

## BOARD OF HEALTH- MONTHLY MEETING

AGENDA-THURSDAY JUNE 13, 2013

MEETING 7:30 PM

1. Meeting called to order @ \_\_\_\_\_ PM
2. Roll Call

Ann Marie Warrelman

Fred Johansson            Vice President

Frank Kaiser

Robert Keller – excused

Edward Schmidt

Debbie Greenaway – excused    President

Providence Sarlo

Tyler Franco    Alternate #1    Appointed June 13, 2013 unexp term

Alt #2            Vacant

Melanie Hammer Bd Secretary

Judy Muniz, Sanitary Inspector

Joseph DiMarco, Council Liaison

3. Pledge of Allegiance
4. Sunshine Law: This meeting is being held in accordance with P.I. Chapter 231 and the Notice Requirements of the law have been met by adoption at the Reorganization Meeting of January 5, 1978, setting forth date, time and place of said meeting by posting a copy of same on Municipal Bulletin Board and sending a copy of same to the Herald News, The Bergen Record, and the Star Ledger.

5. May Minutes

-Motion to

approve \_\_\_\_\_ 2<sup>nd</sup> \_\_\_\_\_

6. Hearing of Citizens

7. Correspondence Received and Sent

- a) County of Bergen April/ May Statistics
- b) 8 June Births
- c) CDC Vital Signs
- d) Food Recalls
- e) Food Recalls Seafood
- f) Food Recalls Allergic reactions

Sent:

- a) Marriage licenses sent to State
- b) Request to M&C for Flu program

8. Bills

9. Motion to pay

bills \_\_\_\_\_ 2<sup>nd</sup> \_\_\_\_\_

10. Report of Officers

Deputy Registrar- Melanie Hammer  
Dept of Health Services-Judy Muniz  
Councilman Liaison-Joseph DiMarco

11. Unfinished Business

Dog owners Wesmont Registration ongoing

12. New Business- New Member to be sworn in June 13, 2013.

13. Motion to adjourn meeting made by \_\_\_\_\_ 2<sup>nd</sup> by \_\_\_\_\_

14. Adjourned @ \_\_\_\_\_

# MEMORANDUM



5/6 after agenda

**COUNTY OF BERGEN**  
**DEPARTMENT OF HEALTH SERVICES**  
One Bergen County Plaza, 4<sup>th</sup> Floor  
Hackensack, New Jersey 07601  
201-634-2600

DATE: 5/1/13

TO: Melanie Hammer

FROM: Patricia Casey

SUBJECT: Wood-Ridge April 2013 Statistics

As per N.J.A.C. Title 8 Chapter 52, Public Health Practice Standards "Each local board of health shall maintain the standards of performance as set forth in this chapter.

The following is a synopsis of the services provided this month. Health Consultation Programs provide assessment, counseling, education and referral to meet the core public health functions and the delivery of the "10 essential public health services" as set forth in N.J.A.C. 8:52-3.2.

Program: Health Consultation

Location: Civic Center

New Visits (Health Risk Assessment)	<u>0</u>
1 <sup>st</sup> Revisits (First visit of <sup>fiscal</sup> calendar year)	<u>0</u>
Revisits (Each visit thereafter)	<u>1</u>
Total Client Visits (Each month/quarter)	<u>1</u>
Telephone Contacts (Follow up)	<u>1</u>
Mail Contacts/Postcards (Reminder)	<u>2</u>
Referrals (Outside agencies)	<u>0</u>
Referral Follow-Up (With client)	<u>0</u>

**Additional Services:**

Reportable Disease (As per N.J.A.C. 8:57)	<u>0</u>
Animal Exposures	<u>0</u>
School Audits (As per N.J.A.C. 8:57 Subchapter 4)	<u>0</u>
School Re-Audits	<u>0</u>

Other

Event No children attended the Wallington CHC

**MEMORANDUM**



**COUNTY OF BERGEN**  
**DEPARTMENT OF HEALTH SERVICES**  
One Bergen County Plaza ,4<sup>th</sup> Floor  
Hackensack, New Jersey 07601  
201-634-2600

DATE: 6/5/13  
TO: Melanie Hammer  
FROM: Patricia Casey  
SUBJECT: Wood-Ridge May 2013 Statistics

RECEIVED  
JUN 08 2013

As per N.J.A.C. Title 8 Chapter 52, Public Health Practice Standards "Each local board of health shall maintain the standards of performance as set forth in this chapter. The following is a synopsis of the services provided this month. Health Consultation Programs provide assessment, counseling, education and referral to meet the core public health functions and the delivery of the "10 essential public health services" as set forth in N.J.A.C. 8:52-3.2.

