

FoodBytes

Hurricane Sandy: Food Safety Concerns

Thousands of truckloads of food that were headed for stores in the Northeast were stuck on roadsides and in warehouses following the crippling blow Hurricane Sandy dealt to the nation's food distribution system (1).

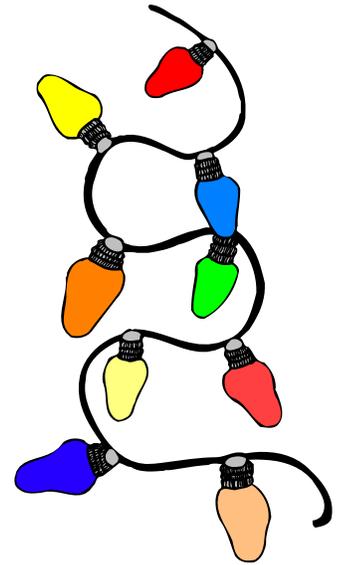
Our thoughts and prayers go out to the victims of Hurricane Sandy. As work continues to restore power and the grocery stores become restocked, we who work in food safety are left with the uneasy truth that America's food supply is vulnerable.

Food was quickly bought up as

people prepared for the storm but because of road closures, power outages and tons of debris left after the storm receded it was incredibly difficult to quickly restock the shelves, particularly the perishable food items in the refrigeration sections of grocery stores and warehouses. Officials say there was no threat of a food shortage because of advanced planning but without electricity perishable foods would not last.

Some food distribution companies did try to prepare their customers. Charley Wilson, VP of Corporate Communications at Sysco, reported they wanted to make sure that the companies they provided for had enough food staples in advance (1).

Food in family homes that experienced power outages and flooding were faced with many food safety issues. "When it comes to compromised food, however, its not just



Inside this issue:

LHD's Receive Truck Training	2
Kentucky Media at IFTAP	3
Epidemiology Updates	4
Salmonella Outbreak: Cantaloupes	5
ISDH Grant Positions	7
Lab & Sample submission training for 2013	8
Did you Know?	9



Hurricane Sandy damage in Long Beach Island, N.J. Employees toss out damaged goods from an Acme supermarket into a dumpster following Superstorm Sandy on Nov. 5, 2012. The employees volunteered to perform the task of cleaning out the store on the first day residents were allowed to return to Long Beach Island. Read more:

<http://www.nydailynews.com/news/hurricane-sandy-strikes-east-coast-gallery-1.1194577#ixzz2Bea21pZ1>

(Continued on page 3)

Local Health Departments Receive Truck Training

Because of the increased media attention both locally and nationally, newly signed Indiana House Bill 1298 gives the Indiana State Police (ISP) additional powers for pulling over food trucks. This has become a priority to train local health departments on proper procedures for Interstate Food Transportation Assessment Projects (IFTAP).

The Indiana State Department of Health (ISDH), with the help of the ISP put together a training for local health department's (LHDs) to fully understand the truck inspection process, filing out the inspection report and what to do in the event you have a non-compliant truck.

In summary, Indiana House Bill 1298 stipulates that a person who operates a motor vehicle for the transportation of food without complying with health rules or certain health requirements concerning food transportation commits a Class A infraction. The bill: 1) Authorizes a law enforcement officer to inspect, detain, and, in certain cases, impound a motor vehicle that does not comply with the health rules; 2) Provides that a health inspector may order the disposal of certain food and the impoundment of noncomplying motor vehicles; 3) Provides that a person who transports food that was ordered disposed commits a Class A misdemeanor; 4) Provides civil immunity for certain individuals enforcing food transportation safety laws.

Andrew Miller and Lisa Harrison, both with the ISDH, gave valuable information to LHDs concerning truck inspections which included personal experiences



**Sergeant Rich Kelly, ISP giving his presentation at the Truck Training in LaPorte.*



**Truck Training attendees at the LaPorte Training Included Rhonda Madden, ISDH pictured in green.*

dealing with non-compliant food trucks, disgruntled drivers and challenges to performing inspections due to weather conditions and lack of disposal sites. Sergeant Rich Kelly and other ISP officers presented information about their newly acquired powers given in House Bill 1298 stressing that only the Motor Carrier Enforcement Division of ISP had the ability to ticket truck drivers who are out of compliance with the law. In addition, he credited state and local inspectors for the hard work they do and that food safety in transit is something we all have to work together in. ISP is ready to have working relationships with LHDs to protect our food supply. They gave attendees plenty to contemplate with wonderful pictures showing truck inspection at its worst.

