



## GAZETTE

**Monday, Feb. 1, 2016**

### **LONG ISLAND IFT CORPORATE SPONSORS**

These companies support LIIFT's long term goals—please join them!

**Accurate Ingredients, Inc.**

**Batory Foods, Inc.**

**Calico Cottage, Inc.**

**Certified Laboratories, Inc.**

**Citrus and Allied Essences, Ltd.**

**Comax Flavors Corp.**

**Craftmaster Flavor Technology, Inc.**

**First Spice Mixing Co, Inc.**

**Fruitercrown Products, Inc.**

**GNT USA, Inc.**

**Independent Chemical Corp.**

**S. Kamberg & Co., Ltd.**

**Tishcon Corp.**

**Virgina Dare Co.**

### **LOOK CLOSER AND TAKE CONTROL:**

**Taking the guesswork out of Managing your Microbial Environment**

Presented by David Horowitz— Director of Strategic Initiatives and Special Projects, Dupont Nutrition and Health

Food manufacturers today face increasing pressure to provide safe, nutritious, delicious food with minimal additives and processing. Microbes in the production environment can have an enormous impact on the shelf life of your end products, so understanding them and controlling them is critical. Although various risk assessment techniques are available to food quality labs, newer technologies and services can provide thorough evaluation, efficient analysis and customized solutions from a team of experts to help keep your business on track.

**About Dave Horowitz:**

Dave Horowitz is the Director of Sales Strategic Initiatives for DuPont Nutrition and Health. Dave is entering his 18th year with Danisco/ Dupont. He currently heads up the sales for DuPont's new Detect+Protect service initiative. Prior to ingredient sales, Dave's held operations management positions with T.J. Lipton, Ocean Spray, and Haagen Dazs. His position prior to working at Danisco was with a process equipment supplier as a sales engineer. Dave received his BS degree in Food Science from Rutgers Univ. in New Brunswick, NJ. He remains active with IFT, The International Association of Food Protection, The Research Chefs Association and several other affiliated organizations.

## **LONG ISLAND IFT EXECUTIVE BOARD**

Chairman: Dan Massetti  
Accurate Ingredients  
516-496-2500

Past Chairman: Joe Laino, Sr.  
Food Manufacturing Services  
516-873-1267

Chairman Elect: Joe Minella  
Virginia Dare Co.  
718-788-1776

Treasurer: Jay Glantz  
516-220-4521

Secretary: Carol Zamojcin  
Topix Pharmaceuticals  
800-445-2595

Gazette Editor/Corporate Sponsorship:  
Frank Vollaro  
Comax Flavors  
631-249-0505, ext. 127

Arrangements: Steve Passman  
H. Fox, Inc.  
718-385-4600

## **From the Chair:**

**Happy 2016 to all.**

**Thanks to all for a successful 2015 season. The Long Island IFT is alive and well and having a good time. Speaking of a good time, we had a great crowd at our Holiday party this year. Thank you to all that attended. Honestly, I have no idea where the belly dancer came from!**

**See you at the next meeting.**

**Danny Massetti, chair**

## **Upcoming meetings:**

**April 4th**

**June 6th**

**All meetings are on Mondays**

**Venues, speakers and topics, TBD**

**Watch the LIIFT Gazette for details**

## **MEETING PLACE & DIRECTIONS**

**Date: Monday, February 1, 2016**

**Place: The Inn at New Hyde Park  
214 Jericho Tpk.  
New Hyde Park, N.Y. 11040**

**Directions: go to [www.innatnhp.com](http://www.innatnhp.com)**

**Times: 6:00PM-7:00PM, cash bar, networking  
7:00PM- 8:00PM, dinner  
8:00PM- speaker**

**Price: \$40.00 per person with reservation  
\$50.00 per person at the door**

**Reservations: Carol Zamojcin @ 516-352-5772,  
anytime before Jan. 29th**

# Listeria hides in processing Machinery

Food Engineering, May 2015

Recent information released by Blue Bell Creameries relating to the cause of the Listeria contamination in some of its ice cream products has a familiar ring to it—improperly maintained equipment contaminated with *Listeria monocytogenes*. “One of our machines produced a limited amount of frozen snacks with a potential Listeria problem,” said a Blue Bell March 13, 2015 press release. According to an Associated Press report, the affected machine was an extruder that forms the ice cream into certain shapes for specific products. This was the first time in the company’s 108 year history that it issued a recall, which was based on five patients over 12 months or more becoming sick and/or dying at a Kansas hospital.