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Location: Civic Center

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School Re-Audits	<u>0</u>

Other  
Event No children attended the Wallington CHC

**Diane**

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**From:** BCPhens1 <BCPhens1@co.bergen.nj.us>  
**Sent:** Friday, June 07, 2013 8:05 AM  
**To:** Lincs  
**Subject:** Public Health Info: CDC Vital Signs (June 2013), Listeria Illnesses  
**Attachments:** FACT\_SHEET\_JUNE\_VS\_Foodsafety\_FINAL.101951.pdf

~~~~~LINCS/HAN Communication~~~~~  
Local Information Network Communication System  
Bergen County Department of Health Services  
One Bergen County Plaza Hackensack, NJ 07601  
Phone: 201-634-2844 Fax: 201-336-6088  
<http://www.bergenhealth.org>  
~~~~~

NJLINCS Health Alert Network  
Public Health Info  
Distributed by the New Jersey Department of Health

Subject: CDC Vital Signs(June 2013), Listeria Illnesses  
Date: 6/6/2013; 19:40:22  
Message#: 102452-6-6-2013-PHIN  
Contact Info: Michelle Malavet, NJDOH, Communicable Disease Service  
Phone: 609-826-5964; Email: [michelle.malavet@doh.state.nj.us](mailto:michelle.malavet@doh.state.nj.us)<<mailto:michelle.malavet@doh.state.nj.us>>  
Attachments: FACT\_SHEET\_JUNE\_VS\_Foodsafety\_FINAL.pdf

This month's CDC Vital Signs report presents information about food safety, specifically protection from Listeria food poisoning. Attached is the Fact Sheet for this month's report. Vital Signs can be accessed at [www.cdc.gov/vitalsigns](http://www.cdc.gov/vitalsigns).

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This information has been distributed to: DHSS Senior Staff; DHSS Staff; LINCS Coordinator Backups; LINCS Coordinators; LINCS Epidemiologists; LINCS Health Educators; LINCS Health Officer Assistants; LINCS Health Officers; LINCS Health Planners; LINCS IT Specialists; LINCS Partnership Coordinators; LINCS Public Health Nurses; LINCS Regional Health Planners; LINCS Team Members; LOCAL Health Officers; LOCAL Public Health; Animal Health Organizations; Blood Banks; DOH Program Staff; Emergency Medical Services Organizations; Health Care Organizations; Hospitals / Veterans; Occupational Health Organizations; Pharmacy Leaders; Public Health Associations; Public Health Council

Further distribution of this message should be directed to: Animal Health Professionals; Community Health Centers (FQHCs); Emergency Medical Services / First Responders; Health Care Facilities / Other; Health Care Providers; Hospital CEOs; Hospital Emerg Preparedness Coords; Hospital ER Medical Directors; Hospital Infection Control Practitioners; Hospital Medical Directors; Hospital Nursing Directors; Hospital Security Directors; Hospitals / Other; Labs / Non-Sentinel; Labs / Sentinel; Pharmaceutical Suppliers; Local Boards of Health; and other partners in your region, as appropriate.

IMPORTANT NOTE: Please do not use reply feature of your email system. If you have questions about the content of this email or any of its attachments, please call your County/City LINCS agency for assistance. LINCS agencies are instructed to contact the individual listed in message above or on the attachment for questions concerning content.

Yasmin Rivera-Howard, M.S. CHES  
LINCS/PHENS Health Alert Network Coordinator Bergen County Department of Health Services  
Telephone: 201-634-2844

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Getting these messages secondhand?  
Join the LINCS Community. E-mail [BCPhens1@co.bergen.nj.us](mailto:BCPhens1@co.bergen.nj.us)

Are you a health care professional? Register for the Medical Reserve Corps <http://njmrc.nj.gov> and click Online Application

## Recipe for Food Safety

Protecting people from deadly  
*Listeria* food poisoning

**1,600**

About 1,600 people in the US get sick from *Listeria* germs each year.

**3<sup>rd</sup>**

*Listeria* is the 3<sup>rd</sup> leading cause of death from food poisoning.

**90%**

At least 90% of people who get *Listeria* infections are either pregnant women and their newborns, people 65 or older, or people with weakened immune systems.

Many germs can be spread through food. Some, like *Listeria*, can be deadly. *Listeria* strikes hard at pregnant women and their newborns, older adults, and people with weakened immune systems. *Listeria* can cause miscarriage and meningitis. Most people found to have *Listeria* infection require hospital care and about 1 in 5 people with the infection die.