Overall, the trainings were highly successful and attendees gave lots of positive feedback. Many LHDs have done truck inspections in conjunction with the state's IFTAP or were called by ISP. There are still some LHDs that have yet to be called for assistance. The goal of the training was to prepare LHDs for when they do get that call.

If you were unable to attend the training and you need information on procedures for truck inspections contact your ISDH field representative or contact our office at 317-351-7190 ext. 255.

Lisa Harrison, ISDH

**Special thanks to Patty Nocek, LaPorte County Health Department for the pictures provided*

Hurricane Sandy: Food Safety Concerns

(Continued from page 1)

restaurants and supermarkets that need to take precautions against foodborne illnesses. Individuals also need to be extra vigilant, both during and after power outages, to ensure that food at home is kept cold enough to prevent the spread of bacteria, especially for meat (1),” said Cary Miller of Food Industry News. New Jersey Governor, Chris Christie, released a series of food storage guidelines for residents effected by the storm addressing the food safety issues related to prolonged power outage and flooding.

There are still other things to consider when a natural disaster of this magnitude occurs. Food in homes, warehouses and su-

permarkets comes from the manufacturers who buy their ingredients from the farmer.

The New England area was not the only area damaged by Hurricane Sandy, but it also devastated farmland in Jamaica, Haiti and Cuba before making landfall in America (2). In Cuba, coffee farms were devastated, banana crops were affected in Jamaica and Haiti, still damaged from Hurricane Isaac, now has even more damaged farmland (3).

Limited gasoline has a profound impact on farmers as they try to make sure there is plenty of food to feed their animals. The United States Department of Agriculture (USDA) is telling farmers to record all losses resulting from the hurricane so that they can receive disaster relief (2).

Natural disasters happen and preparation is the key. As the Northeast continues to get back to some sense of normality many people will look at the vulnerability of our food supply and take steps to make it better.

Sources:

1. http://www.huffingtonpost.com/2012/10/31/hurricane-sandy-disrupts-food-distribution_n_2049778.html
2. <http://indianapublicmedia.org/earthquakes/hurricane-sandy-hurts-small-farms-halts-food-distribution/>
3. <http://indianapublicmedia.org/earthquakes/hurricane-sandy-devastates-caribbean-farmland-farmers/>

Lisa Harrison, ISDH

Kentucky Media at IFTAP in Indiana

On Oct. 11, 2012, the Interstate Food Transportation Assessment Project (IFTAP) was held at the Seymour weigh station. WHAS News Ch. 11, of Louisville, Ky sent a camera team to view the Indiana State Department of Health (ISDH), Indiana State Police (ISP) and



View of the Seymour Weigh Station South bound with a food truck and ISDH staff interviewing the driver

their partners conducting truck inspections. Starting at 6:00 a.m. on a cold morning the ISP began pulling over trucks carrying food for inspection. The ISDH on the scene declined an audience with WHAS reporter, Andy Trienen. ISP Captain Wayne Andrews did speak with Trienen, explaining details of House Bill 1298 and the new powers the ISP Motor Carrier Enforcement Division has related to trucks carrying food.

During the Oct.25 news broadcast it was said that, “Investigation reveals food safety concerns; ISP working to crack down.” The story showed the ISDH and ISP in a positive light praising the passing of House Bill 1298.



Watch for yourself at:

<http://www.whas11.com/news/iteam/Investigation-reveals-food-safety-concerns-police-working-to-crack-down-175849511.html>

Epidemiologist Updates

The Indiana State Department of Health (ISDH) and the Fort Wayne-Allen County Health Department (FWACDOH) investigated an outbreak of *E. coli* 0157:H7 among 10th graders after a field trip. The 10th graders went on a chaperoned trip to Chicago on Sept. 10, 2012.

