

AFDO
Association of Food and Drug Officials

◆ Elliot O. Grosvenor Food Safety Award ◆

This nomination must be submitted
by February 1 to be considered for the current year's award

Criteria for Nominations:

The Elliot O. Grosvenor Food Safety Award is given to recognize outstanding achievements made by food safety programs within State Departments of Agriculture, Natural Resource Agencies, Public Health Departments or Environmental Conservation Departments in the United States or Canada. The award will go to the program that best showcases improvement, innovation or sustained high performance within a food safety program. A food safety program could include responsibility for: food safety, food protection, and food defense or food sanitation. The applications will be made to the AFDO awards committee by the deadline.

PLEASE TYPE

Date of nomination: January 5, 2011 For the year ending December 31, 2011

Program's Full Name: NCD&CS Food and Drug Protection Division Food Program

Nominator Dan Ragan

Immediate Organization: Food and Drug Protection Division

Agency: NC Department of Agriculture and Consumer Services

City, State, ZIP: Raleigh, NC 27599

Telephone (office): 919-733-7366 (mobile): 919-270-2254

Email Address: dan.ragan@ncagr.gov

AFDO Member Daniel Ragan, Larry Gabriel

Executive Summary:

The NCD&CS Food Program is tasked with ensuring the food supply of North Carolina is safe and wholesome. The Food and Drug Protection Division is dedicated to continuous improvement and innovation to better serve its constituents, as evidenced by its selection as both a pilot MFRPS state and an FDA RRT Grant recipient. The staffs of the Division are active participants in state and national workgroups and associations and have shown significant leadership in program evaluation, emergency response, and information technology.

□ Agency demography (population served, age and diversity)

The Food and Drug Protection Divisions serves the citizens of the State of North Carolina. North Carolina is one of the fastest growing states in the US and ranks 10th among states in total population with a population of 9,380,884 (Census 2009 est.). Hispanics comprise approximately 6.7% of the total population and is growing at one of the fastest rates nationally. Further, North Carolina is home to several military bases, which presents a population potentially targeted by bioterrorist acts. We are strategically located within 650 miles of 53% of the US population with highly marketable products, good transportation and ports. North Carolina is poised to further expand food production to an ever increasing portion of the world. The nation depends upon North Carolina to produce safe foods from the farm to the fork.

□ Agency resources and budget(staff, facilities, revenues)

Staffing: The Food and Drug Protection Division has staff members dedicated to food and feed safety, drug safety and laboratory analysis. In total, the Division employs 146 employees, 49 of whom are part of the food safety program. Included below is a breakdown of the Food Program staffing.

Total Division Staff (Position Information current as of: November 10, 2010)

	State Funded	Federally Funded	Receipt Funded	Total
Filled	102	14	14	130
Vacant	11	5	0	16
Total	113	19	14	146

Food Regulatory Program Staff (Position Information current as of: November 10, 2010)

Field Inspection Staffing Levels				
	State Funded Full-Time	Federally Funded Full-Time	State Funded Part-Time	Federally Funded Part-Time
Food Regulatory Specialists I	18 (1 vacant)	2 (1 vacant)	0	1
Food Regulatory Specialists II	8	0	0	1
Food Regulatory Supervisors	4	0	0	0
TOTALS	30	2	0	2

Compliance, Preparedness and Outreach Staffing Levels				
	State Funded Full-Time	Federally Funded Full-Time	State Funded Part-Time	Federally Funded Part-Time
Food Compliance Officers I	4 (2 vacant)	2	0	0
Food Compliance Officers II	2	1	0	0
Information/Comm Specialists	0	0	0	1 (1 vacant)
Processing Assistants	2 (1 vacant)	0	0	1 (1 vacant)
TOTALS	8	3	0	2

Facilities: The Division is housed in Constable Laboratory in Raleigh, NC. Constable includes both the administrative offices of the Division as well as the laboratories, divided into food analysis, microbiology, chemistry, and feed and fertilizer branches. Constable serves as the primary food testing laboratory within the State and maintains ISO 17025 accreditation in both biological and chemical testing. Outside of the main office, approximately 30 field inspection personnel are situated throughout the state in home offices.

Revenues and Budget:

	Certified Fiscal Year 2010-11
Total Expenditures	\$10,062,345
Total Revenues	\$2,618,186
General Fund Appropriation	\$7,444,159
Federal Receipts	\$1,302,000
Fees	\$1,316,186

The program receives significant federal support in the form of FDA contracts; CDC, USDA, and FDA laboratory grants and contracts; and an FDA Rapid Response Team Prototype Project Grant. Receipts are generated from the licensing of animal feed and pet food manufacturers, drug wholesalers, and dairy manufacturers and wholesalers.

- ❑ Program planning/self evaluation(vision, staff participation)

The Food Program strongly believes in a philosophy of continuous improvement and evaluation. The program collects data on a variety of inspectional statistics, as well as detailed data on inspection time and travel time, allowing for deeper program analysis and trending than ever before. Working with the UNC-Chapel Hill Department of Statistics and Operations Research, the Division is conducting a pilot to examine if mathematical modeling of food inspections can optimize inspector assignments and improve overall efficiency.

