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Check it out at:

<http://www.colostate.edu/Orgs/safefood/>

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SAFE FOOD NEWS

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FOLLOW-UP ON THE FEBRUARY FOOD RECALLS

February saw more than its fair share of food product recalls, causing concern among consumers both locally and nationwide. The first of these recalls occurred following investigative work by the Centers for Disease Control and Prevention (CDC) on a spike in reported cases of salmonellosis. The three recalls that followed within a week are the type we prefer to see – initiated by the manufacturer following routine product testing and before a spike in reported illnesses.



In the first recall, two well-known brands of peanut butter manufactured by ConAgra Foods were pulled from store shelves due to a risk of *Salmonella* Tennessee contamination. ConAgra Foods and the FDA issued the recall after the CDC released results of a study linking 288 cases of *Salmonella* infection to the peanut butter. Consumers were told to discard jars of Peter Pan and Great Value peanut butter

labeled with product codes beginning with 2111 and encouraged to throw away any peanut butter with these brand names purchased since May 2006. Before the outbreak was contained, more than 400 people nationwide had been sickened by the contaminated peanut butter, including at least 10 in Colorado.

The contaminated peanut butter was made at ConAgra Foods' Sylvester, Georgia plant. Investigation into the cause of the contamination is still ongoing, but is thought to be linked to dormant *Salmonella* bacteria in the plant that was activated by moisture from a leaky roof and two sprinkler system malfunctions. The moist environment allowed the bacteria to grow and come in contact with the peanut butter before it was packaged. FDA inspectors found *Salmonella* Tennessee samples at ConAgra's Sylvester, Georgia plant, where the recalled Peter Pan and Great Value peanut butter was made. Peanut butter from the contaminated plant was also spread to at least one other plant in Tennessee that processed the peanut butter into ice cream and



dessert toppings. ConAgra has said they are completely renovating the Georgia plant and developing new testing procedures to ensure that the situation doesn't happen again.

In the week following the peanut butter recall, three more food recalls made national and local headlines. On February 16, FDA released a statement advising consumers to discard jars of Earth's Best Organic 2 Apple Peach Barley Wholesome Breakfast Baby Food due to possible contamination with *Clostridium botulinum*. The product is sold in single jars as well as in 4-jar variety packs, and consumers were warned to discard any such jars of this food. Hain Celestial Group, the baby food's manufacturer, had initiated a recall of the product on February 9 and stopped distribution until the source of the problem has been identified. While no confirmed illnesses have been linked to the baby food, *Clostridium* bacteria can cause botulism, a life-threatening illness that can lead to death.



Also on February 16, Dole Fresh Fruit Co. recalled roughly 6,104 cartons of imported cantaloupes from Costa Rica that had been distributed to wholesalers in the eastern United States and Quebec between Feb. 5 and Feb. 8, due to possible contamination with *Salmonella*. Again, no reports of illness directly linked to the recalled cantaloupe have been confirmed.

Finally, on February 20, the Colorado Department of Public Health and Environment issued a news release warning consumers to throw away packages of ready-to-eat chicken strips purchased at retail stores in Colorado due to possible *Listeria monocytogenes* contamination. The affected product was 6-oz packages of Oscar Meyer/Louis Rich Fully-Cooked Chicken Breast Strips with Rib Meat with a "use by" date of April 19, 2007. As with the cantaloupe, *Listeria monocytogenes* had been found during routine product testing, with no confirmed cases of illness tied to the chicken.

Sources:

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- Maldonado L. Colorado Department of Public Health and Environment News Release. *State Health Officials Urge Coloradoans to Check Their Refrigerators and Freezers for Oscar Meyer/Louis Rich Chicken Breast Strips*. February 20, 2007.
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FROM FARM TO TABLE, YOUR FOOD HAS A STORY TO TELL

by

Shelley Prior, CSU Dietetic Intern

Over the last several decades, food production has become increasingly industrialized and depersonalized. The U.S. family farm industry has witnessed the loss of 1.25 million farms since the early 1960s. Produce now travels an average of 1,500 miles from farm to table. Americans no longer have the relationship with the food producer they once enjoyed. The endless array of neatly packaged food products bear the required government labeling about nutrition facts and ingredients, but little about the product or its source. As a result, consumers know little of the story behind the food that has reached their dinner tables. While not bothersome to many shoppers, an emerging group of consumers is voicing concern about the real story behind their food.