Outbreak investigations tell us what foods make people sick and what needs to change to make food safer and save lives. We have made some progress against *Listeria*, which is the third leading cause of death from food poisoning. However, we can do more to protect people at higher risk for food poisoning and make food safer for everyone.

If you, or someone you make food for, are pregnant, 65 or older, or have a weakened immune system, you must be especially careful when selecting, preparing, and storing foods.

- ◇ Know your risk of food poisoning.
- ◇ Select, prepare, and store food safely.
- ◇ Follow the safe food guidelines – Clean, Separate, Cook, Chill – at [www.FoodSafety.gov](http://www.FoodSafety.gov)

Learn more about how to prevent food poisoning and outbreaks.

→ See page 4  
Want to learn more? Visit

<http://www.cdc.gov/vitalsigns>



# Problem

## Listeria is a deadly germ that is hard to control

### Listeria is challenging because

- ◊ When someone eats food contaminated with *Listeria*, sickness or miscarriage may not occur until weeks later when it is difficult to identify which food was the source.
- ◊ *Listeria* can contaminate many foods that we don't usually cook, like deli meats, cheeses and sprouts.
- ◊ Some foods we might not suspect can be contaminated with *Listeria* and cause sickness and outbreaks, such as cantaloupe and celery.
- ◊ *Listeria* is a hardy germ that can even grow on foods that are refrigerated.
- ◊ *Listeria* can hide unnoticed in the equipment or appliances where food is prepared, including in factories and grocery stores.

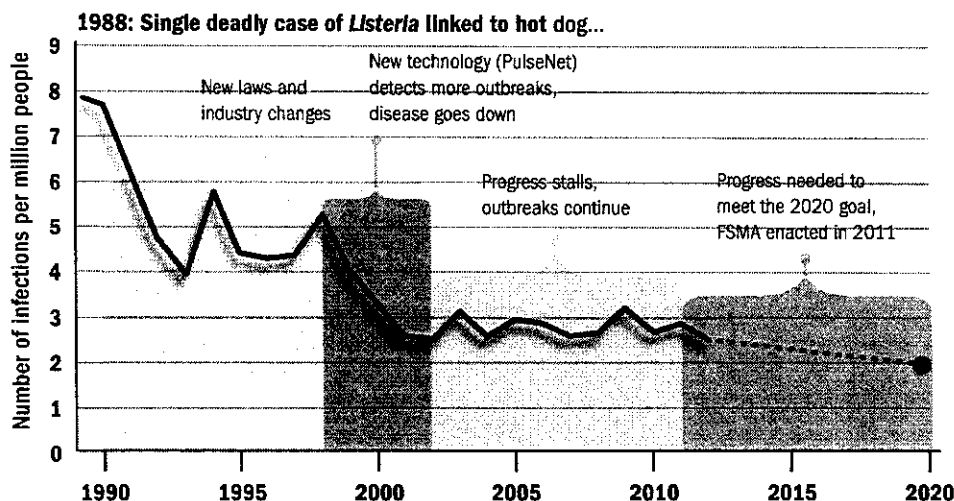
### We can prevent *Listeria* infections by

- ◊ Identifying outbreaks fast by using special laboratory tests and disease detectives.
- ◊ Rapidly finding and removing contaminated food before people eat it.
- ◊ Using lessons from outbreaks, including environmental investigations, to make food safer.
- ◊ Applying new safety measures for food production, like those included in the Food Safety Modernization Act (FSMA), so that food doesn't get contaminated in the first place.
- ◊ Reducing *Listeria* contamination of ready-to-eat meat and poultry products by following USDA guidance.
- ◊ Having a robust public health system that provides the tools and resources needed to promote food safety.
- ◊ Learning more about which polices and practices work best.

### Detecting more outbreaks points the way to prevention

Outbreaks from *Listeria* in the 1990's traced to hot dogs, and later to deli meats, led to changes that made processed meats safer and reduced the number of such outbreaks. But *Listeria* infection rates have not gone down since 2001.

Faster detection and response saves lives and protects people



### Listeria Outbreaks

Days from outbreak detection to first public warning

Soft Cheese



1985

31

Cantaloupe



2011

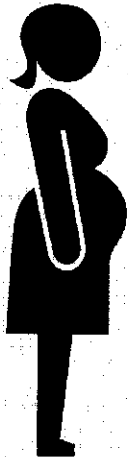
7

SOURCES: New England Journal of Medicine, 1988; Morbidity and Mortality Weekly Report, 2011

# Who has a higher risk of getting *Listeria* food poisoning?

**Lessons from *Listeria* outbreaks:** Food poisoning can happen to anyone. Each year, about 48 million people in the US (1 in 6) get sick from eating contaminated food. It can be especially dangerous for pregnant women and their newborns; older adults; and people with immune systems weakened by cancer, cancer treatments, or other serious conditions (like diabetes, kidney failure, liver disease, and HIV/AIDS). *Listeria* is a prime example of how germs that contaminate food can cause sickness and death in these groups.

