

# FoodBytes

## Super Victory for Food Protection

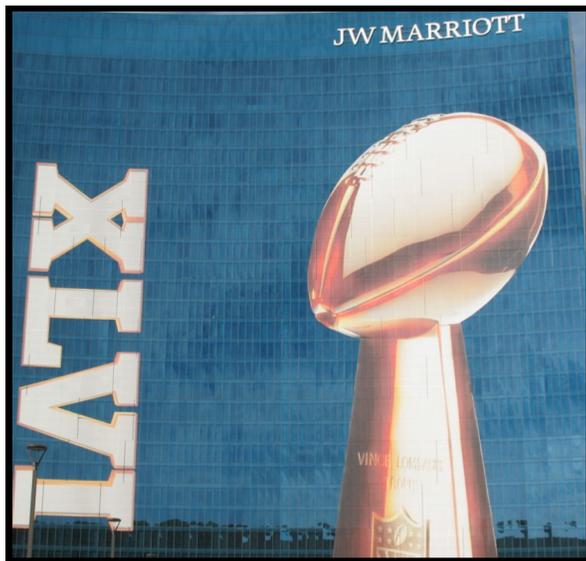
The Indiana State Department of Health (ISDH) began planning for the Super Bowl since it was announced the 2012 Super Bowl would be hosted by Indianapolis. Excitement was immediately evident as discussion in every office started wondering what their role would be now that the huge event was coming to our city. Every emotion imaginable went through the minds of state and local officials who had to plan for security, parking, food safety and a host of other issues that would eventually take center stage as the event moved closer and closer to the Feb. 5, 2012 date.

Championship college basketball games, the Indianapolis 500, and numerous large conferences had shown that Indianapolis had done large events before and that the Super Bowl was no different, but now was our time to show the world that we were the “go to city” for any event. Indianapolis passed with flying colors.

With unseasonably warm weather bringing in the crowds, people were never left with a lack of

things to do. We had zip-lines, the NFL Experience, Fan Jam (at the Indianapolis Fairgrounds), Super Bowl Village and concerts from acts such as LMFAO, Darius Rucker and Brett Michaels...to name a few.

As with every big event there are large amounts of food from the local bars and restaurants, temporary food tents, and gourmet chefs cooking for big named celebrities and athletes. The ISDH was ready



for food events that needed inspection at a number of venues downtown as well as out of town. Margaret Voyles, ISDH contacted venues to plan what they would be providing for food and for which events, then ultimately creating a master schedule.

Scott Gilliam coordinated with Kris Moore, Regional Retail Food Specialist from the Food and Drug Administration (FDA) as well as obtaining a meeting space at 2 North Meridian Street to act as a command post for ISDH, the Marion County Health Department and the FDA.

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# FFA Convention in Indianapolis

The 84<sup>th</sup> Future Farmers of America (FFA) convention was held in Indianapolis in October. FFA has 540,000 members with 7,500 chapters nationwide and is a leader in high-school agricultural education and leadership development. Students come from urban and rural communities representing all aspects of agriculture found in the United States. They study not only traditional farming, but also a path of study for students that choose non-farm career ambitions in agriculture.

The ISDH assisted with the annual “Food Products and Processing Systems” national contest at the Blue Ribbon Pavilion at the State Fair Grounds. 29 teams (each representing a different state) with four members each for a total of 116 participants participated this year. Throughout the year, students study product development, quality assurance, food safety, production, sales and service, regulation and compliance and food service within the

food service industry. A spot on a team is earned through local chapter contests, then advancing to the state contest and from there the finalist is sent to Indianapolis.

The food protection program provides one of the three compo-



nent activities to determine the national champion. Students view 10 pictures selected by ISDH staff from pictures taken during inspections and choose from a list of violations represented by the pictures. In addition, the student is

given a mock “complaint” letter and asked to respond as to whether the complaint is a food safety or quality issue and then whether the letter describes a chemical, biological, or physical defect. Next, they wrote a letter the way a company would respond including offering coupons, information of recall testing, and legal issues and more. They can earn up to a total of 150 points in ISDH’s part of the contest. The other two sections of the Food Products and Processing Systems contest involve a sensory test evaluation of products where students identify an ingredient and the actual creation, labeling, HACCP plan, marketing artwork and plan for a product. These contestants learn a great deal about food safety and food supply and the results are amazing! The students seemed to have a great time and from the ISDH’s perspective, this was a worthwhile project to partner on with FFA.

