

**Food
Protection
Committee**

F P C Newsletter

SPRING, 2018

Volume 4,
Issue 1

INSIDE THIS ISSUE:

- Winter Olympics not immune** 2
- Smart labels show freshness** 2
- Hamburger from a laboratory?** 3
- Did you know?** 3
- New FDA Model Code released** 4



POINTS OF INTEREST

- The vendor selling pet treats must be licensed yearly by the OISC.
- Pet treats sold at farmers markets (or elsewhere) must be properly labeled.
- Labels must include the words “not for human consumption.”
- Over 17,000 different pet treat products are sold in Indiana.

OISC regulates pet food sales

Many Hoosiers don't realize that pet foods are regulated in Indiana by the Office of Indiana State Chemist. Robert Geiger, Feed Administrator, told attendees at the latest Food Protection Committee meeting that his office has existed since 1881.

Local inspectors have encountered issues, like at farmers markets, with vendors selling “pet treats” not realizing that it is a regulated product. Mr. Geiger pointed out that anything sold as animal food, no matter how small the amount, requires a license, and the product be labeled with specific information including that the product

is “not for human consumption.”

He acknowledged that pet products like dehydrated chicken are being sold by establishments also selling food for humans. And, he added, raw milk is often sold as “pet food” in an attempt to skirt the law prohibiting its sale to people. He said that any raw milk sold as pet food must have “not for human consumption” labeling in at least the same size font as the “raw milk” font. Other English labeling requirements include a guaranteed analysis, ingredients, and contact information. Sellers need a valid commercial feed license and



**Office of Indiana
State Chemist**

are assessed a \$50 fee per calendar year.

Mr. Geiger explained that any product that is labeled “safe for human consumption” must meet all federal, state, and local laws.

Mr. Geiger asked the group if they could guess how many pet products are sold in Indiana. His answer was that the number is over 17,000.

The OISC is available to help. Contact the office at 765 494 1551.

What you should know about . . .

RAT LUNGWORM DISEASE

Known as a tropical parasite, Hawaii islanders and visitors could also be infected with a parasite. Hawaii's Department of Health continues to deal with cases of a brain-invading parasite, rat

lungworm disease with nine reported cases last year.

The CDC says the adult parasite is found in rats that can pass larvae in their feces. Snails and slugs then get infected by ingesting the larvae.

Humans can get infected by ingesting raw or undercooked snails or slugs. CDC adds one may get the disease by eating raw produce like lettuce that hasn't been properly washed after becoming

(Continued on page 3)

Olympics not immune to illness outbreak

The Winter Olympics in PyeongChang, South Korea, is not immune from illness outbreaks. The event was stricken with a Norovirus outbreak in February. *Food Safety News* reported that more than a thousand people had been quarantined as organizers hoped to stop the virus' spread.

The South Korean military had been summoned to replace hundreds of security staff who were afflicted with typical symptoms.

Hundreds of bottles of hand sanitizer were being handed out even though numerous studies have shown that such products

have little effect on quelling Norovirus. All those entering the athletes' village cafeteria were required to use hand sanitizer.

Handwashing is the best known protection against the virus and Olympic grounds were covered with multilingual posters advising attendees to wash their hands and observe proper cough etiquette and proper personal hygiene generally.



Sohorang is the official mascot of the 2018 Winter Olympics. It's based on the white tiger, considered Korea's guardian animal.

Nearly 200 cases of Norovirus had been confirmed but the outbreak seemed to be waning as the games began.

Olympic organizers and Korean officials had undertaken extensive efforts to disinfect all areas potentially exposed to the virus or could be contacted by athletes.

Cooking water at one facility was thought to be the possible source.

Could the future mean the end of chocolate?

Business Insider recently ran a headline that sent chocolate lovers into a world wide panic, "Chocolate is on track to go extinct in 40 years." As support, the claim was made that because of climate change, areas where cocoa is grown will no longer be suitable by 2050.

"Climate change would likely just push the cocoa growers further up mountains."

But Snopes.com, the website devoted to exposing myths says the headline is not true. It pointed out that chocolate is grown mainly in West Africa and climate change would likely just push the cocoa growers further up mountains where conditions are favorable. Plus, other countries, like Australia can also

grow chocolate-producing plants.

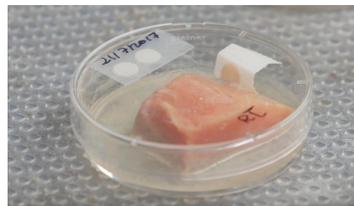
Snopes points out that the intent of the article seemed to be to promote an effort by scientists and industry to produce a genetically-modified form of cacao that would be more resistant to future climate change. So chocolate lovers may relax!

"Smart labels" change color to show freshness

We have food labels that say "sell by," or "best if used by," and "expiration." But what if the label would just change color to indicate freshness and quality?

Researcher at Clarkson University, Silvana Andreescu, has come up with a inexpensive paper-based sensor that can tell

when a food (or cosmetic) start to spoil. Using nanostructures, sensors applied to the paper label can detect pre-determined compounds emitted as food ages and distinguish changes prompting the label to



change color. Researchers in other countries are also working on a similar color change label to detect food quality.

Note that this has no effect on date marking requirements.

Could your future hamburger come from a lab?