## Pregnant women, fetuses, and newborn infants



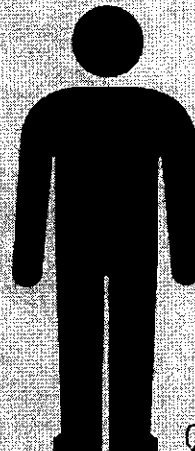
*Listeria* can pass from pregnant women to their fetuses and newborns. It can cause miscarriages, stillbirths, and newborn deaths.



### Chancy cheese

**LISTERIA OUTBREAK:** Queso fresco (a type of soft cheese) sickened 142 people, killed 10 newborns and 18 adults, and caused 20 miscarriages.

## People with weakened immune systems



*Listeria* can spread through the bloodstream to cause meningitis, and often kills. The weaker your immune system, the greater the risk.



### Contaminated celery

**LISTERIA OUTBREAK:** Pre-cut celery in chicken salad served at hospitals sickened 10 people who had other serious health problems. Five of them died as a result.

## Adults 65 or older



*Listeria* can spread through the bloodstream to cause meningitis, and often kills. The older you are, the greater the risk.



### Tainted cantaloupes

**LISTERIA OUTBREAK:** Contaminated whole cantaloupes sickened 147 people in 28 states and caused one of the deadliest foodborne outbreaks in the US. There were 33 deaths, mostly in adults over 65, reported during the outbreak.

SOURCE: CDC, 2013

## What foods are risky?

When it comes to *Listeria*, some foods are more risky than others. Meet some of the other foods where *Listeria* is known to hide.



Raw Sprouts



Raw Milk  
(unpasteurized)



Soft Cheeses



Deli Meats and Hot Dogs  
(cold, not heated)



Smoked Seafood

# What Can Be Done



## Federal, state, and local governments are

- ◇ Providing guidance to industry and developing regulations, like FSMA, to focus food safety efforts on safer production and handling of foods.
- ◇ Tracking *Listeria* infections to identify opportunities to improve policies and practices, particularly to protect groups at higher risk.
- ◇ Investigating and stopping outbreaks by recalling contaminated foods and warning the public.
- ◇ Applying CDC's enhanced approach to investigating *Listeria* infections in all states so disease detectives can rapidly solve outbreaks by:
  - DNA fingerprinting the *Listeria* germ to identify outbreaks and contaminated foods, and interviewing people who are sick—quickly and uniformly—about what they ate.  
See *Listeria* Initiative, [http://www.cdc.gov/listeria/pdf/ListeriaInitiativeOverview\\_508.pdf](http://www.cdc.gov/listeria/pdf/ListeriaInitiativeOverview_508.pdf)
- ◇ Building public health capacity for advanced genome sequencing and analysis, which will make it possible to more quickly detect *Listeria* infections and outbreaks, and track them to their sources.



## Food industry and places that sell or serve food can

- ◇ Promptly communicate recalls of foods at risk for contamination.
- ◇ Follow related guidance and regulations that address foods that are more likely to be contaminated.
- ◇ Adopt proven actions like good sanitation and refrigeration in all food production and service facilities for *Listeria* control.
- ◇ Identify and apply research to better prevent *Listeria* growth and cross-contamination in factories and stores, such as retail delis.

www

<http://www.cdc.gov/vitalsigns>

www

<http://www.cdc.gov/mmwr>



## Health care providers can

- ◇ Tell pregnant women, older adults, and people with weakened immune systems about *Listeria* and other dangerous germs spread through food.
- ◇ Report *Listeria* infections quickly to the local health department to help spot and stop outbreaks.



## People at higher risk and those who cook for them can

- ◇ Know which foods are risky for pregnant women, older adults, and people with weakened immune systems, and avoid these foods.  
See <http://www.cdc.gov/listeria/prevention.html>
- ◇ Heat deli meats and hot dogs until steaming hot before eating.
- ◇ Not drink raw (unpasteurized) milk or eat soft cheeses made from it.
- ◇ Be aware that Mexican-style cheeses made from pasteurized milk, such as queso fresco, likely contaminated during cheese-making, have caused *Listeria* infections.
- ◇ Refrigerate leftovers within 2 hours in shallow covered containers and use within 3-4 days.
- ◇ Be careful to avoid cross-contamination in the refrigerator or other places in the kitchen.
- ◇ Use a thermometer to make sure your refrigerator is 40°F or lower and your freezer is 0°F or lower.