*Sharon Farrell, ISDH*

## Variances: When Are They Needed?

The Indiana State Department of Health (ISDH) Food Protection Program (FPP) has received 40 variance requests since variances began being offered in 2001 as a result of new statutory authority provided by the Indiana Legislature. A variance is a written document issued by the ISDH Assistant Commissioner upon demonstration of good cause by the person requesting the variance which authorizes a waiver, modification or deviation from one or more state rules concerning food handling machinery or sanitary standards for the operation of food establishments. Variance requests may be simple and straightforward while some are for complex food processes, and still,

a small minority are not accepted due to lack of information.

The ISDH has the authority to approve variances, but the responsibility of retail inspections, not on state property, are that of the local food safety inspection officer (FSIO). Once the ISDH FPP approves a variance request for an issue, it then becomes the requirement in rule for this establishment(s). As the local FSIO conducts a routine inspection of one of these facilities with an approved variance it must be monitored for compliance with the conditions of the variance. The FSIO must continue to verify compliance with the approved variance until variables change or the ISDH would suspend or revoke the approval. All variance approvals and

denials are disseminated through our email notification system and posted on the FPP website by year. The ISDH FPP does not have the resources to monitor all the approvals throughout the state so the FPP depends on the local FSIOs to help with oversight monitoring. If compliance issues are found please report the information as soon as possible to this office either through your local field representative, by calling 317/233-7360, or email at [food@isdh.in.gov](mailto:food@isdh.in.gov) As always, we will continue to provide training and technical assistance as our resources allow.

*Scott Gilliam, ISDH*

# Above and Beyond in Super Bowl XLVI Inspections

Sharon Pattee of the Delaware County Health Department went above and beyond the call of duty when she volunteered to assist Sharon Farrell, ISDH Training Specialist, in conducting food safety inspections at Centerplate catered meals at the Indianapolis Zoo and NCAA on consecutive nights. On Super Bowl Sunday she came up big again to help out Sharon Farrell at a catered breakfast at the Historical Society. The amusing tidbit was Sharon Pattee was between jobs at Boone CHD and Delaware CHD.

The team of Sharon and Sharon both benefited from this adventure in “extreme” inspecting by not just regulating, but by helping management “think outside the box.” There were numerous limitations at these special temporary events and the team became actively involved in the actual food service. Following Sharon Farrell’s lead, Sharon assisted in monitoring a temporary hand washing station, providing “flashlight support,” so tempera-

tures could be taken in the ambiance of a pass through supply closet converted into a food prep area used for plating food. In addition, the food service employees had limited ability to wash their hands, so the team assisted the serving staff with the door so there would be less chance of cross contamination. At one point during two separate events, Sharon and Sharon split up to cover four different buildings at the zoo to monitor a commissary, a ware washing area, plating, and service. Lost in the jungle at night now has a new less terrifying meaning.



Sharon Pattee encourages other local food inspectors wanting to challenge and strengthen their inspection skills to take advantage of every opportunity to train with ISDH staff. Even the most experienced local inspectors will pick up new techniques and skills by assisting ISDH field staff. Another benefit is the opportunity to participate in discussions on food code and guidance interpretations by ISDH field and office staff. Sharon Pattee has had great learning opportunities at the past several Indiana State Fairs and now at the Super Bowl, simply by submitting a request to the Food Protection Program and taking a little time out of her schedule. Going “Above and Beyond” with the ISDH gives all inspectors the opportunity to bring those “Above and Beyond” skills back to the local health department to benefit not just the inspector but the entire community.

*Stanley Danao, ISDH*

## Super Victory for Food Protection

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Kelly Whiting, Marion County Health Department and her staff conducted all the inspections at the Patriot and Giants team hotels and Lucas Oil Stadium, in addition all the downtown restaurants and non-state temporary venues were also inspected by the Marion County Health Department. They were instrumental in providing safe food to the all the downtown visitors.

Food Safety Inspection Officers (FSIO’S) from ISDH went to 19 different venues including the NCAA, Indianapolis Zoo, Indiana State Fairgrounds, Indiana State Museum and Gleaners Food Bank

Warehouse. They conducted a total of 28 inspections at high profile events such as the Taste of the NFL, the NFL Owners Party and the NFL Commissioners Ball, just to name a few. The number of people visiting these events ranged from 100 to 4,000 attendees who ate simple hors d’oeuvres to gourmet plated meals and plenty of alcoholic beverages.

