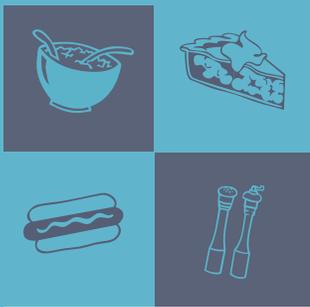


FoodBytes



FPP Begins Food Code Focus Groups

In September the Food Protection Program began the process of updating the Indiana State Department of Health Rule, 410 IAC 7-24, Retail Food Establishment Sanitation Requirements also commonly called the "food code". The goal for making this work was to establish three to four working focus groups consisting of a variety of stakeholders from regulatory, industry and academia. Dr. Barbara Almanza agreed to act as facilitator for the first three meetings which allowed the program staff to focus on the process.

“Dr. Almanza proved to be a master facilitator allowing the group to openly and fairly discuss even the most contentious issues.”

The initial meetings were opened with an overview presentation from Scott Gilliam, Director, and then with an overview of the state rule promulgation process by Manda Clevenger, staff counsel, so everyone understood all the steps involved. "The overriding goal was to make the process as transparent as possible with everyone having their comments heard and recorded," said Gilliam. Dr. Almanza proved to be a master facilitator allowing the group to openly and fairly discuss even the most contentious issues. Dan Miller and Sharon Farrell,

Program Staff, provided important support to the process by providing key food code interpretations and recording all the comments. A FoodSHIELD workgroup was established and the comments and draft minutes were placed there for all the members to review. To date the three meetings allowed the process to make it about half way through the food code. For the plumbing sections of the food code, we were joined by a member of the state Plumbing Commission who proved to be an invaluable resource for the group. A

specific group has been established to deal with just the disease reporting sections of the food code and will have representation from the ISDH Epidemiology Resource Center. The process will continue and the a new draft will be created for the groups to review. The timing is good since the 2013 FDA Model Food Code was recently released and will now be considered by the members. Thanks to all of our members for taking time out of their busy schedules to help with the process!



Inside this issue:

Low Acid and Acidified Foods	2
Remembering Dan Gala	3
Redefining Rabbit	4
Food Protection Receives Award	5
New MFRPS Training and Auditing Coordinator	6
Foodborne Illness Outbreak Exercise	7
Live Shellfish Found at IFTAP	8

Low Acid Canned Food and Acidified Food

The bacteria *Clostridium botulinum* is found on the surface of fresh vegetables and in abundance in the soil. These are harmless unless the spores are provided with a moist, low acid, anaerobic environment. Canning low acid foods or acidified foods can create the environment that would allow the growth of *Clostridium botulinum* spores which could lead to botulism. As a result, registration and process filing requirements for Low Acid Canned Foods (LACF) and acidified

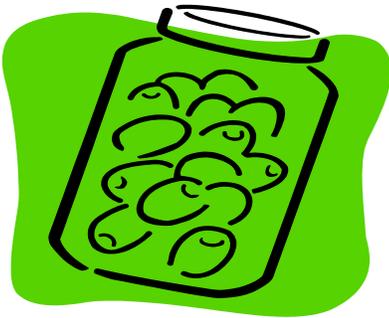
food products are established in 21 CFR Part 108. An establishment canning LACF or acidified foods must be in compliance with these requirements regardless if the canned product is sold in a retail establishment or by a wholesale firm, as well as whether the product is being sold interstate or intrastate.

Low acid foods by definition as stated in 21 CFR 113.3 (n) refer to foods with a pH greater than 4.6 and a water activity (a_w) greater than 0.85. Examples include beans, corn, cucumbers, cabbage, artichokes, cauliflower and peppers. **Acidified foods** as defined in 21 CFR 114.3 (b) are foods that have a normal pH greater than 4.6 but that an acid has been added in order to reduce the pH to 4.6 or lower as well as having a A_w greater than 0.85. Once a low acid food becomes acidified, it must follow

the regulations for an acidified food and not be confused with a naturally high acid food because its pH is now less than 4.6.

One of the first steps in the process is to identify and document if the canned food item is an acidified food item or a LACF. FDA Guidance Document for Acidified Food, <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/AcidifiedLACF/ucm222618.htm> provides decision trees to assist with this determination. Another resource available to operators to assist with the determination is to contact Purdue University Food Science Department, Katherine Clayton, Extension Outreach Specialist, Katie-clayton@purdue.edu.

