



Affiliate View

Volume 22 Issue 3 | Summer 2017

To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply

Neil Bogart, *Affiliate Council Chair*

Alex Castillo, *Affiliate Council Secretary*



View from the Chair: *Final Thoughts as Chair*

In my final column as Chair, I'd like to acknowledge all Affiliates for your very active year. In 2016, I challenged you to be as active as possible within your respective Affiliates, and this was apparent from those who submitted for Affiliate Awards earlier this year! Thank you!

Hopefully, I have represented you well during my year on the IAFP Executive Board. It's been quite interesting getting to know how IAFP operates and having the opportunity to be involved in its continuous growth. I look forward to many more years of active involvement after my term as Chair ends.

I want to leave you with one last item that I'm very passionate about. (Yes, I'm climbing back on my soap box!) While reviewing some recent posts on a LinkedIn group, I ran across this question about the validity of HACCP (Hazard Analysis Critical Control Points):

"HACCP...is it really effective or was it just meant for NASA's use? So many recalls in today's news feed just make me wonder how much more one can take. Is it the people doing the training that fail to provide effective preventative controls

(Continued on page 2)

► Inside this issue:

View from the Chair: Neil Bogart	1
Affiliates in the Spotlight	3
IAFP 2017 Happenings	8
Affiliate Calendar	11
IAFP Executive Board Speaker Program	12
IAFP Speaker Program (expanded)	13

54 Affiliates Across the Globe

Africa | **Argentina** **Australia** **Brazil** **Canada** | Alberta British Columbia Ontario Quebec **China** **Chinese in North America** **Colombia** **Hong Kong** **Hungary** **Indian in North America** **Korea** **Lebanon** **Mexico** **New Zealand** **Portugal** **Southeast Asia** **Spain** **Taiwan** **Turkey** **United Arab Emirates** **United Kingdom** **United States** | Alabama Arizona Arkansas California/Southern Capital Area Carolinas Colorado Connecticut Florida Georgia Idaho Illinois Indiana Iowa Kansas Michigan Minnesota Minnesota/Upper Midwest Missouri Nebraska New Jersey New York Ohio Oklahoma Pennsylvania South Dakota Texas Washington Wisconsin

(Continued from page 1)

or is it the staff in the production lines???"

My eager response was:

"Sir, you've hit a personal pet peeve of mine! Let me explain. HACCP is a very effective program, if used properly. The basics of HACCP have been used since World War I and have been a very effective principle in the military since. We now come to the food industry. In numerous operations, the QA (Quality Assurance) Department reports to production management. When setting budgets, do they set them adequately so the department can be effective?"

One question I always ask at HACCP seminars where I present is: 'How many of your companies have a HACCP-certified person who received certification completing only an 18-hour course?' Who in their right mind thinks someone with just an 18-hour HACCP course can develop an effective food safety plan? NOW ask me why HACCP is failing us in the food industry! Can a heart surgeon perform after only 18 hours of training? A lot of company HACCP programs are indeed run by "18-hour surgeons." HACCP is THE most important part of our food safety plans. Unfortunately, we only devote 18 hours of training to it!

I offer the following proposals: First, training needs to be practical – at minimum, with a licensed HACCP coordinator at each facility or under the supervision of a licensed HACCP coordinator. To achieve licensing, the individual must complete a 40-hour HACCP course, with an additional 80 hours of practical online courses – under the supervision of a HACCP professional. Proficiency testing would be necessary throughout the training. After completion, the first full HACCP plan written by the individual, including all prerequisites, must be reviewed by the HACCP professional. If the plan is good, the person receives the HACCP Coordinator license.

Second, we need to ensure that the quality and regulatory department report to the owner or other senior management – not to production management."

I leave this as a final thought for the food industry. We either commit or we fail. Okay, I'll step down from my pet peeve post now!

For those attending **IAFP 2017**, the registration numbers (at print time) appear to be another record-breaker, and I can attest that the facility is awesome! I'm looking forward to seeing many familiar – and new – faces in Tampa!

I will soon turn over my role as Affiliate Chair to **Alex Castillo**, who I know will bring a lot of energy and fresh ideas to the organization and to the Affiliates to allow for continued growth. We've seen one additional Affiliate join

"I will soon turn over my role as Affiliate Chair to Alex Castillo, who I know will bring a lot of energy and fresh ideas to the organization and to the Affiliates...."

the Association recently, and know there are several potential organizations who are working hard to make it happen for them!

