



Western Association of Food & Drug Officials

# THE FLASH!

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

www.wafdo.org

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## Message From the President Summer 2002

As amazing as it seems, summer is about half over and my term as WAFDO president is drawing to a close. As I prepare to pass the gavel to Claudia Coles in September, I'd like to leave you with a few parting thoughts.

The first is on the importance of WAFDO and AFDO. (I feel the need to mention AFDO because WAFDO is so closely linked to AFDO as a regional affiliate.) The associations' responses to the events of September 11 illustrate how valuable WAFDO and AFDO are. The terrorist attacks dramatically altered the scope and focus of our jobs in the food and regulatory industries. We have all spent time discussing and working on bioterrorism preparedness and prevention since 9/11, whereas few of us spent much time or thought on them before. As we've scrambled to set a course of action and follow it, AFDO and WAFDO have been key players in the discussion and planning processes. AFDO and WAFDO's bioterrorism workshops, publications and the annual educational conference have provided opportunities to educate ourselves and others, and provide forums for discussion. I have found that the personal contacts I've developed through WAFDO and AFDO have been a tremendous resource when I've needed to get information or share ideas. AFDO and WAFDO are valuable networks through which we connect our collective expertise and experiences.

This leads me to my second thought, which is on the quality of people I have encountered through WAFDO. The WAFDO members with whom I've worked are truly top notch folks. Not only are their knowledge, skills and abilities impressive, but they give to their jobs and the association with an attitude of service, and I include our associate member in this. In my experience, I have found it rare for so many people to work toward common goals so harmoniously, especially when so many of them are accustomed to being the boss. I count myself privileged to know and work with the exceptional people I have encountered in WAFDO and AFDO.

While being WAFDO president has required a great deal of time and effort, I believe that I have received far more than I've given. It is rewarding to work with great people on important subjects and see that work come to

(continued on page 2)

*President's Message continued*

fruition. I would like to thank the WAFDO members who have made this experience so rich, and encourage all of you to involve yourselves in WAFDO activities. You won't regret it!

Mike



**Editor's Note**

As you can see Mike took his responsibilities during the June AFDO conference very seriously - even going so far as to include a pronunciation lesson for the attendees. The grand success of the meeting owes a great deal to the hard work and dedication of Mike and the staff of the Oregon Department of Agriculture. They set a high standard for those who will follow, and all of us extend a very heartfelt thank you.

Sue

**Summer 2002 FLASH! Highlights**

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**Jim Waddell Honored with the O.J. Wiemann Award**

WAFDO paid tribute to Jim Waddell, Chief of California's Food and Drug Branch at WAFDO's June 2002 business luncheon in Portland, Oregon. WAFDO President Mike Govro presented the prestigious O.J. Wiemann Award to Waddell for his extensive involvement in WAFDO and AFDO as well as his untiring public safety regulatory efforts for the food, drug, and device industries.

Jim began his career at California's Food and Drug Branch in 1972 as a Food and Drug Investigator in Los Angeles. In '78 he was promoted to Senior Food and Drug Investigator for the San Diego District, and then Jim moved up to Supervisor of the San Diego District in 1980. Jim's next promotion came in 1988 when he became the Regional Administrator for the Inland Sacramento Region. Jim was then promoted to Chief of the Food Safety Section in 1996, and last year he was advanced to Chief of the Food and Drug Branch. Waddell received the George Steel Award, Food and Drug Branch's most prestigious award. Jim was instrumental in forming the Center for Food Protection and California's Food Safety Task Force.

WAFDO and AFDO have been fortunate to have Jim Waddell's leadership skills on both board of directors. He's always willing to pitch in on the tough projects and pressing issues. Jim's leadership style reflects his willingness to be a team player, and his follow through is really remarkable—especially in these hectic times! Jim is an effective networker, a fantastic communicator and a great guy!

Thanks Jim! We appreciate all your efforts!