Increasingly, consumers are asking questions about our foods like where and how was it produced, if workers or animals were treated fairly, what were the

environmental impacts of the production process, and how far the food had to travel. These questions are fueling a new food movement of persons who believe that providing such information could have a profound impact on consumer food choices. According to grassroots activists, these questions can and should be answered through product labeling. They say consumers have a right to know and are uniting with farmers and other food activists to initiate efforts in making this type of labeling information on foods a reality.

Several groups have already found themselves at the forefront of this effort. Companies like leading organic food provider Whole Foods Market are already selling foods bearing such labels. The Association of Family Farms (AFF) and Organic Valley have added seals to food products ensuring that social responsibility and environmental care were taken during the production of their foods. Social responsibility encompasses the practice of fair trade standards, including a safe and fair environment for workers. Environmental care involves conservation of soil, water resources, and wildlife, along with reduced use of pesticides and avoidance of hormones, antibiotics, and genetically modified crops. Groups like AFF, Organic Valley and Food Alliance also consider it a top priority to promote the purchase of locally produced foods and certification of organic family farms.

Many consumers already purchase organic foods as one answer to their health, environmental, and economic concerns about the food they consume. Local farmers markets and **Community Supported Agriculture** (CSA) are also gaining popularity as a means for the food buying public to connect with how their food is grown. By making a financial commitment to a farm, people become "members" (shareholders or subscribers) of the CSA and in return receive a weekly basket of fresh produce.

Further efforts to bring about change towards greater consumer social consciousness in making food choices include the concept of "eating seasonal," or more radically, joining the 100 Mile Diet Group, which challenges individuals to purchase only foods grown within a 100 mile radius of their home. Other groups, such as Slow Foods USA, encourage

consumers to take time to enjoy rich flavors and the careful preparation of real food. Farmers, food processors and policy makers were among attendees who recently convened in Chicago for the FamilyFarmed.org Expo 2007 to discuss ways to make further headway with these efforts.

Although today's global marketplace allows us to buy foods grown virtually anywhere in the world all year round, these options are not the most sustainable. Combined with increasing concerns over the safety of our food supply, the impetus certainly exists for this new food movement to take roots and expand. While the days of early farming with families producing all their own food are gone for good, moving back toward more local production of foods could prove worthwhile. Education is key for consumers to understand the nutritional and environmental benefits that their purchasing power can help achieve in terms of quality and sustainability of our planet.

Sources:

1. Mammoser, Alan. "The New Rules of Food," March 21, 2007. AlterNet website, available at: <http://www.alternet.org/story/48930/>
2. Local Harvest™ at www.localharvest.org/csa/
3. Sustainable Table. Available at: <http://www.sustainabletable.org/issues/buylocal/>
4. FamilyFarmed.org EXPO 2007. Available at: <http://familyfarmed.org>
5. Organic Valley Family of Farms. Available at: <http://organicvalley.coop/>
6. Smith, Alicia; MacKinnon, J.B. *The 100 Mile Diet: A year of Local Eating*. Available at: <http://100milediet.org/>
7. Slow Food USA. Available at: <http://www.slowfoodusa.org/>



PURCHASING SAFE DRUGS OVER THE INTERNET

With ever-growing popularity of Internet commerce, almost anything is now available to purchase online with just the touch of a button. Online shopping can be a quick, easy, and economical option when buying certain products, but there are definite risks when it comes to things such as medicines and prescription drugs purchased over the internet. Many websites now offer medicines and prescription drugs for sale with deals that often seem too good to be true, with low prices, guaranteed safety, and quick delivery. However, prescription drug websites are not strictly regulated or monitored; thus, often these products may be unapproved, unsafe, and illegally prescribed.