Approximately four years ago, Jensen Farms’ cantaloupes caused a major outbreak of Listeriosis, sickening 146 people in 28 states and killing 28. According to FDA, causes of this spread of Listeria (among other facility issues) included packing equipment that was not designed for cantaloupes, but another raw agricultural commodity. In addition, there was no precooling step to remove field heat from the melons before cold storage.

On September 5, 2008, Maple Leaf Foods publicly announced the likely source of a Listeria contamination at its Bartor Road plant. “After careful study of the records, the physical plant and product test results received from the Canadian Food Inspection Agency (CFIA), internal and external experts have concluded that the most likely source was a possible collection point for bacteria located deep inside the mechanical operation of two slicing machines on lines 8 and 9. Rigorous sanitization of this equipment was completed on a daily basis in accordance

with or exceeding the equipment manufacturer’s recommendations. However, upon full disassembly, areas were found where bacteria may accumulate deep inside the slicing machines and avoid the sanitization process.” In the Maple Leaf outbreak, 22 people died, and 57 total confirmed cases of Listeriosis were reported.

In an April 3, 2015 update, Blue Bell announced it was suspending operations at its Broken Arrow, OK manufacturing plant to determine what may have lead to the contamination of some of its products.

Meanwhile, an April 3 release from CDC indicates tests on four of the patients linked their Listeriosis to Blue Bell products made at the company’s Brenham, TX facility. FDA found Listeria in samples of Blue Bell Chocolate Chip Country Cookies, Great Divide Bars and individually packaged SCOOPS. Several other products made on the same line were recalled, according to a Blue Bell update on March 23. On March 22, the Kansas Department of Health & Environment reported one positive test for *Listeria monocytogenes* on a chocolate institutional/foodservice cup recovered from the Kansas hospital.

“Manufacturers, especially those who make refrigerated and frozen products, need to be especially vigilant about cleaning facilities and machines to make sure the food they produce is safe,” said Attorney Fred Pritzker in Pritzker Olsen’s Food Poisoning Bulletin. “This isn’t the first time ice cream has been contaminated with *Listeria monocytogenes* bacteria.”

According to FDA’s guidance document, “Control of *Listeria monocytogenes* In Refrigerated or Frozen Ready To Eat Foods,” this bacterium is one healthy, hearty critter that’s nearly impossible to kill once it’s in a product like lunch meat, cantaloupes or ice cream. In fact, it can thrive in cool/cold and moist environments. Therefore, proper equipment cleaning and maintenance are extremely important.

For processors seeking advice on how to prevent Listeria contamination of refrigerated

foods, this FDA guidance document is a gold mine of information. It offers free and complete advice for designing, building and maintaining a processing facility with equipment that will resist Listeria contamination and, with proper maintenance and cleaning, stay clean.

To minimize the potential for Listeria contamination of refrigerated or frozen ready to eat food and food-contact surfaces, FDA recommends that processors establish and use a sanitation program that includes a written sanitation standard operating procedure and a sanitation maintenance schedule for areas where refrigerated or frozen ready-to-eat foods or food-contact surfaces are processed or exposed. A written standard operating procedure will help new employees know what is expected of them when cleaning facilities and equipment. But having a good standard operating procedure is not enough. An extensive, machine-specific training program can help prevent a disaster down the road.

## **OPPORTUNITY:**

**Serve on the Long Island IFT Executive board, and serve as an officer.**

The Long Island IFT Executive Board is looking for interested people to attend Executive Board meetings, and even run for an office. Not to worry, you would not be in this venture alone. We on the board, pitch in to get things done, and we work very well together, so join us—we can use the help!

Just find one of us at the next meeting, and we will fill you in on when our next board meeting will be.