Finally, I want to thank **Susan Smith** for all her help during my term. If you've not had the chance to work with Susan, she is the driving force in keeping the Affiliate program together. Susan, we all owe you a lot – *thank you!*



Neil Bogart

+1 205.577.4038

neilbogart@reddiamond.com

Affiliates in the Spotlight

Featuring your communications with IAFP



Take the spotlight!

To be featured here in the next issue, send your news and photos by September 8 to: ssmith@foodprotection.org.

Contributors

Missouri Milk, Food and Environmental Health Association: 20 Speakers Present at AEC

Reported by Brandy Sheehan, Vice President



The **Missouri Milk, Food and Environmental Health Association (MMFEHA)** held its

Annual Education Conference (AEC) April 4–7 in Springfield, Missouri. More than 100 members attended the conference over four days, with the opportunity to participate in a variety of networking events, in addition to the numerous educational breakout sessions.

The third Annual Casino Night took place Wednesday evening before the meeting, featuring a DJ and many games in which to partake.



From left: Tracy Hudson, Naty Feugate and Kristen Geary take part (with an unidentified dealer) in the third Annual Casino Night as the entertainment part of the MMFEHA’s Annual Education Conference, April 4–7.



Left: Cindy Kunkle, FDA, presents an FDA Update at the MMFEHA AEC.



Left: Dave Koontz, DSM Food Specialties, presents at the MMFEHA AEC.

The conference offered onsite sewage inspection training and showcased an array of more than 20 speakers presenting on topics ranging from “Food Safety in a Social Media Age” to “Bedbug Biology” to “Biosecurity in the Dairy Industry.”



Russell Lilly (left) is presented with the MMFEHA Lifetime Achievement Award from Brian Keller, Affiliate Vice President.

The Past Presidents’ Luncheon hosted individuals spanning four decades.

Thursday evening’s Awards Banquet was attended by 73 members, honoring for their hardworking contributions in the field. Honorees included Lifetime Achievement



Executive Board Members and several MMFEHA Past Presidents pose for a photo prior to the Affiliate’s Past Presidents’ Luncheon during the Annual Education Conference. From left: Brandy Sheehan, Roxanne Sharp, Andy Hoffman, David Stull, Grace Steinke, Cal Badding, Nancy Beyer, Bruce Myers, Brian Keller, and James O’Donnell.

(Continued on page 4)

(Continued from page 3)



Those honored at the MMFEHA 2017 Awards Banquet include (front row from left): Mylene Dunn, Nancy Beyer, Angela Jones, Cecelia Austin and Kenzie McClintic. Back row from left: Edith Todd, Natasha Sullivan, Kent Wood, Pat Shannon, Russell Lilly, Brian Keller, Steve Crawford, Brandy Sheehan, and James O'Donnell.

Award recipients **Russell Lilly** and **Pat Shannon**, along with four President's Awards honorees, nine Special Recognition Award honorees, the Ecolab Sanitarian Citation Award, the Wilbur S. Feagan Award. In addition, the Hainline Heritage Foundation Scholarship was also presented, which MMFEHA helps facilitate annually. The U.S. FDA also presented two awards recognizing collaboration on projects within Missouri.

Officers elected for the 2017–2018 term include:

- President:* **Roxanne Sharp**
- President-Elect:* **Brian Keller**
- Past President:* **James O'Donnell**
- Vice President:* **Brandy Sheehan**
- Secretary:* **Craig Parsons**
- Treasurer:* **Nancy Beyer**
- Delegate:* **James O'Donnell**

Ontario Food Protection Association: "Food Fraud: Are You Prepared?"

Reported by Rocio Morales Rayas, University of Guelph, and Andrew Sweet, Maxxam Analytics



The **Ontario Food Protection Association (OFPA)** held its 59th Spring Technical Meeting on April 6 in Mississauga, with 100 participants. The meeting's theme was "Food Fraud: Are You Prepared?" with several key speakers providing a variety of angles on this important topic.

Dr. Sylvain Charlebois, Dalhousie University in Halifax, presented "Food Fraud – Do Canadians Care?" Dr. Charlebois spoke about how Canada tends to feel immune to food fraud, with companies selling fraudulent products without awareness of recent food safety cases. Consumers are asking companies to become more accountable through social media. Results from a January 2017 survey of 2,000 Canadians on food fraud and risk perceptions were presented.