E. coli 0157:H7 may be transmitted through a contaminated food or beverage or person-to-person spread. There were 109 individuals that took two buses on the trip. While on this trip, they were served breakfast at the school before leaving, had a bagged lunch provided by a local Fort Wayne, deli, and had dinner at a Greek restaurant in Chicago. The sandwiches were not kept under temperature control from the time of delivery to students before leaving until consumption around lunch-time. Illness onset dates ranged from Sept. 10, to Sept. 18, 2012.

Ill individuals either consulted their physician and submitted a stool specimen or worked with the FWACDOH to submit a stool specimen to the ISDH Laboratory. When a stool specimen is collected, it is tested to determine what organism may be causing the illness, in this case *E. coli*. It is then tested to determine what type of *E. coli*, as there are many different types. Some are beneficial and aid in digestion, while others can be harmful and cause illness. A more specific test is pulse-field gel electrophoresis (PFGE). This is a DNA fingerprint of the organism and differentiates between similar strains. If all the samples have the same

or similar fingerprint, then most likely, the infection stems from a common source and all those ill are related to that common source.

Stool specimens that were collected tested positive for *E. coli* 0157:H7 by the ISDH Laboratory. There were 55 individuals identified exhibiting symptoms consistent with *E. coli* and one case of hemolytic uremic syndrome (HUS). All cases have recovered. In this investigation, laboratory testing and PFGE



patterning revealed multiple fingerprints. These results triggered a revised questionnaire of the trip attendees and further laboratory analysis. *E. coli* 0157:H7 has an average incubation period of three to four days so activities the weekend prior to the trip were of particular interest. The first onset date was in the evening on the day of the field trip, which is atypical if the *E. coli* exposure occurred during the trip. Follow-up questionnaires did not reveal any activities leading up to the trip that may have contributed to illness. Food handlers who served or prepared meals on the day of the

trip submitted stool specimens and all revealed negative results. There were no reports of illness in Illinois or outside of attendees of the trip.

The PFGE patterns identified have historically been associated with ground beef products. However, there were no recalls associated with these patterns. The multiple DNA fingerprints for the PFGE pattern are unusual so the ISDH Laboratory pursued Multiple Loci VNTR Analysis (MLVA). MLVA is a method for genetic analysis that looks further into the DNA sequences of an organism. This test showed the MLVA patterns were identical. This indicates that the multiple PFGE patterns observed are most likely due to genomic instability and implies they may be from the same source and the same strain, not multiple sources and strains. This particular MLVA pattern has not been identified in the past and is new to the national database.

It does not appear a source will be identified that caused this outbreak of *E. coli* 0157:H7. This outbreak is suspected to be foodborne due to the amount of individuals ill along with some person-to-person spread and is a prime example of the complexities of an outbreak and demonstrates the importance of promptly working together from the moment the first illness is reported.

Sarah Popovich, ISDH Enteric Epidemiologist

New Food Defense Coordinator at ISDH

We would like to introduce you to the newest member of the Food Protection team, Mary Stiker, ISDH Food Defense Coordinator.

Mary has been with the State of Indiana for 13 years. She started at the ISDH in Indoor Air and Radiological Health working as the Radon Coordinator. Eventually, Medical Radiology Services was established and she worked with radiation machine operators and radiation machines. Most recently, she worked in Radiological Health as a Radiological Responder for the State of Indiana.

She attended Purdue Univer-

sity and graduated with a degree in Restaurant, Hotel, and Institutional Management. After working several years in the hospitality industry she went back to school and pursued a degree in Nuclear Medicine from IUPUI.

Mary's goal as the Food Defense Coordinator for the ISDH is to use her emergency response background and add it to the food defense element. She hopes to get others interested in developing food defense plans and addressing vulnerability assessments. She also wants to increase focus on recognizing food defense as an important

tool to protecting the food supply.

You may contact Mary with any of your food defense questions at mstiker@isdh.in.gov



Salmonella Outbreak: Cantaloupes

Illnesses caused from Salmonella starting in July became alarmingly more numerous than prior years predicted. This warranted a further epidemiological investigation which dictated that the individuals affected would complete a survey designed to isolate likely causes of the illness. Many of the cases were found to have the consumption of cantaloupe as a common thread. Once the cause was evident the source then had to be located. The individuals were interviewed, either in person or via telephone, and many cases pointed towards 'Posey County Melons' and several farm names arose. One reoccurring farm name was Chamberlain Farm Produce.

