

NFSTC Happenings

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<http://foodsafe.msu.edu>

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NFSTC Members from

AHDL
Biochemistry
Botany & Plant Path
Communications
Entomology
FSHN
Geological Sciences
Horticulture
LACS
Microbiology
Pathology
Peds & Human Dev.
Pharm/Tox
Sociology
Veterinary Medicine
Zoology

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Alden Booren
Les Bourquin
Larry Busch
Jerry Cash
Chia Chang
James Dearing
Susan Ewart
Patricia Ganey
John Giesy
Craig Harris
Vincent Hegarty
Jack Harkema
Pat Hart
Robert Holland
Bob Hollingworth
John Hotchkiss
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Muralee Nair
Perry Ng
Lina Patino
James Pestka
Bob Roth
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Elliot Ryser
Jay Schroeder
Phil Sears
Toby Ten Eyck
John Tilden
James Trosko
Chris Vanderpool
Chris Vandervoort
Bob Walker
Tim Zacharewski

All Our Support
Staff

The Director's Corner, with Dr. E. Mather

The National Food Safety and Toxicology Center (NFSTC) has become a unique undertaking at Michigan State University. As Interim Director, I am excited about the opportunity to further implement the Center's various programs. At this point I would like to reflect on the evolution and development of NFSTC, which is meant to act as a reminder to all of us as to why we are here, and the mission of NFSTC.

The beginning of this Center can be traced to the 1970s, when a fire retardant chemical (PBB) was inadvertently mixed with livestock feed here in Michigan. That such a chemical could enter the food chain, risking exposure to both livestock and humans, was intolerable. In addition, the inability to put together a coordinated effort between producers, researchers, diagnosticians, and government agencies to isolate the problem, as well as offer assurances to prevent further foodborne accidents highlighted the need for a unified program. Congressional testimony in the 1980s and subsequent appropriations in the late 1980s resulted in funding for the present facilities.

The NFSTC was initiated in large part by the late Dr. Robert Leader, then Associate Dean for Research in the College of Veterinary Medicine. The cause was further devel-

oped under the direction of Dr. Robert Hollingworth, who's efforts are evident in the design and construction of the facilities, and the programs that have been started and continue to grow. Although Dr. Hollingworth stepped down at the end of June to pursue his research interests, we are



deeply indebted to him for his dedication and persistence over the past few years.

The Center has now been occupied for approximately one year, we have a full agenda ahead of us, support from MSU has created eight new faculty positions, with five different colleges participating in the recruitment and appointment of these new faculty positions. This will give NFSTC additional strength and in various areas of food safety research. In addition, the Center is becoming a leader in interdisciplinary cooperation, as 14 different academic Departments are participating in putting together faculty appointments for those who are presently contributing to projects both within and in conjunction with the NFSTC.

Our history continues to shape our research efforts, with toxicology remaining a substantive and substantial complexity of food safety, though, has led us to develop programs focusing on such diverse problems as the pathogenicity, molecular characteristics, epidemiology, and anti-

biotic resistance of different foodborne pathogens. Microbiologists and others will continue to strengthen the productivity of the Center in these areas, including an effort to share information with the team working with *Campylobacter jejuni*.

An additional area where the Center is proud to be playing a leading role is the area of the social dimensions of food safety. Too often scientists become discouraged when their efforts fail to produce any effect on human behavior and public policy. To address these concerns, the Center has developed ties with the Communications and Sociology Departments at MSU, and has assembled a group of researchers whose interest focus on human dimensions of risk associated with food safety, including policy and regulatory concerns.

Finally, we are pleased to be creating an epidemiology unit which has become active in the areas of chronic disease resulting from *Campylobacter* infection, and pre-harvest food safety as it related to antibiotic resistance. We are currently recruiting an additional epidemiologist for this effort.

This is a fascinating and intriguing time to be involved in research concerning the various aspects of food safety. Growing public concern and attention from the media and public sector support research that will make a difference. I hope you share my enthusiasm to make the Center a leader in food safety.

Through this newsletter and our web-site we will share with you the many activities at the NFSTC.

Capacity Building in Food Safety: MSU Organizes an International Short Course in Food Safety.

