



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, Retail Food Program Manager
Colorado Department of Public Health & Environment
4300 Cherry Creek Drive South
Denver, CO 80246-1530
Phone: (303) 692-3629 Fax: (303) 753-6809
Email: chuck.henry@state.co.us

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: Cory_Willis@envircon.state.ak.us

Liaison to AFDO

Barbara Hruska, Director
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

Summer 2001

President's Address

The world of food regulation is changing at a phenomenal pace. It may not be a rate of change that will impress the high tech industry, but it is certainly unlike anything we've used to in government. These changes are having a profound impact on how we WAFDO members go about our jobs, and require that we pay attention to them in order to be effective. WAFDO and AFDO give us a forum to study and discuss those changes and offer us opportunities to affect those changes.

Want a few examples of changes? Since the 50 state meeting in Kansas City in 1998, we have been moving toward a fully integrated food safety system that stresses uniformity in policy and performance. We have begun to define the roles and responsibilities of different agencies and establish performance standards for our various functions. The proliferation of HACCP as a useful business tool and a regulatory strategy has changed how food safety issues are addressed, and how inspections are done.

Heightened public awareness of food safety issues and increased demands by consumer groups have altered the public policy formation process. Emerging pathogens, bioterrorism, the use of technology by government and industry, and biotechnology are a few more examples of things that have redirected our energy and resources. Add the difficulty that most of us have in finding the fiscal resources to deal with these changes, and you can see that our world is changing and keeping up is a real challenge.

I consider one of the greatest values of AFDO and WAFDO to be the opportunity to study and discuss these challenges with leading experts and counterparts in other agencies. Our annual educational conference is our best and most prominent forum for such discussions, and we encourage every member to attend. In addition to presenting an interesting and informative slate of speakers on current topics, this year's conference will dedicate some time to discussing WAFDO's role in food and drug regulation.

In addition to discussing our role in the world of food regulation, I think we should also discuss how we are going to carry out that goal. We need to talk about the structure and role of our committees, our relationship to AFDO, and brainstorm about how such a far-flung group can best function. If you've been reading this column the last year, you know that one of my goals is to involve more field people and others who can't always come to our annual conference.

Please give some thought to these topics come to the conference this year ready to discuss them. When you send in your registration, please note any ideas you have about what WAFDO's role should be and how we should perform that role. This will help us structure that time slot in our agenda. If you're not coming to the conference, please contact us with your thought on the subject. Call or email me or any board member and we'll be sure to include your ideas in the discussion.

I look forward to seeing all of you in Anchorage. North! To Alaska!

Sincerely,

Mike Govro

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Editor's Note

My attempt to include articles from industry in this edition of the WAFDO *FLASH!*, while not entirely successful, did connect me with a lead about the Grocery Manufacturers of America's recently released allergen labeling guidelines. I included a related article on page 8. Special thanks to WAFDO Associate Members Ken Mercurio, Nestle USA, and Candace Jacobs, Coca-Cola North America, for their help on this lead.

Thanks to everyone who contributed articles to my final edition as Editor of the *FLASH!* -- and especially Keren LaCourse for helping me keep the Field Notes feature column running (see page 5). Yes, my tenure is up at WAFDO *FLASH!* Central. I've appreciated the opportunity to learn about desktop publishing over the past few years and I know I'll be using these skills in a number of future projects. Special thanks to Candace Jacobs and Mike Donovan for thinking about me when Mike persuaded Candace to take over the newsletter back in the fall of 1998.

I leave you in good hands with Sue Hutchcroft, Seattle District FDA, as she has graciously accepted to take on the position of Editor for the WAFDO *FLASH!*

Thanks for your help in making the FLASH!

You've all been great to work with!

Welcome

New WAFDO Members!