(continue to page 4)



Taylor® Equipment Cleaning Update

Taylor products that are approved under National Sanitation Foundation (NSF)/ANSI Standard 6 for dispensing freezers are now approved for a 28 day mechanical sanitization cycle. The affected products can be identified by the serial number K7030000. The model numbers are 5472HT-XX, 8634HT-XX, 8784-XX, C602-XX, C606-XX, C708-XX, C709-XX, C716-XX, C717-XX, H60-XX, H63-XX, H71-XX [11], H84-XX [11], PH61-XX, PH64-XX, PH85-XX, and PH90-XX. All dispense soft serve or milkshakes.

States that have adopted the FDA Model 2005 Food code will allow this under food code section 4-205.10 Food Equipment, Certification and Classification -

Food Equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program is deemed to comply with Parts 4-1 (Materials for Construction and Repair) and 4-2 (Design and Construction) of this chapter.

Taylor Distributors of Indiana, Inc. are in the process of developing a program (Brush Butler) whereby they will contract to perform the cleaning every 28 days. This is seen as a needed service because the process needs attention to detail and requires trained employees who are able to follow through with the cleaning process. Not completing the cleaning can lead to foodborne illnesses.

Inspectors need to ask about

cleaning schedules at inspections. For those interested in the actual process, cleaning manuals for each of the machine are found on Taylor's website at <http://www.taylor-company.com>

If you are interested in training on machine cleaning, Taylor of Indiana will train inspectors by calling 317-888-7219.



Remembering Dan Gala

The Food Protection Program (FPP) was deeply saddened to lose one of its own in August when Dan Gala was suddenly stricken with illness at home on a Monday evening and subsequently passing away the next day. Members of the staff were grief stricken and in shock. Dan joined the FPP in January of 2006 as the Consumer Specialist and remained in the position until he passed. He was involved in several high profile outbreak investigations and large national food recalls, such as the Castleberry Chili, Peanut Corporation of America and *Salmonella* related to cantaloupes last year. He was instrumental in running the first ever agency call center as a result of the *Salmonella* contaminated peanut products that was later used as a model for future call centers, such as for the H1N1 influenza situation.

Dan came to us with a rich background working in the man-

ufactured food industry, especially in the fruit and vegetable canning area. This served him well in investigations when trac-



ing back problems to a manufacturing defect. He was born and raised in India earning a bachelors of science degree from a university there. He and his wife Neela emigrated to the United States where he attended the University of Tennessee, earning a second bachelors of science degree. Needless to say he was a

strong Peyton Manning fan, sharing the same alma mater with him.

Prior to joining us, Dan actually began his own company called Gala's Delights where he manufactured his own brand of ice cream specialty products for several years. Dan was always an entrepreneur and supported his friends and families in these kinds of initiatives.

In the FPP, he was always trying to find ways to make improvements especially with computer technology. He experimented with creating specialty reports and documents and he worked hard in his position to try and find the problem or "smoking gun" and resolve whatever the issue of the day was. He will be forever remembered in our minds and hearts and we will continue to miss him greatly.

by Scott Gilliam, ISDH

International Association for Food Protection



**Opportunities to Volunteer
& Attend International
Conference Coming to Indy!**

Volunteer During IAFP in August 2014

- *Registration Desk Volunteer
- *Silent Auction Volunteer
- *Presentation Rooms Volunteer
- *Hospitality Hosts
 - Directional Assistance
 - Opening Session Host
 - Awards Banquet Event



Local Arrangements Committee

- *Core group
- *Organize Prior to Event
- *Recruit Volunteers
- *Obtain Donations

Contact: Katie Clayton with what you are interested & for more details!
Katie-clayton@purdue.edu

Redefining Rabbit

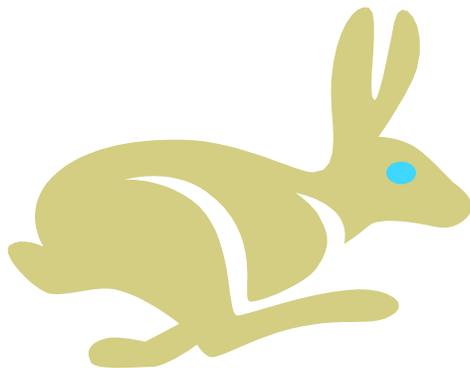
Rabbits may be cute, but their rapid reproduction and growth rates, coupled with an ability to thrive on food scraps, grass and other plant feeds, make them a viable protein source with a relatively small environmental footprint.

