



## Affiliate Annual Report for Calendar Year 2022

**(Complete Attachment B to be considered for one or more 2022 Affiliate Awards.)**

To maintain compliance with IAFP Constitution and Bylaws, Affiliates must return this completed report. Please send by email to Susan Smith at: [ssmith@foodprotection.org](mailto:ssmith@foodprotection.org).

Please return the following items **electronically** by **Tuesday, March 7, 2023 (late reports will not be considered for awards)**:

**REQUIRED:**

- This completed form (*in English*).
- Your Association's list of current term officers (complete Attachment A).

**OPTIONAL:**

- Attachment B: Completion required **only** if your Association requests to be considered for one or more Affiliate Awards.
- IAFP now accepts **all** Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. *Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.*
- Digital photos (with names and descriptions) to appear in the *Affiliate View* quarterly newsletter.

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## New York State Association for Food Protection

### 1. Your Official Delegate to IAFP Affiliate Council and Contact

Enter in the fields below the information requested for your Association's official Delegate to the IAFP Affiliate Council and your official Contact for IAFP correspondence. **Delegate must be an IAFP Member.**

**Official Delegate to IAFP Affiliate Council**

Amy Rhodes

32126 State Route 12E

Cape Vincent, NY 13618

315-404-0133

[Amy.rhodes@hphood.com](mailto:Amy.rhodes@hphood.com)

IAFP Member? Y  N

**Official Contact for IAFP Correspondence (indicate “same” if person also serves as Delegate)**

Same

IAFP Member? Y  N

**2. Membership List**

- a. Indicate the current total number of members in your Association: 309
- b. How many NEW members joined your Association in 2022? 24

**3. Meetings: Annual Meeting/Conference, Educational, Workshops, Webinars, etc.**

a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees.

September 20-22, 2022 with 102 participants

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):

September 19-21, 2023 Location TBD (working with 3 different locations)

c. List all other general membership meetings held in 2022 (excluding board meetings). Include title, dates and attendance numbers.

Central Affiliate	7/27/22 at Brimfield Farm Winery with 22 attendees and 2 speakers
Name of Meeting	Date(s) Held & # of Attendees
Name of Meeting	Date(s) Held & # of Attendees

## 4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2022. Include name of award and qualification for award.

Angela Montalbano	William V. Hickey Award – Outstanding Service in the field of food sanitation
Charles Lindberg	Emmett R. Gauhn Memorial Award – Outstanding Service and Leadership on Behalf of the association
Cynthia Kozlowski	Howard B. Marlatt Memorial Award – In Recognition of Outstanding Service and Leadership in the Field of Laboratory Technology
Chad Martin	Dr. Theodore Reich Memorial Award – In Recognition of Outstanding Service and Leadership in the Field of Milk Sanitation
Rodney Hinz	Honorary Life Membership
Paul Kent	Honorary Life Membership
Mary Wilcox	Most Engaging Vendor Award

b. List scholarships awarded during 2022; include recipient and qualification for scholarship.

Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?

## 5. Web Communication

Please be sure to keep the IAFP office on your mailing list for newsletters, email, and other communications to your general membership.

Please provide your existing Affiliate's Web site address AND date last updated:

[www.nysafp.com](http://www.nysafp.com) updated July 2022

Did you launch a new Affiliate Web site in 2022? Y  N

## Attachment A (completion required)

### Association Officers List

Provide the contact information requested below for all current officers of your Association. **Please indicate if each officer is an IAFP Member (reminder: Your President and Delegate are required to be IAFP Members).** The information you provide here is published on our website and in select membership materials. The information may be typed in the fields below or may be sent to our office by email, fax or regular mail.

Indicate the term dates (e.g., 2022–2023) for your current Executive Board:

September 2022-August 2023

Past President

Kelly Natali  
Upstate Niagara  
39 White Chapel Road  
Baldwinsville, NY 13027  
315-399-9972  
kellylnatali@gmail.com  
IAFP Member? Y  N

President

Sara Kelly  
NuTrail  
318 Howard St.  
Buffalo, NY 14206  
716-712-6807  
Skelly1219@gmail.com  
IAFP Member? Y  N

Board Member

Cynthia James  
Cornell  
665 W. North St  
Geneva, NY 14456  
315-787-2622  
Csj55@cornell.edu  
IAFP Member? Y  N

Council of Affiliate Chair

Jacqueline Kusnierz  
Stewards  
370 Fortsville Rd  
Gansevoort, NY 12831  
jkusnierz@stewartsshops.com  
IAFP Member? Y  N

Board Member

Heather Torino  
NYS Dept. of Ag & Mkts  
10B Airline Dr.  
Albany, NY 12235  
518-457-0172  
Heather.torino@agriculture.ny.gov  
IAFP Member? Y  N

President Elect

Angela Montalbano  
NYS Dept of Ag & Mkts  
250 Veterans Memorial Highway  
Hauppauge, NY 11788  
631-952-3079  
Angela.montalbano@agriculture.ny.gov  
IAFP Member? Y  N

Board Member

Jeffrey Van Sice  
O-At-Ka Milk Products  
4815 Ellicott St.  
Batavia, NY 14021  
585-813-8692  
jvansice@oatkamilk.com  
IAFP Member? Y  N

Executive Secretary

Amy Rhodes  
HP Hood LLC  
32126 State Route 12E  
Cape Vincent, NY 13618  
315-404-0133  
Amy.rhodes@hphood.com  
IAFP Member? Y  N

*Before continuing, please check one of the boxes below:*

**CHECK HERE and return electronically by 3/7/23 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2023 AFFILIATE AWARDS. (You are required to complete Attachment B.)**

**CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2023 AWARD. (You are done! It is not necessary to complete Attachment B.)**

## Attachment B (optional)

### Affiliate Award Considerations

*To be considered for one or more of the five Affiliate Awards to be presented at IAFP 2023, Affiliates are **required** to check the box next to the award(s) for which you wish to be considered and provide the related criteria (in English). (REMINDER: Please confirm IAFP Membership of your Affiliate President and Delegate **before** completing Attachment B to avoid award disqualification.) Submit your Annual Report and any attachments in **ONE** email to avoid errors and omissions.*

### Affiliate Membership Achievement Award

How did your Affiliate grow **AND** retain members during the past year? Please provide details on:

- how new members were recruited throughout the year;
- the number of new members joining the Affiliate;
- the percent increase in membership from 2021 to 2022;
- specific efforts on how you retained existing members; and
- other methods related to helping grow and maintain your membership.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type.

We had an increase of 24 members this year. Each of the board members reached out to different suppliers and companies that we work with and provided them the application and flier (flier attached) that we use to promote our organization. We also reached out to people who had been members in the past but who we had lost touch with over the last couple of years due to Covid and people changing positions within either their organization or changing companies. We also reached out to different people prior to our annual conference about exhibiting at our meeting and we had five new exhibitors participate. We continue to promote our organization through social media and by supporting our membership by posting job openings and meeting announcements on our website. We sent out letters to current IAFP members from New York who are not members of our affiliate letting them know what we have to offer. (Letter attached)

**Affiliate Communication Award**

How did your Affiliate communicate information to your Members during the past year? Please provide a description of the types of communication sent to your general membership and include samples with your Annual Report. Samples can be printed copies/screen shots of blast emails, Web site (include frequency of updating), electronic/print newsletters, brochures, etc., along with respective dates sent. If available, provide how effective specific communication was toward meeting your goals. You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type.

Each of the board members reached out to different suppliers and companies that we work with and provided them the application and flier (flier attached) that we use to promote our organization. We also reached out to people who had been members in the past but who we had lost touch with over the last couple of years due to Covid and people changing positions within either their organization or changing companies. We also reached out to different people prior to our annual conference about exhibiting at our meeting and we had five new exhibitors participate. We continue to promote our organization through social media and by supporting our membership by posting job openings and meeting announcements on our website. We created and sent out a fall and summer newsletter as well as our annual report. (attached)

### **Affiliate Education Award**

What types of food safety education did your Affiliate provide to its members during the past year? Please provide the following details on all technical meetings, educational conferences, webinars, workshops, classes, and other methods pertinent to the interests of the membership:

- Background;
- Objectives;
- Agenda;
- Target audience;
- Dates held; and
- Numbers of attendees.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type. (*Do not submit copies of speaker Power Point slide presentations.*)

Our annual conference is set up as an educational opportunity for manufacturing, academia and government to learn more about the food industry and what we need to do to protect it. This year's conference (agenda attached) had topics such as transportation security, intentional adulteration, cyber security and developing a food safety culture. Our break out session for field included updates from the FDA, sampling methods on the farm, construction of sanitary load out systems and panel on reality versus myth when it comes to regulation. The food session had agriculture water and produce safety, heavy metal thresholds in spices, an update on NYS foodborne illness outbreaks and pests in stored products. The lab session had topics on calibration and maintaining equipment, building blocks to good SOP's, panel discussion on finding qualified lab employees and an FDA update on what is being found during FSMA audits. In addition to our regular speakers, we had three college students present at the conference.

- Margarita Valdiviezo "In vitro effect of Lactose Oxidase against dairy spore formers"
- Samantha Bolten "Assessment of *Listeria* sampling strategies for improving *Listeria* control in small dairy processing facilities"
- Timothy Lott "*Bacillus mosaicus* contamination in milk processed with microfiltration: A case study"

We also had one affiliate meeting this year with Anja Sipka speaking about troubleshooting high bacteria counts in milk and Paul Virkler covering controlling dry-off procedure on dairies.

### **Best Overall Affiliate Meeting Award**

Did your Affiliate hold an outstanding self-sustainable (not sponsored/co-sponsored by IAFP) **food** protection meeting which you consider 'over and above' those normally held? If so, provide the following details, if applicable, on what led to a highly successful meeting:

- Type of meeting and the value it brought to Affiliate Members/attendees (does not need to be your Annual Meeting);
- Mission statement for meeting (if relevant);
- Content;
- Numbers of attendees:
  - Number of and overall percentage of Affiliate Members (for example, 100 total attendees with 75 of them being Affiliate Members = 75%)
  - Number of Guests (non-dues-paying Affiliate Members) and their affiliation to the Affiliate Chapter and/or meeting's topic(s)
- Audience participation (through roundtable discussions, exercises, etc.);
- Topics:
  - Agenda (you may include a printed copy with your award application)
- Speakers and their employer affiliations (if available);
- Sponsors;
- Diversity of meeting participants (range of sectors represented, i.e., students, academia, extension, government, NGO, industry representatives, etc., which can be broken down into services, i.e., retail, education, research, manufacturing, etc., if available); and
- Other information.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type. (*Do not submit copies of speaker Power Point slide presentations.*)

Our annual conference is set up as an educational opportunity for manufacturing, academia and government to learn more about the food industry and what we need to do to protect it. This year we had the conference in person with 102 attendees, 18 speakers, 3 student presenters and 16 exhibitors. The conference (agenda attached) had topics such as transportation security, intentional adulteration, cyber security and developing a food safety culture. Our break out session for field included updates from the FDA, sampling methods on the farm, construction of sanitary load out systems and panel on reality versus myth when it comes to regulation. The food session had agriculture water and produce safety, heavy metal thresholds in spices, an update on NYS foodborne illness outbreaks and pests in stored products. The lab session had topics on calibration and maintaining equipment, building blocks to good SOP's, panel discussion on finding qualified lab employees and an FDA update on what is being found during FSMA audits. In addition to our regular speakers, we had three college students present at the conference.