Dr. Shu Chen, University of Guelph, spoke on "Finding Food Fraud: Salm-

on, Sausage or Soy...What are You Eating?" Dr. Chen discussed DNA screening, mislabeling, food sample types, tests to detect food fraud, and testing animal species and GM digital PCR.

Spir Marinakis with Maple Leaf Foods talked about the company's food fraud program. Food fraud costs the food industry \$10 billion annually, with major thefts not reported on the news. She provided key elements of Maple Leaf's program that was set up in 2010, and urged the industry to keep focused on real risks and the consequences to suppliers regarding food fraud.

Katherine Di Tommaso, Walmart Canada Corporation (and OFPA President and Delegate), presented details about Walmart's Food Fraud Program that was created in 2014. She talked about the goals of the program and other specifics and challenges that help deflect food fraud throughout the industry.

Renata McGuire, NSF International, was a workshop presenter on "Food Fraud – Can You Tell the Difference?" This workshop included detecting the intentional adulteration in food fraud and food defense and the unintentional adulteration in food quality and food safety. She provided statistics on food fraud of common foods such as olive oil, maple syrup, and honey, and



Meeting attendees at the OFPA's 59th Spring Technical Meeting pose for a photo.

(Continued on page 5)

(Continued from page 4)

how the consumer may be creating conditions that encourages fraud.

“How to Do a Food Fraud Vulnerability Assessment” was presented in workshop format by **Dr. Lawrence Goodridge**, McGill University in Montreal, Quebec. Dr. Goodridge covered intentional and unintentional food fraud, organizations addressing food fraud, and some of the tools used for vulnerability assessment.

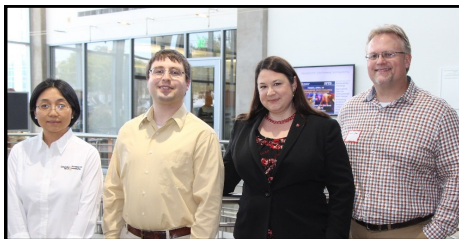
Georgia Association for Food Protection: Spring Meeting Includes Election of Officers

Reported by *Tori Stivers, Delegate*



The **Georgia Association for Food Protection's (GAFP)** 2017 Spring Meeting took place April 12 at Georgia Tech Research Institute's Food Processing Technology Building in downtown Atlanta. Forty-six people heard educational presentations on a variety of food safety topics, including:

- “Protecting Your Supply Chain from Food Fraud,” by **Wendy White**, Director of Corporate Food Safety & Quality, Golden State Foods;
- “Whole Genome Sequencing 101,” by **Lee Katz**, Bioinformatics Scientist, CDC;
- “Getting Ready for FSMA Inspections,” by **Howard Upton**, Senior



Speakers at GAFP's 2017 Spring Meeting are (left to right): Jie Xu, Lee Katz, Wendy White, and Howard Upton.



New GAFP officers elected are Vice President Cheryl Brown (left) and Secretary Katie Satchwell.

Regulatory Compliance Manager, Mondelez; and

- “Sensing for Food Safety: Utilizing New Technology for Detection,” by **Jie Xu**, Principal Research Scientist, Georgia Tech Food Processing Technology Center.

During a short business meeting, two new officers were elected. The current roster includes:

- President:* **Krissa Jones**
- President-Elect:* **Jairo de Jesus**
- Past President:* **John Szymanski**
- Vice President:* **Cheryl Brown**
- Secretary:* **Katie Satchwell**
- Treasurer:* **Mark Norton**
- Delegate:* **Tori Stivers**



Krissa Jones (left) honors outgoing President John Szymanski for his service to GAFP.

The meeting concluded with a fascinating tour of Georgia Tech's food processing technology labs. Highlights included a visit to the robotics and engineering lab where graduate students focus on novel robotic technologies, such as a small robot that retrieves stray eggs from poultry barn floors and a robot with volatile compound sensing technology that can detect and sample plants infected with pathogens. Another technology under development is one that scans poultry carcasses for leftover meat after mechanical separation of meat.

GAFP is grateful to our amazing corporate sponsors who financially support meetings and our mission to keep food safe. They include Publix, Kroger, ITW Pro Brands, Industrial Magnetics, Gregory Pest Solutions, Golden State Foods, Food Safety Net Services, ClorDiSys Solutions, Chick-fil-A, and Chemstar Corporation.