## Everyone can

- ◇ Know the risks of food poisoning and follow the Clean, Separate, Cook, Chill guidelines.
- ◇ Visit <http://www.FoodSafety.gov> for the latest information on preventing food poisoning.

For more information, please contact

Telephone: 1-800-CDC-INFO (232-4636)

TTY: 1-888-232-6348

E-mail: [cdcinfo@cdc.gov](mailto:cdcinfo@cdc.gov)

Web: [www.cdc.gov](http://www.cdc.gov)

Centers for Disease Control and Prevention

1600 Clifton Road NE, Atlanta, GA 30333

Publication date: 6/4/2013

**Diane**

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**From:** BCPhens1 <BCPhens1@co.bergen.nj.us>  
**Sent:** Tuesday, June 04, 2013 7:18 AM  
**To:** Lincs  
**Subject:** Public Health Info: Food Recalls



~~~~~LINCS/HAN Communication~~~~~  
Local Information Network Communication System  
Bergen County Department of Health Services  
One Bergen County Plaza Hackensack, NJ 07601  
Phone: 201-634-2844 Fax: 201-336-6088  
<http://www.bergenhealth.org>  
~~~~~

PLEASE BE ADVISED....Message did not come in completely.

NJLINCS Health Alert Network  
Public Health Info  
Distributed by the New Jersey Department of Health

Subject: Food Recalls  
Message#: 102448-5-31-2013-PHIN  
Contact Info: Alan L. Talarsky, NJDHSS/CEOHS/Food and Drug Safety Program  
Phone: 609-826-4935; Email: [at2@njlincs.net](mailto:at2@njlincs.net)  
Attachments: None

Please review the following message from Alan Talarsky, Environmental Scientist 1, Food and Drug Safety Program, DOH regarding the following Class 1 Recalls issued by the U.S. Food and Drug Administration:

1. Eco-Cuisine of Boulder, Colorado is recalling all lots of T3314 Basic Brownie Mix, T3333 Betty Brownie Mix with Vanilla, T3388 Ground Beef Style Quick Mix, T3394 Sausage Style Quick Mix, T3416 Chocolate Cookie Mix, T3417 Lemon Muffin Mix, and T3418 English Scone Mix, CM25COOK Basic Cookie Mix 25 lb. bag, CM25MUFF Basic Muffin Mix 25 lb. bag, CM25SCON Basic Scone Mix 25 lb. Bag, because it has the potential to be contaminated with Salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. . In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

The baking mix products were distributed nationwide through direct sales and food service distribution centers.

Products affected are:

Product Code	Description	Packaging Size
T3314	Eco-Cuisine Basic Brownie Mix	1 lb. bag/10 bags per box or 25 lb. bulk box
T3333	Eco-Cuisine Betty Brownie Mix with Vanilla	17.5 oz bag/10 bags per box

T3388 Eco-Cuisine Ground Beef Style Quick Mix 10 lb box  
T3394 Eco-Cuisine Sausage Style Quick Mix 10 lb box  
T3416 Eco-Cuisine Chocolate Cookie Mix 1 lb. bag/10 bags per case  
T3417 Eco-Cuisine Lemon Muffin Mix 1 lb. bag/10 bags per case  
T3418 Eco-Cuisine English Scone Mix 1 lb. bag/10 bags per case  
CM25COOK Eco-Cuisine Basic Cookie Mix 25 lb bag  
CM25MUFF Eco-Cuisine Basic Muffin Mix 25 lb bag  
CM25SCON Eco-Cuisine Basic Scone Mix 25 lb bag  
TV25PANC Eco-Cuisine Basic Pancake Mix 25 lb bag  
TV10GBQM Eco-Cuisine "Ground Beef Style" Quick Mix 10 lb box  
TV10CKQM Eco-Cuisine "Chicken Style" Quick Mix 10 lb box  
RM10CKQM Eco-Cuisine "Chicken Style" Quick Mix 10 lb box

No illnesses have been reported to date.

The recall was as the result of notification by CHS Foods that ingredients used in the aforementioned products were being recalled for Salmonella. The company has ceased the production and distribution of the product as FDA and the company continue their investigation as to what caused the problem.