Alta Dyches
USDA, FSIS, FO
Salem District Office
530 Center St. NE, Mezzanine
Salem, OR 97301

Brian Giannini
VP/General Manager Product Retrieval Services
RQA, Inc.
8828 N. Central Ave.
Phoenix, AZ 85020
602-678-4717 Fax: 602-678-4997
brian_g@rqaphx.com

Linda Harris
Extension Specialist
University of California
Dept. of Food Science and Technology
One Shields Ave.
Davis, CA 95616
530-754-9485 Fax: 530-752-4759
ljharris@ucdavis.edu

Heather Moon
Food Safety and Environmental Affairs Manager
Safeway Inc.
P. O. Box 9070
Pleasanton, CA 94588-3229
925-944-4312 Fax: 925-746-8142
Heather.Moon@safeway.com

Mark Roh
Special Assistant to the Regional Director
Food and Drug Administration
1301 Clay St., Ste. 1180-N
Oakland, CA 94612
510-637-3960 Fax: 510-637-3970
mroh@ora.fda.gov

Susan Strong
Food Program Specialist
CA - Dept. of Health Services
601 N. 7th Street
P. O. Box 942732
Sacramento, CA 94234-7320
916-322-0143 Fax: 916-322-6326
sstrong1@dhs.ca.gov

Register Now!

**WAFDO 2001
Annual Educational Conference**

**Anchorage, Alaska
Anchorage Hilton
September 16 – 19, 2001**

Please see the agenda for this year's outstanding educational conference enclosed with this edition of the *FLASH!*

If you need another copy of the registration form, go to web site:

www.state.ak.us/dec/deh/sanitat/WAFDO.htm
or contact Cory Willis at 907-269-7631
Cory_Willis@envircon.state.ak.us

Sunday, September 16th 8 AM - 4 PM
Scenic Tour of Cook Inlet
Lunch at Prince Alyeska Hotel, boat trip to Portage Glacier, tram ride to top of mountain and admission to Big Gam Alaska Park.

Tuesday, September 17th 6 PM
Orlen J. Wiemann Awards Dinner
O'Malleys on the Green

Your silent auction treasures can be mailed to:
WAFDO Silent Auction
Hilton Anchorage
500 W. 3rd Ave.
Anchorage, AK 99501

For lodging accommodations, call the Anchorage Hilton, 907-2720-7411, and ask for in-house registration.
WAFDO rates: \$149 / single and \$169 / double.

**2001 WAFDO Annual
Educational Conference**

Request for State Reports

At this years annual conference Federal, Providence, State and County Agencies will have the opportunity to share a unique happening within their program. These reports are not mandatory. The education committee has come up with the idea of scheduling those that are indeed noteworthy. If you have the desire to "show and tell" during the conference, please contact Cory Willis by phone, e-mail or snail mail at the numbers on the front of this newsletter no later than August 29, 2001. Please briefly explain what it is you wish to present so it can be scheduled.

Request for Nominations of Officers

At the end of the WAFDO 2001 Annual Educational Conference, WAFDO will hold the annual business meeting for the Association. During this meeting, the membership will vote on candidates for Vice-President and Regional Board Member of the executive committee.

The term of office for the vice president shall be one year. The vice president shall become the president automatically at the expiration of the term of office as vice president. The term of office for the elected Regional Board Members of the executive committee shall be two years.

If you would like to nominate yourself or someone else for either of these positions please contact Cory Willis by phone, e-mail or snail mail at the numbers on the front of this newsletter no later than August 29, 2001.

***Request for
thought-provoking topics***

As we move into this new century what's WAFDO's role? This will be the opportunity during the Tuesday September 18 afternoon session to discuss these issues. However in order to truly have a discussion of controversial topics we need to have all attendees submit ideas before hand on your registration form, or contact Cory Willis by phone, e-mail or snail mail at the numbers on the front of this newsletter no later than August 29, 2001. This will give us the opportunity to make this session work successfully.

Gail Campioni Extends Gratitude

To the Members of WAFDO,

I would like to thank you for all the e-mails and cards that Jos received during the past two years, from the WAFDO members. Their encouragement meant so much to him. Also my sincere thanks for all the cards and donations since Jos passed away.

When Maurice Tamura called on May 21 to tell us of the scholarship award being named in honor of Jos, we were having a family get together as it was his birthday. This was so unexpected and Jos would have been so proud, as we were.