The U.S. Food and Drug Administration (FDA) continues to warn consumers about the risks of buying drugs over the Internet. Recently, the FDA began an analysis of tablets purchased from several online sites after consumers complained to a U.S. pharmaceutical company about frightening side effects from the drugs. Some recipients of the tablets, which were originally postmarked in Greece, complained of difficulty breathing, muscle spasms, and muscle stiffness after taking the product. The FDA later found that the tablets contained haloperidol, an anti-psychotic drug that is prescribed for schizophrenia. Although the packages were sent from Greece, information about the production and processing of the tablets is yet unknown. According to the FDA, identification of specific vendors and drug producers is difficult due to deceptive practices by some websites that market these products.

While there is little protection for consumers who purchase drugs over the Internet, some resources are available for those who are concerned about safety of these products. In existence since 1904 is the National Association of Boards of Pharmacy (NABP), whose purpose has been to help state licensing boards develop and enforce standards to keep pharmaceuticals safe. NABP members include pharmacy boards from the United States, District of Columbia, Canada, Australia, and South Africa.

Responding to concern over the safety of online pharmaceutical shopping, the NABP in 1999 set up the Verified Internet Pharmacy Practice Sites (VIPPS) program to develop criteria for legitimate pharmaceutical vendors to follow. In establishing the VIPPS program, state and federal regulatory associations, professional associations, and consumer advocacy groups worked together to form standards that pharmacies must meet in order to be VIPPS-accredited. For instance, a pharmaceutical vendor must comply with specific state licensing and inspection requirements for each state in which it sells products. Pharmacies or pharmacy sites also must demonstrate compliance with criteria such as guarantee of patients' rights to privacy, authentication of prescription orders, and availability of pharmacists for consultation. The NABP maintains information about member pharmacy outlets on its website at: <http://www.nabp.net/>.

In addition, the FDA provides consumer tips for buying prescriptions online, along with precautions about what to avoid. The guidelines stress that many websites are not licensed pharmacies, often sell unsafe products, and may not protect personal information. The FDA cautions that prescription drug websites should adhere to the following:

- 1) Be based in the United States;
- 2) Be licensed by a state pharmacy board;
- 3) Have a licensed pharmacist available for consumer queries;
- 4) Require a prescription from a licensed physician in order to obtain products.



Meanwhile, the FDA continues to urge consumers to be cautious about buying drugs over the Internet, and recommends reviewing the detailed guidelines online before making a purchase. *Buying Prescription Medicine Online: A Consumer Safety Guide* is available at <http://www.fda.gov/buyonlineguide/>.

Sources:

U.S. Food and Drug Administration. *FDA Alerts Consumers to Unsafe, Misrepresented Drugs Purchased Over the Internet*. Feb. 16, 2007. Available at:

<http://www.fda.gov/bbs/topics/NEWS/2007/NEW01564.html>.

U.S. Food and Drug Administration. *Buying Prescription Medicine Online: A Consumer Safety Guide*. October 4, 2006. Available at: <http://www.fda.gov/buyonlineguide/>.

National Association of Boards of Pharmacy. *Verified Internet Pharmacy Practice Sites (VIPPS)*. Available at: <http://www.nabp.net/>.

AVOIDING RWIS WHILE SWIMMING

With spring and summer months and an increase in outdoor activities right around the corner, it is time to start thinking about swimming safety issues. Most people think first of concerns over children drowning in neighborhood pools or lakes, but there are also risks of illness from swimming in public areas. Illnesses caused by *E. coli* and other pathogens are often associated with foods such as undercooked meats and raw vegetables, but can also be spread by ingesting water that is contaminated with them. Illnesses caused by pathogen transmission in swimming pools are often referred to as recreational water illnesses, or RWIs, and become a concern especially for children and families who swim in public pools or lakes in the summer.

The Centers for Disease Control and Prevention (CDC) defines RWIs as illnesses spread by swallowing, breathing, or contacting contaminated water in swimming pools, hot tubs, lakes, rivers, or oceans. These illnesses can cause diarrheal, respiratory, skin, ear, and neurologic infections, although the most commonly reported RWI symptom is diarrhea. Since 1978, the CDC has collected information on RWI outbreaks in the United States. The most common causes of RWI outbreaks are *Cryptosporidium*, *E. coli*, *Giardia*, *Shigella*, and Norovirus, pathogens usually linked to contaminated foods.