## Job Openings: Certified Laboratories, Plainview, N.Y.

Certified Laboratories has a new challenging and rewarding opportunity for a self-motivated **Microbiology Laboratory Technician** who is committed to achieving the highest level of food safety and quality through efficient and accurate food microbiology preparation and analysis. This key role will work with a group of analysts and technicians to ensure quality data, timely results, and compliance to ISO 17025 and FDA standards. Ideal candidate will be capable of working flexible or long hours due to special projects.

For over 85 years, Certified Laboratories, Inc. has been providing full service quality laboratory testing services for the food industry. We offer the most extensive range of services available to the agriculture, dairy, juice, meat, pharmaceutical, refrigerated, seafood and spice industries. Certified is one of the largest, private, independent laboratories comprised of four nationally recognized laboratories, located in New York, Illinois, Southern and Northern California. Each of these laboratories has developed its own area of expertise and is an acknowledged leader in the field of food safety and analysis. We are renowned in our field and a company that prides itself on accuracy, timeliness and integrity.

### **Essential Functions**

Aseptically performs sampling, plating, and testing of product daily assigned by Management such as; E.coli 0157 and 24 hour Salmonella testing.

Prepare, review, and report results of microbiological analyses.

Proactively maintain and document records in accordance with established procedures.

Ensure sample turnaround time goals as well as other key performance indicators are met or exceeded; this includes, but not limited to sample preparation for sample analysis, data review and reduction, and providing data interpretations and opinion.

Quantitative and qualitative analysis of food and timely reporting of test results.

Identify and communicate results that require further investigation or discussion with Department Manager/Supervisor.

Assist in maintaining quality system records to comply with all accrediting agencies; including documentation of temperatures and maintenance of equipment/instruments.

Learn new techniques and technologies as appropriate.



## Certified Laboratories, Inc.

### Laboratory Director Plainview, NY

Certified Laboratories, Inc., a renowned, nationally recognized, private laboratory is looking for a Laboratory Director for our Plainview, New York location. The Laboratory Director will be responsible for the overall supervision of laboratory operations, long range planning and the implementation of strategies for developing and expanding the business.

#### **JOB RESPONSIBILITIES:**

- Develop and implement strategic business initiatives with the objective of consistently producing accurate test results, maintaining clients and increasing business.
  - Ensure that client needs are met in a cost effective manner by planning and managing the laboratory budget.
  - Responsible for the technical and scientific oversight of the laboratory.
  - Responsible for the selection and establishment of appropriate test methodology. Interact with clients/projects requiring multiple resources and effectively facilitate inter-company and interdepartmental initiatives and interactions to best meet the needs of the client/project.
  - Participate in large project proposals with attention to profitability and client satisfaction.
  - Proactively participate in trade and professional associations to promote the company with the goal of increasing sales and promoting our business locally, regionally and nationwide.
  - Responsible for overall laboratory operations in Plainview, New York office with attention to consistent implementation of policies, procedures and business practices for all employees, including our ISO Accreditation parameters.
  - Attend internal and external audits.
  - Foster smoothly running laboratory functions through timely and effective resolution of disruptions; i.e.: equipment maintenance, purchases and laboratory supplies.
- Ensure the attainment of company objectives through the selection, development, motivation and evaluation of lab staff. Directly manage the Plainview, New York operation relating to hiring, termination, and performance management issues. Direct Reports of laboratory managers, supervisors and administrative manager and attend various daily, weekly and monthly meetings.

#### **QUALIFICATIONS:**

- BS degree in the Sciences, Master's degree preferred
  - Must have 7 to 10 years of experience in laboratory testing
  - Must have 3 to 5 years of experience managing a staff of 50 to 100 people.
- Proven ability to develop and implement strategic business initiatives

#### **ABOUT OUR COMPANY**

Certified Laboratories, Inc. is one of the largest, private, independent laboratories comprised of four nationally recognized laboratories. Located in New York, Illinois, Southern and Northern California, each of these laboratories has developed its own area of expertise and is an acknowledged leader in the field of food safety and analysis.

