



Fall 2003

**National Food Safety & Toxicology Center**

**Director**  
Ewen C.D. Todd

**Deputy Director**  
Ed Mather

**Associate Director**  
Robert Roth

**NFSTC Members**  
Agricultural Engineering

Diagnostic Center for Population and Animal Health

Biochemistry

Botany & Plant Pathology

Communications

Entomology

Epidemiology

Food Science & Human Nutrition

Geological Sciences

Horticulture

Human Medicine

Large Animal Clinical Science

Microbiology

Pathobiology & Diagnostic Investigation

Pediatrics & Human Development

Pharmacology & Toxicology

Sociology

Zoology

# It's a birthday party!

The National Food Safety & Toxicology Center invites you to celebrate five years of food safety research, education and outreach at MSU.

2003 marks the Center's fifth year of operation, and special events are planned for Oct. 8-10 for the public. Highlights include keynotes from the **University Provost Lou Anna K. Simon, U.S. Congressman Mike Rogers**, and well-known speaker, author and researcher on antibiotic resistance **Dr. Stuart Levy**. Also featured are a barbecue with irradiated food and the premiere of an educational food safety video. **All events are free and open to the public.**

"We have had five years of success and food safety developments, and are ready for many more years of growth," emphasizes **NFSTC Director Ewen C.D. Todd**. "These events show different areas of food safety importance worldwide."

During all events, there will be an opportunity to view the newly-released *Fears for Food* video series available from the Films for the Humanities and Sciences. The video series features NFSTC faculty and graduate students, and will be available through Cambridge Educational catalogs for schools.

**RSVP is requested by calling 517-432-3100.** Please contact Kirsten Khire by phone at 517-432-3100 or email at [khirek@cvm.msu.edu](mailto:khirek@cvm.msu.edu). More information is available at [www.foodsafe.msu.edu](http://www.foodsafe.msu.edu)



1998 - 2003

## Oct. 9 parking

Free parking will be available on a first-come, first-serve basis in front of the NFSTC building as well as in the row in front of the greenhouses situated along Farm Lane. (See map on back of newsletter.) Paid parking is available in the Communication Arts parking ramp, the Wharton Center visitor parking lot, or the lot in front of the 4-H Children's Garden. There is also a CATA bus that drops off near the NFSTC from the commuter lot on the corner of Mt. Hope and Farm Lane.

### Wednesday, October 8, 2003 - Antibiotic resistance in focus

**9 a.m.** - Event: 5-year Celebration Student Poster Competition

Venue: National Food Safety & Toxicology Center

**3:30 p.m.** - Event: Robert Leader Endowed Lecture Reception

Venue: Kellogg Center, outside of the Auditorium

**4 p.m.** - Event: Robert Leader Endowed Lecture

Venue: Kellogg Center Auditorium (free parking)  
Speaker: Stuart B. Levy, M.D., Director of the Center for Adaptation Genetics and Drug Resistance at Tufts University

Presentation: "Antibiotic Resistance: A global public health crisis"

### Thursday, October 9, 2003 - Food irradiation in focus

**12 noon** - Event: NFSTC 5-year Celebration Barbecue

Venue: Entrance to NFSTC building

Speakers: Provost Lou Anna K. Simon & Ron Eustice, Executive Director of the Minnesota Beef Council

Irradiated hamburgers and non-irradiated hamburgers will be available.

### Friday, October 10, 2003 - Food security in focus

**10:30 a.m.** - Event: NFSTC 5-year Celebration Keynote

Venue: Kellogg Center Auditorium (free parking)

Speaker: Congressman Mike Rogers

SCHEDULE



## The Director's View



**Ewen C.D. Todd**

### Safety of organic food focus of Congress in March

What are the risks of acute or chronic illness from producing or consuming organic vs. conventionally grown food?

Although there are perceptions in the minds of farmers, trade organizations, processors, retailers and the public, there is little published information to indicate what all the risks are and how they can be ranked.

The First World Congress on the Safety of Organic Food, co-sponsored by the

International Association for Food Protection (IAFP), will identify what, if any, risks occur when organically produced fruits, vegetables and grains are grown, harvested and marketed.