The Program was a pilot participant in the Manufactured Foods Regulatory Program Standards (MFRPS) and has dedicated significant time and effort into studying, improving, and evaluating its activities. To comply with Standard 9 of MFRPS, the Program conducts annual self-audits to monitor progress and implementation of the standards. In addition, the Program runs a fully self-sufficient audit program, auditing inspectors on inspection performance, sample collection and submission, and report-writing annually.

- ❑ Program management(staff control, community/industry/consumer support)

Program Management: The Food Program is led by a Division Director and Assistant Director for Regulatory Programs. The Food Program is subdivided into two Branches: Field Inspections, led by the Food and Feed Inspection Administrator, and Compliance, Preparedness, and Outreach, let by the Compliance and Preparedness Administrator. Among the field inspectors, four supervisors have responsibility for inspection staff in defined regions of the State.

Outside Support: The Division welcomes the feedback of regulated industry and citizens and has a good working relationship with representatives of major food industries within North Carolina. The Food Program is active in the NC Food Safety and Defense Task Force and uses its participation to gain insight and collaborate with partner agencies and industry representatives. Industry speakers frequently appear at outreach events and the annual Food Safety Forum is supported in part by in-kind donations from prominent North Carolina firms. Members of the Program are also active in AAFCO, the Partnership for Food Protection Oversight, IIT, and Response Workgroups, and AFDO and AFDOSS.

- ❑ Program implementation(training, compliance, enforcement)

Staff Training: Inspection and Administrative staff both complete the standardized ORAU training outlined in MFRPS Standard 2. In addition, field staff complete additional classroom instruction in basic techniques of inspection and conduct joint inspection with seasoned employees before release for independent work. In addition, periodic continuing education seminars are held for inspection and compliance staff in various topics. Audit findings are used to identify common areas in need of improvement and these evaluation tools help to shape educational offerings. Staff are also frequently sent to FDA-sponsored trainings and have completed advanced courses in Acidified Foods, LACF, Dairy Processing, Investigations and Emergency Response, and HACCP, among others.

Inspection Program: Inspections are scheduled using a risk-based approach which focuses resources to those commodities and firms most likely to cause foodborne illness. Inspection performance is monitored by evaluating inspection documentation and various reporting mechanisms built into the Food Program. Supervisory staff members meet periodically to review program policies and risk evaluations.

Emergency Response and Preparedness: The Division maintains a Rapid Response Team, consisting of 21 core members and adjunct members representing the NC Dept of Health and Human Services, NC Dept of Environment and Natural Resources, and North Carolina State University. The RRT is equipped and trained to respond to a variety of food and feed emergencies and recently debuted a Rapid Response Unit for in-field investigations and command and control.

Consumer and Industry Outreach: The Food Program considers outreach a significant part of the overall mission. Below are several examples of community and industry engagement performed by the Division:

ncfoodsafety.com/1-877-FOOD-644: The Division maintains a website and toll-free number to make the Program staff available to members of the public or industry who have questions about food safety.

NC State Fair/Public Outreach Programs: Public-oriented outreach programs are conducted at the NC State Fair and throughout the year at schools, festivals, and local events. Approximately 15,000 people interact with the Division annually and learn about handwashing, safe cooking temperatures, and the operations of the Food and Drug Protection Division.

NC Commissioner's Food Safety Forum: The Food Program assists the Commissioner in presenting the annual Food Safety Forum, which brings together prominent voices in food protection with state, local, federal, and industry representatives. Approximately 400-500 individuals attend annually in person or via webcast.

Information Technology Infrastructure: In order to more effectively carry out our consumer protection duties, we have invested heavily in the development of new technology infrastructure to support our programs. Among these are:

FoodFirms: A new database built from the ground up to record firm information, inspection history, complaints, and regulatory actions. Included in the database is geospatial data for each firm, allowing for quick GIS mapping for data analysis and/or emergency response.

NCFDEM: The North Carolina Food Defense Event Management tool helps collect, organize, and analyze data in real-time during recalls and food emergencies. NCFDEM includes recall tracking with automatic FDA-3177 generation, ICS tools for resource allocation and organization, and time/mileage/expense tracking for

accounting and budgetary management. NCFDEM has been demonstrated and/or tested by state partners in CA, FL, NE, ID, MI, MN, TX, WI and WA, as well as Battelle Laboratories, FDA Seattle District and the Office of Emergency Operations.

Food Front End: The Division recently launched a fully electronic, online sample recording and submission system which streamlines the sample collection process and provides greater accountability and tracking of food samples. Each inspector has been issued a barcode printer and now barcodes all samples submitted to the laboratory. The Front End has been integrated with the Laboratory Information Management System, improving sample throughput and traceability.

- ❑ Program outcomes(measurable outcomes)

The Food Program evaluates the outcomes of its regulatory programs based on the dimensions identified by the MFRPS Standards. Performance is tracked on the basis of measures related to each aspect of the Food Program:

Training

Measurement

Inspector's basic, advanced, new employee and continuing education coursework documented in paper files as well as well as online database.

Inspection Program

Measurement

Inventories of food establishments are documented in the online enhanced Food Firms Database. Updates are made to the database after each inspection. Recall systems are documented and administered by the Regulatory Program Coordinator. Consumers and Industry Complaints are traced in the online enhanced Food Firms Database. Inspector's activities are documented and tracked through an Excel spreadsheet system. These activities will be upgraded and incorporated into the online enhanced Food Firms Database by mid 2011.