The CDC has found that most outbreaks of diarrhea associated with swimming pools and lakes occur during the summer months, and that cases have increased since 1985. The 10 or so diarrheal illness outbreaks linked to public swimming pools each year are thought to be just the tip of the iceberg. Among the pathogens of concern, *E. coli* is sensitive to chlorine, and thus more often causes illness in lakes or other swimming areas where chlorine is not added. *Cryptosporidium*, however, is resistant to chlorine and can survive in chlorinated swimming pools. When young children in diapers, especially those with diarrheal illness, swim in public areas, these pathogens can contaminate the water and spread to others who accidentally swallow swimming water.

As part of the ongoing research about RWIs, the CDC has interviewed parents about the safety risks of swimming, and has found that most are not aware that swimming can cause illness through ingestion of contaminated water. Many parents indicated that they believe a pool is safe and clean when they smell chlorine at around the pool area. Some pathogens, however, can live for hours or even days in chlorinated pools, even those that are well-maintained. Because swimming is a very popular warm-weather activity especially for children, parents indicated in the interviews that they would like to have better education and more information about RWIs and how they are spread.

The CDC has responded by providing detailed information about swimming risks and illness prevention, targeted towards the general public and available at the CDC website. These recommendations to promote healthy swimming are outlined as “PLEAs” for both swimmers and parents of young children.

The “PLEAs” for swimmers are:

- Please don't swim when you have diarrhea.
- Please don't swallow the pool water, and avoid getting water in your mouth.
- Please practice good hygiene.

The three “PLEAs” for parents are:

- Please take your kids on bathroom breaks or check diapers often.
- Please change diapers in a bathroom and not at poolside.
- Please wash your child thoroughly with soap and water before swimming.

The CDC encourages parents to use these guidelines and to consider RWIs as much a part of safe swimming education as the prevention of drowning and swimming-related injuries. RWI illness prevention becomes most important now, as the summer months and swimming weather draw near.

Sources:

- U.S. Centers for Disease Control and Prevention. *Healthy Swimming*. June 2006. Available at: www.cdc.gov/healthyswimming/6_pleas.htm.
- U.S. Centers for Disease Control and Prevention. *Questions and Answers for Aquatics Staff*. May 2003. Available at: www.cdc.gov/healthyswimming/faq/operators_print.htm.
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NEW FDA PILOT PROGRAM FOR BETTER FOOD RECALL ALERTS

When large food recalls are announced, it is sometimes difficult for consumers to understand which specific products are included, which retailers are affected, and the time frame of the recall. With information that can be either confusing or incomplete, consumers often end up wondering if they have products at home that should be discarded.

To address these concerns, the U.S. Food and Drug Administration (FDA) recently announced a pilot program to educate consumers about food recalls and the products that are affected. The purpose of the program is to help consumers more easily access and identify recalled food products that could cause a health risk. During the six-month pilot program that began in February 2007, the FDA will post online listings and pictures of food products that have been recalled so that consumers can quickly see what the product looks like. Primarily, the focus will be food products affected by class I recalls, which pose a greater risk that consumption of or exposure to such recalled product will cause serious adverse health effects or even death. Since large-scale food recalls often fall into the class I category, many products could be included in the pilot program. In 2006 alone, there were over 100 class I food product recalls, with an annual average of 188 such recalls over the last five years.

The FDA believes that showing actual photographs of products will help consumers correctly identify and avoid recalled foods. The photos will be detailed, showing the main display section of labels that consumers are likely to recognize. In addition, printed text will accompany the photos to provide details about lot numbers, the manufacturer's name, and specific information such as product flavors that are affected. On the FDA website, the Product Recalls list includes the most significant product actions of the past 60 days based on the extent of distribution and the degree of health risk. It can be viewed at www.fda.gov/opacom/7/alerts.html.

The FDA will consider both consumer and expert feedback in evaluating the effectiveness of the program. If it is found to be helpful to consumers, the

FDA may consider expanding the program to other non-food products that it regulates. Consumers may comment on the pilot program by contacting pilotphotofoods@fda.hhs.gov.