The conference will be held at the Kellogg Hotel and Conference Center at Michigan State University in East Lansing, Mich., March 29-31, 2004.

**Please register at [www.foodsafe.msu.edu](http://www.foodsafe.msu.edu) and look for other events on the Calendar.**

## NFSTC joins food safety consortium

In August, the NFSTC became a member of the Food Safety Research Consortium. On September 12, Ewen Todd, NFSTC director, participated in the consortium's "Ranking the Public Health Impact of Foodborne Hazards: A Conference on the FSRC Risk Ranking Model." Dr. Todd has been named to the FSRC steering committee.

Created in February 2003, the consortium is a collaboration among diverse research institutions to improve the effectiveness of the U.S. food safety system in reducing foodborne illness.

The first major FSRC project is the development of a model, called the Foodborne Illness Risk Ranking Model, to rank the public health impact of specific foodborne hazards.

Additional consortium members include:

- Center for Food Safety at the University of Georgia
- Department of Epidemiology and Preventive Medicine, University of Maryland School of Medicine
- Food Marketing Policy Center at the University of Massachusetts
- Institute for Food Safety and Security at Iowa State University
- Resources for the Future, Washington, D.C.
- Western Institute for Food Safety and Security at University of California, Davis

For more information, see the NFSTC web site at [www.foodsafe.msu.edu](http://www.foodsafe.msu.edu) or the FSRC web site at [www.rff.org/fsrc/fsrc.htm](http://www.rff.org/fsrc/fsrc.htm)



**Above, left to right: Mike Doyle of the Food Safety Research Consortium (FSRC), Ewen Todd, director of the NFSTC, Mike Taylor of FSRC, John Giesy, NFSTC researcher and Edward Mather, deputy director of the NFSTC, met with faculty on Aug. 18 at the Center. Craig Harris, NFSTC faculty member, left, describes his sociology food safety research to the group during the visit. Photos/Kirsten Khire**

### Statewide biosecurity project initiated

The NFSTC continues to coordinate a project that addresses agricultural bioterrorism and specifically will create a food vulnerability assessment for Michigan. The project, funded by the Michigan Department of Community Health, has consolidated input from several state agencies, Michigan industries and MSU. Subgroups include Input, Production, Processing and Retail where each has thus far collected data, evaluated their area's vulnerability and suggested a plan of action. A final report is due in the fall and will be presented to the Governor's Office for possible action.

### Food safety educational video ready

The National Food Safety & Toxicology Center at Michigan State University is featured in an hourlong high school video series available via Cambridge Educational Catalog and the Channel One Network. The series, entitled "New Fears for Food," covers three parts: 1/ foodborne illnesses, 2/ emerging diseases and concerns, and 3/ food irradiation and other food technologies. To order the program at a 15 percent discount by Oct. 10, contact Kirsten Khire at [khirek@cvm.msu.edu](mailto:khirek@cvm.msu.edu) or 1-517-432-3100.

### Mini-grants get food safety results

As the first round of the Michigan Department of Agriculture Consumer Food Safety Mini-grant Program concludes, mini-grant recipients are reporting excellent results from their campaigns. Between January and August 2003, six mini-grant recipients from throughout Michigan have educated all ages of consumers on subjects such as proper food handling, storage and preparation, including food thermometer use and the hazards of lake fish consumption for pregnant women or women of child-bearing age. It is estimated that the six recipients will ultimately reach a cumulative audience of more than 1 million Michigan consumers. A second round of mini-grant funding was initiated in June 2003 and provides funding to seven organizations. *Related news:* Trent Wakenight, mini-grant program coordinator, has received a Certificate of Award through his membership on the Tri-County Food Safety Taskforce from the National Extension Association of Family and Consumer Sciences - Michigan Affiliate. For complete information on the mini-grant program and campaign results, go to [www.foodsafe.msu.edu/MDA\\_CEF/index.html](http://www.foodsafe.msu.edu/MDA_CEF/index.html)

### Short course gains global ground

Algeria, Armenia and Romania were among the new countries represented at the 5th annual International Short Course in Food Safety, hosted jointly by the NFSTC and Institute for International Agriculture. The course, which was held July 27-Aug. 2 at the NFSTC, attracted 35 students from nine countries. Nine MSU departments and units helped organize and deliver the course. Over the past five years, more than 150 participants from more than 25 different developing countries have attended and returned to their home countries with new food safety information and policy ideas. Email [khirek@cvm.msu.edu](mailto:khirek@cvm.msu.edu) for more information or to register for the 2004 short course.