**Tom Vogel Receives the Award for 2001**

Mr. Vogel is the Environmental Sanitation Director and Assistant Secretary for the Dried Fruit Association of California. Tom has worked for DFA of California since 1997. Prior to that Tom worked for Tri Valley Growers and with the California Grain and Seed Association. Tom was recently married to his wife Laura, and has children Elijah and Grace.

Tom is an active WAFDO associate member, and sponsored and chaired the Associate Welcome Reception at the WAFDO 2000 Conference. He also participates on committees and shares WAFDO news with his associates in industry.

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Tom is an advocate for food safety and routinely conducts industry meetings with DFA of California members. These have included scientific advisory board meetings, pesticide safety, and recall preparedness. Tom was instrumental in developing DFA of California partnerships with both FDA and the California Department of Health Services regarding inspection of members' processing facilities. He chairs the Resources Workgroup of the California Food Safety Task Force, and regularly participates in California's Food Safety Steering Committee. Tom made two presentations at the June 2001 IFT HACCP Seminar, and is a regular author for the DFA of California newsletter.

Tom is an excellent supporter of WAFDO's objectives of improving communication and cooperation among local, state, and federal programs, and industry, and for promoting the development and enforcement of uniform food, drug, and consumer protection laws, and as such was awarded the Orlen J. Weimann award for 2001..

## Welcome New WAFDO Members!

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Please note this correction for Ken Mercurio:  
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### **They Came In Like Wildfire**

*Submitted by Therese Pilonetti*

As quickly as the fire spread out of control in Glenwood Springs, a miniature city of Firefighters, Emergency Response and Forestry personnel assembled in a ball field to begin their plan of attack. With their duties assigned, the majority of the 600-person crew set out to wage war against nature's wrath. Those who stayed behind were the blood that kept the human fighting machine working.

They are the Food Service and Sanitation workers. They may not have the most glamorous of jobs but the service they provided was as important as those of the front line. These self-contained mobile units and their crew were responsible for insuring safe and nutritious food and water to the Firefighters who would exert long hours battling the unpredictable flames of the Coal Seam fire.

As the Firefighters returned to the base camp with soot-stained faces hungry and tired, the last thing they needed to worry about was whether there was a safe food source and hot shower for them at their temporary home. Lucky for them there were.

The mini city or base camp was an assemblage of tents and trailers that housed everything from hot showers to freezers and refrigerators for food storage to high tech computers and radar systems that identify hot spots on the fire line. The food operation was as impressive as the rest. They had a system that worked efficiently and effectively from one trailer to the next. Between the semi-trailers they erected a makeshift dock that connected the kitchen operations. Each trailer was a portion of a full-working commercial kitchen operation. They were broken down as follows:

- **Storage:** Each trailer was dedicated to a certain type of food storage - dry, refrigerated, freezer, and fresh produce. Each was equipped with temperature monitoring devices, check lists, strip curtains, and inventory sheets.
- **Food Prep:** One trailer was dedicated to raw fruit and vegetable prep, with prep sinks, cutting boards, utensils, slicers and steam kettles. The other was set up for meats and other PHF's. By keeping these operations separate issues of cross-contamination were not likely to be a concern.
- **Cook Line:** This unit was set up as nice as any state of the art full service kitchen, or maybe even better. They were fully equipped with their NSF commercial grills, griddles, ranges, tilt kettles, prep sinks, hand sinks, point of service refrigeration, and any other necessities you could wish for.
- **Dish Washing/ Equipment Storage:** With every bit of available space utilized, this trailer was dedicated to the sole purpose of cleaning up and storing cooking equipment. For speed and efficiency disposables were used for all food served to the emergency workers.

With their eight trailers and two huge dining tents this food service operation was an outstanding example of a mobile kitchen operation. In addition to food production they also had a protected area for putting together meals-to-go and sack lunches. After leaving the staging area the meals were held and distributed from yet another temperature controlled storage trailer. As another checkpoint, each meal was stamped with the date and time to insure quality control. Their policy was to use nothing that was prepared for more than 24 hours. This included both hot and cold meals served on site or in the field.