The signature event for the NFL is the charity event called the Taste of the NFL, which consisted of 38 chefs from states with an NFL team. All the food for that event was prepared at the Indianapolis Chef’s Academy by local students who are studying in the culinary arts. Numerous athletes

and celebrities come to this event every year to support the Taste’s mission to provide for the hungry.

FSIO’s who performed inspections were Dan Miller, Steve Allen, Andrew Miller, Sharon Farrell, Sarah Popovich, Mark Mattox, Stanley Danao and Lisa Harrison.

With great staff and planning, food safety at the Super Bowl was achieved, as well as a great victory for the Food Protection Program at ISDH.

# XLVI

# SUPER PICTURES

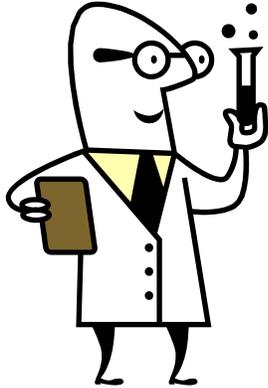


# SUPER PICTURES



# New Procedures for Food Samples

The Indiana State Department of Health (ISDH) Food Protection Program (FPP) recently changed its procedures for the receiving of food samples. All food samples must be shipped or delivered directly to the ISDH Public Health Laboratories (ISDH Lab). The ISDH FPP no longer accepts food



samples from local health departments directly into our office at 2 North Meridian. This change was made to improve sample security

and integrity by reducing the amount of handling of samples and reduces costs for the agency. This protocol went into effect Jan. 15, 2012, as a result of these reasons and complications from hosting the Super Bowl.

Any samples shipped or delivered must be done so that they will arrive by the next day Monday-Friday. Any UPS ground shipments in the state will arrive the next day. Do not ship samples on Friday unless there is an urgent need as determined by ISDH FPP since there typically will be inadequate ISDH Lab staffing to intake samples on a weekend. If the situation is deemed urgent to ship or deliver the sample to the ISDH Lab over the weekend arrangements can be made, but this will be considered on a case by case basis. When shipping a sample, please ensure any frozen food is maintained frozen until it arrives at the ISDH Lab. Any po-

tentially hazardous food that is not frozen must be packed to ensure that the sample arrives at the ISDH Lab at or below 41°F or the sample will be rejected and not tested. The ISDH FPP is working with the ISDH Lab to finalize a more detailed protocol that will be shared with our stakeholders and will be sent through our usual notification system. If you have any questions please feel free to contact your area field representative or this office. The ISDH Lab address samples are to be shipped is the following:

**Indiana State Department of Health Laboratories  
Attn: Food/Dairy Microbiology Laboratory  
550 West 16<sup>th</sup> Street, Suite B  
Indianapolis, IN 46202**

*Scott Gilliam, ISDH*

# New Staff Members

In the winter journal we introduced you to the new Food Protection Staff and this time we want to expand that information so that you can get to know these great people and how they can help you with food safety. They are responsible for retail and wholesale inspections within their respective areas as well as working with local health departments with regard to training, questions and dissemination of Indiana State Department of Health information.

David Schmidt, is the new field representative in the far southwestern portion of the state stationed out of Evansville. He has a BS in Biology and has worked mostly with the environmental aspect of public health

particularly with wetlands and wildlife. He has spent time working with USDA, the University of Georgia and Texas A & M. He has come a long way from mowing lawns as a kid to working as a Food Safety Inspection Officer



(FSIO) for ISDH. Though this work is different than anything he has done, it does allow him to be on the regulatory side of public health.

Dawn McDevitt, is the new field representative in northeastern part of the state based in Whitley County. She comes to us with many years of experience with food safety and public health. She has worked with Whitley County as well as Allen County Health Departments. She has a BS in Chemistry as well as a MBA in Business Administration from Indiana University. Dawn says that the opportunity to work with ISDH Food Protection will allow her to work with great people in local health departments in her new area as well as the ISDH staff.