## **Top Reasons To Work With Us**

- We are nationally recognized for our food testing quality and expertise.
- A company that prides itself on accuracy, timeliness and integrity.
- We offer comprehensive Medical Benefits, dental, vision, voluntary life, accident, hospitalization and a generous 401(k) company match.
- You'll be working with a team of scientists and technicians pushing the boundaries of the food safety/ analysis industry.
- Great working environment with a supportive management team.
- A company that prides itself on delivery of the most reliable and highest quality food safety testing and analysis.
- A company that treats employees as family.

A company renowned in our field.

We are committed to recruiting and retaining skilled professionals of all levels and backgrounds. We accomplish this by providing a professional working environment and a competitive benefits package that includes medical, dental, vision, life insurance and a 401(k) plan. We appreciate your interest and consideration of opportunities at our organization. To apply please submit your cover letter and resume in confidence. Please be advised that due to the high volume of responses, only selected candidates will be contacted.

Certified Laboratories, Inc. is an equal opportunity employer M/F/D/V.

Certified Laboratories has a rewarding opportunity for an accomplished, self-directed, and driven **Microbiology Manager -- Food Testing Laboratory** to oversee and collaborate with a dynamic Microbiology team. In this key role, you will be a strategic leader that provides guidance and support to the team to ensure accurate work flow. This key role will work with a group of analysts and technicians to ensure quality data, timely results, and compliance to ISO 17025 and FDA standards. Ideal candidate will be capable of working flexible or long hours due to special projects.

For over 89 years, Certified Laboratories, Inc. has been providing full service quality laboratory testing services for the food industry. We offer the most extensive range of services available to the agriculture, dairy, juice, meat, pharmaceutical, refrigerated, seafood and spice industries. Certified is one of the largest, private, independent laboratories comprised of four nationally recognized laboratories, located in New York, Illinois, Southern and Northern California. Each of these laboratories has developed its own area of expertise and is an acknowledged leader in the field of food safety and analysis. We are renowned in our field and a company that prides itself on accuracy, timeliness and integrity.

### **Essential Functions**

- Provides operational, technical and administrative leadership to the Microbiology Department through management, planning and allocation of resources.
- Develops, measures, and maintains processes to increase accuracy of testing and turnaround time.
- Ensures that all tests are performed as per the clients' expectations and interacts with them to provide test results and recommendations.
- Ensures execution of the QA/QC program with regard to all operations and documentation requirements.
- Maintains all quality management records for the Microbiology Department.
- Strategically interacts with other departments and with the Management team in maintaining and improving Certified Laboratories Management system.
- Effectively coach and mentor the staff of the Microbiology Department to facilitate their personal and professional growth.
- Responsible for the execution of all ISO and QC requirements.
- Proactively manage the Microbiology staff relating to hiring, training, termination, and performance management issues.
- Using written and verbal skills, effectively communicate with clients on samples provided. This may involve communicating with governmental agencies such as the FDA and USDA in explaining test results on behalf of the client.
- Effectively interact with clients to understand client issues and manage client expectations relating to the testing process, format of results and time frames for completion.
- Manage the staff to consistently produce accurate results focusing on both test results and time consideration/expectations. Ensure all results consistently stand up to internal and external audit standards and criteria.
- Act in the capacity of a Consultant to clients utilizing resourcefulness, making scientific suggestions and overall, enhancing the comfort level in the client's decision to do business with Certified Laboratories. Managing the staff includes developing an ongoing business analysis resulting in recommending, implementing and maintaining practices and processes to continuously increase accuracy, productivity and efficiency.

**Certified Laboratories, Inc, located in Plainview, NY, has openings in our Instrumentation Chemistry Department  
Senior Analyst, LC/MS-MS or GC/MS-MS**

**Principle Duties:**

- Implements and validates compendial, official and other published methods for use in the laboratory.
- Designs, develops and validates new methods using appropriate LC-MS/MS or GC-MS/MS techniques.
- Prepares detailed reports on status of current projects.
- Maintains careful records of experimental observations in a manner suitable for complete transfer of information and protection of the laboratory's intellectual property rights.
- Creates relationships with outside researchers that enhance the laboratory's objectives
- Provides technical guidance to other employees.
- Writes, revises and reviews Analytical Methods.