Just as impressive as their food service operations, their mini camp was equipped with numerous handwashing stations, showering facilities, and potable water for drinking and teeth brushing. All of the gray water was collected in large bladders that were emptied and hauled to the sanitary sewer by truck multiple times a day. Portable latrines were also available throughout the camp. The sanitation crew disposed of all refuse. Local restaurants agreed to dispose of any excess grease that was generated by the camps food service operation. All of the bases were covered and

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the camp continued to operate in compliance for the duration of the fire.

We appreciate all of their efforts both at the fire line and the cook line.

### **New District Director for FDA's Denver District**

*Submitted by Paul J. Teitell, Assistant to the District Director*

Belinda Collins, became the new FDA Denver District Director in May 2002. Belinda is a native of Tennessee. She began her FDA career in FDA's Nashville, Tennessee District Office. She worked as a Consumer Safety Officer conducting inspections and special investigations in the foods, drugs, devices and biologics. By the early 80's she had the opportunity to work primarily in the radiation program and thus began to chisel out her niche in that area. She soon became the district authority in performing inspections and investigations into all aspects of the program. In 1989, she was promoted to the Regional Radiological Health Representative in the Southeast Region and moved to Atlanta, Georgia. In 1991, she was promoted to the position of Branch Director for the Southwest Regional Radiation Program in Dallas, Texas. As the Regional Radiation Program Director, she provided training to states and the general public in all aspects of radiation safety, surveying techniques and performance standards for tanning products, diagnostic x-ray, microwave ovens, televisions and electromagnetic radiation. She now has primary oversight for all of FDA's regulatory activities in the four states comprising the Denver District Office (Colorado, New Mexico, Utah and Wyoming).

### **TRAINING COURSES from FDA!**

*Submitted by Carolyn Swanson*

#### **RETAIL FOOD**

*The Standardization of Retail Food Safety Programs*, a course presented in Irvine, California, by Richard Ramirez, Retail Food Specialist, Pacific Region, was well received. This is a unique course in that, while based on the FDA State Training Course on Standardization, it has been made specific to retail food inspections in California. It was developed with input from FDA, California Food & Drug Branch, and the California Conference of Directors of Environmental Health and covers the areas of Communication, Report Writing, Equipment and Field Standardization. Thirty-one Registered Environmental Health Specialists attended the

course on April 9, 2002. Such areas as Orange County, San Bernardino County, Riverside County, San Louis Obispo County, San Diego County, and UC Irvine Environmental Health Staff were represented.

#### **MILK/DAIRY PRODUCTS**

Pacific Region's Milk/Dairy Team Specialists\* have developed and sponsor a course entitled *Pasteurization Test Reporting Requirements*. This one-day training is designed to provide guidance to state regulatory inspectors in the proper documentation of test results, which are obtained while performing HTST, HHST and vat pasteurization equipment tests. Two members of the Pacific Region's Dairy Team, Steve Himebaugh and Randy Elsberry presented this course in April in Ontario, California. Fifteen State Regulatory Inspectors attended.

Another new course developed and sponsored by the Milk/Dairy Specialists Team of the Pacific Region with help from Karen Robels, San Francisco District CSO (FDA) is entitled *Antibiotic Residue Investigation Training*. This one-day training is designed to provide guidance to select state regulatory inspectors who work for the California State Department of Food and Agriculture and who are responsible for investigating antibiotic residues in milk and animal tissue. Detailed information was provided to help assure that when the individuals are investigating an antibiotic residue, a thorough investigation is conducted, the cause is properly documented and that critical information needed to support a legal action against a producer is obtained. The course, presented by Steve Himebaugh, Regional Dairy Specialist, was held on April 15, 2002, in Stockton, California. Fifteen State Regulatory Inspectors attended.