Source:

United States Food and Drug Administration. *FDA's Pilot Program to Better Educate Consumers about Recalled Food Products*. Available at: <http://www.fda.gov/oc/po/firmrecalls/pilot.html>.

SPRING EXTENSION SPOTLIGHT: COLLABORATIVE RETAIL FOOD HANDLER TRAININGS

For restaurants and other establishments that prepare, handle and serve food, employee training is a key step in maintaining a safe environment and preventing foodborne illnesses among customers. In an ongoing effort to educate food industry professionals, Cooperative Extension agents have collaborated with local health departments across Colorado to conduct food handler trainings for retail food establishments and other food-handling entities. This issue will spotlight the work of Extension agents in three areas across Colorado who use the CSU-developed *Food Safety Works* food handler program. The classes are generally 3 hours long, interactive, and include a pre/post evaluation to measure knowledge change among participants.

In Larimer County, **Edie McSherry** has been conducting *Food Safety Works* trainings since January 2005. She conducts about 15 classes each year, mostly for retail food establishments, with 15-25 participants attending each class. McSherry works closely with the Larimer County Health Department restaurant inspection team to market the program to local restaurants, which pay \$25 per employee to attend the one-time training.

McSherry is currently adding an additional resource person to target businesses with bilingual or Spanish-speaking workers with six trainings planned for Spanish-speaking food workers. She attributes her program success to strong collaborative ties that have been established between CSU Extension, the local health department and county commissioners, who value the benefit of this program in the community.

In southern Colorado, Family and Consumer Science Extension agent **Gale Miller** leads food safety trainings for Fremont and Custer Counties. For nine years, Miller has been working with local environmental health departments in these counties, conducting 3 to 4 trainings per year. Environmental health professionals provide publicity for the **Food Safety Works** trainings to local retail food establishments through mailed notices inscribed with health department letterhead and distribution of class flyers during routine health inspections. According to Miller, Environmental Health staff members help lend credibility to the program by attending the **Food Safety Works** classes to answer questions specifically related to rules and regulations. At the end of each class, participants receive a safe food handler wallet card, a copy of which many employers keep on file to demonstrate their establishment's commitment to food safety.

In the western region, CSU Extension agents **Jeanne Rice** and **Rhonda Follman** have become key players in establishing the **Food Safety Works** program through their collaboration with Departments of Health and Human Services in six counties. The participating counties (known collectively as Region 10) include Delta, Montrose, Ouray, San Miguel, Hinsdale, and Gunnison. Per Follman, these six counties pooled their resources to apply for grant funding through the Colorado Trust as part of a larger food safety initiative, in order to provide food handler trainings to area retail food establishments. Enough funding was obtained to schedule 34 classes among the six counties, which began in October 2006 and continues through September of this year. Rice and Follman receive assistance from their local health inspectors for advertising and meeting spaces.

To date, 14 classes have been provided, primarily to retail food establishments, with plans to also include food workers in jails, long-term care facilities, and hospitals. Individuals from volunteer groups, such as school or county fair concessionaires, have also attended the trainings. Their special grant funding allows them to charge a minimal participant fee of only \$5 each. Additionally, each participant receives a take-home pocket thermometer to help reinforce the importance of proper food temperatures in prevention of foodborne illness. The counties involved in the project are planning to seek continued

funding for the program, and to add classes taught in Spanish.

In each of these Colorado regions, the common theme is collaboration. Extension agents report that establishing a good working relationship between Extension and local health departments is a key factor in being able to maximize limited resources to achieve a greater outcome for all. A formalized partnership can then be established with a defined mission and purpose "to prevent and decrease the incidence of foodborne illness regionally by implementing food safety classes for food handlers and the public." In these times of increasingly tight budgets, it is encouraging to see that Extension agents such as those highlighted here are finding ways to offer successful programs like **Food Safety Works** to help fulfill an important need in their local communities.



IN THE NEWS

FOOD SPOILAGE DETECTION DEVICE

Normally, we rely on our senses to determine if a food is spoiled or not. Our standard practice for determining fresh food from spoiled food may have an alternative, though, thanks to the ingenuity of a University of South Carolina assistant professor in chemistry and biochemistry, John Lavigne.