Please accept our family's sincere gratitude for all you people have done for Jos. Thank you from our hearts.

Gail Campioni and Family

eLEXNET Receives DHHS Secretary's Award for Distinguished Service

The Interagency Electronic Laboratory Exchange Network (eLEXNET) Pilot Project Team was selected for the Department of Health and Human Services (DHHS) Secretary's Award for Distinguished Service. The citation for the team's achievement reads: "For outstanding contributions to the successful development of the first electronic network to exchange laboratory data among Federal, State and Local food safety agencies."

The list of the 66 team members includes team members from the Food and Drug Administration (FDA), Centers for Disease Control and Prevention (CDC), United States Department of Agriculture (USDA), Environmental Protection Agency (EPA) and State and Local Agency members of the National Food Safety System (NFSS) project steering committee and workgroups.

The award was accepted on behalf of the eLEXNET Team by John Marzilli, Deputy Associate Commissioner for Regulatory Affairs. The award was presented by Secretary Tommy Thompson at the DHHS Honor Awards Ceremony on Friday, June 15, in the Great Hall of the Hubert Humphrey Building, Washington, D.C.

Congratulatory letters were mailed to all recipients and the Award was given to members of the National Food Safety System (NFSS) project Steering Committee, the NFSS Laboratory Operations and Coordination Workgroup, the NFSS Information Sharing and Data Collection Workgroup, and the eLEXNET Data Steering Committee.

September is National Food Safety

Education MonthSM

The Food and Drug Administration and the Food Safety and Inspection Service are joining with the restaurant and foodservice industry to invite you to participate in the 2001 observance of National Food Safety Education MonthSM (NFSEM). The goal of NFSEM is to educate the public about safe food preparation. The *Consumer Education Planning Guide* is designed to assist you in promoting food safety education this September.

National Food Safety Education MonthSM is presented by the National Restaurant Association Educational Foundation's International Food Safety Council, a coalition of restaurant and foodservice professionals certified in food safety. Now in its seventh year, NFSEM is an important food safety education focus for government and consumer organizations, as well as industry.

This year's theme:

Be Cool – Chill Out! Refrigerate Promptly

Food safety experts advise consumers to refrigerate food quickly because cold temperatures keep most harmful bacteria from multiplying and help to prevent foodborne illness. Consumers are advised to make sure that their home refrigerator is 40 °F or below and freezer is 0 °F or below. These temperatures should be checked with a refrigerator/freezer thermometer.

The *Planning Guide* contains a variety of ideas and tools for organizing food safety education activities and events for various age groups. A "How To" section offers suggestions for putting them into practice.

The *Planning Guide* is available on the NFSEM Web pages at www.FoodSafety.gov/September.

*Source: FDA-CFSAN & USDA-FSIS
www.foodsafety.gov/~fsg/f01letr.html*



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 continue this 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.

Food Safety Officer Receives Advanced Training at FDA's Moffet Training Center

I had the opportunity to attend an FDA sponsored Advanced Low Acid Canned Food Course at the Moffet Training Center just outside Chicago, for 2 weeks this June. Of the 36 attendees, the majority were FDA investigators. Four slots were filled by state inspectors (myself included) and 2 industry consultants from Spain. The Moffet Training Center is a hands-on research facility for low-acid canned food and packaging research/development center. The course was taught and facilitated by several instructors, including Michael Ellison with FDA.

The course was split between the classroom and the training center pilot plant. The most valuable part of this opportunity for me was to do the hands-on demonstration in the retort plant and the packaging lab. We ran our own temperature and heat distribution tests. We filled cans, performed can tear-downs, and had a full day interactive demonstration of the LOG-TECH recorder Controller manufactured by FMC Food Tech. Also, a part of this class was a discussion and demonstration by a representative of the Taylor Instrument Company on Mercury-in-Glass thermometers. Although a portion of the class was review, the bulk of it was intended to delve into the actual calculation and effectiveness of thermal processes. And yes, there was a TEST at the end, so there were no slackers in the group!