\*Pacific Region FDA's Milk/Dairy Team Specialists are a sub-team of the Cooperative Programs Operations Group, better known as CPOG. The members of the Milk/Dairy Team are: Les Boian and Belinda Clifton, located in Seattle, Washington, Randy Elsberry, in Fresno, California, and Steve Himebaugh in Oakland, California.

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## SEAFOOD HACCP TRAINING ON THE INTERNET

The National Seafood HACCP Alliance has developed a new Seafood HACCP training course that is now available on the Internet. This new Internet-based distance education program is designed to be equivalent to the first two days of the "live" three-day Alliance training courses conducted across the U.S. over the past 5 years. This new alternative training program was developed by the Alliance in collaboration with the FDA, the Association of Food and Drug Officials, New York Sea Grant, and the Cornell University Food Industry Management Distance Education Program.

### HOW THE COURSE WORKS

Seafood HACCP training is now available on demand. You can register for the Internet course at any time and complete the course materials at your own pace wherever you have a computer with an Internet connection. There are 12 training Modules in the course that cover all of the information on HACCP principles, their application to seafood products, and the FDA regulation presented in the first two days of the regular Alliance training course. After registering, each student will be tracked by their unique Username and Password. Students who complete all 12 Modules will receive an Email letter from Cornell acknowledging that they have completed "Segment One" of the Alliance training course. Those who want to receive a "Certificate of Course Completion" from the Association of Food and Drug Officials to meet the training requirement of the FDA Seafood HACCP regulation will then need to attend a 1-day live "Segment Two" training session conducted by a trained instructor. Your Email letter from Cornell showing that you've completed the Internet course will be your "ticket" to an AFDO registered "Segment Two" training session. Firms that already have "HACCP trained" individual(s) can use the Internet course to train additional employees. Your employees can complete the Internet course at work or at home, and you won't have to send them to a three-day course if AFDO certification is not needed. Experience has shown that HACCP implementation can be more effective when a number of key people in the operation have a good understanding of the system and its requirements.

## HOW TO USE THE SEAFOOD HACCP INTERNET COURSE

Step 1 - Go to <http://seafoodhaccp.cornell.edu> on the Internet at any time to find out about registration, how the course works, and what you will need to complete the Internet course  
Step 2 - Complete and submit the Registration form and your payment for the course via the Internet or by Fax or Mail (Registration Fee is \$50.00)  
Step 3 - When your registration and payment have been processed, you will receive an Email message giving you the Internet address of the active course site and your own unique Username & Password which will allow you to enter this site  
Step 4 - Work through all 12 Course Modules at the active course site and submit the "Check Your Knowledge" answers for each Module via the Internet. Each registered student will be tracked by their unique Username and Password which will expire 6 months from the date that their registration is confirmed  
Step 5 - When all Modules are completed an Email letter from Cornell will be sent to acknowledge that the person who registered for the course has completed the Seafood HACCP Alliance Segment One Internet training course  
Step 6 - Register for a Second Segment one day "live" training session if you need an AFDO Certificate of Course Completion to meet the training requirement in the FDA Seafood HACCP regulation or if you have questions or need additional experience developing a HACCP Plan. A list of registered courses by state can be found at <http://seafood.ucdavis.edu/haccp/reg-cal.htm>  
July 2001

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### FDA's Enforcement Corner - Los Angeles District *Submitted by Alonza Cruse*

FDA's Los Angeles District reports that two consent decrees of permanent injunction were entered into by a drug firm, and a private laboratory, respectively. There are no court findings, per se, since both companies entered into these decrees after being advised by the Department of Justice that the agency was prepared to seek injunctive relief and was ready to litigate. The importance of these two decrees, both based on drug GMP issues, lies in the approach taken by the government to solve the problems.

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The first dealt with a drug manufacturing firm with over a ten year history which added up to a pattern of violative inspections interspersed with non-violative inspections, with a demonstrated ability to implement corrective actions only at the 11<sup>th</sup> hour to stave off enforcement action from the government.