Indiana Environmental Health Association: “Behind the Scenes”

Reported by *JoAnn Xiong-Mercado, Vice President*



The Annual Spring Educational Conference of the **Indiana Environmental Health Association (IEHA)** was held April 18 at the Ivy Tech Community College Culinary and Conference Center in Indianapolis, with 113 attendees taking part in “Behind the Scenes.”

Conference speakers included six professionals and six student poster presenters from Indiana University – Purdue University Indianapolis' Richard M. Fairbanks School of Public Health. Presenters included: **Nora Spitznogle** from Second Helpings, speaking on food safety and food rescue; **Kevin Moore** and **Major Tyler Bouma** from the Marion County Sheriff's

(Continued on page 6)

(Continued from page 5)



Attendees at the IEHA Annual Spring Educational Conference take time out for a photo.

Office, talking about two emergency action plans for a hostage situation and for chemical spills; **Bryan Price** with the Indiana State Department of Health, speaking on the Zika virus and other emerging mosquito-borne diseases; **Heather Lynch** with the Indiana State Excise Police, discussing breweries, distilleries, and artisan licensing; **Megan Teachout** with the Indiana State Department of Health Public Laboratory, speaking on how to prepare for the next food/feed emergency; food sampling updates from the Indiana Rapid Response Team; and **Laura Dresen** with the Indiana Department of Homeland Security, presenting on radiation/nuclear detection at the Indianapolis Motor Speedway and Lucas Oil Stadium.

Four student posters were presented by six student presenters. Research projects included “Addressing Sanitation in Rural Nicaragua;” “Identifying Main Factors Contributing to Chronic Kidney Disease in Northwest Nicaragua;” “Environmental Counseling in Clinical Practice;” and “Effects of Certified Pool Operator Certification on Public and Semi-Public Recreational Pools in Marion County, Indiana.”

To go along with the “Behind the Scenes” theme, events included a competitive IEHA scavenger hunt

that encouraged attendees to meet new people, a representative from each chapter introducing a speaker, a tour of Ivy Tech’s culinary program, and a photo slide show of each chapter that was shown during lunch.

IEHA will host its 67th Annual Fall Educational Conference at the Lawrenceburg Event Center in Lawrenceburg, September 25–27. **Jason Ravenscroft**, President-Elect, will serve as the Fall Conference Chair. More information can be found at www.iehaind.org.

Upper Midwest Dairy Industry Association: Two Spring Meetings

Reported by Doris Mold, Contact



The **Upper Midwest Dairy Industry Association (UMDIA)**, in conjunction with the **Iowa Association for Food Protection (IAFP)**, hosted two Spring Meetings, April 18 in St. Cloud, Minnesota and April 19 in Rochester, Minnesota.

Both meetings covered identical topics, which included **Cindy Sorensen** (left),



Midwest Dairy Association, speaking on “Activating Consumer Research to Grow Dairy Sales,” and **Dr. Jan Shearer**, Iowa State University, presenting

“Prioritizing Performance Profit and Welfare.”

Other speakers and presentations included: **Dr. Gary Neubauer**, Zoetis, talking about “Antibiotic Stewardship – Working as One to Keep Animals Healthy;” **Dr. Rick Watters**, Cornell University, presenting a two-part session on “Robotic Key Concepts;” **Lisa Pool**, IDALS (Rochester), providing an IDALS (Iowa) Update; **Joe Dittrich**, MN Department of Agriculture, presenting “Regulatory Considerations of Robots;” **Dr. Pat Gordon**, Iowa State University, providing “Antibiotic Updates;” **Dr. Leo Timms**, Iowa State University, speaking on “Dairying Down-Under: My New Zealand Experiences;” and **Nikki Neeser**, MN Department of Agriculture, giving a “Minnesota Department of Agriculture Update.”

The meetings included 125 participants, and a first-time limited trial remote broadcast was conducted.

New Jersey Association for Food Protection: 120 Attend Spring Seminar

Reported by Virginia Wheatley, Secretary & Past President



One hundred and twenty attendees met on May 3 at Rutgers University in New Brunswick for the 2017 Spring Seminar of the **New Jersey Association for Food Protection (NJAFP)**.

Three key speakers comprised the agenda. They included:

Rich Ritota, Food Safe Systems, who spoke on “Food Defense Training and the new FDA FSMA Rule – Focused Mitigation Strategies to Protect Food Against Intentional Adulteration.”

(Continued on page 7)

(Continued from page 6)

Mr. Ritota covered three sectors of food protection: food defense, food fraud and food safety.

