



**NJAFP NEWSLETTER**  
*New Jersey Association for Food Protection*  
 Volume 24, Issue 1  
 Spring 2020



**NJAFP  
 SPRING SEMINAR**

**May 12th, 2020  
 8:30 AM to 2:30 PM**  
**CANCELLED**

**Cook Campus Center  
 Rutgers, New Brunswick, NJ**

The seminar offers 5 CEs with a variety of speakers on the agenda. Find more information on page 6.

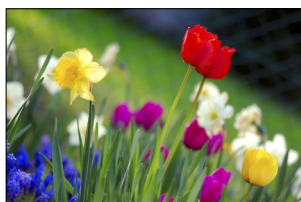
**\*\*\*RUTGERS PARKING INFORMATION\*\*\***

You may park in Lots 76, 99C & 99D without permits. You must use the below link to pre-register for parking. Until this process is completed your vehicle is not registered and you may receive a citation.

Link to register for parking:  
<https://tinyurl.com/waqvjfp>

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**PRESIDENT'S MESSAGE**

Welcome to Spring of 2020! Baseball season will begin soon, then spring and summer fever will hit us, and Coronavirus is taking the human race for an undesirable ride.

While Amazon studios prepares another film about the 1984 food industries largest bioterrorism attack on our nation, the CDC and WHO are working on ways to contain the largest viral outbreak of our time. What's even more startling, if you ask me, is the rate at which COVID-19 is spreading across our globe. In fact, by the time you read this message, the current statistics [81,191 total confirmed cases, 2,768 deaths and 30,281 cases recovered\*] will be wildly old news. And the numbers are projected to substantially increase. Furthermore, the rumor mill of misinformation is just as remarkable. We've included our data source below and it serves as a beacon of factual information for anyone interested.

As all of this takes place around the world, every day our food safety professionals go fight the good fight to keep the public safe. According to the FDA's Inspection Observation Data for Fiscal Year 2019, the most commonly cited violation during an FDA food facility inspection was failing to develop a Foreign Supplier Verification Program (FSVP). This of course, is one of the mandates from the 2011 FSMA legislation.

Our upcoming seminar agenda includes topics from food safety professionals in regulatory, academia, and industry covering supplier approval, third party delivery services, retail food safety, and the ever-evolving marijuana sector.

During our last seminar, the talented and dedicated NJAFP Board discussed ways for our great Association to be the ultimate resource to our members and even go after an IAFP Award! Some of the approaches we're exploring include increased membership base and understanding what we can do for YOU. Additionally, we reviewed ways to improve the overall experience associated with the Association. More specifically, how to improve the value of our newsletter, website, and seminars. Also, how to enhance the experience of our seminars so that they are impactful to our members.

We've said it before and it's worth repeating: as a member of this Association, your voice matters. Your survey responses help us improve and also support us with upcoming topics that matter to you. Thanks for being a part of an amazing Association, and thank you to the Board for making our newsletters, website, seminars, and goals come to life.

Be safe out there and thank you for everything you do, every day.  
 Jessica

\*Data Source: "Coronavirus COVID-19 Global Cases by Johns Hopkins CSSE"; data sourced by WHO, CDC, ECDC, NHC, and DXY from February 26, 2020  
 Website: <https://www.arcgis.com/apps/opsdashboard/index.html#/bda7594740fd40299423467b48e9ecf6>

## Tales From a Food Safety Consultant: What is a Foreign Object? How Do You Deal With It? Jack Menaker, NJAFP Board Member

The obvious answer to the first question is that a Foreign Object (FO) is something in the food product that shouldn't be there. For example, a hair, a piece of metal or plastic, a piece of a rubber glove, a screw, an insect, etc.

The second question and answer are a bit more difficult. Is a natural part of an ingredient considered an FO? How about a piece of chicken bone in some chicken salad? How about a small piece of eggshell in some egg salad? A cherry pit or stem in a cherry pie? An olive pit in an unpitted olive?