Dr. Karim Maredia, Dr. Robert Hollingworth and Dr. Edward Mather

Consumers all over the world are increasingly concerned about the safety of food. Recent cases and stories, including tainted strawberries, infected chickens, *E. Coli* and *Salmonella*, as well as mad cow disease, have heightened awareness to food safety on a global scale. The globalization of the food supply has increased the risk of spreading foodborne diseases and chemical contaminants internationally. Food safety issues are thus increasingly tied to global trade agreements and are the most important cause of non-tariff trade barriers.

Public concern towards the residues of pesticides used in agriculture and food production has led to changes in pesticide use and environmental policies worldwide. These policy changes are also driven by safety issues. In addition, food safety issues are controversial for those products developed through genetic engineering and biotechnology.

To address the emerging international needs for education in food safety, Michigan State University's (MSU), Institute of International Agriculture and National Food Safety and Toxicology Center conducted a one-week short course in Food Safety from July 11-16, 1999. Faculty members from nine departments and units at MSU and food safety specialists from other institutions serves as resource persons for this course. The course focused on food safety policy development, risk analysis, and program implementation. Below are listed the presenters, their affiliations and the talks they gave at the conference.

Presenters

Nell Ahl, USDA Office of Risk Assessment, Washington DC (**Risk Analysis Concepts: and Cost Benefit Analysis and Discovering and Identifying Hazards**)

Les Bourquin, MSU, Department of Food Science and Human Nutrition (**Nature of Food Hazards: Microbial, Chemical, Physical, Biotechnological**)



Alden Booren, MSU Department of Food Science and Human Nutrition/Animal Science (**HAACP-Principles and Practices**)

P. Vincent Hegarty, MSU, Institute for Food Laws and Regulations (**International Food Laws/National & International Regulatory Systems for Food Safety**)



Robert M. Hollingworth, MSU, Center for Integrated Plant Systems, Entomology (**Risk Assessment: Approaches and Examples/Risk Management**)

Larry Hughes, Country Fresh Inc., Grand Rapids

Mary Keenan, Neogen Company, Lansing, MI

Karim Maredia, MSU Institute of International Agriculture (Course Coordinator)

Edward Mather, MSU, National Food Safety and Toxicology Center (**Developing Food Safety Standards, and Update on the Current International Issues related to Food Safety**)

Toby A. Ten Eyck, MSU, Department of Sociology (**Public Perception and Risk Communication**)



Janet McKeon Lillie, MSU, Department of Communication (**Public Perception and Risk Communication**)



Brian P. Pugliese, National Sanitary Foundation International, Ann Arbor, MI (**Systems Approach and its Increasing Importance to Food Production, Processing and Trade**)

In addition to national participants there were twenty five international participants from Albania, El Salvador, Egypt, Estonia, Indonesia, Latvia, Mali, and Saudi Arabia (page 3).

The course provided hands-on training and experience in various aspects of food safety. Along with class room lectures, the partici-

The July Short Course Continued.

pants made three field visits which included; the **Meat Laboratory** here



on campus, to learn more about the Hazard Analysis Critical Control Point (HACCP) program, the **Neogen Company** in Lansing for a demon-



stration of diagnostic kits used in the detection of selected foodborne pathogens and toxins, and the **Country Fresh Company** in Grand Rapids to learn more about



how a private company addresses the aspect of food safety.

Overall, the course provided participants a thorough understanding of the issues involved in food safety. An information package on various aspects of food safety was provided to each participant. There were ample opportunities for the participants to interact among themselves and exchange their experience and knowledge. The

knowledge, information and experience gained through this course will help participants contribute to the development of a safer food supply, well-founded public policy and a greater understanding of food safety issues.

Through this course, an informal network was established and has begun to foster a global cooperation in food safety. The MSU team plans to network with the participants to actively promote exchanges of knowledge and information. Many of the participants will be assisting in the establishment of food safety policies and programs in their home institutions/countries. Others will be establishing in-country training workshops and courses designed to educate and create greater awareness among policy makers and the general public in food safety issues. The MSU team plans to assist in these activities and follow up on their progress periodically.