Consumers who have purchased the above listed products are urged to return it to the place of purchase for a full refund. Consumers with questions may contact Eco-Cuisine Monday through Friday 8 am to 5 pm MDT at 303-402-0289

Eco-Cuisine  
P.O. Box 17878  
Boulder, CO 80308-0878

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2. WIN LUCK TRADING INC. of Bayonne, NJ, is recalling all lots of Lam Sheng Kee's 7 ounce packages of Shrimp Balls, Lobster Balls, Fish Package Eggs and Fresh Fish Cakes because they may contain undeclared eggs. People who have allergies to eggs run the risk of serious or life-threatening allergic reaction if they consume these products.

The recalled Lam Sheng Kee's Shrimp Balls, Lobster Balls, Fish Package Eggs and Fresh Fish Cakes were distributed in retail stores in New York and West Virginia during January 2013 to March 2013.

The products come in 7 ounce, printed plastic packages with the following codes:

Shrimp Balls - UPC 6949682804640  
Lobster Balls - UPC 6949682804602  
Fresh Fish Cakes - UPC 6949682804589  
Fish Package Eggs - UPC 6949682804633

No illnesses have been reported to date in connection with this problem.

The recall was initiated after it was discovered that the egg-containing product was distributed in packages that did not reveal the presence of eggs. Subsequent investigation indicates the problem was caused by lack of translation of scientific name to common name of Albumin.

Consumers who have purchased Lam Sheng Kee's 7 ounce packages of Shrimp Balls, Lobster Balls, Fish Package Eggs and Fresh Fish Cakes are urged to return them to the place of purchase for a full refund. Consumers with questions may contact the company at 201-332-8878. (Monday to Friday, 10AM-5PM, Eastern Time Zone).

\*\*\*\*\*

3. Lightlife Foods in cooperation with the U.S. Food and Drug Administration (FDA) is voluntarily recalling a limited number of packages of its Lightlife Farmer's Market Veggie Burgers that may contain an undeclared allergen, milk. Certain packages of the Farmer's Market Veggie Burgers may have inadvertently been filled with Lightlife Kick'n Black Bean Burgers, which contain an allergen, milk. The milk allergen is not declared on the Farmer's Market Veggie Burger product label. This product was shipped to food stores and distributors nationwide.

People who have an allergy or severe sensitivity to milk run the risk of serious or life-threatening allergic reaction if they consume this product. There have been no illnesses reported to date in connection with this product.

The affected product, Lightlife Farmer's Market Veggie Burgers, are packaged in 12.0-ounce, 4-count light blue bags with a Lightlife logo and picture of the veggie burger product on the front panel. This voluntary recall is limited to Lightlife Farmer's Market Veggie Burgers in 12.0-ounce, 4-count light blue bags bearing the following UPC code and Best if Used By dates only:

Lightlife Farmer's Market Veggie Burgers 12.0-ounce, 4-count packages Unit UPC: 4345480525 Lot Codes: 5483220300, 5483221700 Best if Used By Dates: JULY 16 2013, JULY 30 2013

Both the UPC code and Best if Used By dates are printed on the back of each bag, in the lower right corner. No other Lightlife products are affected.

This product is a food safety concern only for people who are allergic to milk.

Yasmin Rivera-Howard, M.S. CHES  
LINCS/PHENS Health Alert Network Coordinator Bergen County Department of Health Services  
Telephone: 201-634-2844

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Getting these messages secondhand?  
Join the LINCS Community. E-mail [BCPhens1@co.bergen.nj.us](mailto:BCPhens1@co.bergen.nj.us)

Are you a health care professional? Register for the Medical Reserve Corps <http://njmrc.nj.gov> and click Online Application

**Diane**

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**From:** BCPhens1 <BCPhens1@co.bergen.nj.us>  
**Sent:** Wednesday, June 05, 2013 1:37 PM  
**To:** Lincs  
**Subject:** Public Health Info: Food Recalls (4)

~~~~~LINCS/HAN Communication~~~~~  
Local Information Network Communication System  
Bergen County Department of Health Services  
One Bergen County Plaza Hackensack, NJ 07601  
Phone: 201-634-2844 Fax: 201-336-6088  
<http://www.bergenhealth.org>  
~~~~~

NJLINCS Health Alert Network  
Public Health Info  
Distributed by the New Jersey Department of Health

Subject: Food Recalls  
Date: 6/5/2013; 12:09:38  
Message#: 102451-6-5-2013-PHIN  
Contact Info: Alan L. Talarsky, NJDHSS/CEOHS/Food and Drug Safety Program  
Phone: 609-826-4935; Email: [at2@njlincs.net](mailto:at2@njlincs.net)  
Attachments: None

Please review the following message from Alan Talarsky, Environmental Scientist 1, Food and Drug Safety Program, DOH regarding the following Class 1 Recalls issued by the U.S. Food and Drug Administration:

1. Prime Food USA, 50st & 1st Ave Building # 57, Brooklyn NY 11232, is recalling Latis Brand Seafood Products due to confirmed and suspected contamination with listeria monocytogenes. Listeria can cause serious complications for pregnant women, such as stillbirth. Other problems can manifest in people with compromised immune systems. Listeria can also cause serious flu-like symptoms in healthy individuals.

