(c)

3.25"

4.5"

FREE TRAINING

FOOD SAFETY
FSMA
PRODUCTION SKILLS
WORKER SAFETY

"YOU DO THE TRAINING
AND THE STATE OF
CALIFORNIA PAYS FOR IT!"

OR

"WE DO THE TRAINING AND
THE STATE PAYS FOR IT!"

How to qualify:

- Train California Workers Only
- Trainees must earn $11/hour
- Full-time workers only
- Employees must attend at least 8 Hours of training
- You must train 200 or more employees
- Incumbent or New-Hire workers are eligible
- Seasonal workers are eligible

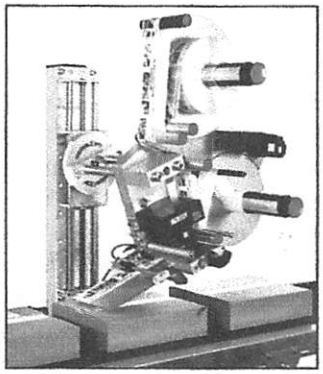
Contact:
William Sacks
National Training Company, Inc.
4000 Barranca Parkway
Suite 250
Irvine, CA 92604
www.NTCCAL.com
www.NTCFoodSafety.com
email: Bill.Sacks@NTCCAL.com
Phone: (949) 477-3200

FOOD2V - Photoshop - 05 2018

FOOD2V - PDF - 05 2018

(1)

B



Label Applicator

With the packaging industry asking for higher labeling speeds and more flexibility, Weber Packaging Solutions has just announced the arrival of its newest label applicator: the Alpha HSM. Featuring modular construction, this high-speed labeling system can be configured in a variety of models that can handle multiple speeds and label sizes.

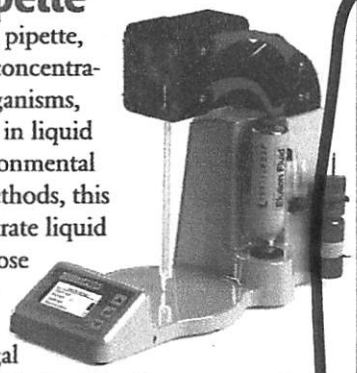
Weber Packaging Solutions, 800.843.4242 www.weberpackaging.com

Campylobacter Detection Method

3M Food Safety has announced its new 3M™ Molecular Detection Assay 2 – *Campylobacter*, providing more efficient testing for a key pathogen associated with poultry production. 3M now offers a full portfolio of poultry testing products. The new assay is powered by a combination of advanced technologies—isothermal DNA amplification and bioluminescence detection—to provide a pathogen testing solution that is fast, accurate, easy to use, and affordable.

3M Food Safety, 800.328.6553 • www.3m.com/3M/en_US/company-us/

Concentrating Pipette



InnovaPrep's concentrating pipette, the CP Select, provides rapid concentration of pathogens, spoilage organisms, and particulate contamination in liquid foods and beverages and environmental samples. Unlike traditional methods, this pipette allows users to concentrate liquid samples in minutes. Users choose from six high-flow concentrating pipette tips to concentrate bacteria, parasites, molds, fungal spores, whole cells, or viruses. Then, with a button press, the recovered pathogens are delivered in seconds, ready for analysis using your method of choice.

InnovaPrep, 816.619.3375 • www.innovaprep.com

Training Resources for Professional Kitchens

Emport LLC is pleased to introduce new training programs and materials to augment its food safety and allergen control portfolio. Training sessions are designed to increase user confidence and reduce user error during on-site gluten testing. Thanks to simple video technology, an Emport staff member can be available whenever is best for busy quality assurance professionals. In a custom-tailored training session, food safety team members can address site-specific concerns and also learn how to test foods and surfaces for gluten.

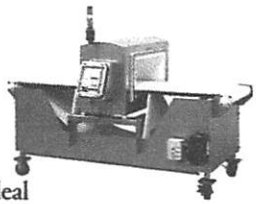
Emport LLC, 866.509.4482 www.emportllc.com

Blockchain-Based Food Traceability

Bureau Veritas has launched Origin, the world's first traceability label to give consumers a complete end-to-end proof of a product's journey from farm to fork. Built on blockchain technology, this solution offers a smart and practical way for consumers to access information on each stage of a product's journey. Shoppers scan a QR code in-store to see the full history of each product, enabling them to make informed purchase decisions. Food industry players throughout the value chain also benefit from this cost-effective solution. Brands and retailers are able to better control supply chains through better visibility as well as real-time management of product recalls.

Bureau Veritas, 33 1 55 24 70 00 • www.bureauveritas.com

Metal Detector



Eriez® has introduced its new and improved Xtreme® Vertical Form, Fill & Seal metal detector. This compact unit requires no metal-free area above or below the sensing head, making it ideal for installation in the tight area before the hopper and forming tube. These detectors meet stringent standards for food processing environments and offer superior sensitivity. These units, suitable for wash-down, detect millimeter-sized metal spheres and feature food-grade pipe and stainless steel construction.