**Position Requirements:**

- B.S degree or higher in Analytical Chemistry; other degrees will be considered with appropriate experience.
- High Level of experience in Triple Quad Mass Spectroscopy and comprehensive Chromatographic analysis.
- Good problem-solving skills.
- Strong computer and instrumentation skills.
- Excellent organization skills
- Proven experiment design skills
- Strong communication skills

**For over 85 years, Certified Laboratories, Inc. has been providing full service quality laboratory testing services for the food industry. We offer the most extensive range of services available to the agriculture, dairy, juice, meat, pharmaceutical, refrigerated, seafood and spice industries.**

**Testing products produced both domestically and abroad, Certified Laboratories, Inc. is a private, independent laboratory comprised of four nationally recognized laboratories, Certified Laboratories, Inc. located in New York, Illinois, Southern California and Northern California. Each of these laboratories has developed its own area of expertise and is an acknowledged leader in the field of food analysis.**

**With an unrivaled scope of work that ranges from routine microbiology through FDA defined nutritional labeling, we focus on providing you with accurate analysis in the timeliest manner. All of our laboratories are staffed with personnel trained to exceed your expectations and this comes with the advantage of expanded services from coast-to-coast**

We are committed to recruiting and retaining skilled professionals of all levels and backgrounds. We accomplish this by providing a professional working environment and a competitive benefits package that includes medical, dental, vision, life insurance and a 401(k) plan.

Please be advised that due to the high volume of responses, only selected candidates will be contacted.

Certified Laboratories, Inc. is an equal opportunity employer M/F/D/V.

Certified Laboratories has a new rewarding opportunity for a motivated **Laboratory Assistant/Administrative Assistant** who will be responsible for proactively assisting the technicians with various functions in the microbiology laboratory. This key role will efficiently and accurately conduct microbiology testing on raw materials, in process materials and finished products, prepare incoming testing samples and maintain the department equipment and work areas. You will work both independently and in team oriented capacities. Ideal candidate will have a good attitude especially when working flexible or long hours due to special projects.

For over 85 years, Certified Laboratories, Inc. has been providing full service quality laboratory testing services for the food industry. We offer the most extensive range of services available to the agriculture, dairy, juice, meat, pharmaceutical, refrigerated, seafood and spice industries. Certified is one of the largest, private, independent laboratories comprised of four nationally recognized laboratories, located in New York, Illinois, Southern and Northern California. Each of these laboratories has developed its own area of expertise and is an acknowledged leader in the field of food safety and analysis. We are renowned in our field and a company that prides itself on accuracy, timeliness and integrity.

#### Essential Functions

Will use the appropriate equipment(e.g. food processor, blender, spice grinder, etc.) to prepare all incoming food samples for testing

Maintain the cleanliness of the department work stations and the equipment (e.g. glassware, etc.).

Prepare shipments by carefully packaging and labeling samples and/or equipment to be sent out.

Using top load balance, weigh samples to obtain correct and accurate weights.

Proactively assist Lab Technicians in the performance of micro analyses.

Check and record temperature of all refrigerators and freezers.

Verify and record calibration of the equipment as needed.

Perform other duties as assigned.

#### Requirements/Qualifications

High School degree/equivalent, along with some college.

Previous experience working in a laboratory environment.

Basic mathematical skills.

- Good communication skills and the ability to work well with others.

Ability to follow written and verbal instructions and demonstrate exceptional customer service skills is required.

Strong organizational and detail oriented skills.

Ability to lift 10-20 pounds and stand for prolonged periods.

Must have manual dexterity and able to distinguish colors.

Ability to work a flexible work schedule

We value our employees as they are the key to our success. Our commitment to your success is enhanced by a competitive salary with an extensive benefits package. We work to maintain a progressive and collaborative work environment where we empower people and provide them with opportunities to develop their long term career.

**What We Offer**

- Health Insurance (up to 75% paid by Certified)
- Dental Insurance
- Paid Time Off including Holidays
- Vision Program
- Life Insurance
- 401(k) with company match
- Voluntary Insurance Options

If you meet the qualifications of the **Laboratory Assistant/Administrative Assistant** position and would like to join a progressive organization that highly values our employees and customers, please apply for immediate consideration.

**Certified Laboratories, Inc. is an equal opportunity employer M/F/D/V**