As a former Food Safety Manager for a large airline caterer and a supplier to a very large food retailer, I had to offer my customers the results of root cause analyses regarding how the deviation happened and what we were going to do about it. Please note, customer complaints are not necessarily true. Sometimes they are driven by greed. Passengers on airline flights are always looking for free miles. Or passengers had some issues checking in, didn't get the seat that they wanted, tried to bring too much luggage on board, or had an issue with an upgrade. Customers of large upscale retailers sometimes believe that the retailer has deep pockets and will view a complaint as something to write off to keep customers happy.

Some of the root cause analyses that I had to provide were very interesting. Air India complained about a rivet ending up in a pudding like dessert. I went to the manufacturer and audited the facility. I did not observe anywhere in the facility where a rivet could have come from. In sitting and reviewing the FO that was returned to me, I realized that the rivet was made of aluminum. The only place the rivet could have come from was the aircraft itself. Vibrations during flight and landings can and do shake rivets loose. Another Air India complaint was about a very large moth that was found in the airline cart. They also returned the moth to me. I gave it to my pest control provider's entomologist and was informed that this species of moth originated in India.

The above two issues were easy because I was able to obtain the FO from the airline. Frequently, that is not the case. Now let's discuss the second range of FO's.

Olive and cherry pits and stems. All processors of these items have their own range of allowable defects such as pits or stems remaining in processed products. These company standards are usually lower than federal allowances. Even with defect allowances (none are at zero), some of these items usually end up in the processed products.

The only positive answer to eliminating these items is to take the risk into account when selecting your menu choices. And the last discussion for this month is a complaint for plastic pieces in an apple containing product. The apple processor has their range of allowable defects as above. The only item on an apple that shouldn't be eaten is the pits (contains amygdalin which releases cyanide when it contacts digestive enzymes). Everything else on the apple can be consumed. It turns out that the plastic found in apple cheesecake was small pieces of carpel. Carpel is the structure of the core that holds the pits. It has the texture and appearance of opaque plastic.

There is no way to eliminate this perceived FO except to again, not serve anything a containing processed apple. 🍏



**How Risky Are Frozen Berries?**  
**Matthew J. Igo, MS and Donald W. Schaffner, PhD**  
**Rutgers University/NJAFF Board Member (Don)**

Fruits and vegetables are an important part of any healthy diet and berries are no exception. Frozen berries can be an economical way to store fruits for long periods of time while retaining nutrients and flavor. Unfortunately, scientific evidence indicates that pathogenic microbes (especially viruses) can sometimes contaminate frozen berries. Pathogenic microbes can survive the freezing process and can cause illness after consumption.

Viruses linked to frozen berry consumption in the past include Hepatitis A virus and Norovirus. Symptoms of Hepatitis A can occur between 2-6 weeks after eating contaminated food and include fever, fatigue, loss of appetite, nausea, vomiting, joint pain, stomach pains, diarrhea as well as jaundice (yellowing of skin and eyes). Symptoms of Norovirus include diarrhea, vomiting, nausea, and stomach pain, and typically occur 12-48 hours after eating contaminated food.

The US Food and Drug Administration (FDA) is investigating frozen berries more closely in response to these possible risks. The FDA started a new random sampling program for frozen berries in November 2018 that will last for 18 months. FDA will test frozen strawberries, raspberries, and blackberries for Hepatitis A virus and Norovirus. FDA testing has triggered at least two recalls of frozen berries since the program began. Continued FDA testing will likely continue to trigger additional recalls. None of the recalls have been linked to any illnesses.

Past FDA sampling programs have looked for bacteria in foods but testing for viruses is different. Bacteria can be cultured on nutrient agar, but viruses cannot. Virus testing looks for nucleic acids (genetic material) from these viruses. One problem with genetic testing for viruses is that we do not know if the nucleic acids came from live or dead viruses. Viruses that are dead are not able to cause illness. Another problem with genetic testing is that sometime the tests can give "false positive" reactions, because what seem like virus nucleic acids are random bits of nucleic acids that are not from viruses.