- Margarita Valdiviezo “In vitro effect of Lactose Oxidase against dairy spore formers”
- Samantha Bolten “Assessment of *Listeria* sampling strategies for improving *Listeria* control in small dairy processing facilities”
- Timothy Lott “*Bacillus mosaicus* contamination in milk processed with microfiltration: A case study”

We had one gold and one silver sponsor of the conference and we had 16 exhibitors. We provided an opportunity for all of the exhibitors to give a brief 2 minute presentation

during the lunch banquet on Wednesday to promote themselves and anything they were providing that was new to this year's conference. The attendees then had the opportunity to vote on who was the most engaging vendor and an award was presented at that night's award banquet. Exhibitors were also given the opportunity to present a longer presentation in front of the full audience on Wednesday where they could present slides. This promoted more interaction between the attendees and the exhibitors. Awards were given at the awards ceremony and the college students were given time to present to the larger group at that time.

**☒ C.B. Shogren Memorial Award**

How did your Affiliate demonstrate exceptional overall achievement during the past year in promoting the mission of IAFP (*“To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply”*)? “Overall achievement” should encompass at least several of the following activities/accomplishments of your Affiliate during 2022:

- Exceptional achievement in membership;
- Types and effectiveness of communication and education;
- Awards and scholarships presented;
- Attendance numbers at meetings;
- Collaboration with other professional organizations;
- donations to the IAFP Foundation; and
- Representation at the IAFP Affiliate Council Meeting (held July 31, 2022); and
- Other pertinent information.

While not a requirement, strong consideration will be given to an Affiliate whose officers (beyond the requirement for the President and Delegate) are also IAFP Members. Provide a description and include any supporting documents. You may cut and paste copy in the space below or use separate pages if necessary; please limit your explanation to 1,000 words or less in 12-point type.

The NYSAFP was active this year in promoting the IAFP partly through our annual conference where Amy Rhodes, IAFP Affiliate Secretary, gave a presentation on the benefits of IAFP at the business meeting, attending the affiliate meetings (both virtually and in person at the July meeting) and actively participated and took notes, and by having an IAFP booth at our annual conference. Amy also supported IAFP through board participation in the form of email responses to requests and board meeting participation when available. We also donated money to the Student PDG Group to help promote educational opportunities within that professional development group and had individual members donate to the IAFP Foundation. We have two voting board members and three non-voting board members active within IAFP.

We were also active in recruiting new members of our affiliate. Each of the board members reached out to different suppliers and companies that we work with and provided them the application and flier (flier attached) that we use to promote our organization. We also reached out to people who had been members in the past but who we had lost touch with over the last couple of years due to Covid and people changing positions within either their organization or changing companies. We also reached out to different people prior to our annual conference about exhibiting at our meeting and we had five new exhibitors participate. We continue to promote our organization through social media and by supporting our membership by posting job openings and meeting announcements on our website. We created and sent out a winter, fall and summer newsletter as well as our annual report. (attached) We have a link to the IAFP website on our website. We presented the following awards at our annual conference:

Angela Montalbano	William V. Hickey Award – Outstanding Service in the field of food sanitation
Charles Lindberg	Emmett R. Gauhn Memorial Award – Outstanding Service and Leadership on Behalf of the association

Cynthia Kozlowski	Howard B. Marlatt Memorial Award – In Recognition of Outstanding Service and Leadership in the Field of Laboratory Technology
Chad Martin	Dr. Theodore Reich Memorial Award – In Recognition of Outstanding Service and Leadership in the Field of Milk Sanitation
Rodney Hinz	Honorary Life Membership
Paul Kent	Honorary Life Membership
Mary Wilcox	Most Engaging Vendor Award

Our annual conference (agenda attached with our educational opportunities) is set up as an educational opportunity for manufacturing, academia and government to learn more about the food industry and what we need to do to protect it. This year we had the conference in person with 102 attendees, 18 speakers, 3 student presenters and 16 exhibitors. In addition to our annual conference, we had one affiliate meeting with our Central NY affiliate where Anja Sipka spoke about troubleshooting high bacteria counts in milk and Paul Virkler covered controlling dry-off procedure on dairies.

**C.B. Shogren Award**  
**Page 2** *(if necessary)*



# Celebrating our 99<sup>th</sup> year in 2022

## Conference Agenda

### Tuesday, 9/20/22 – Evening Reception

6:00 p.m. – Dr. Samuel Alcaine – Presentation on Norway hard Seltzers  
6:00 – 8:00 p.m. – Cocktail Hour

### Wednesday, 9/21/22

8:00 – Opening Remarks & Presidential Address  
8:10 – *Steve Goscinsky, Ensystem – Vendor Presentation*  
8:15 – Mateen Pouyfar, Eat Seedly – Creating and Marketing Nutritious Foods with Hemp Seed  
9:00 – Zahan Mistry & Kevin Buttenschon, FBI – Transportation Food Safety and Security  
10:00 – Break  
10:30 – *Kevin Culm, Ecolab – Vendor Presentation*  
10:35 – Robert Ralyea, Cornell – Intentional Adulteration Rule  
11:30 – Business Meeting – Everyone Welcome!  
12:15 – LUNCH  
1:45 – *Dan Priore, Twinco – Vendor Presentation*  
1:50 – Roderick Link, FBI – Cybersecurity in the Food Industry  
2:45 – Break  
3:15 – *April Skinner, Charm Sciences – Vendor Presentation*  
3:20 – Kim Bukowski, Cornell – Developing a Food Safety Culture  
4:45 – *Nick Melucci, 3M – Vendor Presentation*  
4:50 – Closing Comments  
**6:00 p.m. – Awards Banquet**

### Thursday, 9/22/22

Time	Field	Food	Laboratory
8:15 a.m.	Amanda Zick, FDA – FDA Update	Betsy Bihn, Cornell – Agricultural Water and Produce Safety	Jonathan DeMeis, Niagara Scientific – Laboratory Equipment Maintenance & Calibration
9:00 a.m.	Chris Hylkema & Chris Cherry, NYS Ag & Mkts – Methods of Weighing and Sampling Milk on the Farm	Dan McCarthy, NYS Ag & Mkts – Heavy Metal Threshold Levels in Spices	Anika Gianforte, Cornell – The Building Blocks of Strong SOPs
9:45 a.m.	Theodore Reich Award	William Hickey Award	Howard Marlatt Award
10:00 a.m.	BREAK	BREAK	BREAK
10:30 a.m.	Brian Hinz (with Donna Walker), NYS Ag & Mkts – Construction of Sanitary Milk Load Out Systems	David Nicholas, NYS Health Dept. – NYS DOH Update Foodborne Illness	Panel – Finding Qualified Laboratory Personnel – Recruiting, Retaining & Training (James Goldie, Christina Angell, Heather Spraker)
11:15 a.m.	Panel – Myth Busters – Regulation or Not	Chad Gore, Rentokil – Everything You Ever Wanted to Learn About Stored Product Pests	Amanda Zick, FDA – Observations and Insights from First Round App. T Testing



Connect. Learn. Advance. New York State Association for Food Protection

*Celebrating our 99<sup>th</sup> year in 2022*



[www.NYSAFP.com](http://www.NYSAFP.com)



[info@NYSAFP.com](mailto:info@NYSAFP.com)



[www.Facebook.com/NewYorkStateAssociationforFoodProtection](https://www.Facebook.com/NewYorkStateAssociationforFoodProtection)



## Celebrating our 99<sup>th</sup> year in 2022

### Officers and Executive Board

#### President

Kelly Natali  
Corp. Quality Assurance Manager  
Upstate Niagara  
[kellymnatali@gmail.com](mailto:kellymnatali@gmail.com)

#### Past President

Donna Walker  
Regulatory Manager  
Dairy Farmers of America  
[DonnaWalker@DFAMilk.com](mailto:DonnaWalker@DFAMilk.com)

#### President-Elect

Sara Kelly  
QA Manager  
Sahlen Packing Company, Inc.  
[SKelly@Sahlen.com](mailto:SKelly@Sahlen.com)

#### Board Member

Angela Montalbano  
Supervising Food Inspector- Region 2  
New York State Department of  
Agriculture and Markets  
Division of Food Safety and Inspection  
[Angela.Montalbano@agriculture.ny.gov](mailto:Angela.Montalbano@agriculture.ny.gov)

#### Board Member

Cynthia James, MSFS  
Extension Support Specialist  
Cornell Food Venture Center -  
[Csi55@cornell.edu](mailto:Csi55@cornell.edu)

#### Board Member

Bryan Bendixen  
Senior Field Representative  
Dairy Farmers of America  
[bbendixen@dfamilkne.com](mailto:bbendixen@dfamilkne.com)

#### Council of Affiliates Chair

Jacqueline Kusnierz  
Stewarts  
[jkusnierz@stewartsshops.com](mailto:jkusnierz@stewartsshops.com)

#### Executive Secretary

Amy A. Rhodes  
Director of Quality Systems  
HP Hood LLC  
[Amy.Rhodes@HPHood.com](mailto:Amy.Rhodes@HPHood.com)

#### Newsletter Editor

Charles Lindberg  
NYS Department of Agriculture and  
Markets, retired  
[LindbergC59@gmail.com](mailto:LindbergC59@gmail.com)

To: Potential New Members of the NYSAFP

From: Sustaining Membership Committee & Amy Rhodes, Exec. Secy.

Re: Joining New York State Association for Food Protection

As a registrant of the International Association for Food Protection, your contact information was shared with the New York State Association for Food Protection as a potential member to help make the food industry in New York the best that it can be. We are the state affiliate of the IAFP and would like to extend an invitation to join our organization.

The New York State Association for Food Protection, founded in 1923, has as its objectives: to strive for continued improvement in the safety, sanitary and nutritional quality of foods; to provide educational opportunities in these areas through meetings and publications; and to promote uniformity of sanitary regulations and their enforcement.

Keeping current with the constant changes in food technology relating to production, processing and marketing requires the support from those who have a vested interest in our food industries. Sustaining Membership is an effective way to keep pace with these changes and to fully realize the objectives of this outstanding organization. Your assistance also helps to keep the cost of regular membership dues down, resulting in further growth through greater numbers. As a sustaining member, your logo will be displayed at our annual meeting as well as on our website.