Finally, a few comments from participants in the short course:
...The course was very good. The goals were achieved
...It encouraged developing of food safety in other countries
...It is useful in my job as dairy producer

...Very high quality of information
...Make it two weeks long
...It was an excellent experience and I think that in the future the short courses that MSU has should send information to all the countries so more people can participate and attend
...Best lecturers were prominent, distinct, professional and qualified in their field. The programs were perfectly planned, well organized and well managed. Class discussion was lively.

Less than two months have elapsed since the course was completed, and its impact has been positive. The two participants from Indonesia, Dr. M. Herman and Dr. A. Hidayat are assisting in the development of National Food Safety Guidelines for Indonesia.

Repeat in July 2000, contact: Dr. Karim Maredia, kmaredia@pilot.msu.edu or 416 Plant and Soil Science Bldg,—Michigan State University—E. Lansing, MI 48824, USA

Astrit Barhani-Albania, Natasha Zejnati-Albania, Albert Shopi-Albania, Grigor Lengo-Albania, Sotir Velo-Albania, Thonas Plu-Albania, Lavdosh Ferunaj-Albania, Lefter Turtulli-Albania, Nesti Zoi-Albania, Taymour Nasr El-Din-Egypt, Hisham El-Sheshtawy-Egypt, Ever Adalberto Hernandez-EI Salvador, Olev Kaida-Estonia, Martin Minjajev-Estonia, Tiina Saron-Estonia, Achmad Hidayat-Indonesia, Muhammad Herman-Indonesia, Olafs Stengrevics-Latvia, Halimatou Kone Traore-Mali, Berthe Safiatou-Mali, Ibrahim S. Al-Mohizea-Saudi Arabia, Abdullah Abdulruhman Al Othman-Saudi Arabia, Svetlana Tcherkezova-Nikoltcheva-Bulgaria, Sam Varghese-Michigan State University, Muzirman-Michigan State University





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Check our Web-site: <http://foodsafe.msu.edu> for
 seminary and conference announcements



In This Issue...	The July International Food Safety Short Course Summary
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Meet our newest member... Dr. Toby A. Ten Eyck

It might seem kind of strange that a sociologist of culture is splitting his time between the Department of Sociology and NFSTC. As I see it, food safety is only one dimension of an approach to food, which, in turn, is only one aspect of larger cultural spheres. But, enough of the dry, academic stuff. Let me tell you how I came to MSU.

I was born in 1964 in North Bend, OR, which is located on the southern Oregon Coast. I graduated from North Bend High School in 1982, and pursued a career in sports medicine and baseball at Portland State University. After a year-and-a-half of struggling with college, I became a college drop out with dreams of training dolphins and orcas at Sea World. In fact, I was employed at Sea World in San

Diego for 19 months, but spent my whole time in Park Services (maintenance). While at Sea World I met my future wife, Sheri, and discovered radio broadcasting. In 1985, Sheri and I married and I returned to Oregon and college to pursue a degree in radio broadcasting.

After another year-and-a-half of college, I repeated the college dropout theme, though this time I had landed a job at the top rock-n-roll station in Eugene, OR. After a fall out with the station manager, I moved to Florida to continue my radio career. I left after one summer, headed for Wyoming, and discovered sociology at the University of Wyoming. At this time Sheri had been offered a veterinary technician position at her father's practice in Seattle, and so we were on our way back to the

West Coast. I finished my Bachelors' through Southern Illinois University at Carbondale on McChord AFB in Tacoma, WA, and returned to Portland State University to pursue a Masters' in Sociology. Upon completing the M.S., Sheri, Tyler (our son, born in November 1990), and I moved to Baton Rouge, LA so I could complete a Ph.D. at Louisiana State University.

At LSU, I began working on mass media presentations of food-related issues, such as the health hazards of oysters, and wrote a dissertation on the framing of the food irradiation controversy at newspapers in Florida and Louisiana. MSU's need for more research in the area of food safety and com-

munication, as well as other social dimensions of food safety, seemed to be a good fit with my interests. Though I believe my ability to fry a turkey helped in handing this position.

I look forward to meeting, and working with, more of the folks at NFSTC, and can be found in 165J (main office) Wednesdays 3-5, Thursdays 8-10, and Friday 8-10. E-mail: toby.teneyck@ssc.msu.edu