Consumers that are concerned about risks from frozen berries can take a number of precautions. One common recommendation is microwaving berries prior to consumption. Berries can also be placed in a sealed bag and placed into boiling water for several seconds. These risk reduction strategies can be useful in reducing illness but it is important to remember that virus risk from frozen berries is already very low. There have only been 3 outbreaks of Hepatitis A and 1 outbreak of Norovirus in the U.S. between 1997-2016 linked to frozen berries. Fruits and vegetables are always a part of a healthy diet and frozen berries can be a great way to add fruit to any diet.



References:

<https://www.fda.gov/food/cfsan-constituent-updates/fda-sampling-frozen-berries-harmful-viruses>

<https://www.cdc.gov/norovirus/about/symptoms.html>

<https://www.cdc.gov/hepatitis/hav/index.htm>



<http://blog.neurotrack.com/mind-diet-on-a-budget/frozen-berries/>

**NJAFF Finance Report for 2019**

Starting Balance	\$31,998.75
Income	\$13,415.00
Expenses	\$16,934.38
Ending Balance	\$28,479.37

## Congratulations to Our NJAFP 2020 Sustaining Members

<b>HEALTH AND SANITATION SYSTEMS</b> Ted Diskind Highland Park, NJ	<b>RK ENVIRONMENTAL SERVICES</b> Jessica Coronato Westwood, NJ
<b>MARSH &amp; MCLENNON AGENCY</b> George Garcia Saddle Brook, NJ	<b>TRUE WORLD FOODS NY, LLC</b> Helder Cabrita Elizabeth, NJ
<b>PASTER TRAINING</b> Tara Paster Gilbertsville, PA	<b>WIM WAM SOFTWARE</b> Neal Nover Mt. Laurel, NJ
<b>READINGTON FARMS, INC.</b> Patrick Boyle Whitehouse, NJ	<b>THANK YOU!</b>

**We truly appreciate your support and dedication to NJAFP!**

### **Consider Becoming a NJAFP Sustaining Member!**

*This extra level of support is vital to the continued success of our Association.*

Sustaining members will be recognized in both our spring and fall seminar programs by being announced in the opening remarks at the seminars. In addition, special notice will be given in our newsletters and on our website.

A sustaining membership includes one paid individual membership.  
Contact Virginia Wheatley for more information.

## Can You Get Sick From Contaminated Ice? Robyn Miranda, NJAFP Board

It is very easy to overlook the risks associated with ice machines, since most people do not often consider ice as food. However, the FDA does. Beverages are filled and refilled dozens, even hundreds of times per day – but what are you actually drinking? Recent surveys that have been released by ice machine manufacturer Ice-O-Matic showed that nearly 40% of operators admitted that they were unaware of how often the ice-machine and water filters needed to be cleaned.

Contaminated ice can cause foodborne illnesses just as easily as contaminated food. However common misconceptions are that ice is too cold to harbor microorganisms. *Listeria monocytogenes*, for example, can grow in refrigeration temperatures and has been shown to survive in ice cream – leading to large outbreaks and recalls most recently involving ice cream manufacturing giant, Blue Bell. In 2015, 3 people died after consumption of contaminated ice cream manufactured by Blue Bell.

Bacteria and viruses may be introduced in many ways including a contaminated water supply, dirty utensils, airborne particles and improper ice handling. If ice machines are not cleaned and sanitized regularly, bacteria, yeasts and mold have the potential to grow. Although ice is not physically listed on the food menu, it is one of the most frequently used items in food operations. All foodservice employees can benefit from continual reminders to the staff of proper machine cleaning and ice handling.