As a Member or Sustaining Member, you will receive our newsletters and the annual report and are also invited to send representatives to our annual meeting in September and take an active part in any or all of our affiliate associations located throughout the state. As a Sustaining Member, you are also encouraged to take part in our trade show at our annual meeting. This will give you a chance to meet other members of the Association and explain the goods and services your company provides.

Your membership is more important than ever to keep our organization strong! We ask that you support our organization as a regular member, but encourage you to become a Sustaining Membership with the NYSAFP.

Please enroll online at [nysafp.com](http://nysafp.com) or complete the enclosed membership form and send with your check payable to **NYSAFP** to: **Amy Rhodes, Executive Secretary, 32126 State Route 12E, Cape Vincent, NY 13618.**

If you have any questions or concerns regarding your membership, please feel free to contact Amy Rhodes at 315-404-0133. Many thanks for your support of the NYSAFP.



# NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

“PUBLISHED IN THE INTERESTS OF THE STATE  
AND AFFILIATE ASSOCIATION MEMBERS”



## Newsletter

FALL 2022

VOL. 66, NO. 2  
WEBSITE ADDRESS: WWW.NYSAFP.COM

## First In-Person NYSAFP Conference in Three Years A Success

About 100 members, speakers and guests attended the 99th New York State Association for Food Protection Annual Conference at the Doubletree Hotel in East Syracuse September 20-22, 2022 in-person for the first time since September 2019. Due to the threat of Covid-19 and associated travel and meeting restrictions, the conference was held in an online format in 2020 and 2021. Meeting in-person was a welcome return to normalcy, as the attendees were able to take in 18 presentations over three days as well as enjoy the receptions, exhibitor displays, luncheons, and hospitality room which have long been an integral part of the annual event.

NYSAFP's Executive Board worked hard over the past year to bring in a great lineup of General Session speakers ranging from representatives of the Federal Bureau of Investigation to food entrepreneurs and food safety experts from Cornell. They also had to navigate the very different

realities of planning for a conference in a world much changed since 2019 and did an outstanding job of adapting to and overcoming these obstacles to success. Credit must also be shared with the Food, Field, and Laboratory Committees and their Chairpersons Angela Montalbano, Donna Walker and Steve Murphy, respectively. Steve also returned to his previous role as "AV Coordinator" and masterfully handled any technology challenges during the conference. The Board also wishes to thank John and Nancy DiBlasi for warmly welcoming conference goers at the registration table and brother Tom DiBlasi for managing the ever-popular hospitality room. Gratitude also goes out to all those companies and individuals who donated baskets for the scholarship fund raffle and the vendors whose interesting displays add so much to the conference's success. Thanks are also extended to the many others who contributed behind the scenes.

Director of the New York State Department of Agriculture and Markets' Division of Milk Control and Dairy Services.

The rest of the 2022-2023 Executive Board includes Amy Rhodes, HP Hood, as Executive Secretary and Jaqueline Kusnierz, Stewart Shops, as Council of Affiliates Chair. Charles Lindberg, NYS Dept. Of Agriculture and Markets (retired) remains as Newsletter Editor with Donna Walker, Dairy Farmers of America filling the role of Webmaster. Cornell Coordinators are Kimberly Bukowski and Anika Zuber Gianforte.

During the Wednesday evening banquet and Thursday breakout sessions, several members were honored by the Association with awards.

The Emmett R. Gauhn Memorial Award is presented to a member of the NYSAFP who has made an outstanding contribution to the association in his or her field of endeavor. This year's award was presented to Charles Lindberg, Past President, Honorary Lifetime Member and current Newsletter Editor.

The Howard B. Marlatt Memorial Award is presented to a member for outstanding contributions in the field of food and dairy laboratory operations. The award this year went to Cindy Kozlowski, Steuben Foods.

The William V. Hickey Memorial Award, chosen by the Food Committee, honors a member who has made outstanding contributions in the field of food sanitation. The award was presented to Angela Montalbano, NYS Department of Agriculture and Markets and current President-Elect.

The Dr. Theodore Reich Memorial Award, chosen by the Field Committee, is presented to a member who has made a significant positive impact in the field of dairy farm sanitation and improvement. This year's award went to Chad

*Continued on page 3...*

## Sara Kelly Becomes 96th NYSAFP President



*Sara Kelly (left) assumed the office of NYSAFP President at the Annual Conference in September. Here she presents Immediate Past President Kelly Natali with a gavel as a token of her time in office*

On Wednesday evening September 21st, the Presidential gavel was passed to Sara Kelly, Quality Assurance Manager for Sahlen Packing Company Inc. in Buffalo, NY who became the Association's 96th President. Kelly Natali became the Immediate Past President and Angela Montalbano became President-Elect. Elected to the Executive Board by the Association's membership were Jeff Van Sice, Director of Quality Assurance for O-At-Ka Milk Products and Heather Torino, Assistant



**PRESIDENT  
SARA KELLY**

QA Manager  
Sahlen Packing Company, Inc.  
SKelly@Sahlen.com  
Office: 716-852-8677 ext 121  
Mobile: 716-712-6807  
318 Howard Street, Buffalo, New York 14206

**PAST PRESIDENT  
KELLY NATALI**

Corporate Quality Assurance Manager – Fluid Milk  
Upstate Niagara  
kellymnatali@gmail.com  
Mobile: 315-399-9972  
39 White Chapel Road, Baldwinsville, NY 13027

**PRESIDENT ELECT  
ANGELA MONTALBANO**

Assistant Director Food Safety  
New York State Department of  
Agriculture and Markets  
Division of Food Safety and Inspection  
Angela.Montalbano@agriculture.ny.gov  
(631) 952-3079  
250 Veterans Memorial Highway,  
Hauppauge, NY 11788

**MEMBERS:  
CYNTHIA JAMES, MSF**

Extension Support Specialist  
Cornell Food Venture Center  
csj55@cornell.edu  
158 Food Research Laboratory  
665 W North Street, Geneva, NY 14456  
(315) 787-2622

**JEFFREY VAN SICE**

Director of Quality Assurance  
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# President's Corner

*Hello All,*

It is the NYSAFP's 100th anniversary! What an honor to be the 97th president of this association on such a milestone year! I would like to begin by thanking Kelly Natali, our past president, and our executive board. You contribute a lot of time and energy to the association's success in educating food and beverage producers for a safer tomorrow. Your effort is motivating. I would like you to know that I recognize your hard work and dedication to our annual conference. It is no small task to organize a conference of this size. In addition, I would like to thank Cynthia James and Jeff Van Sice for volunteering to accelerate their positions on the board. This takes even more effort on your part. Also, a nice warm welcome goes out to Heather Torino as our newest board member.

The last 100 years have been rich in history for the association. In 1923, the association was formed as the New York State Association of Dairy and Milk Inspectors. The association advised on uniform milk ordinances and milk inspection and created technical training for milk inspectors. As you can imagine, this was a challenge, as most production facilities lacked refrigeration, hot water, and fast transportation. Since 1923, the world has endured many events that would change the face of the association. From world wars that created a need for safe food for our military personnel overseas, to protecting against an epidemic of food fraud, these, and many other events, created additional focus for the association. In turn, the association has changed its name four times to keep up with emerging needs. In 1941 the association became the New York State Association of Milk Sanitarians. In 1965 the association added "Food" to its name. In 1968, a change to International Association of Milk, Food, and Environmental Sanitarians. The most recent change, during the 2001 Annual Conference, the membership voted to change the organizations name to The New York State Association for Food Protection. It was decided that "food protection" was the area of the association's expertise.

This year, we will be active at reuniting our affiliate chapters. Covid made it impossible for many of the affiliates to meet. The growth of our affiliates is crucial for upward



**Sara Kelly**

momentum. The need for new members in diverse industries will drive us to further educate one another in different fields. I look back at my relationship with the association. Prior to joining the executive board, I felt like an odd ball. I was not in dairy! At that time, I was in confections. I attended our annual conference in 2016, joking to myself, 'what about dairy will I learn this year?' To my surprise, there was a speaker discussing high pressure processing as a topic. I thought that sounded interesting and that it would be good for me to learn something new. It was hardly in my field of study, but why not sit in on it? I learned about the new applications for HPP, including hot dogs and deli meats. About 3 months after the conference, I took an unexpected job interview with Sahlen Packing Co., Inc.; a hot dog and deli meat packer in Buffalo, NY. Towards the end of that interview, I asked the Executive Vice President if there were any plans in the future for high pressure processing in the facility. I rambled on with all the information I learned at our conference about the food safety aspects for hot dogs and deli meats associated with HPP. His face lit up with joy, like a kid walking into a candy store. Unbeknownst to me, they were a few months away from the groundbreaking of their HPP plant. To this day, I believe the time spent educating myself in that "non-relevant" food session made me the top candidate for my position at Sahlen Packing. That is what drives me in

this association. We will continue to grow and provide educational and networking opportunities for ALL aspects of the food and beverage industry: farmers, dairy, produce, ingredients, food manufacturing,

distributors, grocers, packaging, equipment vendors, academia, and regulatory. It is my goal to see continued success for individuals and companies while expanding food safety methods.

## 2021 – 2022 NYSAFP Executive Board



*From left: Sara Kelly, Amy Rhodes, Kelly Natali (President), Angela Montalbano, Cynthia James, Jacqueline Kusnier*

### Continued from front cover...

Martin, NYS Department of Agriculture and Markets.

Honorary Lifetime Memberships, given to those who have made significant long-term contributions to food safety and the Association, were presented to Paul Kent, IBA (retired) and Rodney Hinz, NYS Department of Agriculture and Markets (retired).

The “Golden Microscope Award,” back for the first time since 2019, is awarded to an exhibitor deemed by conference attendees through their votes

to have made the most note-worthy presentation during Wednesday’s luncheon. Mary Wilcox, Executive Director of Dairy Practices Council, was presented with this award.

The James C. White Scholarship winner has not been announced at the time of this writing, but a biography will be included in the 2022 Annual Report along with further information on conference proceedings including all committee reports as well as details regarding speakers and award winners.

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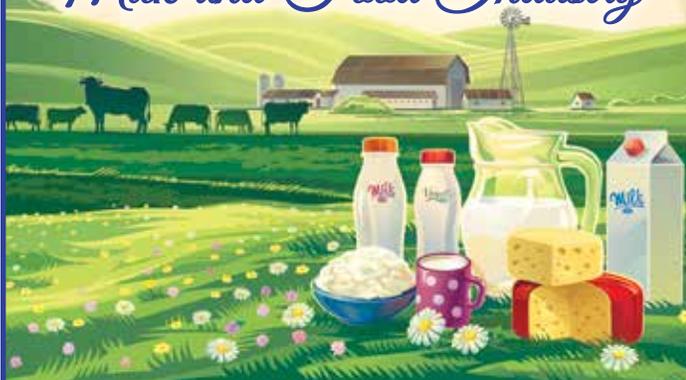
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All material for the summer issue of the NEWSLETTER should be submitted to the Editor (preferably typed, double-spaced) NO LATER THAN JULY 1, 2023.