The ISDH reached out to the FDA to open up an investigation of Chamberlain Farm when the data began to point in this direction. On Aug. 14, David Schmidt, ISDH and Meisha Wa-

ters, FDA, went to Chamberlain Farm Produce, Inc. When interviewing Mr. Tim D. Chamberlain



Melons from Chamberlain Farms Produce, Inc.

the investigation team found that all melons from the area are

collectively called 'Posey County Melons.' The term is a vestigial nomenclature from historical transport of the melons by railway. Trains shipped these melons across state lines and called them 'Posey County Melons'. The title included many Southern Indiana cantaloupe farms which caused investigation efforts difficulty in traceback research. The on-site investigation of Chamberlain Farms Produce, Inc. revealed several issues of note: 1) Porous materials were being used throughout the packing facility. These materials were food contact surfaces made with wood and lined with carpet. Both materials were subject to harboring filth, dirt, water and provided a breeding ground for bacteria; 2) Standing water was found throughout the packing shed under machinery and around the facility on the ground and on parts of the equipment;

Salmonella Outbreak: Cantaloupes

(Continued from page 5)

ground and on parts of equipment; 3) Leaking water valves and piping; 4) Non-scientific based monitoring of chlorine level in wash basin; 5) Overfilled garbage receptacle offering a possible harborage area for pests and rodents.

Aseptic environmental sampling was conducted on day one throughout the packing shed and 50 various samples were taken. These samples included Zone 1 and Zone 2 locations. Zone 1 refers to direct food contact surfaces. Zone 2 refers to locations adjacent to food contact surfaces. Water samples were collected from two different wells which supplied the packing shed. Results of nine of these samples yielded unsatisfactory levels of contamination.

A total of 52 cantaloupes were collected and sent to corresponding laboratories for testing of both *Listeria* and *Salmonella*. 24 cantaloupes were collected from fields and the remaining 28 were collected from the post packing shed (ready for distribution). Cantaloupes from the field and the post packing shed resulted in positive identification of both *Salmonella* Typhimurium and *S. Newport*. All fields were investigated for animal activity, rest-room facilities, surrounding land use and any signs of possible contamination. In total Mr. Chamberlain had ap-

proximately 100 acres of cantaloupes and 400 acres of watermelons. The fields showed no evidence of possible point source contamination. Mr. Chamberlain was asked about his use of fertilizers, pesticides, manures, workers, water sources, and general farming practices. When investigators questioned the distribution aspect of the business it became evident that there was

further surrounding land usage and extensively questioned Mr. Chamberlain on his farming practices.

Throughout the investigation Mr. Chamberlain was very accommodating and forthcoming. Without his cooperation the investigation would not have been as successful as it was. By day two of the investigation, Mr. Chamberlain had replaced all



Melons from Chamberlain Farms Produce, Inc.

not much emphasis on trace forward documentation. Distributors picked up unlabeled cantaloupes from the farm and delivered them to retail locations in various locations throughout the country. The *Salmonella* outbreak affected 24 states, 261 people and resulted in a formal recall.

On Sept. 20 & 21, the ISDH accompanied the FDA on a wider based investigation in hopes to find the exact cause of the *Salmonella*. The investigation sampled soil, water, plants with emphasis on rhizomes (roots),

wooden structures with a cleanable laminate and removed all carpeting. He contacted the company supplying his dumpster in hopes they would empty his receptacle quickly. He replaced all leaking faucets and piping. While investigations were being conducted, epidemiological data was pointing more and more in the direction of his farm.

By the end of the week Mr. Chamberlain issued a Voluntary Market Withdraw and pulled all his cantaloupes from the market to err on the side of caution.

The *Salmonella* outbreak appears to be over. In total 261 cases were attributed to this outbreak. 24 states were affected and three deaths resulted. There were 94 hospitalizations and a formal recall was issued on August 22, 2012.