When proteins in food begin to breakdown during the early stages of spoilage, byproducts called biogenic amines are produced. These compounds may be detected through the use of a new polymer sensor developed by Lavigne and his research team.

When a small amount liquid from the food in question is added to the polymer sensor, the solution turns different colors depending on the amount of biogenic amines present in the food's liquid. Approximately 90% accurate, the consumer-friendly sensor will take the form of a dipstick similar to a pH strip, if Lavigne's research project goes to plan.

The usefulness of the sensor is being questioned by some, however, because the test only measures protein breakdown due to spoilage, and foodborne illness-causing pathogens don't always cause spoilage. Thus, a negative test may not ensure that a food is safe to eat. Anyone using the device would also need to follow proper hygiene and safe food handling practices. For those who don't trust their nose and eyes to detect spoiled food, however, it will be nice to have this technology to help do that for us.

Source:

"Dipstick test detects spoiled food: American research team develops a format that spots bacterial breakdown of food." Health Day. March 26, 2007. Available at: http://www.nlm.nih.gov/medlineplus/news/fullstory_47073.html.

SPINACH *E. COLI* INVESTIGATION COMES TO A CLOSE

Following a 6-month investigation into the spinach *Escherichia coli* O157:H7 outbreak which resulted in 205 confirmed cases of *E. coli* and 3 deaths, investigators were able to identify the farm where the contamination originated. However, despite speculations, they were unable to confirm the source of contamination due to the variety of ways *E. coli* O157:H7 can spread. Possible vectors for the pathogen include animals, humans, and water.

California Emergency Response Team experts, along with help from the Centers for Disease Control and Prevention (CDC) and Animal and Plant Health Inspection Service of the U.S. Department of Agriculture, eventually traced the outbreak to Paicines Ranch in San Benito County. Several areas were identified as potential sources of contamination. The outbreak strain was found in river water, cattle feces, and wild-pig feces. Changes in ground water during the growing season also could have been a factor in contaminating the spinach crop, as well. For more information about salad greens and *E. coli*, refer to the Winter 2007 issue of *Safe Food News*.

Sources:

Schnirring, Lisa. "FDA releases final report on spinach E coli outbreak." Center for Infectious Disease Research and Policy. March 23, 2007. Available at: <http://www.cidrap.umn.edu/cidrap/content/fs/food-disease/news/mar2307ecoli.html>

FDA News. "FDA Finalizes Report on 2006 Spinach Outbreak." March 23, 2007. Available at: <http://www.fda.gov/bbs/topics/NEWS/2007/NEW01593.html>.

RESOURCES

Giant Microbes – Plush Bugs

If you're looking for a new learning tool or just an amusing gift, these stuffed animals that look like tiny microbes make a fun new learning tool or amusing gift. The 5-to-7 inch plush bugs are accompanied by an image of the real microbe it represents, as well as information about the microbe. To order, go to <http://www.giantmicrobes.com/>.



SMOKING MEATS SAFELY AT HOME

Smoked meats and poultry are often valued for their flavor, which is why many consumers are interested in learning how to smoke foods. Smoking meats and poultry while minimizing the risk of bacterial contamination can be a challenge. A couple of resources that can help are reviewed below:

Curing and Smoking Meats for Home Food

Preservation. This informational guide and literature review was developed by the National Center for Home Food Preservation at the University of Georgia (UGA) in Athens as a resource for Cooperative Extension professionals interested in providing information to consumers about home smoking and curing for food preservation. Since there is a difference between smoking for food preservation and smoking for texture and flavor, the UGA guide focuses on the process used to smoke meat for preservation.

The key steps described are heat processing, chemical processing, and surface dehydration. Because both traditional and newly emerging foodborne illnesses are an issue when preserving meats and preparing other foods at home, the heat treatment step is highlighted. During the heating step, microorganisms can be killed if the proper temperature is used for a long enough period of time. Different treatment temperatures are required to kill various pathogens. During the chemical processing step, salt, nitrates, and nitrites are used to inhibit further pathogen growth. Finally, fermenting and drying are described as the last step in smoking meat for preservation.