If others have an opportunity to attend a course such as this, I highly recommend they make it happen. I am grateful for the chance to have gone, and am planning to piece together some practical reference material to share with other WSDA field inspectors. Thanks for the invitation to be a guest in this edition of the WAFDO *FLASH!*

Keren LaCourse

Food Safety Officer 2, Washington State Dept. Agriculture

Chuck Henry Joins Colorado Dept. of Health & Environment

Congratulations to Chuck Henry on his new position at the Colorado Dept. of Health and Environment. Chuck began his role as Retail Food Program Manager with the Consumer Protection Division on August 8th. Please note Chuck's new contact information on the front page of the *FLASH!*

Banned soy sauce products

Submitted by Maurice Tamura, Hawaii Dept. of Health

For several months, consumers have been calling the Hawaii Dept. of Health, Food and Drug Branch after hearing that some countries, including the United Kingdom, Canada and Australia, have banned several brands of soy sauce products after they were found to contain high levels of potential carcinogens. The products, about 22 in all, are imported from Thailand, China, Hong Kong and Taiwan.

According to a press release issued by the UK's Food Standards Agency (FSA), the carcinogens are 3-MCDP and 1,3-DCP. Their presence in soy sauce products is avoidable. The banned sauces were manufactured using acid hydrolysis or by the addition of acid hydrolyzed vegetable protein to accelerate production. Details are available on the FSA web site at www.foodstandards.gov.uk.

While the sauces have not been banned in the U.S. at this time, FDA is evaluating the matter. The levels of 3-MCDP and 1,3-DCP found in the sauces are very low, and FDA has not established a tolerance level for the chemicals. In addition, the test results are inconsistent, even with the same product.

Some of the sauces mentioned in FSA's press release are popular in Hawaii, so consumers and the local media have expressed a lot of interest in this matter.

Industrial Sterilization for the Drug & Medical Device Industry

**October 10-12, 2001
Westin South Coast Plaza
Costa Mesa, CA**

This conference is sponsored by the U.S. Food and Drug Administration - Los Angeles District Office, Orange County Regulatory Affairs Discussion Group, and Association of Food and Drug Officials.

The agenda targets the principles of sterilization, steam, ethylene oxide and radiation sterilization, water systems, laboratory inspections lyophilization and special issues for kit sterilization. The conference will include speakers from consulting firms, industry and government. For more details call 717-757-2888 or visit AFDO's website @ www.adfo.org.

Big K Bottled Water Recall

*Submitted by: Patricia Klocker
Colorado Dept. of Public Health & Environment*

On July 4, 2001, Consumer Protection Division personnel received a call from the Colorado Department of Public Health & Environment's Emergency Management Program indicating 4 people had consumed Big K distilled water and had become ill.

The Colorado Springs Fire Department was the first responder to the ill people who had symptoms of a burning sensation in the mouth, nausea and vomiting. The Colorado Springs Hazardous Materials team was called in to test the water and found it contained boric acid.

The ill persons indicated they were traveling to Colorado Springs to attend a birthday party and had purchased the bottled water from a convenience store in Alamosa, Colorado. The sheriff's department in Alamosa was contacted and all the water was pulled from the convenience store shelves.

A recall was initiated by Kroger to pull all 128 oz. and 320 oz. Big K distilled water from all Kroger retail stores in Colorado. The code on the suspect water indicated the water was bottled on 12/29/00. None of the bottles recalled by Kroger were of the same lot number as the suspect product.

It was determined that a large bottled water plant located in Denver bottled the water. A joint inspection of the bottling plant by FDA and Consumer Protection Division personnel was conducted. There was no evidence, during the inspection, that revealed contamination of the product occurred at the plant.

The FDA is investigating the case as a possible tampering. FDA, Office of Criminal Investigations, is conducting the investigation. No other illnesses related to this particular situation have been reported.