David Schmidt, ISDH

ISDH Grant Positions

The Food Protection Program (FPP) has been awarded two (2) FDA 5 year cooperative agreements. One is for the Manufactured Food Regulatory Program Standards (MFRPS) and the other for the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS). These new grants are as a result of the passage of the FDA Food Safety Modernization Act of 2011 and are intended to help build the Integrated Food Safety System (IFSS). FPP will be filling these positions with the intent of the FPP meeting both sets of standards. The VNRFRPS are the set

of standards that most directly affect local health departments (LHD) as they are designed for retail food inspection programs. The grant coordinator not only will be working toward helping the FPP to conform with the grant, but will also be a resource for LHDs enrolled and working toward making improvements in their own programs. These standards are something that all programs should work toward meeting since the main purpose of food protection is preventing outbreaks and injury from disease and other forms of contamination. The standards give you

the ability to conduct your own self assessments and identify gaps in compliance that you can then work toward making improvements. We intend to help the LHDs in this endeavor since the success of meeting the standards will go toward meeting the goals of the Indiana State Health Improvement Plan and public health accreditation. More information will be provided as these positions are filled and we look forward to this new endeavor.

Scott Gilliam, ISDH

Indiana Food Safety and Defense Task Force Update

The Indiana Food Safety and Defense Task Force meeting was held on Nov. 7 with a very special guest and speaker. William Marler, or the Marler Clark Law Firm, was invited by Scott Gilliam to present to the members about his experiences with litigating cases against food companies that through negligence caused serious food born illness and, in some cases, death. He has a unique perspective on bringing change to the food industry by continuing to press for improvements in the farm to fork continuum. Mr. Marler is the attorney who won the original Jack-in-the-Box E. coli outbreak case in the 1990s and is highly regarded for his skills and abilities in winning these kinds of cases all over the United States. Mr. Marler was well received by the attendees and we

hope to have him back someday.

Other presenters included Gilliam and Dr. Barbara Almanza discussing updates to ISDH



Scott Gilliam, ISDH Food Program Director and William Marler, Marler Clark Law Firm

Rule 410 IAC 7-24. After lunch, Mr. Steven Cain presented information on his 10,000 mile motorcycle ride to the Arctic Circle. Dr. Elizabeth Maynard present-

ed information on the Good Agricultural Practices (GAPs) and Mr. Glenn Bass, Detroit District Director, FDA presented FDA's policy on salmonella in produce. The Task Force Meeting closed with a presentation by Gilliam and Sarah Popovich regarding the Salmonella Outbreak of 2012 involving cantaloupes.

Great information was shared with all attendees and was noted to be a good educational meeting.

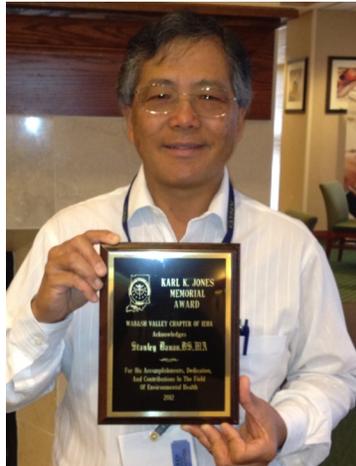
We appreciated everyone taking time out of their busy schedules to make the Fall, 2012 Indiana Food Safety and Defense Task Force Meeting a success.

Scott Gilliam & Mary Stiker, ISDH

Stan Danao, ISDH Wins Award

Stan Danao, Food Scientist with the Indiana State Department of Health's Food Protection Program received the Karl K. Jones Award presented by the Wabash Valley Chapter of the Indiana Environmental Health Association. The honor was announced during the IEHA Fall Educational Conference awards banquet held recently in Bloomington.

The award is presented yearly and goes to a member from IEHA's Wabash Valley Chapter who has demonstrated "accomplishments, contributions, and endeavors in the field of environmental health." The award also acknowledges the



Stan Danao, ISDH with Karl K. Jones Award

nominee's job performance, character, and quality of work, as well as his active participa-

tion in chapter meetings and events. Stan serves as chapter secretary.