Find out if Dawn or David will be working with your county by going to:

<http://www.state.in.us/isdh/23962.htm>

# Wild Mushroom Identification

With the spring arriving, wild mushroom season is on our doorstep, it is important to know that the Food Protection Program (FPP) has recognized two individuals as “mushroom identification experts”. The FDA Model Food Code, as well as 410 7-24-164 (Wild Mushrooms) found in the Retail Food Establishment Sanita-



tion Requirements, provides guidance to recognize such individuals having specialized training and experience. Per Scott Gilliam, FPP Director, “Unfortunately, the law is not clear on what constitutes a mushroom identification expert, but we generally prescribe to two ways this can be achieved:

- A mycologist or who has extensive study in the field of fungi, usually a PhD, but could be a masters level also.
- A certification from one of a few national mushroom organizations, such as the North America Mycological Society.”

Eric Osborne of Magnificent Mushrooms, Paoli and Steven Russell of The Hoosier Mushroom Company, Nashville, have provided written documentation to the FPP in terms of recommendations from academia and from personal

work experience in the field of mycology. Both of these individuals have significant knowledge and experience in the identification of common edible, as well as poisonous mushroom species. Wild mushrooms are not considered to be potentially hazardous by definition of law, but are potentially dangerous due to their ability, in some instances, to cause poisoning and death in human beings. It is imperative that an experienced individual positively identify wild mushrooms before they are consumed or marketed for human consumption.

Indiana regulations require that each individual mushroom in any given lot be identified. As a further precaution, persons may wish to consider some method to minimize the risk of other mushrooms being added to lots that have previously been identified. Any number of methods could be employed such as placing the mushrooms in a mesh bag and placing an identification seal around the opening. In addition, a copy of the certification letters from the FPP may be provided to people who consume or purchase mushrooms that have been identified by these experts. This can serve as an additional on-site verification that the mushrooms have been inspected by a recognized authority. These are not requirements but practices that may be considered.

More information on wild mushrooms can be found in the Public Health Reasons for Retail Food Establishment Sanitation Requirements, 410 IAC 7-24-164. This information may be viewed at the following link:

<http://www.in.gov/isdh/files/Pub>

[licHealthReasons.pdf](http://www.in.gov/isdh/files/PublicHealthReasons.pdf).

For specific contact information about these recognized mushroom identification experts, please view the Guidance Document Section of the FPP web page under *Mushroom Identification Experts* at the following link:

<http://www.in.gov/isdh/24884.htm>. Any other individuals that are recognized will be added to this section. You may also view links for the experts at <http://local.yahoo.com/info-66759340-hoosier-mushroom-company-nashville> and at <http://www.magnificentmushrooms.com/>.

Local health departments will be notified should any additional requirements and/or recommendations relevant to mushroom identification be received from the U.S. Food and Drug Administration. Any questions regarding this matter may be directed to the FPP or to your area representative.

*George Jones, ISDH*



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### **FIND US ON THE WEB!**

<http://www.in.gov/isdh/23285.htm>  
or at [www.foods.isdh.in.gov](http://www.foods.isdh.in.gov)



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or postal address on this page.

## **2012 Super Bowl...What A "Super Event"**

Indianapolis hosted an awesome Super Bowl experience for its fans as well as for the city. Indianapolis is now forever in annals of Super Bowl history. Here are just a few of the things that made it memorable:

### **Game**

- **Date:** Feb. 5, 2012
- **Stadium:** Lucas Oil Stadium
- **Super Bowl Number:** XLVI
- **Playing teams:** New York Giants and New England Patriots
- **Score and winner:** Giants 21, Patriots 17
- **MVP:** QB Eli Manning
- **Favored to win:** Patriots
- **Referee:** John Perry

### **Ceremonies**

- **National Anthem:** Kelly Clarkson
- **Coin Toss:** John Perry
- **Halftime Show:** Madonna featuring LMFAO, M.I.A., Nicki Minaj and Cee Lo Green

### **TV in the United States**

- **Network:** NBC
- **Announcers:** Chris Collinsworth and Al Michaels
- **Neilson Ratings:** 166.8 million estimated total audience 33% of American population watched the initial broadcast
- **Cost of a 30 second Commercial:** 3.5 million

- **Record Setting:** Most watched program in United States history

You can check out this information on Super Bowl XLVI at:  
[http://wiki.ask.com/Super\\_Bowl\\_XLVI](http://wiki.ask.com/Super_Bowl_XLVI)