Smoking Meat and Poultry. This online fact sheet developed by USDA's Food Safety and Inspection Service (FSIS) provides details for consumers interested in smoking meats at home. The fact sheet focuses on safe food handling during smoking, including starting with safely thawed meat, marinating the meat in the refrigerator not on the counter, using a smoker safely and using two thermometers: one for the food and one for the smoker. The temperature of air inside the smoker needs to be maintained between 225° and 300°F during cooking. For measuring the meat temperature, either oven-safe or instant-read food thermometers can be used. Safe smoker cooking times can range from 4 to 8 hours, depending on the type of meat as well as its amount, size, and shape. Safe internal temperatures for smoked foods also depend upon the type of meat: 145°F for beef, veal, and lamb steaks; 160°F for pork, ground beef, and ground lamb; and 165°F for poultry.

In addition to these FSIS guidelines for consumers, the USDA offers a Meat and Poultry Hotline to answer questions about meat, poultry, and egg products and preparation. The number is toll-free at 1-888-MPHotline (1-888-674-6854) and operates weekdays from 10 a.m. to 4 p.m. Eastern time. For more information on this hotline and smoking meats safely, visit the FSIS website at www.fsis.usda.gov.

Sources:

- U.S. Department of Agriculture, Food Safety and Inspection Service Fact Sheets. *Smoking Meat and Poultry*. Available at: http://www.fsis.usda.gov/Fact_Sheets/Smoking_Meat_and_Poultry/index.asp.
- University of Georgia at Athens, National Center for Home Food Preservation. *Curing and Smoking Meats for Home Food Preservation*. Available at: http://www.uga.edu/nchfp/publications/nchfp/lit_rev/cure_smoke_toc.html.

COMING EVENTS

SAVE THE DATES!

Rocky Mountain Food Safety Conference



The 35th annual Rocky Mountain Food Safety Conference will be held **May 22 – 23, 2007**, at the Arvada Center for the Performing Arts. The annual scholarship fund-raising Golf Tournament is scheduled for May 21. For more information on the golf tournament, contact Devin Koontz at (303) 236-3020. To be added to the conference mailing list, contact Abby Bronken at Abby.Bronken@ci.denver.co.us or visit the conference website at www.rmfoodsafety.org/.

LFS 2007 Annual Conference

The Lillian Fountain Smith Conference for Nutrition Educators, sponsored annually by Colorado State University's Department of Food Science & Human Nutrition, will be held **June 14 – 15, 2007**, at the Marriott Hotel in Fort Collins, CO. Updated information is available at <http://www.fshn.cahs.colostate.edu>.

SERVSAFE® TRAININGS

Denver Metro Region

Manager level ServSafe® trainings are offered monthly in the Denver metro area through the Colorado Restaurant Association. Cost: members - \$130; non-members - \$170. Please call 303-830-2972 for a complete schedule of dates and locations.

Northern Region

<i>Date</i>	<i>Location</i>	<i>Intended Audience</i>	<i>Fee</i>
6/12/07 130 – 6p	Brush, CO	Food Handler Training (<2 weeks prior)	\$25 \$40

Contact: Joy Akey (970) 332-4151

Western Region

<i>Date</i>	<i>Location</i>	<i>Intended Audience</i>	<i>Fee</i>
5/17/07 8 – 530p	Eagle County	Mgrs Certification Training	\$115

Contact: Glenda Wentworth (970) 328-8630

ServSafe® Course Offering

Colorado State University
Summer 2007 1 credit

FN496-E will be offered on the CSU campus in Fort Collins, CO, May 14-18, 2007, from 8:40a - 11:25a. For registration information, go to <http://www.colostate.edu/Depts/Registrar/>.

ADDITIONAL FOOD HANDLER TRAININGS

Larimer County Food SafetyWorks Program – Food Handler Training Fee: \$25

Contact Edie McSherry, (970) 498-6008, at the Larimer County Extension office for dates and locations of English and Spanish food handler trainings.

This newsletter was prepared by Food Science & Human Nutrition Extension Specialists:

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