Rabbit meat is high in protein and low in total fat. Compared to roasted chicken (skin removed), a 3½-ounce portion of roasted domesticated rabbit provides more iron (2.27mg in rabbit vs. 1.21mg in chicken), more selenium (38.5mcg vs. 22mcg) and about half the sodium (47mg vs. 86mg). Rabbit meat also provides 320mg of omega-3 fatty acids — more than four times the amount found in chicken.

Rabbit meat can be ordered online or sourced through local farmers or butchers, but because production is relatively small-scale, its price per pound can be expensive. However, anti-hunger initiatives — such as Heifer International and Partners of the Americas Farmer to Farmer program — lead backyard farming lessons in sustainability and frugality that include raising rabbits. Starting with one buck

(male rabbit) and one doe (female rabbit), a family can produce the same amount of meat in one year as an entire cow.

While most shoppers purchase individual cuts of meat and poultry pieces instead of a whole animal, rabbits are generally sold in their entirety. Whole-animal cooking can mean less



waste — using the leftover carcass to make stock, for example — and when it comes to rabbit meat, low and slow is the way to go. Because the meat is so lean, it will quickly become dry if overcooked.

Jon Godar, who raises rabbits on Eli Creek Farm in Connersville, Ind., says his favorite recipe is wonderfully simple.

“Place a whole rabbit and some chopped celery in your slow cooker,” he says. “Cover with water and cook on low for 13 hours. Remove the meat from the bones and serve over egg noodles.”

Clean and quiet, rabbits are an easy choice for rural and urban homesteaders. To aid in processing manure, some breeders install a worm composter under cages. Available resources to help the rabbit breeder include Storey’s Guide to Raising Rabbits, 4 Ed. (Storey Publishing 2009) and the American Rabbit Breeders Association. Since slaughter and processing regulations vary, check with local authorities to ensure compliance. Finally, remember that the very qualities that make rabbits a sustainable food source also make them an environmental pest, so always raise rabbits responsibly and never release them into the wild.

Source:

Based in western Ohio, Holly Larson, MS, RD, owns a private practice and is a freelance writer and guest blogger for FoodandNutrition.org (Stone Soup/Redefining Rabbit).

Low Acid Canned Food and Acidified Food

(continued from page 2)

Once determined if the product is a LACF or acidified food, the following regulations must be met:

- Person supervising the production process must attend and successfully complete a FDA approved Better Process Control School.
- Register with the FDA as a canning establishment using Form FD-2541.

- A process authority will be required to review the product process for each product, container type, and container size offered.
- Submit process filing forms FD-2541a and/or FD-2541c.

Guidance for form completion can be obtained from <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/AcidifiedLACF/>

[ucm309376.htm](http://www.fda.gov/ucm309376.htm) <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM309486.pdf>.
<http://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/acidifiedlacf/default.htm>

When all requirements have been met you will receive a letter from FDA stating that it has been approved and accepted.

by Dawn McDivitt, ISDH

Food Protection Program Receives Award

The John J. Guzewich Environmental Public Health Team Award is special. It was created to recognize and support the role of local, state, tribal and territorial environmental public health departments in protecting their communities as well as the national food safety system from foodborne illness and to encourage innovative programs and best practices to prevent the occurrence of foodborne illnesses. Individuals or local, state, tribal or territorial environmental public health jurisdictions that demonstrated exceptional collaboration and multidisciplinary teamwork in detection, response and/or prevention of foodborne illness in 2012/2013 were eligible. Teamwork is defined as integration, communication and collaboration of all involved parties in the foodborne illness outbreak investigation.

During his career and in re-

irement, John Guzewich has been very active in improving foodborne illness response. At FDA, he worked on enhancing relations with federal, state and local government partners,



CFSAN's produce safety initiative, the Council to Improve Foodborne Outbreak Response (CIFOR) and implementation of environmental assessments,

among other projects.