Colorado's Retail Food Establishment Plan Review Committee

*Submitted by Erin Mathiason
Colorado Dept. of Public Health and Environment*

A committee was formed in Colorado in 1996 to address retail food establishment plan review issues. This committee, comprised of retail food/general environmental health inspection staff throughout Colorado, is still going strong. We have been pleased to have some participation from Wyoming as well.

The purpose of the plan review committee is to:

- Share plan review issues and solutions;
- Keep apprised of the most current plan review information, including new technologies and equipment;
- Increase uniformity of the plan review process;
- Identify contacts at health agencies, other regulatory agencies and industry; and
- Disseminate plan review information to plan reviewers/fields inspectors through distribution of minutes, guidelines and interpretations, as well as reports from committee representatives to the staff of their agencies.

The committee currently meets three times per year. The committee members rotate hosting of the meetings within their jurisdictions. The Colorado Department of Public Health and Environment, Consumer Protection Division, provides interpretations and information to the group, and assists with agenda topics as necessary.

The meetings include discussion on plan review issues associated with particular retail food facilities. Speakers present information on topics such as refrigeration, hood systems, sneeze guards, carbonators (and backflow prevention), and special issues at Asian Markets. The meetings may also include field trips to see unique equipment and facilities.

The committee will forego the next meeting to offer a plan review training course in October. This course will cover menu review and food handling procedures; equipment and installation; refrigeration; room finishes; handsink locations; water; cross connections; ventilation; mobile units; and working with other agencies.

For more information on Colorado's Retail Food Establishment Plan Review Committee, please contact Erin Mathiason, Colorado Department of Public Health and Environment, Consumer Protection Division, at (303) 692-3636 or erin.mathiason@state.co.us.

WAFDO Seeks Representative for the AFDO Journal Editorial Board

Virlie Walker, Public Affairs Specialist with Denver District FDA, has represented WAFDO on the AFDO Journal Editorial Board for a number of years. WAFDO thanks Virlie for her enthusiastic assistance with the editorial board. Virlie is stepping down from this role and this makes a space for a new WAFDO representative to help this board.

WAFDO is seeking a representative to join the AFDO Journal Editorial Board. The Journal Editorial Board is staffed by representatives from each AFDO Regional Affiliate, with Heinz Wilms serving as editor. The member's task is to obtain articles for the Journal from appropriate sources. The Journal is published quarterly to AFDO subscribers, and a conference call is conducted every quarter to discuss potential article submissions.

The assignment to the board member is to get a commitment from a speaker (often from a food/drug related conference) to submit their presentation as an article, and report their progress to other board members on the conference call. Other members can also solicit articles from subject related talks they may have heard. The format for articles is prescribed by AFDO, and is available from the Executive Office.

Interested WAFDO members may contact Mike Govro, WAFDO President, at 503-986-4720 or mgovro@oda.state.or.us.

The Oregon Report

Submitted by Mike Govro, Oregon Dept. of Agriculture

Food Code - The Oregon Health Division has finished its adoption of the 1999 food code. The code becomes effective January 1, 2002 in the food service industry. The Department of Agriculture is still consulting with stakeholders and may begin the formal adoption process later this year to bring the retail grocery industry under the food code.

FDA Contract Inspections - The Department of Agriculture is well into its current contract with FDA to perform 650 inspections this year. The number is almost triple last year's number. The increased workload has created some challenges in the areas of training, inspection review and clerical work, as well as getting such a large number of inspections done.

New Employees - The Food Safety Division of the Department of Agriculture added three new field positions with this biennium's budget. One is the restoration of a position that was left unfilled during most of the last biennium, and the other two

are limited duration positions intended to deal with the work load created by the increase in FDA contract inspections. The selection process was complicated when the Division received a large number of excellent, highly qualified applicants. The Division seems to be benefiting from an increased interest in food safety careers and recent downturns in Oregon's food processing industry.

Budget News - The Department of Agriculture Budget was passed by the Oregon Legislature as submitted for the next biennium. The budget cut the Food Safety Division's routine sampling and laboratory testing of foods for chemical and microbiological analysis. The budget also cut half of the funds that were allocated to pay counties to perform shoreline survey work in the shellfish program. In the future, the Food Safety Division will perform the survey work itself.