Eriez, 814.835.6000 • www.eriez.com

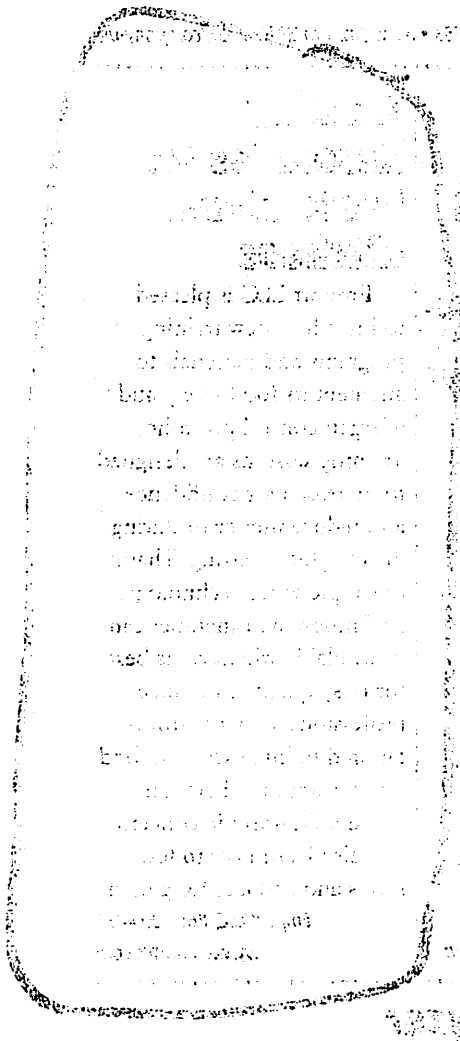
Moisture Analyzer

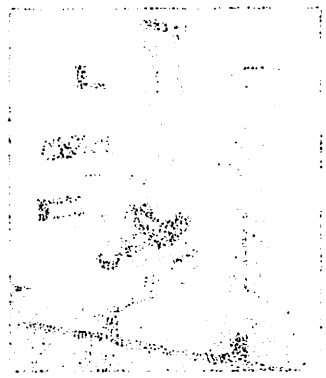
The OHAUS MB120 moisture analyzer can easily test a wide range of materials, offering a temperature range of 40–230 °C and freely configurable shut-off criteria. It is easy to operate and clean. Methods and results storage allows statistical analysis of measurements. Three levels of user management ensure data safety—users can set up and lock temperature settings and method parameters with administrator access.

OHAUS Corporation, 800.672.7722 • us.ohaus.com/en-US/

2

Please send your product or service press releases and images to barbara@foodsafetymagazine.com





(continued from page 49)

Florida has an ESF-18 for Industry Partners that is designed for communication with Florida's businesses. Food businesses were able to report status updates using an online portal when they could resume operation, which assisted in determining areas for assessment. Efforts are being made to enhance this self-reporting system, which will be a benefit to the Florida food agencies during disaster recovery and will allow consumers to know which businesses are open and operating.

After Hurricane Irma, the FLIRRT food agencies assessed within a 2-week period over 26,000 facilities by either on-site visits or phone assessments, and reported over 630,000 pounds of adulterated product destroyed post-Irma.

"The disruptions following a natural disaster can create potential health concerns."

Conclusion

The Texas and Florida RRTs provide an example of how the RRT system has improved response to human and animal food emergencies. These teams along with the 20 others across the nation have become an integral component in the nation's integrated food safety system. The rapid response teams prove the effectiveness of multi-agency and -jurisdictional responses incorporating federal, state, and local officials. ■

Joseph Corby is the executive director of the Association of Food & Drug Officials.

Steven Mandernach is the bureau chief for food and consumer safety at the Iowa Department of Inspections and Appeals.

Brenda Morris is the assistant director, Division of Food Safety, at the Florida Department of Agriculture and Consumer Services.

Summer Williams is the emergency response coordinator, Division of Food Safety, at the Florida Department of Agriculture and Consumer Services.

Tishara Coleman, MPA, REHS/RS, is a TRRT project specialist.

Resources

www.worldvision.org/disaster-relief-news-stories/hurricane-harvey-facts.
www.weather.gov/hgx/hurricaneharvey.
NASA. 2017. "Hot Water Ahead for Hurricane Irma."
www.worldvision.org/disaster-relief-news-stories/hurricane-irma-facts.
www.weather.gov/bmx/event_irma2017.
FDA. "Food Safety in the Event of Disasters." University of Tennessee Center for Agriculture and Food Security and Preparedness.
www.fda.gov/Food/RecallsOutbreaksEmergencies/Emergencies/ucm112713.htm.
www.foodsafetymagazine.com/magazine-archive1/augustseptember-2014/lessons-learned-food-safety-preparedness-before-the-next-natural-disaster/.