Manufacturers of ice machines continue to improve their equipment design to decrease the opportunities for contamination. In addition to self-contained systems made of stainless steel, other antiseptic measures have been taken including the use of antimicrobial surfaces, UV lights inside of the ice bin and a machine design for an easy-to-clean process. Most commercial ice machines also have light indicators for when the unit needs cleaning and servicing, and sensors that detect buildup.

To prevent ice contamination, some basic precautions can be taken including:

1. Do not store anything BUT ice within the storage bin – not even the scoop.
2. Keep access doors to ice storage chests and ice machines closed except when removing ice.
3. Read the owner's manual thoroughly to know which cleaners and sanitizers to use – guidelines should include methods and frequency for cleaning and sanitizing. 🧼

References:

<https://www.foodqualityandsafety.com/article/special-feature-14-ways-to-keep-your-ice-safe/>

<https://hygienefoodsafety.org/can-you-get-sick-from-contaminated-ice/>

<https://www.cdc.gov/listeria/outbreaks/ice-cream-03-15/index.html>



# SPRING SEMINAR AGENDA

Wednesday, May 13, 2020  
**CANCELLED**

Cook Campus Center, Rutgers University  
59 Biel Road  
New Brunswick, NJ 08901  
(See page 8 for directions).

**PLEASE NOTE: An evaluation form will be given to you at the seminar.  
We appreciate your feedback and look forward to your suggestions.**

- 8:30-9:00 Registration and Continental Breakfast
- 9:00-9:15 Jessica (Albrecht) Coronato, NJAFP President - *Welcoming Remarks*
- 9:15-10:15 Steve Oswald, Wakefern - *Supplier Approval Program* [1.0 CE]
- 10:15-10:30 *Break*
- 10:30-11:30 Dr. Don Schaffner, Rutgers University - *Direct-to-Consumer and Third-Party Delivery Service Food Delivery Guidance Update* [1.0 CE]
- 11:30-12:30 Shaya Brodchandel, Harmony Foundation - *Medical Marijuana in New Jersey* [1.0 CE]
- 12:30-1:30 *Lunch - Hot Buffet*
- 1:30-2:30 **KEYNOTE: Dr. Ruth Petran, IAFFP Vice-President/Ecolab - *Sanitation Preventive Controls*** [1.0 CE]
- 2:30-3:30 Bill Manley, NJ Department of Health - *Retail Food Topics* [1.0 CE]
- 3:30 Adjourn

## ATTENTION!

### **New Jersey Licensed Health Officers and Registered Environmental Health Specialists**

Participants who successfully complete this educational program will be awarded 5.0 New Jersey Public Health Continuing Education Contact Hours (CEs). The New Jersey Association for Food Protection has been approved by the NJDOH as a provider of New Jersey Public Health Continuing Education Hours (CEs).

**REGISTRATION FORM – 2020 NJAFP SPRING SEMINAR 5-13-20**

REGISTRATION DEADLINE - May 5

NO REGISTRATION BY TELEPHONE

**CANCELLED**

Name \_\_\_\_\_

Title \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address (Please use the address at which you wish to receive future mailings).  
\_\_\_\_\_

Phone (day) \_\_\_\_\_

Fax \_\_\_\_\_

E-mail \_\_\_\_\_

(In case we need to reach you regarding payment, etc.)

PLEASE CHECK REGISTRATION TYPE:

- Member Registration \$50 (\$60 after May 5)
- Registration and One Year Membership \$65 (\$75 after May 5. Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$85 (\$95 after May 5)

PLEASE CHECK PAYMENT METHOD:

Check \_\_\_\_\_

Voucher / Purchase Order \_\_\_\_\_

Other \_\_\_\_\_

Please make checks, vouchers, and purchase orders payable to NJAFP and mail to NJAFP, P.O. Box 175, Trenton, NJ 08601.

