



NJAFP NEWSLETTER
New Jersey Association for Food Protection
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**NEW! NJAFP
 MAY VIRTUAL
 SEMINAR***

**May 13, 2021
 11:00 AM —12:30 PM**



**Mondelēz International Food Safety Programs
 Dr. Jennifer Todd-Searle
 Mondelēz International**

**Register for this Zoom seminar at:
[https://rutgers.zoom.us/webinar/register/
 WN_A1QbNK_wSi2yF-_aRfA7-w](https://rutgers.zoom.us/webinar/register/WN_A1QbNK_wSi2yF-_aRfA7-w)**

After registering, you will receive a confirmation email containing information about joining the meeting.

**This seminar is the seventh in a series of virtual seminars that will be offered at no cost to NJEHA members and others who may wish to participate. Participants who successfully complete this educational program will be awarded 1.5 New Jersey Public Health Continuing Education Contact Hours (CEs). The New Jersey Association for Food Protection has been approved by the NJDOH as a provider of New Jersey Public Health Continuing Education Hours (CEs).*



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PRESIDENT'S MESSAGE

Happy Spring! I hope you are all doing well and able to make some upcoming fun summer plans that were not possible last year! I couldn't be prouder to be part of an industry that continued to push through, work together (6 feet apart), and succeed in providing safe food! As always, members of our amazing association and the food industry worked together to get the job done.

We're more than a year past the time when COVID led to restaurants shutting down, outdoor dining, dining capacity restrictions, and a spike in food and grocery deliveries! Nearly all restaurants had to adapt their operations in some way. While more common actions like mask wearing, online ordering, and takeout have received a lot of attention, the pandemic has also shifted operations in more subtle ways. Though food safety fundamentals such as cross-contamination, proper storage temperatures, and handwashing have continued, employee burn-out and supply chain disruptions have had an effect on food safety processes as well. No matter the season, food safety professionals need to be prepared to protect the food supply.

Our mission at NJAFP is simple: to provide a forum for food safety professionals to improve technical knowledge and career development. To promote safe food processing and handling, as well as environmental sanitation through publications and seminars. Thank you for continuing to be members of NJAFP and for supporting and attending our virtual webinars! One thing is certain, the hard work and dedication of food workers (academia, food industry, regulators) does not go unnoticed.

As a member of NJAFP, your voice matters. Your webinar survey responses help us improve our speaker selection to include topics that matter to you. Please renew your annual NJAFP membership to continue accessing our newsletters and free webinars!

Our upcoming webinars include:

- May 13, 2021, 11:00 – 12:30 - COVID and Supply Chain Concerns, Dr. Jennifer Todd-Searle, Mondelēz International
- June 16, 2021, 11:00 – 12:30 - Food Fraud, Dr. Rosalee Hellberg, Chapman University
- July-August – Summer Break
- September 21, 2021, 11:00 – 12:30 – The Fallacious Fecal Coliform, Dr. Michael Brodsky, Brodsky Consultants
- October 14, 2021, 11:00 – 12:30 – You Want a Variance for What? Employing HACCP For Specialized Processes, Dr. Ben Chapman, NC State University

Register for all upcoming webinars at:
<http://njfoodprotection.org/meeting-registration>

Thank you again to our members for being a part of our amazing association and thank you to the NJAFP Board who continue to lend me their unconditional support.

"Each and every member of the food industry, from farm to fork, must create a culture where food safety and nutrition is paramount." Bill Marler

Robyn Miranda
 NJAFP President

Will Sesame Join the Big 8 U.S. Allergens?

Sesame is a tasty addition to many foods that we eat. Sometimes, it's the only ingredient in some foods we eat (like tahini that is used in hummus). Sesame seeds can be found on sushi rolls and even the tops of hamburger buns, and we add sesame oil to recipes for extra depth and flavor. Despite its common use, allergies to sesame are fairly common; in fact, up to 1% of the U.S. population has a sesame allergy (1). Even more surprisingly, the number of people who are allergic to sesame is actually greater than the number of people allergic to some allergens found under some of the commodities of the U.S. Big 8 Allergens (dairy, egg, fin fish, shellfish, tree nuts, peanuts, wheat, and soy) list.

Although it is an allergen of concern, the FDA does not currently have the authority to mandate its labeling as an allergen. But, sesame, as an ingredient, necessitates labeling in countries like Canada, Australia, New Zealand, Japan, and in the European Union. On March 3rd, 2021, the U.S. Senate unanimously approved and passed the bi-partisan-supported FASTER (Food Allergy Safety, Treatment, Education, and Research) Act of 2021. If passed in the House of Representatives, and signed into law, the FASTER Act would raise awareness and safety around food allergies (2). The FASTER Act would: update allergen labeling laws to include sesame; Provide opportunities and money for research to better understand prevalence of food allergies in the U.S.; Economic costs of food allergies, and development of treatments for allergies; and expand current guidance on patience experience data to include food allergies. The FDA is highly encouraging food and beverage manufacturers, food retailers, etc. to clearly and voluntarily declare sesame as an ingredient in all sesame-containing products.