Auditing

Measurement

The Division performs 18 Federal Contract Field inspections each year. Every inspector is audit two out of every three year. Each inspector has three establishment inspector reports, (75 + per year), and three sample submissions audited each year (75 + per year).

Food Defense

Measurement

Food defense activities are tracked and recorded. MOUs with the other state and federal agencies define requirement and expectations of the relationships.

Compliance

Measurement

Each establishment inspection report is reviewed and tracked in the online enhanced Food Firms database. Compliance actions are tracked within that same data base. Consumer complaints are similarly tracked online as a part of the Food Firms database.

Outreach

Measurement

Each outreach activity is tracked in an online database. Total number of persons reached is monitored, along with target audiences (consumer, industry, academic, etc.)

Resources

Measurement

Staffing and funding is tracked by the Division's Administrative Officer. Equipment is monitored by Division Administrative staff and by regional supervisors.

Laboratory Services

Measurement

Sample submission is tracked through an online Front End Database for the Division's Laboratory Lims System.

- ❑ Goals for improvement

Continue MFRPS Implementation: The Food Program has a target date of June 2012 for full implementation of the MFRPS Standards. As of December 2010, we are approximately 75% complete with full adoption of the Standards. We intend to continually move towards full implementation until the standards are fully met.

Integrate Food and Feed Program: In light of the acknowledgement of the interdependence of food and feed safety, we are working to integrate and cross-train our food and feed inspection programs under the auspices of the MFRPS program. We have unified the inspection programs under a single program administrator and are beginning to cross-train inspectors in food and feed inspection techniques.

Continuous Improvement and Efficiency Gains: The Food Program seeks to identify opportunities for improvement and serve as good stewards of public funds.

- ❑ Issues/challenges/risks

The Division has seen tremendous growth in its mission and programmatic requirements in the past 12 months. Additionally, we anticipate the implementation of the recent Food Safety Modernization Act to be a significant challenge in the next 12-36 months.

Egg Program: With the start of the 2010 Fiscal Year, the egg regulatory program was transferred from the NCDA&CS Marketing Division to the Food and Drug Protection Division. Currently, one egg inspector has responsibility for the inspection of all hatcheries, egg producers, egg retailers, and facilities which handle eggs. With the recent publicity regarding egg safety, more intensive oversight of this industry is being required by the Food and Drug Administration.

Non-Amenable Species Slaughter and Processing: The Food and Drug Protection Division was recently assigned responsibility for the production and slaughter of all non-USDA amenable species. Interest in the slaughter of rabbits, quail, and pheasants has increased dramatically in recent months and the Food Program has been required to absorb the inspection and oversight of these slaughter facilities into its operations. The Division has partnered with NC State University

Acidified Foods Initiative: In response to a growing desire by farmers to engage in value-added processing to increase profits, the Division has been tasked with securing outside funding and developing a program to assist these producers in meeting the FDA acidified foods requirements (pickles, relishes, etc.). The Division intends to provide the education needed to support these entrepreneurs while also ensuring the public is provided with food produced in a safe manner.

☐ Summary(improvement or innovation that merits award)

The North Carolina Food Program has been a tremendous innovator in the areas of food emergency response and preparedness, program development, and IT support infrastructure. We have also shown exceptional leadership in outreach and program measurement and evaluation. In the spirit of cooperation and integration, the program has shared its materials and technology with interested partner agencies so that North Carolina's investments benefit an even greater number of people.

☐ Attachments

- Testimonials(maximum of two)
- Acknowledgements
- Appendices

Appendix A: Testimonials

Appendix B: Acknowledgements

Appendix C: ISO 17025 Accreditation Documentation

Appendix D: NCDA&CS Press Releases

Appendix E: Division Awards and Honors

Nominated by: Dan Ragan

Signature: 

The winner of this award will identify an individual to receive travel funds (if available and pursuant to AFDO's travel policy) to attend the annual AFDO conference held in June in order to publicly receive an official plaque of recognition and will be given time on the program agenda to comment on the award. The winner will be invited to attend the AFDO Wiley Awards Banquet during the conference.

Attendance is not mandatory for receiving the award. Return this form, a photocopy of this form (both sides and submit to:

Submit to

Dr. Joanne M. Brown
Chair, Awards Committee
Association of Food and Drug Officials
2550 Kingston Road, Suite 311
York, PA 17402
717-757-2888

NC STATE UNIVERSITY

Benjamin Chapman, PhD
Campus Box 7606, 512 Brickhaven
Raleigh, NC 27695-7605
PH:919-515-8099
Email:
Benjamin_chapman@ncsu.edu

January 27, 2011

Dr. Joanne M. Brown
Chair, Awards Committee
Association of Food and Drug Officials
2550 Kingston Road, Suite 311
York, PA 17402
717-757-2888

Re: AFDO Elliot O. Grosvenor Food Safety Award

Dear Dr. Brown,

I am pleased to provide this letter of support for the North Carolina Department of Agriculture & Consumer Services (NCDA&CS) Food Protection Division's nomination for the Elliot O. Grosvenor Food Safety Award. Responsive, relevant and well connected to the needs of stakeholders just begins to describe how I see NCDA&CS Food and Drug Protection Division and I believe that they are an invaluable group with in the North Carolina food safety community.