Directions to the Cook College Student Center may be found on page 8 and also at: <http://www.cpe.rutgers.edu/directions/Cook-Campus-Center.pdf>. Note: parking registration is needed but you must park in lots 99C or 99D.

Questions? Contact Virginia Wheatley at [info@njfoodprotection.org](mailto:info@njfoodprotection.org), phone (908)386-6332. Sorry, but we cannot provide registration confirmation.

Registration Information

*You may register online at [www.njfoodprotection.org](http://www.njfoodprotection.org), or by completing and mailing this registration form. **Please do not send more than one copy. Please indicate the method of payment (i.e. check, purchase order, etc.) Checks, vouchers, and purchase orders must be payable to NJAFP.***

**\*\*\*PARKING REGISTRATION IS REQUIRED. THE REGISTRATION LINK WILL BE ANNOUNCED AND EMAILED TO YOU WHEN IT IS AVAILABLE. PARK IN LOTS 99C OR 99D.\*\*\***

**DIRECTIONS TO RUTGERS COOK CAMPUS STUDENT CENTER (CCSC), 59 BIEL RD, NEW BRUNSWICK 08901**

**FROM NEW JERSEY TURNPIKE (NORTH OR SOUTH)**

- Take NJ Turnpike to EXIT 9 (New Brunswick)
- Follow signs for ROUTE 18 (NORTH)
- Route 18 (NORTH) to ROUTE 1 (SOUTH)
- Route 1 (SOUTH) to THIRD EXIT (COLLEGE FARM ROAD)
- End of exit ramp make RIGHT onto COLLEGE FARM ROAD
- Follow COLLEGE FARM ROAD through the farm community to 4-way stop sign
- Make right onto Dudley Road
- Pass SKELLEY FIELD on right
- Make a right onto BEIL ROAD
- Continue past the Cook Campus Center and follow road to LEFT
- Parking Lots 99C and D will be on right past the campus apartments

**FROM GARDEN STATE PARKWAY (NORTH OR SOUTH)**

- From SOUTH on Garden State Parkway take EXIT 129 (NEW JERSEY TURNPIKE SOUTH)
- Once on the NEW JERSEY TURNPIKE SOUTH follow the directions above
- From NORTH on the GARDEN STATE PARKWAY take EXIT 130 (ROUTE 1 SOUTH)
- Stay on ROUTE 1 SOUTH going over the Raritan River and PAST the exit for Route 18 (New Brunswick)
- Take the THIRD EXIT after the exit for Route 18 - New Brunswick (COLLEGE FARM ROAD)
- Once you have exited onto COLLEGE FARM ROAD follow the directions above

**FROM ROUTE 287 (FROM NORTH JERSEY)**

- Take ROUTE 287 SOUTH to EXIT 9
- End of EXIT make right onto RIVER ROAD
- Follow RIVER ROAD to intersection of ROUTE 18
- At intersection of ROUTE 18 make right onto ROUTE 18 SOUTH
- Follow ROUTE 18 SOUTH to the EXIT FOR ROUTE 1 SOUTH
- Once on ROUTE 1 SOUTH follow the directions above

**FROM ROUTE 1 (FROM SOUTH JERSEY)**

- Take ROUTE 1 NORTH
- Pass the intersection of ROUTE 130
- Once past the intersection of ROUTE 130 stay in right lane
- Pass the entrance for DEVRY INSTITUTE
- Take EXIT for SQUIBB DRIVE & COLLEGE FARM ROAD
- Follow U-TURN under ROUTE 1 to your right
- Pass the entrance for SQUIBB and proceed to end of road
- At end of road make left onto COLLEGE FARM ROAD
- Once you have made LEFT onto COLLEGE FARM ROAD follow directions above



**NJAFP** is an affiliate of the **International Association for Food Protection (IAFP)**, a non-profit association of food safety professionals. Comprised of a diverse membership of over 3,000 members from 50 nations, the Association is dedicated to the education and service of its members, as well as industry personnel. For more information, and a membership application, you may visit the IAFP website: [www.foodprotection.org](http://www.foodprotection.org) or call 800-369-6337.



