



OTSC Quarterly Newsletter



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Best Recall Practices for Food and Feed: Collaboration among Texas, Latin America and Caribbean Countries

The Food Safety Modernization Act (FSMA) requires firms that manufacture and distribute feed or food to have a recall plan, as defined in the preventive control proposed rules which include hazard analysis. Most food and feed firms in the US have a recall plan and state and federal authorities have experience monitoring recall activities. However, a need exists in some Latin American and Caribbean countries to develop and implement an effective recall system.

To facilitate competent authorities in countries exporting products to the US implement the FSMA recall rule, the Office of the Texas State Chemist (OTSC) is conducting a project sponsored by the United States (US) Food and Drug Administration (FDA). A gap analysis was performed and a manual developed for the implementation of Best Recall Practices within Latin America, Caribbean Countries and Texas. The working group for this phase of the

project was comprised of representatives from Columbia, Peru, Uruguay, and Texas A&M. A web-based information sharing system is being developed and includes collaboration by regulatory officials and Codex delegates from 28 Latin American and Caribbean (CCLAC) countries. These individuals participated in a brain storming session to help define requirements of a recall management information system during a meeting in San Jose Costa Rica on November 12, 2014. OTSC is uniquely positioned to lead this activity, based on their experience helping coordinate the national recall effort of melamine contaminated pet food in 2007. Additionally, OTSC provides instruction as part of a new graduate education program titled "Regulatory Science in Food Systems" in collaboration with faculty from 6 academic departments at Texas A&M University. Individuals may learn more about the project including the Best Recall Manual (English and Spanish Version) at <http://recall.tamu.edu/>.



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Protects consumers & enhances Agri-Business through its Feed & Fertilizer Regulatory Compliance Program, surveillance & monitoring of Animal-Human health & environmental hazards, & preparedness planning.

Microbiological Contamination

Listeria is an unwanted microbiological contaminant that can be found in such items as raw milk and foods made from raw milk. Listeriosis is a bacterial infection most commonly caused by *Listeria monocytogenes*. Indicators of Listeriosis can include diarrhea, nausea, fever and other flu-like symptoms. If Listeriosis is suspected, those individuals should seek medical treatment from a physician. Listeriosis can be fatal for unborn fetuses, newborns, elderly and immune weakened individuals. *Listeria* is killed by cooking and pasteurization of the contaminated products.

The Office of the Texas State Chemist (OTSC) over the past 4 years has screened 290 raw bovine milk samples for the presence of *Listeria monocytogenes* using Polymerase Chain Reaction (PCR) methodology. OTSC monitors the occurrence of the *Listeria monocytogenes* in raw milk since there is a chance of this product being used as an animal feed ingredient.

These raw milk samples were obtained from different milk producing entities around the state of Texas. The samples were collected prior to the raw milk being processed with homogenization and pasteurization for human consumption. Seven of these samples have been confirmed to contain *Listeria monocytogenes* by using testing techniques used in the FDA Listeria procedure. That number corresponds to 2.4% of the raw milk samples presenting *Listeria monocytogenes* contamination.

CDC states in an article on Raw (Unpasteurized) Milk on their website (<http://www.cdc.gov/features/rawmilk>), "Pasteurization is the only way to kill many of the bacteria in milk that can make people very sick."

The benefits from drinking raw milk may not be worth the risks of consuming harmful bacteria.

Introducing: Software Applications Developer



My name is Nate Snyder; I was born and raised in Dayton, Ohio. I graduated from Kent State University in 2012 with bachelor in Computer Science. I have always loved programming, from developing games in middle school to my last position supporting financial databases at

Nationwide Insurance. I moved to Bryan last month, since my girlfriend is working on her PhD in mathematics at A&M. I enjoy the challenge of new software and new industries, so I am excited to work for the Office of the Texas State Chemist and the many opportunities here.