I have worked closely with many colleagues from NCDA&CS Food and Drug Protection Division since taking my position in 2008 and from the beginning was welcomed as a respected partner. NCDA&CS Food Protection Division staff have demonstrated to me that they believe the only way that the burden of food safety within North Carolina will be addressed is through a collaborative, multi-agency approach. NCDA&CS Food Protection Division is progressive and leads through the organization and support of meetings; the sharing of pertinent data and information; and their immense participation in pretty well every food safety-related initiative in the state. They are leaders within North Carolina and are innovative with their programs including the rapid response team, the inclusive home food business development programs and the must-attend annual Commissioner's Food Safety Forum. NCDA&CS has successfully brought internationally recognized speakers to North Carolina and exposed the food safety community to leading ideas, intervention techniques and lessons learned through the Forum. It is through this exciting event that virtually all of North Carolina's food safety professionals, and attendees from other neighboring states, can get together and discuss solutions to the food protection problems affecting the farm-to-fork continuum.

I have been fortunate to work directly with a few NCDA&CS Food and Drug Protection Division staff on projects and proposals over the past two years. One specific project, Enhancing Crisis Management for North Carolina Specialty Crops Producers, would not have been nearly as successful as it is without the dedication of resources, expertise and leadership of NCDA&CS Food and Drug Protection Division staff. Through this program we have jointly trained over 250 producers on crisis management techniques through a novel workshop focused on teaching

through role-play as producers are led through an outbreak scenario. We have had multiple NCDA&CS Food and Drug Protection Division staff members co-facilitate and participate in these workshops, each richer and more realistic as a direct result of their contributions.

NCDA&CS has been a partner in developing new education and training materials with an aim of creating a societal shift with respect to food safety. This focus puts NCDA&CS Food and Drug Protection Division in a strong position to be a leader in the emerging field of food safety culture – especially how it can be the foundation for other future activities.

I look forward to the opportunity of discussing the division further with you.

Sincerely,

Benjamin Chapman, Ph.D.
Assistant Professor, and Food Safety Extension Specialist
Department of 4-H Youth Development and Family & Consumer Sciences
North Carolina Cooperative Extension
NC State University Campus Box 7606
512 Brickhaven Dr., Room 220E
Raleigh, NC 27695-7606

Appendix B. Acknowledgements

The exceptional accomplishments of the Food Program would not have been possible without significant contributions from a large number of people, many of whom have gone well above and beyond the requirements of their jobs. We particularly would like to thank Commissioner Troxler for his vision and support of our efforts. We graciously thank the individuals below for their work and dedication:

Former NCDA&CS Staff

Joe Reardon, Director
Larry Gabriel, Food Administrator
Wendy Campbell, Food Defense Coordinator
Anita MacMullan, Food Compliance Supervisor
Kaye Snipes, Food Regulatory Supervisor

Current NCDA&CS Staff

Asst. Commissioner Howard Isley
Jim Melvin
Audrey Pilkington
Brett Weed
Jennifer Godwin
Mike Stafford
Mark Cosby
Minoo Mehrotra
Laura Cain
Chris Harris
Chris Packer
Susan Parrish
Janna Spruill
Joan Sims
Erin Woodom
Melanie Moore

Appendix C. ISO 17025 Accreditation Records



World Class Accreditation

The American Association for Laboratory Accreditation

Accredited Laboratory

A2LA has accredited

NORTH CAROLINA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES

Raleigh, NC

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *General Requirements for the Competence of Testing and Calibration Laboratories*. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer to joint ISO-ILAC-IAF Communiqué dated 8 January 2009).

Presented this 12th day of April 2010.



President & CEO
For the Accreditation Council
Certificate Number 2967.01
Valid to March 31, 2012

For the tests or types of tests to which this accreditation applies, please refer to the laboratory's Biological Scope of Accreditation.

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

NORTH CAROLINA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES
FOOD AND DRUG PROTECTION DIVISION LABORATORY

4000 Reedy Creek Rd. Raleigh, NC 27607

Brenda Jackson Phone: 919 733 7366

BIOLOGICAL

Valid To: March 31, 2012

Certificate Number: 2967.01

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests or types of tests on foods, dairy, and food additives:

Microbiology:

Bacteriology - Identification and Enumeration

Mycology - Enumeration

Using the specified methods below:

Test Method

Test Identity

Quantitative Microbiology

Aerobic Plate Count

BAM Chapter 3; AOAC 990.12

Coliforms

BAM Chapter 4; AOAC 991.14

Escherichia coli

BAM Chapter 4; AOAC 991.14

Staphylococcus aureus

AOAC 2003.07; AOAC 2003.08

Yeast and Mold

AOAC 997.02

Qualitative Microbiology

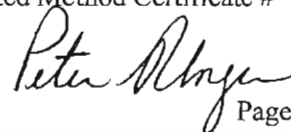
PCR Identification

AOAC 2003.09; AOAC 2003.12; MLG 4C.02; MLG 5A.01;
MLG 8A.04

ELFA Identification

AOAC 999.06; AOAC 2004.02; AOAC 2004.03; AOAC
996.08; AOAC Performance Tested Method Certificate #
020901

(A2LA Cert. No. 2967.01) 04/12/2010



Test Method

Test Identity

Confirmation

Salmonella spp.