This new award was presented to the ISDH and the Kentucky Department of Public Health for the excellent teamwork demonstrated during the Salmonella outbreak associated with cantaloupes in 2012. "Through the close working relationship with our partners in Kentucky we were able to quickly identify the source and stem the outbreak," said Scott Gilliam, Director, Food Protection. The award was presented last week at the Integrated Foodborne Outbreak Response and Management (InFORM) conference in San Antonio, TX. Dr. Hesham Elgaali, Director, ISDH Food Laboratory, accepted on behalf of the agency. "It is a true honor to receive this award in John's name as he is a very well respected colleague," said Gilliam. The award will be displayed on the Food Protection office for everyone to enjoy.

New VNRFRPS Project Coordinator

On Nov. 4, 2013. Stephen Fakoyejo started as the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) Project Coordinator. For those of you that are fond of tongue twisting the last name is pronounced 'far-KOH-yea-jaw'. The rest of us can just call him "Steven." In light of the recent ISDH Food Protection staff meeting, various training exercises and the Veterans Day holiday Stephen has only spent three full days at the central office at the time of this writing and he is very much new on the job.

The new VNRFRPS Project Coordinator is excited about the challenge ahead in positioning Indiana's State Department of Health in an enviable position as

it relates to meeting the goals and deliverables of our cooperative agreement with the FDA on the VNRFRPS grant. Stephen comes to the program with a Bachelor of Science in Biology-



Chemistry and a Master of Public Health (MPH) with a focus on Epidemiology. Stephen had this to

say about the staff of the Food Protection Program, "Everyone on the team has been very nice and welcoming to me."

Stephen will be working closely with members of the Food Protection Program as well as local health departments on developing and implementing retail food inspection policies and procedures that are consistent with FDA standards. You can contact Stephen at sfakoyejo@isdh.in.gov or at 317-233-8476 for your retail standards concerns.

In other news, Stephen Fakoyejo was recently wed to the beautiful Camry Hess. They met as colleagues in the IUPUI MPH program. We wish the new couple all the very best as they embark on this new adventure.

New MFRPS Training and Auditing Coordinator

On Jan. 2, 2011, President Obama signed the Food Safety Modernization Act. This act aims to ensure the U.S. food supply is safe by shifting the focus of federal regulators from responding to contamination to preventing it. FSMA now provides FDA with a new multi-year grant mechanism to facilitate investment in each states capacity to more efficiently achieve national food safety goals. In response, Indiana's Food Protection Program was awarded a grant for the Manufactured Food Regulatory Program Standards (MFRPS) to address Indiana's wholesale Food Protection Program.

Recently Sharon Pattee joined the Indiana State Department of Health (ISDH) Food Protection Program (FPP), accepting the challenge to implement MFRPS Standard Two and Standard Four as Indiana's Training and Auditing Coordinator. The MFRPS grant teams Sharon with Project Coordinator, Krista Click, in year two of this five year grant. Sharon has devoted her career to food protection starting at the Wabash County Health Depart-

ment in 2004 and advancing her experience and training while serving Grant, Boone and Delaware Counties as a Standardized Food Inspection Officer. She was



awarded the 2012 Tim Sullivan Memorial Award from the Indiana Environmental Health Association where she has also served as the Food Protection co-chair for two terms. Sharon is honored to be a member of IEHA's 2013 Werkowski Award winning Wabash Valley Chapter.

"I have dreamed of serving the ISDH FPP but never thought it could become a reality" says Sharon. "My FSIO trainers such as former ISDH staff member Kris Thomas, along with Dan Miller, Lisa Harrison and Mark Mattox inspired me to be the best

inspector I could be. Mentors such as P.J. Culley (retired Grant County) and Ed & Sue Norris (retired ISDH and Howard County respectively) challenged me to research, train and investigate outside the box to promote consumer safety. Scott Gilliam and the ISDH FPP family have supported my goals by allowing me opportunities to train/inspect as a volunteer over the years. My career has been blessed!"

Sharon will continue to live in Muncie with her "rescued" family, a senior dog Sadie and calico cat Scout.