Hawaii Approves New Prescription Drug Legislation

Submitted by Maurice Tamura, Hawaii Dept. of Health

Governor Cayetano recently signed groundbreaking legislation relating to electronic prescriptions. The new law is a significant improvement over the electronic prescription law that sunset in June. John Fleming, our prescription drug program specialist, drafted the original bill and skillfully guided it through the legislative process.

The law, which will continue to evolve, allows prescriptions to be transmitted electronically between physician and pharmacy and between pharmacies. The law also allows prescription information to be stored electronically. Other states have expressed interest in the law because of its innovative features such as the provision that requires that electronic prescriptions be irrefutably traceable to the prescribing practitioner.

For more than a year, John worked with representatives from the medical profession, insurance providers and others on language for the bill. Difficult issues such as computer security and restrictions on who can supply hardware/software had to be addressed. The Attorney General had to be assured that the bill would not hinder the investigation of Medicaid fraud.

The wide implementation of electronic prescribing is a national healthcare goal and a significant improvement in the way medications are prescribed. Electronic prescribing reduces medication errors and prescription fill time as a result of complete and legible prescriptions. It also places drug plan formularies at the prescriber's fingertips. This information aids the practitioner in appropriate drug product selection at the time of prescribing, and this saves time, provides for greater formulary compliance and helps to reduce the cost of healthcare.

HHS Secretary Thompson Commends Industry for Quick Action on Allergens

Applauding the food, beverage and consumer products industry for its proactive efforts on allergens and food safety, Tommy Thompson, Secretary of the Department of Health and Human Services, called on companies to work with government to collaborate on challenging health issues.

Thompson - speaking at the Grocery Manufacturers of America's annual Executive Conference at the Greenbrier in White Sulphur Springs, WV - acknowledged the industry's initiative in asking for more food inspections and additional resources for the FDA.



Pointing to the industry's recent release of voluntary guidelines for labeling products that contain potential allergens, Thompson said, "You've taken a giant step forward on allergens - and much faster than we've been able to do as a department."

Even still, he added, "We have to do a better job of inspecting food and making sure that our food is safe. There are just too

many problems with pathogens and food adulterations that have taken place over the last few years. We need your help to do better."

Addressing more than 600 executives from the nation's leading food, beverage and consumer product companies, Thompson was the keynote speaker at GMA's annual Chairman's Lecture. In addition to covering issues impacting the FDA, he also discussed HHS' work on a patients bill of rights, modernization of prescription drug programs and preventative health initiatives.

As HHS Secretary, Thompson controls a budget of \$429 billion - 23 percent of the U.S. federal budget - and more than 63,000 employees. His responsibilities cover more than 300 programs, including the Food and Drug Administration.

*Source: Grocery Manufacturers of America
www.gmabrands.com/news/docs/NewsRelease.cfm?DocID=775&
June 11, 2001*

National AIDS Health Fraud Shirt Sleeve Summit

Submitted by Virlie Walker, Denver District FDA

FDA's Southwest Region participated in the National AIDS Health Fraud Shirt Sleeve Summit during the week of July 9 in San Antonio, TX. New Mexico and Colorado Task Forces were among the 19 represented. Emphasis on expanding the scope of diseases targeted by purveyors of fraud, and opportunities for seeking additional funding sources were among topics presented.

Senior Public Affairs Specialist, Virlie Walker, is a member of the Partnership Council for the task forces, and participated in planning the event. A national Health Fraud Workshop was held following the Shirt Sleeve Summit for health fraud coordinators. Attendees included FDA's CFSAN/CDER/ORR/OCI, the Federal Trade Commission, the National Association of Attorneys General, Dept. of Justice, Office of General Council, and representatives from several provinces in Canada, Mexico and 25 US states and Puerto Rico.