BAM Chapter 5; MLG 4.04; AOAC 978.24; AOAC 991.13

Listeria monocytogenes

BAM Chapter 10; MLG 8.07; AOAC 992.19; AOAC 991.13

E.coli O157:H7

Modified BAM Chapter 4a; Modified MLG 5.04; AOAC 991.13

VITEK2

AOAC 991.13; AOAC 992.19; AOAC 978.24



World Class Accreditation

The American Association for Laboratory Accreditation

Accredited Laboratory

A2LA has accredited

NORTH CAROLINA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES

Raleigh, NC

for technical competence in the field of

Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *General Requirements for the Competence of Testing and Calibration Laboratories*. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer to joint ISO-ILAC-IAF Communiqué dated 8 January 2009).

Presented this 12th day of April 2010.



A handwritten signature in black ink, reading "Peter Meyer".

President & CEO
For the Accreditation Council
Certificate Number 2967.02
Valid to March 31, 2012

For the tests or types of tests to which this accreditation applies, please refer to the laboratory's Chemical Scope of Accreditation.

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

NORTH CAROLINA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES
FOOD AND DRUG PROTECTION DIVISION LABORATORY
4000 Reedy Creek Rd. Raleigh, NC 27607
Brenda Jackson Phone: 919 733 7366

CHEMICAL

Valid To: March 31, 2012

Certificate Number: 2967.02

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests or types of tests on foods, dairy, and food additives:

Separation Technologies

Gas Chromatography using the following detectors:

FID, PFPD, ELCD, ECD, PID, TSD

GC/Ion Trap Mass Spectrometry

Liquid Chromatography using the following detectors:

UV, Fluorescence, Electrochemical, Conductivity

LC/Triple Quad Mass Spectrometry

Spectroscopy

ELISA

IR

Combustion

Nitrogen Analyzer

Water Activity

Wet Chemistry

Titrimetry

Gravimetric

Qualitative Analysis

Using the following methods specified below:

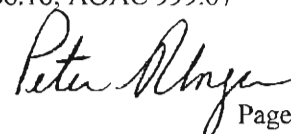
Test Method

Test Identity

Aflatoxin

GIPSA-FSIS 2008-11; AOAC 986.16; AOAC 999.07

(A2LA Cert. No. 2967.02) 04/12/2010



<u>Test Method</u>	<u>Test Identity</u>
Moisture in Meat	USDA-FSIS CLG Method CLG-MOI.03
Fat in Meat	AOAC 991.36
Salt in Meat	AOAC 935.47; AOAC 937.09
Sulfites	AOAC 961.09
Water Activity	Aqualab Model Series 3 Operator's Manual
Fat in Finished Dairy	AOAC 989.05; AOAC 995.19; AOAC 972.16; Standard Methods for the Examination of Dairy Products, Method 15.086; Standard Methods for the Examination of Dairy Products, Method 15.121
Solids in Dairy	AOAC 990.20; AOAC 990.21
Sediment in Dairy	AOAC 952.21
Acidity in Milk	AOAC 947.05
Total Dissolved Solids	Standard Methods for the Examination of Water and Wastewater, Method 2540C
Protein	AOAC 992.15
Pesticide Residue	AOAC 2007.01; FDA Pesticide Analytical Manual Volume 1, 3 rd Edition, Section 103D: Residue Quantitation
Fluoroquinolones	JAOAC Vol. 85, No.6 2002, p. 1293
Malachite Green	FDA/ORA/DFS Laboratory Information Bulletin # 4334

Appendix D. Food Program Press Coverage

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FOR IMMEDIATE RELEASE
WEDNESDAY, OCT. 8, 2008

CONTACT:

Joe Reardon, director
NCDA&CS Food and Drug Protection Division
(919) 733-7366

NCDA&CS wins federal grants worth \$2 million to protect food and animal feed

RALEIGH – The Food and Drug Protection Division at the N.C. Department of Agriculture and Consumer Services recently won federal grants worth as much as \$2 million to protect food and animal feed, Agriculture Commissioner Steve Troxler announced.

"A safe food supply is critical to protecting public health and our economy," Troxler said. "These grants will enhance our ability to protect the food we eat and the feed our animals eat."

The division received a three-year, \$1.5 million grant from the U.S. Food and Drug Administration to set up rapid response teams that can take action during food emergencies. The grant money will be used for training, equipment and technology. Five other states also received grants to establish teams.

"These teams will give us the ability to act very quickly to minimize public health risks and reduce the potential economic impacts of food-related incidents," Troxler said.

North Carolina was one of four states selected by the FDA to receive a two-year grant worth nearly \$500,000 for efforts to prevent the introduction of bovine spongiform encephalopathy, also known as BSE or "mad cow disease."

The United States has banned the use of certain cattle materials in feed for cattle and other ruminant animals since 1997. Beginning in April 2009, the ban will apply to all animal feed, including pet food.

The grant will help support the division's feed-sampling and testing capabilities. The division also will use the grant money for compliance inspections at companies involved in the manufacture, distribution and transportation of animal feed. In addition, the grant will support education and outreach to farms that mix their own feed for ruminant animals.