## Years Ago in the Milk and Food Industry



**20 Years Ago - November 2002**

- At the 79th Annual Conference of New York State Association for Food Protection, Bill Young became the 76th President of this Association. Bob Bowles, overseer of the farm milk pickup operation for Byrne Dairy was welcomed to the Executive Board. Around 210 members and guests attended the conference held at the Holiday Inn, Liverpool, NY on September 17 – 19, 2002. All sessions were fairly well-attended including the Pesticide Management Recertification Course, which was held concurrently with our opening General Session.
- Around 27 members and guests boarded the Keuka Maid cruise boat for a two-hour cruise and dinner meeting on beautiful Keuka Lake, Hammondsport, NY on Thursday, October 23, 2002. Dave Brown, Cornell Food Science Extension, spoke on the topic titled “Consumers and Cloning.”
- On November 6, 2002, 70 members of Ontario and Central New York Sanitarians met for a luncheon meeting at Steak and Brew, Turin, NY. Following lunch, the group toured Marks Farm, Inc. where David Peck discussed plans for a methane generator to heat water.

# NYSAFP Annual Conference

## Thank You to Those Who Donated to the NYSAFP Annual Conference

### DAIRY BAR DONATIONS FROM:

- Byrne Dairy
- Cabot
- HP Hood
- Upstate Niagara
- Wells Enterprises



### SCHOLARSHIP RAFFLE DONATIONS FROM:

- 3M
- Angela Montalbano
- Byrne Dairy
- Cheryl Grom
- Donna Walker
- HP Hood
- Kelly Natali
- International Association for Food Protection
- Niagara Scientific Products
- Sahlen Packing Co
- Steve Murphy
- Upstate Niagara

## NYSAFP Awards



*NYSAFP Newsletter Editor and Past President Charles (Chip) Lindberg (l) is presented with the Emmett R. Gaubn Award by Past President John DiBlasi*



*Angela Montalbano, NYS Department of Agriculture and Markets, is presented the William V. Hickey Award by James Baldwin, Price Chopper and Past NYSAFP President*



*Rod Hinz (r), NYS Department of Agriculture and Markets (retired), receives an Honorary Lifetime Membership plaque from Charles Lindberg, also a retired Department employee*



*Department of Agriculture and Markets Dairy Products Specialist and Rating Officer Chad Martin receives the 2022 Dr. Theodore H. Reich award from Dairy Equipment Specialist Theresa Gonzalez*



*Mary Wilcox (r), Executive Director of the Dairy Practices Council received the coveted "Golden Microscope Award" for best lunchtime vendor presentation from NYSAFP Executive Secretary Amy Rhodes*

## Some of Our Exhibitors



*Dan Priore (l) and Josh Blakeslee at the Twinco table*



*Rachel Pacella and Ty Milton informing conference goers of services offered by Rochester Midland Corporation*



*Peter Rundell and Elena Kuwaye from Microbac at the conference*



*Jonathan DeMeis, Vice President of Niagara Scientific Products, ready to explain the products and services they offer*



*Kevin Culm of Ecolab giving a presentation during the conference General Session*



*April Skinner of Charm Sciences conversing with Tom DiBlasi. April also gave a presentation during Wednesday's General Session*



*Steve Goscinsky of Ensysyest during a Wednesday morning vendor presentation*



*John Bulman manning the Novolyze table at the conference*



*Nick Melucci (r) with Mike Beardsley, both with 3M Corp., during their General Session presentation*

## General Session Speakers



*Mateen Pouyfar of Eat Seedly speaking on “Creating and Marketing Nutritious Foods with Hemp Seed”*



*Anika Gianforte, Cornell University, presenting the FSMA intentional adulteration rule*



*Roderick Link, FBI, presenting attendees with information on cybersecurity in the food industry*



*Kevin Buttenschon of the New York State Police speaking on securing food delivery systems*



*Kim Bukowski, Cornell University, spoke on developing a culture of food safety*



*Zaban Mistry with the FBI speaking on food defense issues*

## Thursday Breakout Sessions



*Chris Cherry (l) of CIDEC and Chris Hylkema, NYS Department of Agriculture and Markets presented “Methods of Weighing and Sampling Milk on the Farm” during the Field Session*



*Donna Walker, DEA, Colleen Henry and Eric Glaude, both with NYS Dept. of Agriculture and Markets Division of Milk Control during a presentation in the Field Session on “Construction of Sanitary Milk Load Out Systems”*



*Amanda Zick, FDA Milk Specialist, gave presentations on the federal perspective of milk safety at the Field and Laboratory breakout sessions*



*Dr. Betsy Bilm, Cornell, spoke on Agricultural Water and Produce Safety during the Food Session*



*NYSDAM Division of Food Safety and Inspection Director Dan McCarthy speaking on “Heavy Metal Threshold Levels in Spices” during the Food Session*

*Dan Priore of Twinco found a unique method of getting across his company's message. I think he surprised a lot of folks with his musicianship.*



## 2023 Cornell Dairy Extension Training Opportunities Available

The Cornell Dairy Foods Extension Program focuses on supporting the production of safe quality dairy products with specific expertise in microbial spoilage and food safety issues. Our program offers an extensive set of workshops that lead to certificates in fluid milk production, cheese production, ice cream production, and the production of yogurt and cultured dairy products.

Many of our course offerings are available as hybrid online and on-campus for a mixed classroom experience, allowing participants to network with others in the dairy industry, as well as a hybrid of online session paired with teleconference sessions to maximize availability and minimize travel cost, and on-site for a more plant-specific training experience. All types of courses allow participants to concentrate on specific topics pertinent to the industry with case studies and exercises designed to apply knowledge. Core courses within our program are offered in a multi-modal format, with 6-8 hours of online lecture-based content, allowing for a more hands-on focused campus experience.

To further meet the food industry's needs, multiple courses focusing on **Preventive Controls for Human Food Qualified Individual** will continue to be offered in 2023. This course is also available as on-site training for your workforce.

New courses being offered in 2023 include **Dairy Lab Analysts Training** and **Applied Food Safety Plans**. Courses returning to the training schedule are **Environmental Monitoring Programs** and **Cheese Grading**.

The 2023 training calendar is available on the Dairy Extension website and includes training delivered in Ithaca as well as self-paced online courses and hybrid online courses. A course catalog with detailed descriptions of our Dairy Foods Certificate Program and the associated coursework will be available in early 2023.

Current Certificate Program enrollees may verify their course progress with Program Coordinator, Louise Felker, via email at [lmf226@cornell.edu](mailto:lmf226@cornell.edu). Dairy Extension course credits may also be applied to in-plant Continuing Education programs.

### Years Ago in the Milk and Food Industry



#### 40 Years Ago - November 1982

- Over 400 members, spouses and guests attended the Annual Conference held at the Sheraton Inn, Syracuse, NY on September 21 – 23, 1982. Earl D. Bullard, Manager of Industrial Sales, O-AT-KA Milk Products Co-op, Batavia, NY was installed as President. Gaylord B. Smith, Director of Quality Control, Glen-Mohawk Milk Association and USPH Consultant was elected to the Executive Board.
- The annual Central New York State Sanitarians clambake was held August 18, 1982 at the Canasawacta Country Club in Norwich, NY. There was an all-time record attendance of 275.
- The new Abnormal Milk Program includes a meeting of the Mastitis Control Program veterinarian, the dairyman, the Certified Milk Inspector and the dairyman's veterinarian, which takes place after the herd survey.

# Milk Control News

By Heather Torino



53rd DPS Update Banquet at Cornell

As 2022 winds down, the Division of Milk Control & Dairy Services is reflecting upon the year and looking ahead to see how we can continue to grow and improve in our mission. 2023 brings the return of the National Conference on Interstate Milk Shipments, and we are looking forward to doing our part in shaping the food safety regulations outlined in the Grade 'A' Pasteurized Milk Ordinance.

Recent staffing changes include the retirement of Dairy Products

Specialist (DPS) II Becca Durant, who dedicated 35 years to state service with Milk Control and Dairy Services, and the addition of DPS I Kendra Wells-Williamson to Queens County in Region 7. Chad Martin was recently promoted to DPS II of Region 5 (Capitol region), so we will be hiring a new DPS I in that region by the end of the year.

As far as training and industry outreach goes, our annual Certified Milk Inspector Update will be held in-person at four locations across the state the week of November 14th. MCDS held their 53rd annual DPS Update at Cornell University the first week of October with topics including *Environmental Monitoring Programs, Farms System Analysis and*

*Washing, Inspections and Interpretations, Effective Communication,* and more. In the first half of 2023, we are planning to move the annual Processing Plant Superintendent Update back to being in-person and the annual Dairy Lab Seminar, to be held on April 26th, will remain virtual through Cornell University.



## 30 Years Ago - November 1992

- Over 250 members, spouses and guests attended the Annual Conference at the Ramada Renaissance Hotel on September 22 -24, 1992 where Terry B. Musson, Senior Regional Milk Specialist, FDA Brooklyn was installed as President. At the conference awards banquet, several awards were presented. Recipients included Bill Young- Paul B. Brooks Award; Dale Chilton- Emmett R. Gauhn Award; Randy Alexander- Dr. Theodore H. Reich Award; Gary Davis – Howard B. Marlatt Award and Jim Sevchik – the William V. Hickey Award. A Council of Affiliates Chairman's Award was presented to Eric Dutton and both Louis K. Lu and Daniel F. Gates received Honorary Life Membership Awards.
- Rochester Area Sanitarians met at Canandaigua Wine on October 8, 1992 for a tour of the winery. "Skip" Wilson accepted the Affiliate of the Year Award on behalf of the association as last year's president.

## Torino and Van Sice Elected to NYSAFP Executive Board



Heather Torino has over 14 years' experience in the dairy industry and is currently the Assistant Director for the New York State Department of Agriculture and Markets' Division of Milk Control & Dairy Services. In this position she assists in planning, directing, and evaluating the activities of the Division.

After graduating from the State University of New York at Albany with a BS in Biology, she started her career working in the quality assurance lab of a brand-new state of the art yogurt plant, thus beginning her trek into the dairy industry. From there she moved to a commercial microbiology laboratory where she tested a variety of food, water and dairy products for bacteria and pathogens. Heather joined the Division of Milk Control & Dairy Services in 2013 as a

Dairy Products Specialist I and Laboratory Evaluation Officer working as a field inspector. She then went on to become a Dairy Products Specialist II, overseeing the Interstate Milk Shipments rating and laboratory programs as well as serving as the Division's first ever Food Safety Modernization Act (FSMA) Compliance Coordinator. Immediately prior to her current role, she was the Program Manager for Milk Control, coordinating, overseeing, and providing guidance to the NYS dairy regulatory program and associated staff of over 40 public health inspectors and supervisors.

She currently serves as treasurer for the Eastern Milk Seminar, regulatory advisor for Cornell University's Dairy Extension Advisory Council, and serves on the NCIMS Appendix N Modification Committee and Council II.