References:

<https://www.nbcnews.com/health/health-news/more-1-5-million-americans-could-have-sesame-allergy-n1038701>
<https://progressivegrocer.com/faster-act-sesame-labeling-passes-senate>

FAO Highlights Possible Food Safety Issues With Edible Insects

The benefits of edible insects as an emerging food source must be weighed against potential food safety issues. While insects have been part of the diets of many cultures for centuries, farming them for human food and animal feed is recent and not widespread. Recent figures estimate that 2,111 species of insects are consumed in about 140 countries but up-scaling production will be necessary to compete with conventional food sources and lower the cost.

Possible food safety hazards for edible insects are biological, including bacteria, viruses, fungi, parasites, chemical hazards including mycotoxins, pesticides, heavy metals, antimicrobials, and physical hazards. The potential for allergenic risks is present, but further investigation is needed. Individuals already allergic to crustaceans are particularly vulnerable to reactions to edible insects because of allergen cross-reactivity. There is also a risk associated with developing sensitization to as yet unidentified allergens from insects. Safety risks of eating insects depend on the species, the environment, what they eat, and processing methods. Some reported cases of botulism in Africa were attributed to insect consumption and histamine toxicity in Thailand was linked to eating fried insects. Risks can be higher when insects are harvested from the wild and consumed raw. Safety concerns may vary based on whether insects are wild or farmed.

Insects are consumed in their entirety and can accumulate contaminants. It can be difficult to decontaminate harvested insects, and any contamination may be carried along the processing chain. Farming under controlled conditions and sanitary processing techniques should reduce some hazards, such as microbiological contamination. Further studies on are needed. Precautions should be taken to ensure that insects do not escape from production facilities. Certain species are also pests and carriers of foodborne diseases. If the insect species is not endemic it is likely to impact the local ecosystem.

Suggestions to overcome public reluctance include communicating the benefits of eating insects or incorporating them into familiar food items. Consumers are also turning to online platforms to buy processed edible insects such as powder or flour, which is used in baking. Developing standardized methods to verify authenticity of insect-based products is another area to consider as mislabeling will impact consumer confidence and could pose allergy risks.

This article was edited for length. The full article is available at: <https://www.foodsafetynews.com/2021/04/fao-highlights-possible-food-safety-issues-with-edible-insects/>

Congratulations to Our NJAFP 2021 Sustaining Members

HEALTH AND SANITATION SYSTEMS Ted Diskind Highland Park, NJ	RK ENVIRONMENTAL SERVICES Jessica Coronato Westwood, NJ
E.B. COHEN & ASSOCIATES INS & RISK MGMT George Garcia Roseland, NJ	TRUE WORLD FOODS NY, LLC Helder Cabrita Elizabeth, NJ
PASTER TRAINING Tara Paster Gilbertsville, PA	WIM WAM SOFTWARE Neal Nover Mt. Laurel, NJ
READINGTON FARMS, INC. Patrick Boyle Whitehouse, NJ	THANK YOU!

We truly appreciate your support and dedication to NJAFP!



Need Money? Check Out NJAFP Scholarships for Student Members



NJAFP awards two \$1,000 scholarships to full or part-time graduate or undergraduate NJAFP members each year. Recipients must be enrolled in a college or university where he/she physically attends classes, and has declared a major in one of the following fields (other majors will also be considered):

Food Safety	Environmental Health	Nutritional Sciences
Public Health	Food Sciences	Agricultural Sciences
Environmental Sciences	Food Defense	Biology/Microbiology

To learn more about NJAFP scholarships and obtain a membership application, please visit the NJAFP website at www.njfoodprotection.org and click on the scholarship tab.

NJAFP EXECUTIVE BOARD MEMBERS

2021

President	Robyn Miranda	rmiranda@robertetusa.com
1st Vice President	Kate Malvetti	kmalvetti@gmail.com
2nd Vice President	Darling Bode-Zambrana	darlbodezam@gmail.com
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Member at Large	Gary Moore	gmoore@co.hunterdon.nj.us
Member at Large	Alan Talarsky	alan.talarsky@doh.nj.gov
Member at Large	Lauren Taylor	ltaylor@rkenv.com
Member at Large/Trustee	David Reyda	djreyda@gmail.com
Member at Large/Trustee	Don Schaffner	schaffner@aesop.rutgers.edu
Member at Large	Jason Udrija	jason@foodstarconsulting.com

WANTED!

If you are a local health department professional, employed at a food processor and are involved with QA or QC, or are involved with food safety academically...we want you to join our organization!

NJAFP is the foremost food safety organization in NJ. We are the NJ affiliate of the International Association for Food Protection (IAFP), the world's largest association of food safety professionals from industry, government, and academia.

If food safety is a critical component to the success of your company, then you need to be a part of NJAFP! We invite you to join us! It's inexpensive (\$25/year) and worth your time.

Please contact our NJAFP Board members for additional information.

The NJAFP Executive Board is also looking for a few new members. The Board meets or holds conference calls approximately six times per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at info@njfoodprotection.org.

WANT TO RECEIVE OUR NEWSLETTER?

If you know someone who would like to receive our newsletters, please send their e-mail address to Virginia Wheatley at info@njfoodprotection.org. If you would like to be removed from our mailing list, please send an e-mail to info@njfoodprotection.org.