Hank Hirsch, RK Environmental, presented “Understanding Stored Grain Insects and Their Impact on the Food Industry.” He talked about the critical need to control insects in food processing and offered several approaches to controlling the safety of stored grain against insects.

Mark Dargay, Comprehensive Food Safety, LLC, talking about “Preventive Controls for Human Food: What is It? How is It Different Than HACCP? How is It Going to Improve Our Food Supply?” Mr. Dargay approached each question, explaining in more detail what is necessary for compliance and regulations.



Two additional speakers included **Bill Manley** and **Jeanne Garbarino**, both with the Vineland, New Jersey Department of Health, who discussed “Developing a Statewide Regulatory Strategy for Mobile Food Trucks.”



The Business Meeting included the election of **Lauren Taylor**, RK Environmental, as Affiliate Vice President.

Pennsylvania Association of Milk, Food and Environmental Sanitarians: Annual Meeting Includes 160

Reported by Peggy Good, Secretary & Delegate



The **Pennsylvania Association of Milk, Food and Environmental Sanitarians (PAMFES)** held its Annual Conference May 22–23 at

The Penn Stater Conference Center and Hotel in State College, with 160 registered attendees.

The event kicked off on Sunday, May 21 with a Golf Outing at Toftrees Golf Resort, followed by a reception and dinner.

The conference began on May 22 with a Business Meeting that included discussion about initiating a PAMFES Strategic Planning event later in 2017. **Kerry Kaylegian**, PAMFES Advisor, followed with the Welcome Address and updates on Penn State Food Science programs.

Newly elected officers include:

President: **Wilbur Wheeler**
President-Elect: **Jim Fleck**
Past President: **Jacob Thompson**
Vice President: **Brittini Treichler**
Secretary: **Peggy Good**
Treasurer: **Keith Hay**
Delegate: **Peggy Good**



Keynote speaker was **Shawn Stevens** (left), Food Industry Counsel, who presented on “The Consequences of a Single Food Safety Failure: Industry’s Evolving Civil, Regulatory & Criminal Exposure.”

Amanda Reif, Land O’Lakes, provided an update on “Pilot Testing &

Antibiotic Testing – Appendix N” to help ready attendees for the Tetracycline Pilot Program on July 1.

Following lunch, **Dr. Hayley Springer**, Penn State University, discussed the “Veterinary Feed Directive,” and **Steve Kurtz**, Pennsylvania Department of Health, gave an update.

Field and Lab/Plant Breakout sessions concluded the day.

Day Two was comprised of a Panel Discussion on Bio-Security Measures, featuring **John Adams**, Mid-Atlantic Secure Milk Supply Project; **Dr. David Lee**, Rutgers Ag Experiment Station; **Bryon Schaffer**, Kreider Farms; and **Dr. David Wolfgang**, Penn State University, who each presented, followed by a Q&A for audience members.

Katie Dotterer-Pyle provided an update on the “American Dairy Association Northeast,” and **Dave Pearce** followed with an FDA update.



Dr. Peter Bordi (left) closed the meeting speaking on “Dairy & Sports Nutrition,” discussing the development of his dairy-based recovery drink.

Vendor sponsors interacted with attendees during breaks and at Monday evening’s reception.



From left: Scott Crosier, Bruce Krohn, Scott Shertzer and Abbie Acker were among the 160 attendees at the PAMFES Annual Conference.

IAFP 2017 Happenings

Annual Award Recipients to be Recognized

Please join us in congratulating your fellow Affiliates and colleagues selected to receive awards during **IAFP 2017** in Tampa, Florida. This year's recipients include:

IAFP Affiliate Awards

C.B. Shogren Memorial:

Food Safety Consortium (Hong Kong)

Best Affiliate Overall Meeting:

Mexico Association for Food Protection

Affiliate Member Education:

British Columbia Food Protection Association

Affiliate Communication Materials:

Florida Association for Food Protection

Affiliate Membership Achievement:

Minnesota Food Protection Association

IAFP & Special Awards

Black Pearl: **Panda Restaurant Group, Inc.**
Rosemead, California

Fellow: **Judy Greig, Dale Grinstead, Vijay Juneja, Jeffrey Kornacki, Don Schaffner**

President's Lifetime Achievement:

Christine Bruhn

Honorary Life Membership:

Dave Blomquist, Maria Teresa Destro, Marilyn Lee, John Sofos, Katie Swanson

Harry Haverland Citation: **Santos Garcia**
International Leadership:

George-John Nychas

Food Safety Innovation: **Novolyze**

GMA Food Safety: **Center for Food Safety Engineering and Department of Food Science – Purdue University**

Frozen Food Foundation Freezing Research:

Mark Harrison

Maurice Weber Laboratorian:

Arun Bhunia

Larry Beuchat Young Researcher:

Xiaonan Lu

Ewen C.D. Todd Control of Foodborne Illness: **Frank Bryan**

Sanitarian: **Candace Jacobs**

Elmer Marth Educator: **Judy Harrison**

Harold Barnum Industry: **Michael Roberson**

Samuel J. Crumrine: **Boulder County Public Health (Boulder, Colorado) and Kansas City Health Department (Kansas City, Missouri)**

Travel Award for State or Provincial Health or Agricultural Department Employees:

Ted Gatesy, Michael Perry

Travel Award for a Food Safety Professional in a Country with a Developing Economy:

Frederick Adzitey, Alonzo Gabriel, Patrick Njage

IAFP Student Travel Scholarships

Makala Bach, Wisconsin

Stephanie Barnes, Connecticut

Sarah Beno, New York

Sarah Cope, North Carolina

Dorothy Dupree, Georgia

Hillary Kelbick, Maryland

Giannis Koukkidis, United Kingdom

Shuxiang Liu, Washington

Itumeleng Matle, South Africa

Rianna Murray, Maryland

Eugene Niyonzima, Belgium

Rodney Owusu-Darko, South Africa

Hao Pang, Maryland

Laura Patterson, California

Kristen Saniga, North Carolina

Nicholas Severt, Kansas

Aswathi Soni, New Zealand

Constanza Vergara, Chile

Sophie Tongyu Wu, Indiana

Xingning Xiao, China

Annual Silent Auction Collects Valuable Foundation Funds

IAFP's Silent Auction at Annual Meeting showcases unique and popular items donated by Members, Affiliates, sponsors, exhibitors, and attendees from

across the country and around the world, many specific to the locale from which they came. During the 2016 Silent Auction, bidders vied for nearly 170 items, which contributed nearly \$9,500 to the IAFP Foundation. All funds go toward providing high-quality programs supported by the Foundation.

If you haven't yet donated but plan to attend **IAFP 2017**, please consider bringing an item(s) with you for this year's Silent Auction. Make sure to complete a Silent Auction form for each item. For more information, see pages 14–15 or contact **Sarah Dempsey** at sdempsey@foodprotection.org.

Don't Miss Out on IAFP PDGs

IAFP Members are among a variety of those in education, government and industry who provide networking opportunities for food safety professionals worldwide. This year, the PDG meetings begin Saturday afternoon, July 8, with International Food Protection Issues. The following PDGs will meet on Sunday, July 9:

- Advanced Molecular Analytics
- Applied Laboratory Methods
- Beverages and Acid/Acidified Foods
- Dairy Quality & Safety
- Developing Food Safety Professionals
- Food Chemical Hazards and Food Allergy
- Food Defense
- Food Hygiene & Sanitation
- Food Law
- Food Packaging
- Food Safety Assessment, Audit and Inspection (*Organizational*)

(continued on page 9)

(continued from page 8)

- Food Safety Culture (*Organizational*)
- Food Safety Education
- Fruit and Vegetable Safety and Quality
- HACCP Utilization and Food Safety Systems
- International Food Protection Issues
- Low Water Activity Foods
- Meat and Poultry Safety and Quality
- Microbial Modelling and Risk Analysis
- Pre Harvest Food Safety
- Retail and Foodservice
- Sanitary Equipment and Facility Design
- Seafood Safety and Quality
- Student PDG
- Viral and Parasitic Foodborne Disease
- Water Safety and Quality

PDGs are open for all to join. To find a PDG that meets your needs, call the IAFP office at +1 800.369.6337 or visit the IAFP Web site.