Outside of professional responsibilities, Heather volunteers as the Assistant Coach for her two sons' recreational league soccer teams and is an active member of their school PTAs, recently completing a two-year term as Co-President.

Jeffrey Van Sice joined O-AT-KA Milk Products in January of 2017 and is currently the Quality Assurance Director. He expanded and built the Quality Assurance team into the highly effective team it is now. He supports a Dairy plant with 8 lines of production, ranging from Bulk SKC and Cream, Butter production, Drying and packaging Dried Milk, Bulk Alcohol Dairy blends and Specialty Beverage retorted products.

He has worked in Quality Assurance for the past 18 years where he found his passion for Quality Assurance, team development, and process management.



Prior to joining O-AT-KA, he worked at Wegmans Food Markets as a Corporate Food Safety Assessor with experience in retail food safety and quality.

Jeff and his wife, Stephanie reside in Spencerport, NY with their two children.

Outside of work, he enjoys time with family, entertaining, and fishing/hunting.

## New York State Association for Food Protection's 100th Annual Conference in 2023

Mark your calendars to attend this special anniversary event next year scheduled for September 19th through 21st, 2023 at a location yet to be determined. The Executive Board is planning some special activities to mark this milestone in the Association's history.

Members – Talk to three of your colleagues and friends about joining NYSAFP. Be sure to mention the benefits you have personally received by being a member of one of the first state organizations dedicated to improving the safety of the food we eat.

## Hylkema Wins Dairy Practices Council Award



*Chris Hylkema (above photo on left), Program Manager with the NYS Department of Agriculture and Markets Division of Milk Control and Dairy Services was presented with the Eugene Wolff Service Award at the recent Dairy Practices Council Annual Conference in Pittsburgh, PA. The award criteria are to the right.*

**EUGENE WOLFF SERVICE AWARD:** Setting the Standard of Dedication and Commitment to DPC

Every organization has dedicated members who volunteer their time, but there are often individuals who go above and beyond, sometimes working long hours behind the scenes, to help make things happen!

Eugene T. Wolff was one of those individuals. Gene, who joined the DPC in 1976, set the standard of dedication and commitment to the DPC. For many years, Gene had set up the audio/visual equipment and, after retiring in 1996, he took charge of the Dairy Bar at DPC's annual meeting, offering cheeses, yogurts, ice creams and, of course, buttermilk. It is probably because of Gene that many DPC members had their first real taste of buttermilk!

**Criteria:** The individual who is nominated for this award must be a member-in-good standing of DPC. The nominee must have demonstrated a significant contribution to DPC through behind-the-scenes work and volunteerism, maintaining a standard of dedication and commitment to this organization.

**Nominating Procedure:** Nominations may be submitted to the DPC president by any member-in-good standing of the DPC prior to the Spring meeting. The DPC President presents the nominees to the Executive Board members, where a decision is made to present the award.

# Division of Food Safety and Inspection News



New York State Department of Agriculture and Markets, Division of Food Safety and Inspection held a food safety staff training conference November 1-3, 2022. This was the first time all food inspectors from across the state met for an annual training session.

A full agenda was planned that included well-known and respected food safety leaders of current topics and trainings.



*Angela Montalbano, FSI Assistant Director and Joseph Corby, AFDO Senior Advisor at the Division training meeting*

# President Kelly Announces Committee Chairs

President Sara Kelly announced that New York State Association for Food Protection committee chairs for the business year 2022 – 2023 are as follows:

- Auditing** – Charles Lindberg
- Farm Methods** – Donna Walker
- Food** – Angela Montalbano
- Laboratory** – Steve Murphy
- Membership and Professional Development** – Elizabeth Strelbel
- Nominating** – Kelly Natali
- Awards** – Kelly Natali
- Local Arrangements** – Cynthia James
- Mission and Planning** – Sara Kelly
- Scholarship** – Donna Walker
- Resolutions** – Kim Bukowski

Committees generally meet two or three times per year to conduct business and plan for the next Annual Conference. Please consider joining a committee because your input is necessary and appreciated.

# Dairy Practices Council Announces 2023 Conference

Mark your calendars and join us at the 54th Dairy Practices Council Annual Meeting, November 7-9, 2023. The event will be held at the Embassy Suites-Nashville Airport in Nashville, Tennessee. For more additional information, go to [www.dairypc.org/dpc-conferences](http://www.dairypc.org/dpc-conferences).



## Years Ago in the Milk & Food Industry

### 50 Years Ago - November 1972

- Over 500 were in attendance at the Annual Conference of NYSAMFS (now the NYSAFP) held at the Treadway Inn, Binghamton, NY September 20 – 22, 1972 where Charles G. Ashe, Regional Sales Manager for The Kendall Co. was installed as President. During the annual banquet session four members received recognition awards: the Dr. Paul B. Brooks Award was received by Norman W. Bartz; the Emmett R. Gauhn Memorial Award was presented to Richard P. March; the Dr. Theodore H. Reich Award went to Merlin Mowry and the Howard B. Marlatt Memorial Award was awarded to Ann E. Hohenstein.
- The appointment of Prof. Richard A. Ledford as chairman of the Department of Food Science at Cornell has been announced by W. Keith Kennedy, Dean of the College. He was Director of the New York State Food Laboratory before coming to Ithaca in 1964.
- The Environmental Protection Agency has issued an order ending nearly all uses of the pesticide DDT effective December 31, 1972.

## ALL FOOD MUST GO TO THE LAB FOR TESTING



# New York State Association For Food Protection Regular/Sustaining Membership Application 2023 (Year Ending December 31, 2023)

Please check appropriate category:

- \_\_\_ Sustaining Membership (Company) .....\$200.00  
\_\_\_ Regular Membership (Individual) .....\$50.00  
\_\_\_ Student Membership (Individual) .....\$15.00

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Phone/Fax#: \_\_\_\_\_

E-Mail: \_\_\_\_\_

*Please be sure to provide a current e-mail address – we will now be moving to e-mail correspondence.*

Please make checks payable to: **NYSAFP** and send with this form to:  
**Amy Rhodes, Executive Secretary**  
**32126 State Route 12E**  
**Cape Vincent, NY 13618**

Or to pay by credit card, visit our website at: **www.nysafp.com**, and click on the  
“Membership” tab and follow the “pay membership dues” link.



**All categories of membership include an annual \$12.00 subscription  
to the NYSAFP Newsletter and Annual Report.**

NEW YORK STATE ASSOCIATION  
FOR FOOD PROTECTION  
Amy Rhodes  
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Cape Vincent, NY 13618

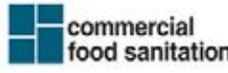
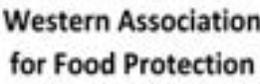
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Don't miss your opportunity to be listed in the next issue of the NEWSLETTER

Membership application available on page 11

# Thank You Sustaining Members *for Your Support!*

		 Dave Bandler	 John Bartell	
				
				
				
				
				
				

# NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

“PUBLISHED IN THE INTERESTS OF THE STATE  
AND AFFILIATE ASSOCIATION MEMBERS”



VOL. 66, NO. 1  
WEBSITE ADDRESS: WWW.NYSAFP.COM

*Newsletter*  
SUMMER 2022

## NYSAFP Annual Conference Returns to Syracuse

*By Charles Lindberg, Editor*

After two years of virtual Annual Conferences, the New York State Association for Food Protection announces that the 2022 conference will be held in-person September 20 – 22 at the Doubletree Hotel in East Syracuse, NY. While the online conferences held in 2020 and 2021 featured great speakers and educational opportunities for members, they lacked the networking and comradeship of an in-person conference so

Executive Board members and Committee Chairs decided that after two years of “social distancing,” a return to the time-honored conference format is desirable and necessary for the growth of the organization.

This year’s conference features a slate of expert speakers and timely topics along with the other activities such as Wednesday luncheons and small plate receptions, dairy bar, basket raffles,

*Continued page 4*

## Dairy Foods Extension celebrates 10 years of Certificate Program

*Participants in  
the July 2022  
HTST School  
take a break to  
help us celebrate.*



2022 marks the tenth anniversary of the Dairy Foods Extension’s Certificate Program. The Certificate Program curriculum provides dairy processors across the country with standardized knowledge in dairy science, food safety, and pasteurization as well as four specialized dairy processing tracks. These tracks include Fluid Milk, Yogurt, Cheese, and Ice Cream.

The Dairy Certificate program began in 2012 with a Dairy Science and Sanitation course and since that time has delivered 355 workshops with 8,159 participants to date. While the program’s course started out as traditional workshops with classroom and hands-on sessions, the pandemic provided the

*Continued page 3*



# President's Corner

*Members and friends of the New York State Association for Food Protection,*

Hello distinguished members and friends of the New York State Association of Food Protection!

I hope you have been able to enjoy the beautiful summer we've been experiencing. I am grateful for the privilege of serving as your NYSAFP President during the past year. It's hard to believe that my year is almost over. Like many of my predecessors, the year was not exactly what I imagined when I first joined the Board almost five years ago, or even when I took the gavel (metaphorically, of course, as we were virtual) from Donna last year.



As we all know, due to the COVID pandemic, for the last two years our annual conference was held virtually, and I am excited to celebrate a return to the IN-PERSON format this year. The conference will be held September 20-22, 2022 at the DoubleTree Hotel in East Syracuse. The Executive Board has been hard at work planning an exciting and diverse group of presentations.

Tuesday night we kick off with an evening reception with Dr. Samuel Alcaine talking about Norwhey, his hard seltzer brand that utilizes yogurt whey, a yogurt byproduct, that would otherwise go to waste. Wednesday will feature a slate of Food Safety Industry expert speakers on topics such as Transportation Safety, Food Safety Culture, and Cybersecurity. Thursday will feature our usual split sessions, focused on Field, Laboratory, and Food.

Rapid changes in today's Food Safety World are leaving many of us feeling overwhelmed. We are all facing the challenges of increasing administrative and documentation demands, long workhours, staffing shortages, and work-life imbalance. It is easy to focus

on the daily frustrations of our work environment while losing sight of the great opportunities to improve the safety and quality of our food supply.

How can we move forward under these challenging, and often frustrating, circumstances? Collaboration with others and participation in efforts that address a common need or good, not only lead to more effective results but can also be personally rewarding. This organization is a fantastic opportunity for this. I cannot begin to count the number of different perspectives from others in the food safety industry I have learned thanks to being involved in this Association.

We are about to embark on our 100th year. Please, join us at our 99th annual conference and look for other ways to become more involved. Join one of our many committees or attend your local affiliate's meetings. As an organization, we need active participation from our membership to be successful and to continue providing these incredible opportunities for networking and collaborating of this Association.

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# Call for NYSAFP Executive Board Candidates

Do you want to help the principal organization dedicated to promoting food safety and food safety culture in New York State? Do you want to work with leaders in food industry business, academia, and government while developing your own leadership skills? Would you like to contribute to the success of one of the longest-running annual conferences on food protection in the world?