Clean meat is defined by the Good Food Institute as meat grown outside of an animal beginning with a small cell sample. This eliminates the need for factory farming and slaughter, they say, adding that this is 100% real meat but without the antibiotic residues and bacterial contamination often a concern in conventional meat processing.

The GFI adds that clean meat processing is efficient, and reduces costs of land and water, and drastically cuts greenhouse emissions. Com-

“The result is 100% real meat, but with no antibiotic residues or bacterial contamination.”

panies in the US and Europe are already producing clean meats including beef, poultry (chicken, duck), and pork. Some plants have even produced clean milk and egg products.

The Good Food Institute sees its efforts as a way to address a variety of issues from the degradation of the environment to working to relieve global poverty. The GFI also sees this as a way to improve



animal welfare and human health.

One US company that has worked toward making and marketing clean meats, is Memphis Meats. It is working on lab-created beef, poultry, and pork products. Finless Foods is working on culturing cells from living marine animals to create fish products. They hope to help alleviate problems created with over-fishing the world’s oceans.

Mosameats in The Netherlands is working on a tissue cultured hamburger.

What you should know... (continued)

(Continued from page 1)

contaminated. Symptoms vary and might range from flu-like to paralysis, coma, and in rare cases, death. But the disease is rare and is self limiting as parasites die in time.

The disease seems to be most common in Hawaii due to the native population of slugs and

snails and the tropical climate. Steps to prevention reinforces what we already know - beware of uncooked vegetables or fruit. Wash everything thoroughly before eating. (No need to add anything to the water.)

Don’t eat raw slugs, snails, frogs, shrimp or prawns unless you know the source. Some of the critters that can spread the dis-

ease are tiny, emphasizing the importance of separating lettuce leaves when washing. Peel fruit from the closed end and discard any part of the fruit that is exposed.

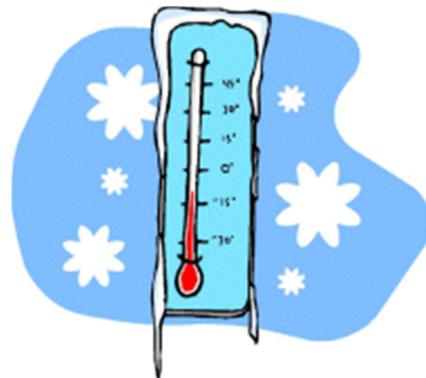


Did you know?

Freezers do not have to be set at “zero,” a misconception that still circulates. The code does say “should” be zero, but this is just a recommendation and not debited.

According to the food code, TSC food just needs to be kept frozen. What temperature that

requires depends upon the food being stored. Remember, that the food code only addresses food safety. Operators must consider food taste, texture, color, consistency, and acceptability to customers. When food is frozen, safety wise there is no limit to how long it may be stored. But the quality will diminish over time.





Food Protection Committee
IEHA
P O Box 457
Indianapolis, IN 46206-0457

FPC Email:
lchandler@co.hendricks.in.us
jkasbury@purdue.edu
FPC Newsletter editor:
fsio9@yahoo.com

FOOD PROTECTION COMMITTEE

www.iehaind.org

IEHA MISSION:

To promote, preserve and protect environmental public health in the State of Indiana, and to encourage a spirit of cooperation among all environmental health stakeholders while serving its members in the regulatory, industry and academic communities.

The **Food Protection Committee (FPC)** is one of four standing subcommittees of the **Indiana Environmental Health Association**. The committee meets approximately four times per year with dates and locations chosen by the members. Its focus is to discuss food safety related issues of interest to its members. While all IEHA members and guests may attend meetings, only voting members, as specified in the IEHA Constitution and Bylaws, may vote. Meeting information is disseminated by email. To be added to the email list, contact one of the co-chairs, or your IEHA chapter representative.

FPC Co-chairs: Jennifer Asbury, Lisa Chandler

FPC Newsletter Editor: Ed Norris

Tidbits and morsels

The 2017 edition of the **FDA Model Food Code** has been released. To check it out and to download a copy, go to www.fda.gov/food, and click the link near the top of the page.



There is a “Summary of Changes” that will identify the difference from the previous editions, plus the Supplemental issued in the interim. Note that some of the changes you find here may not be in the forthcoming 410 IAC 7-26 due to the lengthy rule approval process in Indiana.

= = =

Raw milk sales continue around the country with advocates promoting its use. Now, some 43 states allow raw milk (without pasteurization) to be sold in some form, up from 29 states a few years ago.

Food Safety News reports that advocates continue to try to open loopholes, from herd shares to sales from dairy farms. Some states have okayed sales at farmers markets or allowing unpasteurized products to be sold as “pet food.”

Indiana’s Board of Animal Health says that with milk prices down and because of less demand, some farmers are considering selling raw milk from their farms.

FDA does not permit the sale of raw milk or products made from raw milk with the exception of

some hard cheeses. FDA says no raw products can be sold across state lines. Only individual states can approve raw milk sales, which must stay within that state’s borders. But FDA advises against it.

But many vendors are learning that a way around the prohibitions is to say it’s “pet food.” Michigan is the only known state to prohibit raw milk sales for animal consumption.

The risks of illness from raw milk are well known, yet sales persist.