-bal-2

CONNECT w/
NCDA&CS



NCDA&CS Public Affairs Division, Brian Long, Director
Mailing Address: 1001 Mail Service Center, Raleigh NC 27699-1001
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Phone: (919) 733-4216; **FAX:** (919) 733-5047

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Steve Troxler, Commissioner of Agriculture

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FOR IMMEDIATE RELEASE
MONDAY, AUG. 11, 2008

CONTACT:

Joe Reardon, director
NCDA&CS Food and Drug Protection Division
(919) 733-7366

NCDA&CS food lab selected for federal pilot project

RALEIGH - The microbiology laboratory at the N.C. Department of Agriculture and Consumer Services has received \$219,000 in federal funding to develop national testing standards for a type of foodborne pathogen, Agriculture Commissioner Steve Troxler announced.

The agreement is part of the U.S. Food Emergency Response Network, or FERN, a national food testing network developed by the federal government in the wake of 9-11. North Carolina and three other states were added to the program this year. All total, 25 states now receive funding under the network. Funding comes from the U.S. Department of Agriculture's Food Safety and Inspection Service.

The NCDA&CS lab will be looking at methods for testing staphylococcal enterotoxins in certain types of foods, Troxler said. The World Health Organization lists *Staphylococcus aureus* as one of the seven most important global foodborne pathogens. Staphylococcal food poisoning in the United States causes an estimated 1.5 million illnesses and 1,200 deaths annually.

"There are standard methods for detecting staphylococcus in certain foods, such as cooked chicken, ham, potato salad, pasteurized whole milk and canned mushrooms," Troxler said. "But standard methods do not exist for a wide variety of other foods, including infant formula, breaded food, baby food, milk, yogurt and peanut butter."

The staff of the NCDA&CS lab will be testing various methodologies to determine which one would work best as a standard for detecting staphylococcal enterotoxins. "The work we're doing could lead to national standards and become part of the FERN protocol in the future," Troxler said.

The federal funding will be used to purchase equipment and supplies to conduct the tests.

FERN is aimed at detecting and responding to bioterrorism agents at the local, state and federal levels. Participating laboratories are responsible for analyzing food samples implicated in threats; responding to terrorist events or contamination; responding to large-scale food emergencies; and providing continual monitoring support. The network is coordinated by the USDA and the Food and Drug Administration.

-bal-1

NCDA&CS Public Affairs Division, Brian Long, Director

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Physical Address: 2 West Edenton Street, Raleigh NC 27601

Phone: (919) 733-4216; **FAX:** (919) 733-5047

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MONDAY, JUNE 30, 2008

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NCDA&CS Food and Drug Protection Division
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NCDA&CS honored by FDA for work on food recall

RALEIGH – The N.C. Department of Agriculture and Consumer Services has been recognized by the U.S. Food and Drug Administration for its work last year to remove potentially harmful food from shelves across the state.

The department received a Special Citation from FDA Commissioner Andrew von Eschenbach during the federal agency's annual Honor Awards Ceremony in Washington, D.C.

"We are thrilled to have our work to protect North Carolinians recognized by the FDA," Agriculture Commissioner Steve Troxler said. "We share this award with our other state and local health agencies who worked hard on the Castleberry's recall. We appreciate their efforts. Food safety is truly a collaborative that involves many agencies and individuals, and this award would not have been possible without teamwork."

Last summer, Georgia-based Castleberry's Food Co. recalled 90 products because of possible contamination with a toxin that causes botulism. The products included 27 brands of chili, beef stew, corned beef hash and flavors of canned dog food.

Concerned that the products weren't being removed from sale quickly enough, NCDA&CS inspectors, along with other state and local health authorities, conducted a blitz to check shelves at locations across the state. In 15 days, they visited 16,000 locations and removed 35,000 cans of product.

"FDA salutes the efforts of the North Carolina Department of Agriculture and Consumer Services during the 2007 recall of certain canned products," von Eschenbach said. "In response to reports of botulism illnesses that were subsequently confirmed through FDA analytical testing to be associated with hot dog chili sauce, FDA oversaw a massive recall involving approximately 49 million cans of foods potentially contaminated with the deadly *Clostridium botulinum* toxin.

"NCDA&CS employees helped prevent poisonings – and even deaths – by working quickly and effectively to discover and remove recalled products not only from retail locations, but also from daycare centers, summer camps and elder care facilities. As a result, there were no reports of illness as a result of ingesting recalled products in the state. Because of our strong collaborative working relationships with key partners like NCDA&CS, our ability to protect the American public from food borne illness is strengthened. We are very grateful for their contribution, and delighted to honor NCDA&CS with this citation."

The department was nominated for the award by FDA's Office of Regulatory Affairs recognizing its prompt, organized and effective response to protect citizens of North Carolina and collaboration with FDA.

-bal 2-

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FOR IMMEDIATE RELEASE
WEDNESDAY, OCT. 28, 2009

CONTACT:

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NCDA&CS Food and Drug Protection Division
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NCDA&CS Food and Drug Division launches 'Got to be NC Food Safety' Web site to supplement food safety efforts

RALEIGH — The Food and Drug Protection Division at the North Carolina Department of Agriculture and Consumer Services has created three new ways for North Carolina consumers to find answers to their food safety questions.