International Association for  
**Food Protection**



HALF PAGE AD (7.5" WIDE)

QUARTER PAGE AD (3.5" WIDE)

# PUT YOUR AD HERE!

NJAFP is pleased to offer the opportunity for ad placement  
in our newsletter.

ADS MUST BE SUBMITTED IN JPEG FORMAT.

\$100 for a half page (7" wide x 5" high)  
\$50 for a quarter page (3.5" wide x 5" high)

Contact Virginia Wheatley or any board member for more information.

QUARTER AND HALF PAGE ADS (5" HIGH)



## Need Money? Check Out NJAFP Scholarships for Student Members



NJAFP awards two \$1,000 scholarships to full or part-time graduate or undergraduate NJAFP members each year. Recipients must be enrolled in a college or university where he/she physically attends classes, and has declared a major in one of the following fields (other majors will also be considered):

Food Safety	Environmental Health	Nutritional Sciences
Public Health	Food Sciences	Agricultural Sciences
Environmental Sciences	Food Defense	Biology/Microbiology

To learn more about NJAFP scholarships and obtain a membership application, please visit the NJAFP website at [www.njfoodprotection.org](http://www.njfoodprotection.org) and click on the scholarship tab.

# NJAFP EXECUTIVE BOARD MEMBERS

2020

President	Jessica Coronato	jessica@rkenv.com
1 <sup>st</sup> Vice President	Darling Bode-Zambrana	darlbode@gmail.com
2 <sup>nd</sup> Vice President	Robyn Miranda	robynm14@scarletmail.rutgers.edu
Secretary	Virginia Wheatley	info@njfoodprotection.org
Treasurer/Trustee	Jessica Coronato	jessica@rkenv.com
IAFP Affiliate Delegate	David Reyda	dreyda@darden.com
Immediate Past President	Lauren Taylor	ltaylor@rkenv.com
Member at Large	George Garcia	george.garcia@MarshMMA.com
Member at Large	John Matyiku	jmatyiku@cfs-foodsafety.com
Member at Large	Jack Menaker	jackmenaker@yahoo.com
Member at Large	Rich Ritota	foodsafesystems@yahoo.com
Member at Large	Alan Talarsky	alan.talarsky@doh.nj.gov
Member at Large/Trustee	David Reyda	dreyda@darden.com
Member at Large/Trustee	Don Schaffner	schaffner@aesop.rutgers.edu

## WANTED!

If you are employed at a food processor and are involved with QA or QC and food safety is important to you...we want you to join our organization!

NJAFP is the foremost food safety organization in NJ. We are the NJ affiliate of the International Association for Food Protection (IAFP), the world's largest association of food safety professionals from industry, government, and academia.

If food safety is a critical component to the success of your company, then you need to be a part of NJAFP! We invite you to join us! It's inexpensive (\$25/year) and worth your time. We have two seminars per year in May and October. Please join us on May 13, 2020 for our seminar at Rutgers University, Cook College in New Brunswick, NJ. Directions to the seminar are on page 8, and at: <http://www.cpe.rutgers.edu/directions/Cook-Campus-Center.pdf>. We will have several speakers that are sure to be of interest to you.

Please contact our NJAFP Board members for additional information.

The NJAFP Executive Board is also looking for a few new members. The Board meets or holds conference calls approximately six times per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at [info@njfoodprotection.org](mailto:info@njfoodprotection.org).

## WANT TO RECEIVE OUR NEWSLETTER?

If you know someone who would like to receive our newsletters, please send their e-mail address to Virginia Wheatley at [info@njfoodprotection.org](mailto:info@njfoodprotection.org). If you would like to be removed from our mailing list, please send an e-mail to [info@njfoodprotection.org](mailto:info@njfoodprotection.org).