



# Technical Bulletin

Setting the Standard for Food Safety and Pest Management Solutions

January 2019

Volume 9, Issue 1

## What Happens When a Food is Recalled?



A product recall occurs almost everyday and most of those recalls are voluntary, meaning the manufacturer has made the sound business decision to “bring back” everything they made for a certain period of time and destroy it or have it destroyed. The top 2 reasons for recalls today are for undeclared allergens and pathogens. Once the decision to initial a recall is made the manufacturer must alert the relevant authorities (FDA or USDA) and initiate their in-house recall plan. The regulatory agency will require detailed information related to lot codes, distribution methods, etc. and require pictures of labels and a formal press release to be shared with media outlets. It is a misconception that all a manufacturer needs to do is make a phone call and have the government do the legwork. The recalled products are often held at distributors or retailers and destroyed onsite or brought back into possession of the recalling organization to ensure proper destruction. Many companies are proactive enough to be able to discover the health threat that prompted the recall before it reaches the consumer. Recall plans and systems need to be tested frequently to ensure the methodologies applied will work in a real-time situation. The systems test or “mock recall” should include drafting alert letters, taking pictures of the suspect products/labels, and writing a mock press release.

**Submitted by: Rich Gibson, ACE, CHA**

## The Ailanthus Webworm



**Order:** Lepidoptera **Family:** Yponomeutidae **Genus:** Atteva **Species:** A. aurea

The Ailanthus Webworm (AW) is an ermine moth, which is commonly found throughout the United States. Ermine moths are comprised of hundreds of various species and normally thrive in tropical environments. They belong to the insect order Lepidoptera, which consists of butterflies & moths. This insect order is one of the most diverse insect orders and also one of the most recognizable. All moths & butterflies go through a complete metamorphosis: egg, pupa, larvae and adult.

Adult Ailanthus Webworms (AW) are approximately 18mm to 30mm in length and are tubular shaped due to their thin appearance. Their unique coloring consists of bright orange wings and clusters of white dots that are also surrounded by black configurations. The AW is migratory, meaning it will spend time during the winter in warmer climates and eventually find themselves in Northern climates as early as March. Sightings of this insect can be observed all the way through the fall contingent upon geographic location. Adults are extremely active during the day.

AW is considered to be a minor threat to both the agricultural & horticultural industries. This insect may occasionally find its way into a structure where it will become more of a nuisance insect than anything else. Like most flying insects, it may wind up on a glue board within an Insect Light Trap (ILT) unit. The larvae utilize a host plant to create larval webbing. It is at this time, they're in a caterpillar stage and will consume the bark and leaves of the host plant. At the adult stage, it will visit many species of flora while mildly pollinating. The AW is very specific to which host plant it will utilize. However, it's common with trees that are from tropical origin.

To mitigate risk once found indoors, it would be best to approach this like any other invading insect. Inspect for open doors, windows, vents & missing screens if applicable. Structural flaws should be addressed to allow for tighter seals, which will ultimately assist in excluding pests. For exterior issues, it would be best to work with a local cooperative extension, arborist and/or horticulturist.

**Submitted by: Joe Romito, ACE**



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## Desk Drawers & Red Flour Beetles



While looking for a small piece of machinery in a large bakery some red flour beetles were found in the rear corner of an industrial style work station (desk). The client became concerned and initiated a call with CFS/RKE. The bakery inventoried the desks and found they had 22 of them scattered throughout the plant and in maintenance. Once everyone knew how many there were, each one was inspected.

The inspection showed that more than two-thirds of the desks had residual flour in the drawers and of those that did, all had flour beetles in some stage of life. In talking with the operations personnel and sanitation manager it was understood that the desks are not inspected and are not cleaned. The desks have been in place for nearly seven years and have accumulated a lot of "junk". Employees ignored the clutter and would dig through the mess when in search of equipment, parts and tools; oblivious to the infestations.

To ensure proper management of the cleaning tasks and to avoid the use of any chemical control methods, each desk was numbered using simple stickers and added into a cleaning schedule for easy maintenance. One option was to remove the drawers altogether, however, this affected the stability of the desks and removed an area to store essential tools and parts in a controlled manner.



All clutter in each desk was discarded, with the exception of tools and essential parts, and each desk cleaned from top to bottom, inside and out. It was decided to add the inspection of the drawers to the preoperational checklist. The Pre-Op checklist policy is to not start-up for the day until all "NO" answers are corrected, forcing employees to clean as they go. All teams were coached on this task and trained on the identification of stored product pests they may encounter in the bakery.

From discovery until completion of the cleaning and implementation of the Pre-Op requirement took less than 48 hours. The Quality Assurance department was dedicated and senior management committed to resolving this pest issue immediately and before it got out of hand.

### Take Away Tips:

- Include all equipment on some kind of cleaning schedule
- Limit amount of 'junk' allowed
- Identify all equipment, even desks
- When in doubt; add it to the preoperational checklist
- Train and continually coach employees on such tasks
- Cleaning is a proven non-chemical approach to pest management

**Submitted by: Rich Gibson, ACE, CHA**