If your answer to these questions is yes, the New York State Association for Food Protection needs you. Our Executive Board consists of individuals who feel that the NYSAFP mission is worthy of their time and effort and have decided to become “do-ers.” Don’t wait until you’re older, more experienced or until you have more “free time” (you never will), consider becoming a member of the Executive Board now.

Interested? Contact President Kelly Natali or Executive Secretary Amy Rhodes whose contact information appears to the right on this page of this newsletter.

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All material for the fall/winter issue of the NEWSLETTER should be submitted to the Editor (preferably typed, double-spaced) NO LATER THAN NOVEMBER 1, 2022.

## Continued from front page...

program the opportunity to diversify its offering. The Certificate program now offers in-person workshops as well as online self-paced training and live teleconference workshops.

Along with our tenth anniversary milestone, July 2022 also brought the 30th delivery of the High Temperature Short Time Pasteurizer School as a component of the Certificate Program, delivered in collaboration with the NYS Department of Agriculture and Markets. Participants from across the US and Canada attended this vital training.

If you are interested in attending any of our courses during our anniversary year, please visit our course calendar here: <https://cals.cornell.edu/dairy-extension/course-calendar>

Here’s to another ten years of dairy processing education and excellence!



• According to President John P. Schrade, plans have been finalized for our 79th Annual Fall Conference to be held at the Holiday Inn--Liverpool, September 17-19, 2002. Something new has been added this year, “A Pesticide Applicators Re-certification Course” as part of our program.

- A hands-on Laboratory Workshop was held at Cornell, June 20-21, 2002 at Stocking Hall with 26 in attendance. Sponsored by the Lab Practices Committee of NYSAFP and NYS Dept. of Ag. & Markets, the program covered basic microbiology, the Standard Plate Count, Plate Loop Count, Coliform Bacteria Count and related Petrifilm methods. Instructors included Gary Davis, Ron Brown and Kennedy Wilson of Ag. & Markets, Div. Milk Control and Steve Murphy of Cornell.
- The Certified Milk Inspectors Training School was held at Cornell July 10-12, 2002. Instructors included Dennis Moore and Casey McCue of NYS Ag. & Markets and Dave Brown and Steve Murphy of Cornell.
- International Association for Food Protection held their annual meeting in San Diego, Cal. June 29 – July 3 2002. A record attendance of over 1,400 was noted. BEST COMMUNICATIONS MATERIALS FOR AFFILIATES went to New York State Association for Food Protection.
- A joint meeting with Rochester Area Sanitarians, Western NY Sanitarians and Western NY Institute of Food Technologists (IFT) was held on May 1st. at Bohn’s Restaurant in Batavia, NY. Topic was Critical Issues on Food Safety.

## *Continued from front page...*

door prize giveaways and hospitality rooms which made past conferences so notable. Also back this year after a long absence is the student food safety poster presentation which presents college students with the opportunity to graphically exhibit their research projects of interest to members of the association. Of course, presentation of NYSAFP awards for outstanding contributions to food safety will be made during the Wednesday evening reception and at the Thursday morning breakout sessions.

The conference is scheduled to kick off Tuesday evening, September 20th with a reception and presentation which should prove to be interesting given by Samuel Alcaine, PhD representing Norway Hard Seltzers. The Wednesday General Session starts at 8:00 AM with a Presidential Address followed by Mateen Pouyafar of Seedly Co. speaking on the topic of CBD safety and regulatory concerns. Next up on the schedule is Thomas Stewart of the FBI's Albany office addressing Transportation Protection as it relates to food products. Wednesday morning's final speaker before the Association's business meeting will address food safety issues in the rapidly growing business of food delivery services. The afternoon sessions pick up after the business meeting and lunch with another speaker from the FBI, Samantha Baltzersen, who will offer the audience expert guidance on Cybersecurity. Following her presentation, Cornell University's Kim Bukowski will be the final General Session speaker of the day by addressing the ever-important topic of Food Safety Culture.

It should be noted that during Wednesday's luncheon, Association member company representatives are invited to give a three-minute presentation to the audience. The presentations will be voted upon by members with the winner taking home the prestigious "Golden Microscope Award" presented at the Awards Reception on Wednesday Evening. The Emmett R. Gauhn Memorial Award and Honorary Life Membership Awards will also be presented at the reception.

Highlighting Thursday morning will be concurrent sessions which include topics of interest for Laboratory, Field (Dairy Farm Inspectors), and Food Safety personnel. Members have the option to attend Thursday morning's sessions only for \$100 if registered on or before September 5th or \$150 after that date.

Those attending the Laboratory Session will see presentations on "Laboratory Equipment Maintenance and Calibration" by Jonathan DeMeis of Niagara Scientific Products followed by Anika Gianforte of Cornell addressing "The Building Blocks of Strong SOPs." After the presentation of the Howard B. Marlatt Award for excellence in laboratory work, the session resumes with a panel discussion on "Finding Qualified Laboratory Personnel: Recruiting, Retaining and Training" by James Goldie, Apex Systems, Christina Angell, NYS Dept. of Agriculture and Markets and Heather Spraker, Cayuga Milk Ingredients. The Laboratory Session concludes with the FDA's Amanda Zick speaking on "Observations and Insights from First Round Appendix T Audits."

Amanda Zick also opens the Field Session which kicks off with an "FDA Update" at 8:15 AM Thursday morning and is followed by Chris Hylkema, NYS Dept. of Agriculture and Markets and Chris Cherry of CIDEC who will present "Equipment That Farmers Use to Load Milk on the Farm." Next is the presentation of the Theodore Reich Memorial Award for outstanding service

to dairy farmers which is followed by Brian Hinz of the NYS Department of Agriculture and Markets speaking on "Bulk Milk Tank Requirements." Rounding out the Field Session is a panel of experts who will moderate a game show type presentation titled "Myth Busters – Regulation or Not" where the audience will be able to test their knowledge of dairy farm inspection regulations in a fast-paced, fun style.

Opening Thursday morning's Food Session will be Cornell University's Dr. Betsy Bihn who will inform attendees on the timely topic of "Produce Water Safety," Dr. Bihn's presentation is followed by a talk on the topic of "NYS Agriculture Heavy Metal Threshold Levels in Spices" given by Director of the Division of Food Safety and Inspection Dan McCarthy. The William V. Hickey Award for service to the cause of food safety will then be presented then the session continues with David Nicholas of the New York State Department of Health giving his popular annual "Update on Foodborne Illness" presentation. The final speaker for the morning is Chad Gore of Rentokil who will provide the audience with expert information on "Stored Product Pests."

As has been the case for the past few years, conference goers will be able to choose which presentations to attend in all three breakout sessions because talks and breaks will be on the same schedule in all three rooms.

Of course, returning to a live conference format means that the vendors so sorely missed during the last two years of virtual conferences will be on-hand to discuss the latest developments and equipment in food processing, quality and testing with attendees. Vendors choosing to display their products at the conference have shown a commitment to advancing food safety in New York State, so make sure you tour their displays and take advantage of the expertise they bring to their tables.

So, register and make your hotel reservations at the Doubletree Syracuse today! Simply go to NYSAFP.com and click on 99th Annual Conference. From there you will be able to register for the full conference or Thursday morning only and make hotel reservations. The cost of attending the full conference is \$350 if registering on or before September 5th and \$400 after that date. Honorary Life Members are admitted free of charge. The group hotel rate, guaranteed through August 27th, is \$143 per night with a government rate for those with valid IDs of \$101 per night. The expert speakers, the vendors, the lunches and cheese, ice cream, yogurts and milks generously supplied by our dairy processors and distributors during breaks, not to mention the wonderful opportunities to network with a wide variety of folks in the food business make this conference a real bargain.



# Gary L. Davis

CANANDAIGUA- It is with heavy hearts that the family of Gary Davis, 79, announces his passing on May 4, 2022. He is survived by Dottie, his beloved wife of over fifty years, who provided tender and devoted care as he battled stage IV pancreatic cancer. Gary is also survived by his children, Tara, Pamela (Greg Allen), Jonathan (Kelly), and his dearly loved grandchildren, Luke, Cade, Grace, Zane, Leah, Matthew and Timothy. The oldest of four siblings, Gary is survived by his sisters, Carolyn and Marilyn and his brother, Greg, several nieces and nephews, and their families. Gary was raised on a dairy farm in Richville, NY and graduated from the Agriculture and Technical Institute. He worked in public service for over forty years, starting with St. Lawrence County and followed by a long career with the NYS Department of Agriculture and Markets, working as a dairy Laboratory Evaluation Officer. Gary was very active in the New York State Association for Food Protection, serving as President (1998-99) and a long-time member of the Laboratory Committee. For his dedication to the Association, he received the Emmett R. Gauhn Award

(2001) and Howard B. Marlatt Award (1992). Post retirement, Gary was a consultant and traveled to Brazil, Costa Rica, Greece and New Zealand to assist companies in getting their dairy products ready to ship to the U.S. Gary, Dottie and family moved to Canandaigua in 1977 and he soon began his dedicated involvement with the Town of Canandaigua, serving on various committees as well as on the Zoning Board of Appeals for over twelve years. Gary enjoyed golfing and the fellowship. Gary leaves behind many friends, some he has known for over forty years, and others who came into his life more recently, but each of whom were dear to him.



## Years Ago in the Milk and Food Industry



### 30 Years Ago - August 1992

- In his President's Column, Len Jones noted that our Super Meeting held in late April turned out to be a "Super" meeting with 50 members in attendance.
- Plan now for our 69th Annual Fall Conference to be held at the Ramada Renaissance Hotel, Saratoga Springs, NY, Sept. 22-24, 1992. Everything is 'ready to go' according to Terry Musson, Program Chairman. Maria Johnson and Karen Monahan will be in charge of spouses' hospitality.
- Ag & Markets Rules and Regulations are being revised, mainly to be consistent with the requirements used in the Interstate Milk Shippers Program.
- Around 30 members and spouses attended Ontario Sanitarians Annual Spouses Night. Election of officers was held. They included President, Todd Race; Vice-President, Betsy Evans, Secretary, Donna Converse; Treasurer, John Greene; and Council Delegate, Lee Bretsch.