Sharon will be responsible for ensuring that the ISDH FPP field staff is trained to meet or surpass the FDA requirements for wholesale inspections. She will also be responsible for monitoring and auditing the inspection process and demonstrating the effectiveness of the inspection program. Her goal is to see the ISDH FPP recognized as a national leader in regulation and dedication to providing safe manufactured foods for consumers. You can contact Sharon at:

spattee@isdh.in.gov

FDA Recognizes FPP Field Staff

FDA recently acknowledged several ISDH folks who worked



Scott Gilliam, FPP Director and Hank Wolfe, Southern Field Staff

the salmonella outbreak associated with cantaloupes in 2012 with the "Leveraging Collaboration Awards." Two of the Food Protection Program field staff that were recognized were Hank Wolfe and David Schmidt who were at ground zero during the outbreak. Hank and David spent many hours running down possible leads in southwest Indiana as to the cause of the outbreak and their efforts are commendable. Congratulations to both of

these gentleman for all of their hard work!



Scott Gilliam, FPP Director and David Schmidt, Southwest Field Staff

Foodborne Illness Outbreak Exercise

The ISDH Food Protection Program participated in a multi-program foodborne illness outbreak response table top exercise, “Field of Bad Dreams,” on Nov. 7-8, 2013. With the support of a Preparedness grant, the ISDH programs of Food Protection, Epidemiology Resource Center, Laboratories, and Public Health Preparedness & Emergency Response



came together for two days at beautiful Turkey Run State Park to practice and improve on agency capabilities to

rapidly, efficiently, and accurately respond to a foodborne illness outbreak.

Participants were provided modules with information about an outbreak of *E.coli*. The scenario presented food histories with vague similarities among cases and common travel histories, including a popular Indiana tourist attraction and a temporary event. Throughout the scenario multiple jurisdictions, including multiple counties and other states, were involved. Cases of *E. coli* were added, and even deaths were included in the exercise. Multiple sources were considered, including possible ill food handlers and person-to-person contact. Eventually the group found the source of the outbreak to be commingled produce.

Since the table top exercise was written by program directors Scott Gilliam and Pam Pontones, the scenario was very applicable

to the participants. Participants played their actual roles in a foodborne illness outbreak investigation. Surprise situations were interjected (just as in real life) that presented challenges to the response. Team members were taken from the exercise and other non-outbreak responsibilities came into play. At times, some participants were eagerly waiting for more information and direction, as in a real investigation. Unreliable cell phone and internet service at Turkey Run underscored the importance of dependable communications and the ability to continue investigations with limited resources. Several participants were simultaneously working a real-time investigation.

In this joint effort, as an agency and as individuals, we were able to learn from each other. The practical expertise of those who have worked outbreak investigations and the inquiries of newer staff provided for a valuable learning experience for all. The importance of all program areas was confirmed in defining cases and identifying an outbreak, collecting information



from the field, testing samples, utilizing media and public messages, and concluding the investigation. The exercise really did take the whole team in consideration, as an actual investigation



takes all partners. A draft ISDH Food Protection Program foodborne illness outbreak response standard operating procedure

(SOP) was tested during this joint exercise. Feedback is being gathered from Food Protection and other discipline participants to improve this SOP. Lessons learned included being prepared, looking beyond the obvious, considering the resources available in other programs and jurisdictions, relying on your co-workers and other professionals, and how to more effectively communicate with each other.

ISDH Food Protection greatly appreciates the funding for this table top exercise and this opportunity for participants to meet and work with the people involved in all aspects of a foodborne illness outbreak investigation. This experience was enjoyable on both a personal and professional level, and supports the work to continue improvement on Indiana’s foodborne illness outbreak response capabilities.

by Krista Click and Sharon Pattee, ISDH

Thanks to Scott Gilliam for pictures of various attendees at the exercise

Live Shell Fish Found at IFTAP

Stan Danao and Rhonda Madden conducted their first Interstate Food Transportation Assessment Project (IFTAP) in Tippecanoe County at the Meijer Supermarket on Sept. 3 with a solid turnout by Tippecanoe, Boone, Carroll, Benton, and Fountain/Warren CHDs. Jen Coleman, ISDH, Food Safety Farm Consultant, was also in attendance along with a detail from the Indiana State Police Commercial Motor Vehicle Division, represented by Sgt Richard Kelly, Trooper Ashley Kelly, and Trooper Hawkins. The group met before sunrise and received their first truck from ISP well into the morning. It was a long wait, but it allowed Stan and Rhonda to brief the local health departments on the truck inspection forms and procedures. The LHDs did not lose the opportunity to network and trade contact information with each other. Stan, Rhonda and Randy Myer, Carroll CHD, who had worked on previous IFTAPs led the way,

but everyone had the opportunity to watch an inspection, conduct the questioning of the motor carrier driver and climb into the cargo hold to inspect the food in the truck.

