packers in Alberta, issued the recall. The USDA's Food Safety and Inspection Service said it had received no reports of illness associated with the product. This is IBP's third recall of *E. coli*-contaminated beef in a little more than a month.

The imported beef was produced July 19 in Canada and sent to distributors and wholesalers in Washington, Illinois, Florida and Kansas. The beef is packed in 10-pound packages with eight packages per shipping case. Each case bears the code "Pack Date 10JUL2000" and "EST.38" on the panel. The packages under recall are marked with "003800201," followed by five more characters.

The USDA Food Safety and Inspection Service said consumers should only eat ground-beef patties that have been cooked to 160 degrees Fahrenheit, high enough to kill harmful bacteria.

Source: *The Associated Press, The Seattle Times*, August 10, 2000

Washington State Vegetable Samples Analyzed for Lead and Arsenic

Submitted by Jim Pressley
Washington State Dept. of Agriculture

Due to a renewed interest about a pulp mill waste site near the city of Fife, Washington State Department of Agriculture Food Safety Officer Robert Soderstrom and Food Safety Supervisor Jim Pressley obtained ten pound samples from the produce fields within a one-mile radius of the dump site. Starting within a few hundred feet of the dump site, 10-pound samples of cabbage, lettuce, celery and zucchini that were being harvested or would be harvested within a few days were cut from the fields and submitted that day to the FDA laboratory in Bothell, Washington for lead and arsenic testing. The owners of the produce were cooperative and understanding with the produce sampling and are very concerned if any lead or arsenic are found in the samples.

The site is a pile of woodwaste laced with heavy metals. The site was capped in 1992 under the direction of the Washington State Department of Ecology (Ecology), with a multi-layered capping system designed to prevent precipitation from seeping through the pile. Soil samples (approximately 20) collected from the farm side border of the site in 1992 showed levels of lead from 25 to 11 PPM and arsenic levels ranging from 20 to less than 4 PPM, all below Ecology's action level for initiating a toxic clean-up. The area has been subjected to minor flooding in the past.

There are several large truck farms within a mile of the site, including one immediately adjacent to the site. Leafy vegetables and cold crops are the most common produce grown and are sold locally from retail farm stands and wholesaled to distributors in Seattle, Tacoma and other cities in Washington. Some of the produce in the area is also shipped interstate.

Retail HACCP Training in Oregon

Submitted by Mike Govro
Oregon Dept. of Agriculture

The Food Safety Division (FSD) of the Oregon Department of Agriculture (ODA) held a training session titled "Managing Food Safety" on June 6-8 in Wilsonville, OR. Approximately 25 retail industry personnel were paired with FSD sanitarians and trained by John Marcello and Katy Kennedy of FDA, and Tim Weigner, of the Food Marketing Institute. The training provided basic information on foodborne illness organisms, and identifying and controlling hazards. With help from their FSD partners, the industry personnel developed HACCP-based strategies to address a particular hazard in their operations. The sanitarians will keep track of progress, and if time and resources allow, ODA will hold a follow-up session to discuss results and address the business aspects of implementing HACCP at retail establishments.

Coffee May Be Linked to Rheumatoid Arthritis

Coffee drinkers seem to be at increased risk of developing rheumatoid arthritis, suggests research in the *Annals of the Rheumatic Diseases*. The association between coffee drinking and the presence of a hallmark indicator for the development of rheumatoid arthritis-rheumatoid factor was studied in a cross sectional survey of almost 7,000 people, and in almost 19,000 people, who were monitored for around 15 years. None of the study participants had any evidence of arthritis when first tested. The number of cups of coffee drunk daily was strongly associated with rheumatoid factor in the survey study.

In the second larger study, those people who drank four or more cups of coffee a day were twice as likely to test positive for arthritis than those who drank less. The results held true even after adjusting for other risk factors, such as age, gender, smoking, and weight. Those who drank 11 or more cups a day were almost 15 times as likely to have rheumatoid factor as non-coffee drinkers. The authors conclude that some as yet unidentified ingredient in coffee, particularly in coffee that is not filtered, may trigger the production of rheumatoid factor, which can precede the development of arthritis by years, and consequently lead to an increased risk of developing rheumatoid arthritis.

Source: *FSnet*, July 25, 2000

Dietary Herbs May Contain Animal Material

This story asks, ever wonder what you are taking when you see "thymus" listed as an ingredient on the label of your dietary or herbal supplement? It might be thyme or — it might be lymph tissue from a cow. And it may not be the only raw animal meat hidden in there. Dr. Scott A. Norton, a Maryland dermatologist, was cited as writing in a letter to the editor in Thursday's *New England Journal of Medicine* that because these "natural" supplements are essentially unregulated by the federal government, many contain a variety of animal tissues that could spread illness such as bovine spongiform encephalopathy (BSE), otherwise known as mad cow disease. Eating meat from an animal with the disease is believed by scientists to cause a new form of Creutzfeldt-Jakob disease, a similar fatal brain-wasting affliction that has killed more than 50 people in Britain. No case of BSE has ever been found in the United States.

Norton was quoted as telling Reuters in an interview that, "Organs you can never eat for food can be found raw in dietary supplements." The Council on Responsible Nutrition, the lobby for the supplement industry, was cited as saying through a spokesman that they could not comment without reading the letter. Norton, who is also a botanist, said he stumbled onto the problem while visiting a health food store to show his children how plants can be used as medicines.

Source: *Gene Emery, Reuters, Boston*, July 26, 2000



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HACCP Workshops

Sept. 7-8 Surefish HACCP Training Course, Seattle, WA
Contact: Surefish Phone: 206-284-2686 Fax: 206-284-2667 E-mail: surefish@surefish.com

Sept. 12-14 NMFS HACCP Workshop, San Francisco, CA
Contact: Christine Lillienthal Phone: 978-281-9124 Fax: 978-281-9125 E-mail: Christine.D.Lillienthal@noaa.gov

Oct. 2-4 HACCP: A Basic Concept for Food Protection, Davis, CA
Contact: UNEX Phone: 530-757-8777 Fax: 530-757-8558

Oct. 3-5 NMFS HACCP Workshop, Los Angeles, CA
Contact: Christine Lillienthal Phone: 978-281-9124 Fax: 978-281-9125 E-mail: Christine.D.Lillienthal@noaa.gov

Oct. 5-6 HACCP Verification and Validation: An Advanced Workshop, Davis, CA
Contact: UNEX Phone: 530-757-8777 Fax: 530-757-8558

Oct. 10-12 Eureka, CA HACCP Course (includes AFDO Certification)
Contact: Pamela Tom Fax: 530-752-4759 E-mail: pdtom@ucdavis.edu

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Sponsored by the Seafood HACCP Alliance, San Francisco, CA
Contact: Robert Price or Pamela Tom Phone: 530-752-3837 Fax: 530-752-4759 E-mail: pdtom@ucdavis.edu

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Contact: Robert Price or Pamela Tom Phone: 530-752-3837 Fax: 530-752-4759 E-mail: pdtom@ucdavis.edu

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