The recalled Latis Brand Seafood products are packaged in various sizes plastic oval type containers. All container sizes are affected. The UPC numbers for the products begin with 75100407.... The product was sold nationwide. They are products of Latvia.

The recall was initiated after routine sampling by New York State Department of Agriculture and Markets Food Inspectors and subsequent analysis of the products by Food Laboratory personnel found various products to be positive for Listeria monocytogenes.

No illnesses have been reported to date in connection with this problem. Consumers who have purchased Latis Brand Seafood Products should not consume them, but should return them to the place of purchase. Consumers with questions may contact the company at 718-439-0376

\*\*\*\*\*

2. Gromex Inc. of Passaic, NJ is recalling Camaron Entero (dried whole shrimp) because it may contain undeclared bisulfites. People who have an allergy or severe sensitivity to sulfites run the risk of serious or life threatening allergic reaction if they consume these products.

Camaron Entero (dried whole shrimp) was distributed in New Jersey, New York, Pennsylvania and Connecticut and was reached by direct delivery and through retail stores.

The product is package in a 1 ½ oz. clear plastic bag with the Gromex Inc. logo on the top left corner.

No injuries or illnesses have been reported to date.

The recall was initiated after Gromex Inc. was inspected by the FDA and found the Camaron Entero (dried whole shrimp) may contain Bisulfites which was not indicated on the labeling.

Consumers who have purchase this product may return the product to the store where it was purchased for a replacement or refund. Consumers with questions or concerns may contact Gromex Inc. at 973-458-9399, Mon. thru Fri. 8:00am to 6:00pm(EST)

\*\*\*\*\*

3. International Desserts of Glendale, California is recalling Uncle Eddies Vegan Oatmeal Chocolate Cookies in 12 oz bags, because it may contain undeclared walnuts. People who have an allergy or severe sensitivity to treenuts {chestnuts, brazil nuts, walnuts, hazelnuts, pecans, pine nuts, cashews}, run the risk of serious or life-threatening allergic reaction if they consume these products.

Uncle Eddies Vegan Oatmeal Chocolate Cookies was distributed nationwide to retail grocers.

The Vegan Oatmeal Chocolate Chip cookies are in a 12 oz brown paper bag and can be identified by the following lot numbers #110813, and #58513.

No illnesses have been reported to date.

The recall was initiated after it was discovered that product labeled Oatmeal Chocolate Chip Cookies contained Chocolate Chip Cookies with walnuts, product containing walnuts was distributed in packaging that did not reveal the presence of walnuts. Subsequent investigation indicates the problem was caused by a temporary breakdown in the company's production and packaging processes.

Consumers who have purchased this product are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 1-818-549-0056.

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4. General Mills announced a voluntary Class I recall of a small quantity of single-serve reduced-sugar Cinnamon Toast Crunch bowlpak sold in foodservice establishments.

This action is being taken as a precaution because the company was notified by an ingredient supplier that it had recalled an ingredient due to the possible presence of salmonella. No illnesses have been associated with this finding.

The recall affects approximately 168 cases of product. No other varieties or sizes of Cinnamon Toast Crunch are involved. No other General Mills products are impacted. This voluntary recall includes single-serve reduced-sugar Cinnamon Toast Crunch bowlpaks with the following "Better if Used By" dates printed on the package:

31AUG2013

02SEP2013

Foodservice operators or consumers who have this product are urged to dispose of the product and contact General Mills toll-free at 1-800-328-1144 for a replacement.

Salmonella is an organism that can cause serious and sometimes fatal infections, particularly in young children, the elderly and people with weakened immune systems. Healthy people infected with salmonella often experience fever, diarrhea, nausea, vomiting and/or abdominal pain. For more information, visit the Centers for Disease Control and Prevention's Website at <http://www.cdc.gov>

No action is required of local health departments at this time for any of these recalls. If any requests for assistance are received from FDA, the Food and Drug Safety Program will contact you. For additional information regarding warnings and recalls, please click on the weblink below.