Workshops | July 7–8

- Developing Environmental Monitoring Programs for Small and Midsize Processors (*July 7–8*)
- Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop (*July 7–8*)
- Validating Pasteurization Processes for Low-moisture Products (*July 7*)
- Drying Technologies: Strategies for Managing Pathogen and Allergen Risks (*July 8*)



- **SOLD OUT** (*Waitlist is Available*): Next Generation Sequencing – A Tutorial and Hands-on Workshop to Help Understand This Emerging Technology (*July 8*)

Networking | July 8–12

- Welcome Reception
- Committees & PDG Meetings
- Student Luncheon
- Editorial Board Reception (*by invitation*)
- Opening Session & Ivan Parkin Lecture
- Cheese & Wine Reception
- Exhibit Hall Luncheons & Receptions
- Special Presentations
- President’s Reception (*by invitation*)
- Business Meeting
- John H. Silliker Lecture
- Awards Reception & Banquet

Program | July 9–12

The IAFP 2017 Program begins Sunday, July 9 with the Ivan Parkin Lecture and concludes Wednesday, July 12, following the John H. Silliker Lecture and Awards Banquet.

IAFP 2017 Lectures and Special Presentation

Ivan Parkin Lecture

July 9, 6:00 p.m.

“The Anthropologist, the Chef, and the Kitchen Sink ”

Jose Emilio Esteban, Ph.D.

U.S. Department of Agriculture

FSIS-OPHS-EALS

Athens, Georgia

“U.S. Regulatory Update on Food Safety”

July 10, 12:15 p.m. – 1:15 p.m.

Al Almanza

Acting Deputy Under Secretary for Food Safety

U.S. Department of Agriculture

Stephen Ostroff

Deputy Commissioner for Foods and Veterinary Medicine

U.S. Food and Drug Administration

John H. Silliker Lecture

July 12, 4:00 p.m.

“Food Allergies: A Public Health Dilemma – How Did We Get Here? Where are We Going? ”

Steve L. Taylor, Ph.D.

University of Nebraska – Lincoln

Lincoln, Nebraska

More than 1,000 technical papers, posters and symposia will be presented at IAFP 2017, with more than 180 companies showcasing the latest innovations and technologies in food science and safety. Preview the program and register today at www.foodprotection.org.

Experience IAFP 2017 with These Timely Tips!

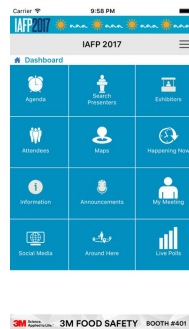
Whether you're a first-time attendee or a returning participant, we want to make your **IAFP 2017** experience as beneficial as possible, with these suggestions.

If you or someone you know is not an active IAFP Member but plan to attend **IAFP 2017**, consider joining now to *save more than \$200 in registration fees!* You'll benefit far beyond the Annual Meeting by joining one of the leading food safety associations in the world with the opportunity to network throughout the year with more than 4,300 food safety professionals! Visit www.foodprotection.org and click on the Membership tab to learn more.

Members attending **IAFP 2017** for the first time – or those who have not attended for a few years – can log into our Web site to access recordings of archived food safety webinars, including the popular and timely

“Making the Most of Your IAFP Annual Meeting: Tips for Students and First-Timers” (July 10, 2012). Once logged in, you will be taken to the Member Dashboard. Go to the Association/Member Resources section and click on “Webinars” to choose from a wide selection of webinars presented by food safety professionals over the past several years.

And don't forget to download our Annual Meeting App. Plan your meeting itinerary, view program and exhibitor information, and explore Tampa, all with the touch of a finger! Visit our Web site for more information about this great option to help organize your time at **IAFP 2017!**



Local Arrangements Committee Provides Invaluable Support

The **Florida Association for Food Protection** is this year's Local Arrangements Committee, providing invaluable support to the Annual Meeting from food safety professionals who reside in proximity to the location site.

This dedicated group has worked diligently to ensure that attendees will be provided a memorable experience during their stay in Tampa. Thank you in advance to the following: **Zeb Blanton, Michelle Danyluk, and Peter Hibbard** (Co-Chairs), **Rick Barney, Sherrod Bostocky, Vanessa Cranford, Tony Febbraro, Jennifer Haynes, Marjorie Jones, Erik Montanez, Mike Nolan, Tom O'Brien, Tim Westbrook, and Anna Wiand.**



Learn More about IAFP through the Affiliate Council Secretary Open Position!

IAFP is currently seeking candidates who can represent the interests and goals of your organization's affiliation with IAFP. Nominations are now being accepted for **Affiliate Council Secretary** for the 2017–2018 term, which begins at the close of **IAFP 2017**. This vital position will serve a one-year term as Affiliate Council Secretary, followed by a one-year term as Affiliate Council Chair on the IAFP 2018–2019 Executive Board. **All candidates must be current IAFP Members (required under IAFP Bylaws) and the current Delegate for their respective Affiliate.**

Inquiries and nominations can be submitted to **Neil Bogart**, Affiliate Council Chair, or to **Susan Smith**, Affiliate Liaison, at the IAFP office.