A newly redesigned "Got to be NC Food Safety" Web site, www.ncfoodsafety.com, provides food safety information, laws and news for consumers, retailers, producers and educators. The site also features a "Food for Thought" section with statistics and trivia for children and families.

In addition, a new toll-free number and e-mail address will provide North Carolina residents with more in-depth responses to their food safety questions. Consumers can call (877) FOOD-644 (877-366-3644) from 8 a.m. to 5 p.m. Monday through Friday, or e-mail ncfoodsafety@ncagr.gov.

"This new site is an additional resource for North Carolinians to learn about ways to prevent food-related illnesses," said Agriculture Commissioner Steve Troxler. "Foodborne illnesses cost the nation \$6.9 billion annually, so we also have a strong financial interest in ensuring the safety of our food supply. Each person from the farm to fork has a role to play in food safety."

These tools serve as supplements to the department's other food safety outreach programs, including the annual Food Safety Forum and educational seminars for food businesses.

The NCDA&CS also partners with federal, state and local agencies such as the Food and Drug Administration, U.S. Department of Agriculture, the state Department of Environment and Natural Resources, N.C. State University and North Carolina's 86 local health departments.

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Steve Troxler, Commissioner of Agriculture

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FOR IMMEDIATE RELEASE
WEDNESDAY, FEB. 17, 2010

CONTACT:

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NCDA&CS Food and Drug Protection Division
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NCDA&CS launches Spanish version of food safety Web site

RALEIGH — The Food and Drug Protection Division at the N.C. Department of Agriculture and Consumer Services recently launched a Web site containing food safety information in Spanish.

The site, www.seguridaddealimentos.org, complements an English version the division launched in November, www.ncfoodsafety.com.

"We are committed to food safety, and educating consumers is a big part of our efforts," said Agriculture Commissioner Steve Troxler. "The site contains information about food-borne pathogens such as *Salmonella* and *E. coli*, plus tips on the safe handling and preparation of foods. There also is information about foods that are popular in Hispanic culture, such as soft cheeses, which can be harmful if they aren't processed properly."

Educational materials for teachers, kids and the food industry also are included on the site. In addition, visitors can find links to the Spanish-language sites of several federal agencies and other food safety organizations, said Maria Noriega, bilingual communications specialist with the Food and Drug Protection Division.

The Spanish and English food safety Web sites serve as supplements to the department's other food safety outreach programs, including the annual Commissioner's Food Safety Forum and educational seminars for food businesses.

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FOR IMMEDIATE RELEASE
MONDAY, APRIL 19, 2010

CONTACT:

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NCDA&CS Food and Drug Protection Division
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NCDA&CS food lab achieves ISO 17025 accreditation

RALEIGH — The N.C. Department of Agriculture and Consumer Services' food protection laboratory has achieved an accreditation that will enable its data to be accepted by federal and international organizations.

The lab, housed within the department's [Food and Drug Protection Division](#), achieved accreditation to the ISO 17025 Standard, "General Requirements for the Competence of Testing and Calibration Laboratories." The standard addresses factors relevant to the lab's ability to produce precise, accurate, defensible test data.

"Laboratory accreditation benefits the consumers of North Carolina by allowing acceptance of our data by federal partners like the Food and Drug Administration and U.S. Department of Agriculture, which will speed up decisions about food and feed safety issues," said Agriculture Commissioner Steve Troxler. "Because the ISO 17025 standard is recognized internationally, our test data will also be accepted in other countries. This is extremely important to North Carolina farmers who export their products under the Global Good Agricultural Practices program. Our lab can now provide data on North Carolina produce that will be accepted by importing countries."

The NCDA&CS lab joins nine other state labs and five federal agencies with the accreditation status. The American Association for Laboratory Accreditation issued the approval in accordance with standards published by the [International Organization for Standardization](#).

The accreditation process took nearly four years and looked at a variety of factors, including technical competency of staff; validity and appropriateness of test methods; traceability of measurements and calibrations to national standards; suitability, calibration and maintenance of lab equipment; handling of samples; and accurate reporting of data.

Troxler said the lab's accreditation puts the department in position to receive federal funding to support additional testing and the purchase of equipment and supplies, all of which support rapid response to food and feed safety issues.

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WEDNESDAY, JAN. 5, 2011

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NCDA&CS Marketing Division
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NCDA&CS offers food safety workshop Jan. 25 in Raleigh

RALEIGH – The N.C. Department of Agriculture and Consumer Services is hosting a one-day workshop Jan. 25 titled "Protecting your Business, Preventing a Recall." The food safety workshop offers business owners an optional opportunity to develop their own recall plan.

The workshop, which will be held at the Gov. James Martin Building at the State Fairgrounds, is designed for meat producers and processors, value-added food producers and mid-sized food processing/packaging businesses.

"There continues to be growing interest in value-added processing in the state, and we want to work with these new and fledgling companies to ensure overall food safety," said Agriculture Commissioner Steve Troxler. "From the farm to the fork, we all have a role to play in ensuring food safety, and this workshop will cover a number of topics that food businesses need to carefully consider."

Topics to be covered include lessons from the food safety front, the economics of food recalls, how supermarkets address food safety, how to communicate with your customers and the public about a food recall, and common and avoidable mistakes in the food chain.