The award is named after Karl Jones, one of the founders of the Wabash Valley Chapter and IEHA. Karl served as Director of the Retail Food Division of ISDH, and was later head of Environmental Health at Purdue. He won several major IEHA awards and was one of the first to establish the Registered Professional Sanitarian Certification program, now the REHS. He was an active member until his death in 1993.

Ed Norris, Wabash Valley Chapter IEHA

Lab & Sample Submission Training for 2013

The Indiana State Department of Health (ISDH) Food Protection Program and State Health Laboratory Programs are working together to offer a training workshop for early 2013.

The arrangements are still being formalized but we have divided the state into six regions where the training will be given.

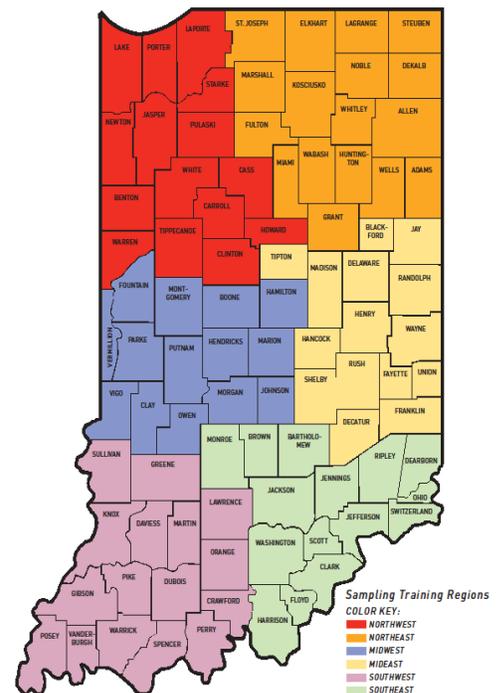
The training presented will be on the proper procedures for routine surveillance and outbreak food sampling and is the result of increased attention to surveillance and sentinel sampling to accreditation including the Retail (VNRFRPS) and Manufactured Foods (MFRPS) Standards.

Proper sample submission is sometimes difficult because we don't collect samples all the

time, there is confusion about the directions for filling out the sample forms and there are questions about when to send in a sample. Many local health departments (LHDs) have requested this type of training and we are listening.

Emails will soon be going out with all the information for the training including dates and locations. This will be valuable training for your staff that will give them a better understanding of sampling.

Your field representatives are available for help and Dan Gala, ISDH Consumer Specialist, is always available to answer your sample questions. You can contact Dan at: dga-la@isdh.in.gov



Food Protection Program

Indiana State Department of Health
Food Protection Program Mail Code E-3
2525 N Shadeland Ave., Suite 10B
Indianapolis, IN 46204

Phone: 317-351-7190 Ext. 255
Fax: 317-351-2679



FIND US ON THE WEB!

<http://www.in.gov/isdh/23285.htm>
or at www.foods.isdh.in.gov



Indiana State Department of Health

FoodBytes is published three times a year by the Food Protection Program, Indiana State Department of Health.

Gregory N. Larkin, MD, FAAFP
State Health Commissioner

Sean Keefer
Chief of Staff

James Howell, DVM,
MPH, DACVPM
Assistant Commissioner,
Public Health and Preparedness
Commission

Editorial Staff
Lisa Harrison, BS
FoodBytes Editor

Scott Gilliam, MBA, CP-FS
Food Program Director

Email
food@isdh.in.gov

Send your questions and comments to the e-mail
or postal address on this page.

Did You Know?

Well the Holidays are upon us! By the time you read this installment of FoodBytes Thanksgiving will be only remembered because you are still getting over your turkey coma...don't even try to deny it, you probably ate a little too much! You are probably now dreaming of Christmas food you are going to consume. According to sheknows.com these are the top 10 Christmas food and drinks enjoyed during Santa time!

- 1. Apple Cider**
- 2. Egg Nog**
- 3. Leg of Lamb**
- 4. Roasted Turkey**
- 5. Turkey Stuffing**
- 6. Candied Sweet Potatoes**

- 7. Cranberry Sauce**
- 8. Pumpkin Pecan Pie**
- 9. Christmas Cookies**
- 10. Christmas Candy**



<http://www.sheknows.com/holidays-and-seasons/articles/806895/top-10-christmas-foods-and-drinks>