An Internet Fraud Workshop was conducted by the Federal Trade Commission to promote comprehensive investigations of Internet fraud. The focus of the meeting was to encourage a more aggressive approach to health fraud in general, and enhanced cooperation with the states. Shelly Maifarth, Health Fraud Coordinator / Compliance Officer represented Denver District.

wafdo.org

Seeks Digital Photographs

Progress continues on the WAFDO's web site. David O'Guinn, WAFDO Web Master, has new software to help make our association's internet site spectacular. We expect to launch our web site this fall.

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., inspection settings, laboratories, workshops) to David O'Guinn at:

doguinn@oda.state.or.us

Seafood HACCP Regulation

Reported Cause of Business Closure

Submitted by Maurice Tamura, Hawaii Dept. of Health

The second largest fish auction in the State of Hawaii announced that it will close because, according to company officials, it is unable to comply with FDA's seafood HACCP regulations. The company has operated since 1907. Local fishermen use the auction to sell to wholesalers, who then sell to restaurants and retail establishments.

The general manager of the company was quoted as saying that the FDA "Imposed a tremendous record-keeping burden that unreasonably increased the cost of operating the Fish Auction Market."

FDA implements the seafood HACCP regulations in Hawaii because the Department of Health has not adopted the regulations at this point. The Food and Drug Branch has been helping the local seafood industry comply with the regulations by scheduling training opportunities such as the courses that are offered by the Seafood HACCP Alliance.



Seafood HACCP Update

Submitted by Chris Wogee, California Dept. of Health Services

The National Seafood HACCP Alliance met on June 21, 2001 in New Orleans. Key items were discussed regarding the makeup of the Alliance's Steering Committee. Seafood HACCP training is well established now and the need for new activities and innovations has decreased markedly.

Cornell University's on-line basic HACCP Course was showcased. It is well done and requires students to pass tests, but it does not cover the third day of the basic Alliance HACCP Course. There were discussions and assignments to identify how this important third day of practical exercises could be completed; without it, AFDO can not issue the student a certificate of training.

Even with this innovation and activity, several members on the Steering Committee felt that the Alliance was in a "maintenance" phase. There was some discussion of decreasing the Steering Committee by eliminating the AFDO affiliates (i.e., WAFDO). The argument was that many affiliates no longer attended and their representation could be done through the AFDO Seafood Committee. After some spirited discussion, this thought was dropped. In fact, the Steering Committee was expanded to include some academic contributors who were at this Alliance meeting. One of these new members was the person who developed the on-line HACCP Course, Ken Gall.

The Alliance will limit its meetings to twice a year. Printing arrangements for HACCP manuals have improved and manuals can now be printed quickly on demand. The basic course manual will be revised to reflect changes to the FDA Fish and Fisheries Products Hazards & Control Guidance. The Third Edition was expected to be available sometime in July. Changes to the manual will effect the control and monitoring of parasites, marine biotoxins, scombrototoxin, *C. botulinum*, *Vibrios*, *L. monocytogenes* and metal fragments. It will be available on-line and from Florida Sea Grant (1-800-226-1764). In addition, the Alliance agreed to make their HACCP manual available to the new National Juice HACCP Alliance in hopes that the formats, presentations, and conventions would eventually make all HACCP programs uniform. This move was supported strongly by the affiliates, AFDO and FDA.



Food Safety Tips for Barbecuing

***Handling and preparing
food is always important
in preventing food-
borne illness.***

***But when barbecue
season rolls around,
there are some
additional steps to
follow to ensure your
food remains safe.***

***Use these tips to
properly prepare,
cook, serve and store
food when barbecuing:***

Before cooking

- Wash hands thoroughly, for at least 20 seconds, with hot water and soap, before, during and after handling all types of food, especially raw meat and poultry.
- Clean and sanitize all utensils and work surfaces with a mild bleach solution (5ml/1tsp. bleach per 750 ml/3 cups water) before and after using.
- Separate utensils for raw and cooked foods.
- Ensure the barbecue is preheated before starting to cook; if using a charcoal barbecue, use enough charcoal and make sure it is glowing red before starting to cook.
- Keep raw foods away from cooked foods and do not use the same plate or tray for raw and cooked meats.
- Keep meats, salads and perishable foods in the refrigerator until you are ready to use them; if food is being stored in a cooler, pack the cooler with ice or freezer packs. Keep lid closed as much as possible, store cooler in shade and away from birds and animals.