Following the program, organizers have allotted two hours to work with businesses on developing a recall plan.

The cost for the workshop is \$25 and includes lunch and materials. Registration is required, and the deadline is Friday, Jan. 21. More information on the workshop, including an agenda, can be found at www.ncagr.gov/markets/agribiz/ or by calling Annette Dunlap at (919) 707-3117.

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MEDIA ADVISORY

FOR IMMEDIATE RELEASE

MONDAY, AUG. 9, 2010

CONTACT:

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NCDA&CS Public Affairs
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Troxler hosting Food Safety Forum Tuesday

WHO/WHAT:

More than 300 farmers, food manufacturers and retailers, and government scientists and regulators will gather to learn more about food safety at Agriculture Commissioner Steve Troxler's sixth annual Food Safety Forum.

Senior administrators with the U.S. Food and Drug Administration, U.S. Department of Agriculture and the Centers for Disease Control and Prevention will be the keynote speakers.

WHEN:

Tuesday, Aug. 10, 8:30 a.m.-1 p.m.

WHERE:

Expo Center, State Fairgrounds, Raleigh

SCHEDULE*:

8:30 a.m. — **Dr. Jim Gorny**, senior advisor, FDA Office of Food Safety, "Produce Safety: Good Agricultural Practices"

9:15 a.m. — **Dr. Dan Engeljohn**, acting assistant administrator, Office of Data Integration and Food Protection, USDA Food Safety and Inspection Service, "Food Safety: Animal Production"

9:45 a.m. — **Dr. Robert Tauxe**, deputy director of foodborne, waterborne and environmental diseases, CDC, "Foodborne Illness Outbreak Investigations"

10:20 a.m. — Break

10:40 a.m. — "Integrated Food Systems in North Carolina," panel discussion featuring representatives from the N.C. Department of Agriculture and Consumer Services, N.C. Department of Environment and Natural Resources, N.C. Division of Public Health, Food Lion and Farm Bureau

11:45 a.m. — **Dr. Ben Chapman**, assistant professor and food safety extension specialist, N.C. State University, "Effective Food Safety Messages"

12:05 p.m. — Agriculture Commissioner **Steve Troxler**, "Food Safety in North Carolina"

12:30 p.m. — Lunch

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FOR IMMEDIATE RELEASE
FRIDAY, OCT. 8, 2010

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NCDA&CS issues consumer advisory after finding metal in lollipops from South America

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RALEIGH — The N.C. Department of Agriculture and Consumer Services is warning consumers about Colombina Mega Pops after tests found tiny pieces of metal in the candy.

The lollipops are sold in 28-ounce bags with a lot number 120979601171 or ELPACK #2. The candy is imported from Colombia.

Inspectors with the department's Food and Drug Protection Division collected samples of the candy in response to a consumer complaint. Tests confirmed the presence of metal fibers and flakes in the candy. The department has communicated its findings to the U.S. Food and Drug Administration, and the investigation is ongoing.

"Our staff will continue to pursue this investigation with FDA to determine how widely the candy was distributed," said Agriculture Commissioner Steve Troxler. "In the meantime, we don't recommend buying this candy to stock your Halloween bowl. And if you have any of this candy, we recommend putting it in the trash or returning it to the place of purchase."

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FOR IMMEDIATE RELEASE
FRIDAY, DEC. 17, 2010

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N.C. gets federal grants to protect food, feed

RALEIGH — North Carolina's efforts to ensure the safety of food, animal feed and pet food are getting a financial boost from three federal grants.

The N.C. Department of Agriculture and Consumer Services received a \$211,000 grant from the U.S. Department of Agriculture's Food Safety and Inspection Service to expand testing for harmful foodborne bacteria such as *E. coli* O157:H7, *Salmonella* and *Listeria monocytogenes*. The grant is renewable for up to four additional years if funds are available.

"Our Food and Drug Protection Division conducts numerous inspections and performs a variety of food tests with support from the federal government," said Agriculture Commissioner Steve Troxler. "These funds will allow us to increase our capacity for food testing."

The department also received a five-year, \$1.25 million grant from the U.S. Food and Drug Administration to support efforts to prevent bovine spongiform encephalopathy in North Carolina livestock. BSE, also known as mad cow disease, is a degenerative brain illness affecting cattle and other ruminant animals.

"The grant will help our Food and Drug Protection Division increase its ability to inspect companies involved in the manufacture and distribution of animal feed, as well as operations that feed ruminant animals," Troxler said. "These funds also will support our laboratory testing program and activities aimed at educating industry and the public about the ruminant feed ban and other feed safety regulations."

A third grant, worth \$50,000, is from FDA's Center for Veterinary Medicine to support testing of pet food for pathogens. North Carolina is one of five states participating in this program.

-bal-2

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Steve Troxler, Commissioner of Agriculture

Appendix E. List of Awards Received

ISO 17025 Laboratory Accreditation for Biological and Chemical Testing

2008 US Food and Drug Administration Commissioner's Special Citation

2010 US Food and Drug Administration Commissioner's Special Citation

2010 US Food and Drug Administration Agency Cross-Cutting Award

2010 US Food and Drug Administration Group Recognition Award

2010 US Food and Drug Administration Leveraging and Collaboration Award