The second set of proMS students joined the program in August. They visited campus during VM 810, the introductory course. Their enrollment brings the program total to 31 students from around the country.

## New proMS students welcomed to campus

A new group of 16 students joined the 2003 Online Professional Master of Science in Food Safety Program, bringing the total enrolled to 31 in the program.

This group - the second set for the first program of its kind in the nation - is unique, say coordinator Pattie McNiel and program director Ed Mather. The enrolled students are almost equally divided between government and industry employees. The average age of the 2003 proMS student is 35 years and all students are employed in some aspect of food safety and quality assurance.

"Last year, many of our students were from Michigan. With the group this year, our students have enrolled from California to New England," McNiel says. **To view a U.S. map showing the location of all proMS students, go to [www.foodsafe.msu.edu](http://www.foodsafe.msu.edu)**

In addition to the online courses developed last year, three additional elective courses are under development.

*Related news: ProMS program coordinator Pattie McNiel has been appointed adjunct instructor in The School of Hospitality Business at MSU to teach HB 265-Food Management: Safety and Nutrition for Spring 2004.*

**For more information about the proMS program, go to [www.foodsafe.msu.edu/proms](http://www.foodsafe.msu.edu/proms)**



# Faculty

NFSTC researcher Matt Zwiernik samples plasma from a bald eagle during field studies of the Tittabawasee River region. Photo/NFSTC Aquatic Toxicology Laboratory



## Dow gives \$ to study river

Dow Chemical Co. of Midland has provided \$326,000 to a top world food safety researcher at Michigan State University to conduct an initial ecological risk assessment in one of Michigan's major rivers and wildlife areas. John P. Giesy, National Food Safety & Toxicology Center researcher, will lead the research conducted under the grant provided to MSU. The intent of this project is to obtain an initial understanding of potential risks that may be presented to wildlife living along the Tittabawasee River near Midland through possible exposure to dioxin, which was recently identified in river sediment and soil in that area. For the complete press release, see [www.foodsafe.msu.edu](http://www.foodsafe.msu.edu)

## Dietary supplements focus of meeting

With the increase in use of dietary supplements have come some serious adverse effects, the most troublesome of which appears to be hepatotoxicity. Sometimes these effects are dose-related, but often they appear as relatively rare toxicity. Bob Roth of the NFSTC delivered a presentation at a workshop on "Hepatotoxicity Assessment for Botanical Dietary Supplements" at FDA's Center for Food Safety and Applied Nutrition (CFSAN) in Bethesda, Md., in September. Speakers at the workshop included researchers from industry, academia, nonprofits and government.

## Deputy director meets former senator

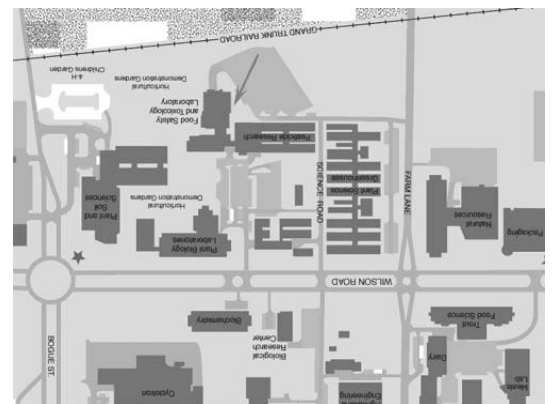
Mike Chaddock (1973 CVM alum), left, AVMA director of governmental affairs, and NFSTC Deputy Director Ed Mather, right, met with former Senator and veterinarian John Melcher at the American Veterinary Medical Association headquarters in Washington, D.C. in August to discuss food safety.



View more research and faculty news at [www.foodsafe.msu.edu](http://www.foodsafe.msu.edu)

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