During cooking

- Precook poultry in the oven or microwave (if possible) and then place it immediately on the barbecue – this will decrease the amount of time the poultry is exposed to danger zone temperatures (4°C to 60°C, or 40°F to 140°F).
- Use a meat thermometer to ensure that all meat and poultry has reached a safe internal temperature. Whole chicken and parts should be cooked to 82°C-85°C (180°F-185°F) and turkey pieces to 77°C (170°F). Beef steaks and roasts should be cooked as follows: medium rare at 63°C (145 °F), medium at 70°C (160°F), and well at 75°C (170°F). Pork chops and ribs should be cooked to 70°C (160°F). Ground meats should be cooked to 71°C (160°F).
- Raise the height of the grill or reduce the heat of the barbecue if food starts to burn during cooking, but ensure the correct internal temperatures are still met.

After cooking

- Keep serving bowls covered.
- Put cooked food on a clean plate.
- Eat food as soon as it is ready.
- Clean and sanitize all cooking and eating utensils and work surfaces with a mild bleach solution (5 ml/1 tsp. bleach per 750 ml/3 cups water).
- Store leftovers in separate shallow, covered containers in the refrigerator and eat within 2 days. Reheat leftovers to 74°C (165°F).

*Source: Canadian Food Inspection Agency
www.inspection.gc.ca
April 2001
P0060E-01*

Tamarind Candy Recall, Surveillance & Fact Finding

*Submitted by Patricia Klocker
Colorado Dept. of Public Health & Environment*

In early May, Colorado Department of Public Health and Environment's Consumer Protection Division (CPD) learned of FDA's and Washington State's efforts to analyze Dulmex Tamarind candies and wrappers for lead and to warn the public of the hazard. Limited information on product distribution was available.

Consumer Protection Division staff and lead poisoning prevention program staff started a search for the tainted candy in Colorado. Candy found in several retail stores in the Denver-metro area was analyzed, and high levels of lead were found in the wrappers. In addition, CPD visited known wholesalers of Mexican-style candy and discovered two distributors of the product. Both expressed concern and agreed to stop distribution.

Although CPD contacted several wholesalers, it became apparent that we may have discovered only a small part of the distribution chain. Some wholesale distributors stated that many retail markets may receive direct shipments of all types of food from Mexico. Following a recall issued by one distributor of the product, Mojave Foods Inc. of California, CPD issued a news release advising consumers to discard or return the product to the place of purchase.

Local health departments responded to the information quickly and found the candy in many small Mexican retail food and department stores. The local health departments also reported that the retailers were willing to stop sale of the product. Local TV, radio and newspapers responded favorably, which resulted in public service announcements in both English and Spanish.

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New Web Site on Food Safety Research Programs

USDA has launched a new web site (<http://www.nal.usda.gov/fsrio>) aimed at providing a database of food safety research projects to the research community and the general public. The web site provides detailed information on food safety research projects, spending, and accomplishments by U.S. Federal agencies, along with links to other important food safety research information.

The searchable database provides information on nearly 500 food safety research projects dating from 1998 to the present including research done or funded by USDA Agricultural Research Service; USDA Cooperative State Research, Education, and Extension Service; the Food Safety Consortium (researchers from the University of Arkansas, Iowa State University, and Kansas State University); and the U.S. Dept. of Health and Human Services' Food and Drug Administration. Also on the web site are program and planning information as well as various food safety reports; food safety news and information; and more than 100 links to web-based food safety research information provided by U.S. and foreign governments, and educational and professional organizations.

*Source: NASDA News
July 6, 2001*



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HACCP and GMP Workshops

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

Treasurer's Reminder 2001 Membership Directory

If your membership is not current, you may still renew to remain in good standing for 2001 and receive a copy of the membership directory. Please send the following information and your renewal dues to Chuck Henry, WAFDO Treasurer.

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

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

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

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