A number of trucks were escorted to the parking lot from I-65 for inspection, but only a few were transporting food, so there was more waiting than inspections occurring during the five

had an external temperature of 48°F. The shellfish was located near the tail of the truck and the external temperature was taken using a thermo-couple thermometer. The load had been en-route for three hours and the gathered inspectors had a lively discussion about what was the proper temperature of LIVE shell fish in transportation. An ambient or external product tempera-



Ryan Tennyson, Tippecanoe CHD, Greg Robison, Fountain/Warren CHD, Rhonda Madden, ISDH Food Protection, Randy Myers, Carroll CHD, Courtney Fezi, Boone CHD, Heidi Walker, Boone CHD, Jen Coleman, ISDH Food Protection, Dave Drinnan, Tippecanoe CHD. Not pictured: Sally Slavens, Benton CHD, Stanley Danao, ISDH Food Protection

ture of 45°F seemed to be the temperature that could agreed on. Considering the temperature of the cargo hold was increasing the longer we discussed the situation, it was agreed the best strategy was to close the overhead door. The driver agreed to change the thermostat on the cooling unit from 36°F to 34°F. We learned later that the maximum internal temperature during transport is 50°F. The lesson that was taken away from the experience was learning the maximum allowable temperatures of food in transit, since your ISDH Field Consultant is not always available when you need the information.

hour project. The motor carriers were transporting frozen sandwiches and mixed foods including beef, fish and dairy. The most interesting stop of the morning was a refrigerated box truck transporting a mixed load of fresh vegetables, raw meat and raw seafood, that included live molluscan shellfish. The external temperature of the meat and seafood was 41°F or less, except a case of shellfish, which

seemed to be the temperature that could agreed on. Considering the temperature of the cargo hold was increasing the longer we discussed the situation, it was agreed the best strategy was to

close the overhead door. The driver agreed to change the thermostat on the cooling unit from 36°F to 34°F. We learned later that the maximum internal temperature during transport is 50°F. The lesson that was taken away from the experience was learning the maximum allowable temperatures of food in transit, since your ISDH Field Consultant is not always available when you need the information.



Hey, who wants to do an IFTAP on Santa's Sleigh?

Food Protection Program

Indiana State Department of Health

Food Protection Program

100 N. Senate Ave., N855

Indianapolis, IN 46204

Phone: 317-234-8569

Fax: 317-233-9200



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.

William C. VanNess II, MD
State Health Commissioner

Jim Huston
Chief of Staff

Judith Lovchik, PhD,
Assistant Commissioner,
Public Health Protection and
Laboratory Services 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 2013 is almost done. It is time to look to the **FUTURE!!!** I am looking ahead to Jan. 1, 2014 with hope of a better year and many New Year resolutions (which I am sure to break around Jan. 2).

What can I do to get my new year started on the right foot? I am glad you asked! 2014 gets a good start with some traditional food items from around the world that are "said" to give you good luck! Lauren Salkeld, writer for Epicurious, provided this list that might just help get the good luck juices flowing for next year:

- ◆ **Grapes** - In Spain 12 grapes are eaten one for each stroke of Midnight. The practice dates back to 1909.
- ◆ **Cooked Greens** - These are eaten because they resemble folded money and are symbol-

ic of a good economic fortune.

- ◆ **Legumes** - They are symbolic of money and their small bean shapes resemble coins that swell when they cook. In the southern US black-eyed peas are eaten because during the Civil War food was scarce, but people found these little legumes to eat so they are said to be lucky.
- ◆ **Pork** - Pigs symbolize progress because the animal pushes forward, rooting itself in the ground before moving
- ◆ **Fish** - Long before refrigeration, preserved fish was eaten throughout the world, enjoyed between Christmas and New Year.
- ◆ **Cakes** - Particularly ring shaped baked items, in some cultures it is customary to bake a trinket into the cake

and the one who gets it will be lucky in the new year.

These food items are enjoyed by many cultures around the world and if you would like learn more about these food items go to:

<http://www.epicurious.com/articlesguides/holidays/newyearsday/luckyfoods>



Happy New Year