This is a situation which historically has been difficult to deal with, since just before the implementation of a legal action, the firm manages once again to present a good front. The precedent cases relied upon in bringing this action to the Department of Justice included comments from a business practices case (W. T. Grant case), in which the court noted that its power to grant injunctive relief survives discontinuance of the illegal conduct, and that the necessary determination is that there exists some “cognizable danger” of recurrent violations. The administrative record of past performance really counts.

The second case dealt with a private testing laboratory, performing analytical testing for hundreds of drug companies who in turn relied upon those analytical results as a signal to ship their products. The FDC Act establishes that when extramural facilities are relied upon by drug firms, these facilities are subject to GMP inspection. Conventional wisdom suggests that the responsibility for the product belongs to the person whose name appears on the product. However, were the FDA to go after those hundreds of customers, such a task would have not been practical from a resource point of view. Instead, in this instance the FDA sought to extinguish the unacceptable behavior at the source. Basically the agency took the position that the private lab was in a significant way, causing the violations, e.g. receiving out of state components, making them into drugs which became adulterated in the sense that inappropriate lab controls were exercised, and selling the finished products in interstate commerce.

### **Joint FDA/WSDA Investigation of Possible Botulism Outbreak in Westport**

*Submitted by Jim Pressley, Assistant Food Safety Program Manager*

On June 28, 2002, Patti Waller with the Washington State Department of Health (DOH) Epidemiology Laboratory called the Washington State Department of Agriculture (WSDA) Food Safety Program to report that four people were admitted to the emergency room in

Aberdeen with symptoms similar to botulism after eating canned salmon processed by a firm in Westport. One of the four people had neurological symptoms and was later flown to Harbor View Hospital in Seattle where he could receive the attention of a neurologist. State Epidemiologist Jo Hofmann on Saturday called to report that the patient flown to Harbor View did not have botulism poisoning. In all, about a dozen people reported being ill after eating the suspect salmon during the week of June 23 –28.

FDA investigators teamed up with Food Safety Officer Wil Satak for a joint investigation on Friday afternoon, June 28th at the Westport processor of the suspect salmon product. This firm had previously been licensed with WSDA as a food processor of fresh and frozen fish. The firm recently changed ownership structure and re-opened as a retail fish market with intentions of canning salmon and tuna for exchange with retail customers. The firm had since installed a retort system for the canning process and processed three batches of salmon and two batches of tuna but did not notify WSDA nor are they currently licensed by WSDA.

Currently, the WSDA Food Safety Program has approximately 350 cans of tuna and 1,093 cans of salmon under state embargo pending process review, testing of product by FDA and National Food Processors Association, registration of low acid canned food processes with FDA, and approved for and licensed with WSDA as a food processor. FDA, WSDA, and Public Health are investigating the illnesses allegedly associated with the canned salmon in suspect.

### **Oregon news**

*Submitted by Mike Govro*

### **GMO Initiative Reaches Oregon Ballot**

Petitioners in Oregon have filed an initiative measure that requires foods containing genetically modified organisms that are produced, sold or distributed in or from Oregon to be identified as such on the label. The measure will be on the November ballot and, if passed, will give responsibility for labeling regulation to the Oregon Department of Agriculture.

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The measure requires foods that contain ingredients in quantities greater than one tenth of one per cent to bear a label with the words “genetically engineered.” The label would also be required for foods which are produced using genetically engineered enzymes or other processing aids, whether or not those enzymes or processing aids are present in the final product. Labeling would also be required for agricultural crops produced using genetically modified agricultural inputs, and meat and dairy products from animals that have been fed genetically modified feeds or given genetically modified hormones or drugs, whether or not those inputs are present in the final food product. The language in the measure does not restrict the requirements to packaged foods

The Oregon Department of Agriculture is currently evaluating ways it might effectively regulate such labeling requirements, given that the majority of products sold in or distributed from Oregon are not produced in the state. Because labeling is required for GMO’s that are used in production but are not be present or detectable in the final product, testing will not always be effective. The Oregon legislature will describe the scope of the regulatory program that ODA will undertake and determine the funding level to be provided.