- This year's St. Lawrence Valley "Sanitarian of The Year" was none other than Merle E. Putman, presented by Ed Pcolar, long-time friend and co-worker.
- Approximately 40 were in attendance for the May 21st Annual Meeting of Twin States Sanitarians where Donald George, Dairy Division Director, Vermont, discussed new antibiotic residue regulations going into effect July 1, 1992.
- The regional joint conference, for the first time, will bring together the 1992 meetings of: Northeast Dairy Practices Council, FDA Mid-Atlantic Regional Milk Seminar and FDA Northeast Regional Milk Seminar.
- Janice Brown was the third annual recipient of the Teaching Excellence Award presented by Dr. Paul Bruns, Chair, Advisory Council, Institute of Food Science, Cornell.
- Robert R. Zall retired on May 31 from Cornell where he joined the staff as an Associate Professor in 1971 after 20 years in the dairy industry.
- David P. Brown has been promoted to Senior Extension Associate in the Department of Food Science at Cornell.
- On April 20, 1992, Don Race, Dick March and Dave Bandler met at Cornell University to begin the process of organizing the writing of the history of our association.
- 39 members and guests were in attendance at the annual meeting of South Central Sanitarians held on Thursday, June 4, 1992 at Moonwinks in Cuba, NY. Slate of officers elected included President, James Tomszak, Meadowbrook; Vice-President, Bob Mann, Empire Cheese; Secy/Treas., John Bartell, Alfred Tech; and Council Delegate, Henry Mapes, Pollio. Speaker for the meeting was Ron Newton from OSHA who spoke on the topic "The Lockout/Tagout Standard."

# Milk Control News • June 2022

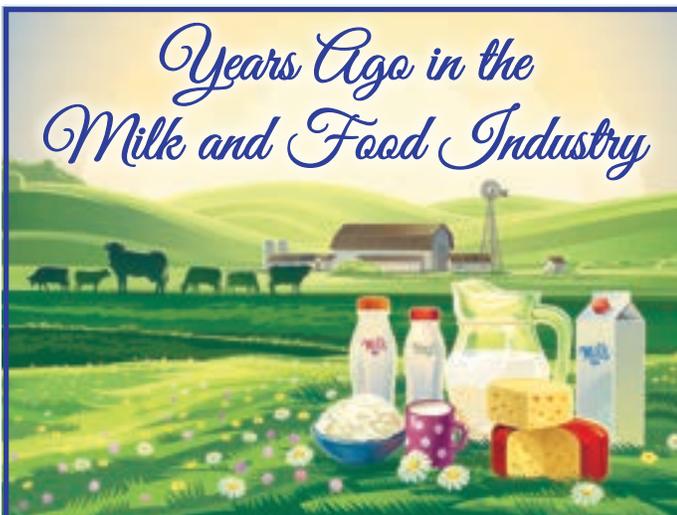
By Heather Torino

The Division of Milk Control & Dairy Services (MCDS) and Department of Agriculture & Markets spent the month of June celebrating and promoting dairy for Dairy Month! The Commissioner and staff visited classrooms to talk about dairy and hand out swag (pencils, erasers, coloring books) provided by the American Dairy Association Northeast. Taste NY Welcome Centers featured NY dairy products and shared information on dairy. We also highlighted the important and hard work done by our inspectors on June 8th for World Food Safety Day.

Staffing changes continue in MCDS with the promotion of Heather Torino to Assistant Director and Christopher Hylkema to Program Manager. Dairy Products Specialist II Theresa Gonzalez has moved into the Equipment Specialist position and soon we will be hiring a new DPS II to supervise our Region 5. Kenneth Moot is

our newest DPS I (Region 6, Delaware County) and we are in the process of hiring another DPS I in Region 7 Queens County due to a departure in that region.

As far as training and industry outreach goes, the annual Dairy Lab Seminar was held virtually on April 20 in conjunction with Cornell. Topics included Appendix N Requirements and Testing, In-House Environmental Monitoring Plans, and Avoiding Microbial Pitfalls. Our annual Processing Plant Superintendent (PPS) meeting was held on June 15th and 16th. Topics included Vitamin Fortification of Fluid Milk, Recent Issues Concerning Dairy Products, What Are GMPs & Common GMP Violations, and How to Write, Implement, and Maintain SOPs and Environmental Monitoring Programs. We are currently planning our annual Certified Milk Inspector training which will be held in the fall.



## 40 Years Ago - July 1981

- According to Program Chairman Earl D. Bullard and Interim Secretary David K. Bandler, plans for the 59th Annual Fall Conference of New York State Association Milk and Food Sanitarians are complete. Spouse hospitality will be chaired by Mrs. Charles Stube. The committee includes Mrs. Charles Ashe, Mrs. Kent Hibbard, Mrs. Leonard Jones and Mrs. Elliot Miller.
- According to President Alfred R. Place, pest control applicators are required to be certified by the Department of Environmental Conservation. Arrangements have been made for these people to receive credit towards certification for attendance at several of our program sessions this year.
- On May 19, 1982 Western Association of Sanitarians elected officers for 1982-83. They include the following: Past President, Robert Bolt, Consultant; President, Charles McGillicuddy, Peavey

Company; Vice-President, Don Rung, Niagara Frontier Services; Secretary-Treasurer, Amy Tannehill Falker, Kutters Cheese Factory; Directors include Darwin Smith, Upstate Milk; Jeffrey Shapiro, General Mills; Edward Heinrich, Upstate Milk; Dave Littlejohn, Niagara Milk Co-op. and Howard Kelly, United Dairy Machinery Co.

- Our newest affiliate, Long Island Association of Milk, Food and Environmental Sanitarians, held a one-half day seminar on Viral Diseases in March with approximately 70 in attendance.
- President Gerard St. James introduced Professor Robert R. Zall, Cornell University who discussed the basics of treating dairy plant wastes to around 30 members of South Central Sanitarians at their May 20th meeting held at Sunset Inn, Hornell.
- Executive Board Nominees representing industry include Gaylord B. Smith, Director of Quality Control for Glen & Mohawk Milk Association of Fultonville, NY and Robert A. Rindo, multi-plant Quality Control, Quality Assurance and Regulatory Liaison for O-At-Ka Milk Producers Cooperative.
- Dale Chilton, Dairy Equipment Specialist, NYS Dept. of Ag. & Markets recently gave a presentation on what makes a good quality control person, farm inspector or regulatory agency employee to Dairy and Food Science majors at Canton ATC.
- Catskill Mountain Sanitarians recently elected the following officers: President, David Currie (Ag. & Markets); Vice-President, Henry Peterson (Glen-Mohawk); Secretary-Treasurer, and Bob Baldwin (Oneonta Fuel). Speakers for the Luncheon meeting included David Smith and Al Lebo from NYS Dept. of Ag. & Markets. Smith presented a film on "Agriculture in New York State" and Lebo discussed new regulations. Regarding the Somatic Cell program, starting June 1983 milk will be out of compliance when counts reach 1 million instead of the current 1,500,000/ml DMSCC.

# Food safety actions are key to build trust, says Yiannas

By Joe Whitworth on June 23, 2022

Actions on food safety speak loudest when it comes to building trust, according to the deputy commissioner for food policy and response at the U.S. Food and Drug Administration.

“What we say about food safety matters, what we write about food safety matters but most important is what we do,” said Frank Yiannas at the ONE – Health, Environment, Society – Conference in Brussels and online.

The event, from June 21 to 24, is organized by the European Food Safety Authority (EFSA), European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency, European Environment Agency, European Medicines Agency and the European Commission’s Joint Research Centre (JRC).

Yiannas gave two examples of what the FDA is doing to increase consumer trust.

“The first one is food traceability; we are in the process of issuing a final rule later this year. We know from a food safety perspective, if there is a food scare, tracing that food back to source quickly can allow us to remove product from the market and shorten the epidemic curve, perform a secondary intervention and prevent additional illnesses. We believe better food traceability is about transparency and increasing this in the food system will breed trust,” he said.

“What’s the opposite of transparency in food? To me it’s what we have in today’s food system: too much anonymity. We really don’t know where those products come from, under what conditions they were produced, what certifications have they truly got, and consumers also don’t know this.”

## Data and consumer trust issues

The second action involves data, said Yiannas.

“I often say better food safety will begin and end with better quality data. We have the possibility of using tools to convert large volumes of big data that exists into actionable, preventive information. There is this big divide but new tools such as artificial intelligence, machine learning and the Internet of Things are causing this divide to close,” he said.

“In the data age, collaboration will increasingly involve public to public and private and public organizations sharing data and converting that into information and the entire food system getting smarter together. At the FDA we are working on data trusts and have started a few projects to do just that.”

Yiannas said we are living through a “mega consumer trust bust.”

“Social scientists tell us consumers are less trusting of institutions, governments, companies, corporations and even of non-profits. On

top of that people are increasingly polarized on issues of politics, climate change and how to deal with the pandemic. What about food? Do you think we, as a society, are increasingly polarized on food? I think the answer is yes,” he said.

“After three decades in the profession, I am sad to say I increasingly see food dividing us. I think food should unite us. We hear people talk about ‘I want local food,’ others say they are ok with global food. Some people want organic and others are ok with conventional food, it tends to be more affordable. Some eat only natural and others are ok with processed foods. Today, we have an issue in many countries with too much food being as harmful as too little food.”

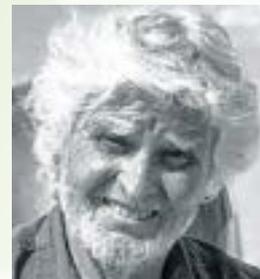
“Never before in history has the responsibility to provide safe, available and sustainable food to so many rested on the shoulders of so few and never before have the consequences for not getting this right been more important.”

More than 4,200 participants registered online for the four-day event, and around 1,000 signed up to attend in person. Of the latter, almost 90 percent come from Europe, with the rest from Africa, Asia and North America.

*Reprinted with permission from Food Safety News, June 23, 2022*

## Robert David Herren

1951-2021



Robert David Herren of Springville, NY passed away peacefully on Thursday, November 4, 2021 in his home surrounded by his family. He was born August 9, 1951 in Springville, the son of the late Carl Robert and Helen June (Carlson) Herren. He is survived by his wife of 42 years, Marcia C. (Northey) Herren; his children, Amanda (Christopher) Craver of California and Lydia (Nickolas Kowalski) Herren of Springville; his grandchildren, Elliot and Henry Craver; his sister, Merilee Sue (late John) Land of Florida; and his nieces and nephews. He is preceded in death by his sister, Faith Freeman. Robert graduated from Springville-Griffith Institute and Alfred State University and worked as an Area Manager for Upstate Farms. He enjoyed riding motorcycles, writing witty poems, traveling to Florida and spending time with his family and beloved dogs (but not the cat).



# Check out our eCornell Keynote Program on Food Product Development

The CFVC team has been working hard over the past two years in collaboration with eCornell to build an online Food Product Development Certificate program and launched the first cohort training in November 2021! This program leads students through the necessary steps of bringing a new product to market, starting with product ideation and feasibility analysis and moving through safety and quality requirements, processing and packaging parameters, regulatory requirements and scaling up. Each of the five courses incorporates a project where participants have the opportunity to analyze questions about their own product ideas and get feedback from an expert facilitator. Asking the appropriate questions before releasing the product to the marketplace can help to save a lot of

time and money and ensure success. In addition, students have the opportunity to learn from their peers' varied experiences through interactive discussion boards. New trainings kick-off approximately every eight weeks; come join us!

To celebrate the launch of the certificate program, on June 2nd, four members of our team led by Dr. Olga Padilla-Zakour conducted a Keynote program facilitated by Nick Phillips from eCornell to discuss different aspects of the food product development process. We had some interesting conversations that may help to spark some ideas about your own products!