\*\*\*\*\*

For all recalls - <http://www.recalls.gov/recent.html>

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Yasmin Rivera-Howard, M.S. CHES  
LINCS/PHENS Health Alert Network Coordinator Bergen County Department of Health Services  
Telephone: 201-634-2844

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Getting these messages secondhand?  
Join the LINCS Community. E-mail [BCPhens1@co.bergen.nj.us](mailto:BCPhens1@co.bergen.nj.us)

Are you a health care professional? Register for the Medical Reserve Corps <http://njmrc.nj.gov> and click Online Application

## Diane

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**From:** BCPhens1 <BCPhens1@co.bergen.nj.us>  
**Sent:** Monday, May 20, 2013 4:22 PM  
**To:** Lincs  
**Subject:** Public Health Info: Food Recall

~~~~~LINCS/HAN Communication~~~~~  
Local Information Network Communication System  
Bergen County Department of Health Services  
One Bergen County Plaza Hackensack, NJ 07601  
Phone: 201-634-2844 Fax: 201-336-6088  
<http://www.bergenhealth.org>  
~~~~~

NJLINCS Health Alert Network  
Public Health Info  
Distributed by the New Jersey Department of Health

Subject: Food Recall  
Date: 5/20/2013; 16:00:04  
Message#: 102441-5-20-2013-PHIN  
Contact Info: Alan L. Talarsky, NJDHSS/CEOHS/Food and Drug Safety Program  
Phone: 609-826-4935; Email: [at2@njlincs.net](mailto:at2@njlincs.net)<<mailto:at2@njlincs.net>>  
Attachments: None

Please review the following message from Alan Talarsky, Environmental Scientist 1, Food and Drug Safety Program, DOH regarding the following Class 1 Recall issued by the U.S. Food and Drug Administration:

Tropical Valley Foods Inc. of Plattsburgh, NY, is recalling next by Nature DARK CHOCOLATE BANANAS, 3 oz. bags, due to undeclared milk and walnuts. People who have an allergy to milk and/or walnuts run the risk of serious or life-threatening allergic reaction if they consume this product.

The affected next by Nature DARK CHOCOLATE BANANAS was sold to distributors in Michigan, Oregon, Colorado, and New Jersey between the dates of January 3rd 2013 and January 10th 2013 for distribution to their retail customers. Distributors were notified to inform their customers of the recall of the product, to immediately remove it from sale and discarded it.

The affected product is packaged in 3 oz. bags with UPC 8 17582 25600 4 and "Best by Date" of 12/18/2013 and 12/19/2013.

The recall was initiated after a retail store notified Tropical Valley Foods that Dark Chocolate Walnuts were found in bags labeled as Dark Chocolate Bananas. Subsequent investigation revealed that some Dark Chocolate Covered Walnuts were miss-packaged into bags labeled as Dark Chocolate Bananas by the chocolate coater. Further label review revealed that the product also contains undeclared Milk (from a sub-ingredient of the chocolate coating).

No illnesses have been reported to date associated with this problem.

Customers who purchased the affected product may return it to the place of purchase for a full refund. Consumers with questions may contact Tropical Valley Foods at (518) 314-7162, Monday - Friday, 9:00 am - 5:00 pm EDT.

No action is required of local health departments at this time for this recall. If any requests for assistance are received from FDA, the Food and Drug Safety Program will contact you. For additional information regarding warnings and recalls, please click on the weblink below.

\*\*\*\*\*

For all recalls - <http://www.recalls.gov/recent.html>

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This information has been distributed to: DHSS Senior Staff; DHSS Staff; LINC'S Coordinator Backups; LINC'S Coordinators; LINC'S Epidemiologists; LINC'S Health Educators; LINC'S Health Officer Assistants; LINC'S Health Officers; LINC'S Health Planners; LINC'S IT Specialists; LINC'S Partnership Coordinators; LINC'S Public Health Nurses; LINC'S Regional Health Planners; LINC'S Team Members; LOCAL Health Officers; LOCAL Public Health; Food Safety Organizations

Further distribution of this message should be directed to: n/a

IMPORTANT NOTE: Please do not use reply feature of your email system. If you have questions about the content of this email or any of its attachments, please call your County/City LINC'S agency for assistance. LINC'S agencies are instructed to contact the individual listed in message above or on the attachment for questions concerning content.

Yasmin Rivera-Howard, M.S. CHES  
LINC'S/PHENS Health Alert Network Coordinator Bergen County Department of Health Services  
Telephone: 201-634-2844

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Are you a health care professional? Register for the Medical Reserve Corps <http://njmrc.nj.gov> and click Online Application

New Business:

Board of Health requesting approval and consent of the governing body on the following:

To hold Seasonal Influenza Program 2013 at the Senior Center Tuesday, October 8, 1:30 – 3:00 PM and Thursday, November, 7, 2013 between 5:30 and 6:30 PM.