### **Oregon State Agencies Under Travel and Hiring Freeze**

Due to a 900 million dollar shortfall in the Oregon State budget, Governor John Kitzhaber announced out-of-state travel and hiring freezes for State agencies effective June 12. Agencies may make exceptions to the limitations if they can document negative impacts on the State’s ability to perform vital health and safety functions, to collect revenue or maintain compliance with federal requirements.

The legislature has unsuccessfully addressed the State budget shortfall in several previous special sessions. The legislature referred some of the revenue enhancement measures to the voters. It is unclear what will happen if voters fail to pass these measures.

### **AFDO/WAFDO Educational conference**

The 2002 WAFDO meeting was held in conjunction with the AFDO Annual Educational Conference June 15-19 in Portland, Oregon. AFDO Vice President and WAFDO

member Chris Wogee arranged an excellent program that addressed a wide variety of timely topics, including issues related to bioterrorism, genetically modified organisms and biotechnology, allergens, and juice HACCP. Representatives from food and drug agencies gave updates on recent activities and future plans and priorities. Carolyn Oakley, Regional Representative to the Secretary of Health and Human Services, delivered a speech on the Department’s approach to counterterrorism and other priorities. The Secretary of Health and Human Services, Tommy Thompson, was unable to attend as scheduled.

The 2002 Orlen J. Weiman award was presented to Jim Waddell at this year’s WAFDO business luncheon (please see article). The 2001 Weiman award was presented Tom Vogel of the Dried Fruit Association. The award was not presented in 2001 because the 2001 conference was cancelled due to the events of September 11. Two Jos Campioni Scholarships were awarded at the business luncheon, one to Jasmine S. Chan and one to Justina Renae Pahl..

### **Two Outstanding Students Receive J. Jos Campioni Scholarship Awards**

The WAFDO Board of Directors selected Jasmine S. Chan and Justina Renae Pahl to receive a \$2,000 J. Jos Campioni scholarship award for there achievements and future endeavors in food science.

Jasmine Chan will be entering her senior year at the University of California at Davis this fall to complete her Bachelor of Science in Food Science. Her diligent studies earned her a 3.42 grade point average at Davis during the 2001 - 02 scholastic year. Jasmine interned with the National Association of State Departments of Agriculture (NASDA), which impacted her interest in working with other non-profit organizations, involved in food and health issues in her future. She plans to intern in the summer of ’03 with a food development company in Australia or England and then pursue a graduate food science degree at an East Coast university.

Justina Renae Pahl is attending the University of Wyoming, and is majoring in Animal and Veterinary Sciences. Justina has a strong academic background and plans to become a veterinarian. She has also been involved in many

extracurricular activities, and was selected as a College of Agriculture Ambassador. Justina was named the outstanding sportsperson of the year for the University of Wyoming Intercollegiate Horse Show Team. During the upcoming school year, she will be engaged in a research project on the transmission of Chronic Wasting Disease. Justina was recently inducted into the Golden Key and Mortar Board honor societies at the University of Wyoming.

**WAFDO Financial Report**

*Submitted by Chuck Henry*

As my tenure as Secretary-Treasurer nears completion and I begin to transfer duties to Susan Parachini, I would like to submit a very brief financial report of the three years that I have served on the Board.

Oct. 31, 1999	\$11,119.26	(checking)
	\$45,609.38	(savings)
Dec. 31, 1999	\$11,029.09	(checking)
	\$45,803.96	(savings)
Dec. 31, 2000	\$14,440.33	(checking)
	\$47,121.29	(savings)
Dec. 31, 2001	\$15,701.63	(checking)
	\$48,591.67	(savings)
May 31, 2002	\$14,927.54	(checking)
	\$48,813.17	(savings)

Due to three major expenses during the month of June, we will have to transfer \$10,000 from our savings account to our checking account. Since we have not had to withdraw funds from our savings account during my tenure, I wanted to inform the Board of this necessity. The expenditures are:

AFDO/WAFDO Annual Conference	\$7000
Allergen Workshop	\$5000
Scholarships	\$4000

Our balances as of July 31, 2002 are:

Checking	\$15,692.06
Savings	\$38,892.38

**WAFDO AND FDA SPONSOR FOOD SECURITY WORKSHOPS**

Experts consider the possibility of contamination of the food supply by terrorists to be very real. Regulatory agencies have recently increased their emphasis on allergen labeling and surveillance of Listeria and E. coli 0157:H7. Consequently, the need for food companies to be prepared for food recalls has never been greater. Is your company ready for a recall? Do you know how to minimize the impact? Do you know how to decrease the chances of intentional product contamination? The answer to these and other important questions will be answered at these workshops being offered in three West Coast locations. Note deadlines on Registration Form (approximately 10 days before the event).

**AGENDA TOPICS WILL INCLUDE:**

- \* The need to be prepared for product recalls due to intentional and unintentional contamination.
- \* Conducting recalls and recall oversight - What happens?
- \* Tamper-evident packaging
- \* Product counterfeiting
- \* How to protect your product from contamination
- \* Current status of biosecurity legislation

Times: 8:30 a.m. - 4:30 p.m.

Los Angeles - Aug 28 - Bldg.	Ronald Reagan State Auditorium, 300 S. Spring Street
Seattle - Sept 24 - Room (Northwest Rooms)	Seattle Center, Lopez 305 Harrison Street
Cost:	\$29.00 (Lunch Included)

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*The U.S. Food and Drug Administration  
And  
The Western Association of Food and Drug Officials*

## Food Bio-Security/Recall Workshops

### REGISTRATION FORM

**Please type or print:**

Name \_\_\_\_\_

Company/Agency \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

Phone \_\_\_\_\_

Fax \_\_\_\_\_

Email \_\_\_\_\_

**Sessions: 8:30 a.m. - 4:30 p.m.**

Los Angeles, August 28, 2002 (Aug 15 deadline) \_\_\_\_\_

Seattle, September 24, 2002 (Sept 13 deadline) \_\_\_\_\_

Vegetarian Lunch? Yes \_\_\_\_\_ No \_\_\_\_\_

**Please enclose a check or money order for \$29.00 payable to WAFDO.**

Mail Registration to:

*Chuck Henry, WAFDO Treasurer  
14344 E. Caley Dr.  
Aurora, CO 80016*



**MEMBERSHIP**

**Classifications**

**Dues**

Regulatory	Member is engaged in official regulatory activities	\$15.00
Retired	Member held an active membership in the Association during employment	\$15.00
Scholastic	Member is engaged in research, teaching or studying issues involving food, drug, cosmetics, devices, biotechnology or environmental control	\$15.00
Associate	Member is engaged in activities other than regulatory activities	\$50.00

**Please complete the bottom portion of this form and return with your dues to:**

**Western Association of Food and Drug Officials (WAFDO)**  
 C/O Chuck Henry, Secretary/Treasurer  
 4300 Cherry Creek Drive South • Denver, Colorado 80246 -1530

**Make Checks Payable to Western Association of Food and Drug Officials**

IRS-EIN 91-1149139

**The Western Association of Food and Drug Officials  
 Membership Invoice**

Name: \_\_\_\_\_ Title: \_\_\_\_\_  
 Agency: \_\_\_\_\_ Firm: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
 Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Email Address: \_\_\_\_\_

Member type:

Regular (\$15.00)     Retired (\$15.00)     Scholastic (\$15.00)     Associate (\$50.00)

W AFDO Scholarship Fund donation \$ \_\_\_\_\_

Is this a New Membership  or Renewal?  Has your address changed?  Yes  No

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

Renewal membership dues must be received by December 31<sup>st</sup> of each year to remain in good standing for the coming year.

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Tom Vogel and Jim Waddell show off their Wiemann Awards at the WAFDO Luncheon