Contact Cynthia James at [csj55@cornell.edu](mailto:csj55@cornell.edu) for details and questions.

## Dairy Plant Food Safety Workshop Announced

Participants in the workshop will learn best practices and practical approaches for pathogen control through short lectures and hands-on small group exercises on environmental monitoring, sanitary design, SSOP writing, and challenging case study exercises. Attendance will help build knowledge and programs in support of your FSMA preventive controls and food safety plan. This workshop leverages the Pathogen Equation to develop programs and teach "HOW" to implement best practices to address the "WHAT" of FSMA requirements.



Significant learning comes from student interactions with peers from other companies and the subject matter expert trainers; this is a rare opportunity to share on a topic which protects public health and the industry. The registration fee is \$495.

### DAIRY PLANT FOOD SAFETY FOR 2022:

**Date:** September 14 & 15

**Place:** Syracuse, NY

**Hosts:** HP Hood, Wells Enterprises and Agri-Mark

**Registration:** <https://www.usdairy.com/events-webinars>

# Cornell Food Venture Center News

We provide assistance to ensure safety and stability of food products entering the marketplace including:

- Lab analysis for pH, water activity, and Brix measurement of food and beverage products.
- Process Authority approval and Scheduled Process: Product review, documentation, and process validation.
- Resources for nutrition analysis, co-packers, packaging suppliers, shelf-life studies and more.
- Regulatory Compliance: Registration and licensing with state and federal agencies.
- Small Scale Food Entrepreneurship: A technical guide for food ventures.
- Better Process Control School: Necessary certification for acidified and low-acid food manufacturers.
- Contact Shannon Prozeller if you're interested in presentations and workshops.

The next Better Process Control School for Acidified Foods will be offered November 2nd and 3rd. Use this address for more information: <https://cals.cornell.edu/cornell-agritech/partners-institutes/cornell-food-venture-center/cfvc-services-fees>.

For a full course catalog: <https://www.flipsnack.com/ifscornell/2022-course-catalog-cornell-food-science-extension-programs.html>

## Two Candidates Announced for NYSAFP Executive Board

Two new candidates for voting positions on the New York State Association for Food Protection Executive Board have recently been announced by the current Executive Board membership. Due to the resignation of Bryan Bendixen effective in September, a second candidate is necessary to fill out the six-member elected Board.

**Jeff VanSice**, Director of Quality Assurance for O-At-Ka Milk Products and **Heather Torino**, Assistant Director of the New York State Department of Agriculture and Markets Division of Milk Control and Dairy Services have both agreed to serve the Association in leadership roles.

Biographies for these candidates will be printed in the next edition of the newsletter.



## Years Ago in the Milk and Food Industry

### 10 Years Ago - August 2012

- The 89th Annual Conference is set for September 18-20, 2012 at the Doubletree Hotel in East Syracuse. Opening morning speakers include Marsha Koerner with the Presidential Address, Philip McMichael speaking on Why and How is Agriculture Now Central to the Sustainability Question, Ronald Gardner with a presentation on Integrated Pest Management Overview, and Joseph Corby addressing the International Food Protection Training Institute.
- Thirty attendees successfully completed Cornell's first Basic Dairy Sanitation and Safety Course held June 11-13, 2012 at the university. This is a basic prerequisite course for the new Dairy Processing Certification Program.
- 87 individuals attended this year's Critical Issues Conference sponsored by the Western Association of Sanitarians, Rochester Area Sanitarians and the Western NY Institute of Food Technologists on June 5, 2012 at Terry Hills Golf Course in Batavia.
- The Association's new Mission and Planning Committee met jointly with the Executive Board on June 5, 2012 at the Genesee Community College campus in Batavia. In attendance were David Bandler, Janene Lucia, Chip Lindberg, Larry Bogdan, Phil Brown, John Bartell, John DiBlasi, Marsha Koerner, Kim Bukowski, Bob Kuhn, John Luker and Leslie Ball. Several ideas to increase and serve membership were presented to the Board.
- In April, Dennis Moore, Regional Supervisor and Chief Rating Officer for the Division of Milk Control and Dairy Services retired after 34 years of state service



# Dairy Practices Council Announces Annual Conference



Join us for 53rd annual gathering of dairy industry, academic, and regulatory professionals to learn how the dairy industry will be poised for 2023 and increase your knowledge and network through participation in our technical sessions, task force sessions and pre-conference tour, and workshop.

Pre-meeting educational workshops on Automated Milking Systems with Farm Tour, Environmental Monitoring and Preventative Maintenance for Pumps, Valves, Gaskets and Heat Exchangers will be held November 1st.

A pre-conference tour of the Fetrow Dairy Education Center will be held the morning of November 2nd followed by The Annual Meeting beginning at 1:00 p.m. CST at the Hilton MSP Airport, 3800 American Blvd. E, Bloomington, MN.

This year's Keynote speaker is Bill Marler, an accomplished attorney, national food safety expert, and publisher of the online news site Food Safety News. Bill will share his perspectives on dairy food safety from farm to consumer. Later that day, Task Force working sessions will commence where attendees will help with the Guideline peer review process, discuss industry needs and decide what additional Guidelines would be useful, followed by a Networking reception where participants can visit with vendor

sponsors and each other to catch up on new technologies, product offerings and changes.

Thursday, November 3rd will kick off with sharings from author and humorist, Michael Perry, and with updates from the FDA, the University of MN Vet Med Department, 3-A Standards and on Changes in the Workforce. Over lunch, the Annual Business Meeting will be held where we celebrate the accomplishments of 2022, share the vision for 2023 and honor our volunteers through the Eugene T. Wolff Award, Guideline Author Acknowledgements and Honorary Lifetime Membership Inductees followed by a second Task Force working session. Later that evening, a networking event for young professionals (<40 yr.) will be held at Mall of America.

Friday, November 4th will conclude with speakers sharing information on financial management within tight margins, consumer trends, and sustainable energy. The meeting will end at 12:00 p.m. CST.

For questions regarding conference program, events, or sponsorship interest, contact our office at 419-890-5147 or by emailing [evp@dairypc.org](mailto:evp@dairypc.org). Registration is located on our website: <https://www.dairypc.org/dpc-conferences>.

## *Years Ago in the Milk & Food Industry*

### **50 Years Ago - August 1972**

- Plans are completed, according to Charles Ashe, Program Chairman and Richard March, Executive Secretary for the Annual Conference to be held at the Treadway Inn, Binghamton. Nominee for President Elect is David K. Bandler of Cornell and nominees for Executive Board member are V. Bruce Parizo, Delaware County Dairies, Roxbury and Donald A. Brownell, Plant Manager, Crowley Foods, Binghamton.
- The universal sample was the main topic under discussion at the Council of Affiliates meeting held on May 31st at NECO headquarters. Talks were given by Richard O. Fischer, NYS Dept. Ag. & Markets, William Semerod, Dairyland and Thomas G. Noonan of the State Health Department. Lynn Smith was re-elected to serve a second one year term as council chairman.
- With flood water damage causing hardship and problems for residents of Western New York, food and dairy inspectors were on the scene checking food in supermarkets, bakeries, food processing plants and dairy plants to be sure the products had not been contaminated according to NYS Dept. Ag. & Markets Assistant Commissioner, John Stone.



## **The Need for Food Safety Vigilance Never Rests.**

**Join NYSAFP!**

# New York State Association For Food Protection Regular/Sustaining Membership Application 2022 (Year Ending December 31, 2022)

Please check appropriate category:

- \_\_\_ Sustaining Membership (Company) .....\$200.00  
\_\_\_ Regular Membership (Individual) .....\$50.00  
\_\_\_ Student Membership (Individual) .....\$15.00

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone/Fax#: \_\_\_\_\_

E-Mail: \_\_\_\_\_

*Please be sure to provide a current e-mail address – we will now be moving to e-mail correspondence.*

Please make checks payable to: **NYSAFP** and send with this form to:  
**Amy Rhodes, Executive Secretary**  
**32126 State Route 12E**  
**Cape Vincent, NY 13618**

Or to pay by credit card, visit our website at: **www.nysafp.com**, and click on the  
“Membership” tab and follow the “pay membership dues” link.



**All categories of membership include an annual \$12.00 subscription  
to the NYSAFP Newsletter and Annual Report.**

NEW YORK STATE ASSOCIATION  
FOR FOOD PROTECTION  
Amy Rhodes  
32126 State Route 12E  
Cape Vincent, NY 13618

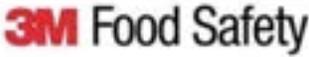
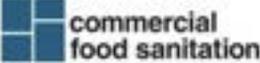
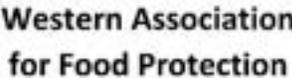
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**SEND IN YOUR  
DUES TODAY!**

Don't miss your  
opportunity to be listed  
in the next issue of  
the NEWSLETTER

Membership application  
available on page 15

**Thank you Sustaining Members**  
*for Your Support!*

			
			
			
		 John Bartell	
			
			
			

# Helping the New York State Food Industry

## ***THAT'S WHAT WE DO***



### Member Benefits

- **Dynamic interaction** with food safety professionals from diverse commodity groups including dairy, meat, and produce
- **Exchange ideas** to propel innovation across food industry groups including academic institutions, retailers, regulatory agencies, and manufacturers
- **Drive professional development** by providing a platform for networking and discussion
- **Collaborative** environment to address emerging topics in the food industry
- **Exposure** to innovative products and technologies to overcome food safety challenges



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### Resources

#### Industry Experts

- Manufacturers
- Sanitation providers
- Packaging experts
- Equipment manufacturers
- Ingredient suppliers
- Growers
- Distributors/Importers
- Retailers/Restauranteurs

#### Technical Resources

- NYSAFP Annual Conference
- HACCP/FSMA Training
- Cornell University Certificate Programs
- Critical Issues in Food Safety Workshop
- Food Processing Development Lab at Cornell University
- Networking Opportunities with Peers

# Helping the New York State Food Industry

## ***THAT'S WHAT WE DO***



### BENEFITS OF MEMBERSHIP

An opportunity to participate in a professional organization whose main objective is to provide a forum to exchange information and ideas on improving and protecting the food supply. This objective is achieved through partnerships with industry leaders and professionals; networking and professional development; new research, equipment, and resources.



### Our Partners

#### Academia

*Cornell University*

- Food Science Department
- Charles H. Dyson School of Applied Economics and Management
- Quality Milk Production Services

*Morrisville College*

#### Regulatory

- NYS Department of Agriculture & Markets
- NYS Department of Health and County/Local Health Departments
- US Food and Drug Administration
- US Department of Agriculture

#### Trade Associations

- International Association for Food Protection
- Dairy Practices Council
- Local Affiliates of NYS Association for Food Protection

**Sign up on our website to receive emails of upcoming events and reminders for the annual conference!**

<http://nysafp.com>