Affiliate Calendar

Let IAFP help advertise your meetings on our website and in our publications.
Submit your event details directly to our online calendar,
or E-mail to ssmith@foodprotection.org.

Affiliates in Action Second Quarter 2017

April

- ◆ Missouri Milk, Food and Environmental Health Association
- ◆ Ontario Food Protection Association
- ◆ Kansas Environmental Health Association
- ◆ Georgia Association for Food Protection
- ◆ Upper Midwest Dairy Industry Association
- ◆ Indiana Environmental Health Association

May

- ◆ New Jersey Association for Food Protection
- ◆ Associated Illinois Milk, Food and Environmental Sanitarians
- ◆ United Kingdom Association for Food Protection
- ◆ Florida Association for Food Protection
- ◆ Pennsylvania Association of Milk, Food and Environmental Sanitarians

June

- ◆ Texas Association for Food Protection

To be featured in the next issue of *Affiliate View*, send your news and photos by **September 8** to Susan Smith at ssmith@foodprotection.org.

July 2017

3: *New Zealand Association for Food Protection*, Annual Conference (in conjunction with the New Zealand Food Safety Science Research Centre Conference and the IFST Annual Conference), Nelson, New Zealand. Contact Phil Bremer at phil.bremer@otago.ac.nz.

10: *Africa Association for Food Protection*, 2017 Annual Meeting, (during IAFP 2017), Tampa, Florida. Contact Peter Kennedy at pkennedy@qualityflow.com.

10: *China Association for Food Protection and Chinese Association for Food Protection in North America*, 2017 Annual Meeting (combined), (during IAFP 2017), Tampa, Florida. Contact Xiumei Liu at liuxiumei@cfsa.net.cn.

10: *Southeast Asia Association for Food Protection*, 2017 Annual Meeting (during IAFP 2017), Tampa, Florida. Contact Matthew Turner at matthew.turner@mmm.com.

11: *Indian Association for Food Protection in North America*, 2017 Annual Meeting (during IAFP 2017), Tampa, Florida. Contact Harshavardhan Thippareddi at harsha.thippareddi@uga.edu.

11: *Korea Association for Food Protection*, 2017 Annual Meeting (during IAFP 2017), Tampa, Florida. Contact Kung-Ho Seo at bracstu3@konkuk.ac.kr.

17–18: *Australian Association for Food Protection*, 2017 Food Safety Symposium, Sydney, Australia. Contact Deon Mahoney at deonm54@gmail.com.

August 2017

23–24: *Argentine Food Safety Commission*, 2nd Symposium 2017, Buenos Aires, Argentina. Contact Fabiana Guglielmona at fabiana.guglielmona@unilever.com.

September 2017

19–20: *Upper Midwest Dairy Industry Association*, 2017 Annual Meeting, St. Cloud, Minnesota. Visit <http://www.umdia.org/>.

19–21: *New York State Association for Food Protection*, 2017 Annual Conference, Syracuse, New York. Visit <http://nysafp.com/>.

20–21: *Arkansas Association for Food Protection*, 2017 Annual Meeting, Springdale, AR. Contact Brian Umberson at brian.umberson1024@outlook.com.

20–21: *Quebec Food Protection Association*, 2017 Annual Symposium, Quebec City, Quebec, Canada. Visit <http://aqia-qc.org/>.

22–23: *Washington Association for Food Protection*, 2017 Annual Conference, Lake Chelan, Washington. Visit <http://waffp.com/wp1/>.

25–27: *Indiana Environmental Health Association*, 2017 Fall Conference, Lawrenceburg, Indiana. Visit <https://www.iehaind.org/>.

28–29: *Colombian Association of Food Science & Technology*, 2017 International Symposium of Food Safety, Medellin, Colombia. Visit acta@acta.org.co.

IAFP Support for Affiliate Meetings

Whether to complement the mission and promotional materials of your Affiliate, or to show your relationship with the International Association for Food Protection, we offer the following supplies for use or distribution at your meetings:

- ◆ **IAFP pop-up display.** This updated and attractive pop-up display shows attendees that you are affiliated with IAFP.
- ◆ **IAFP 2016–2017 Presentation.** A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.
- ◆ **Promotional materials box.** Contents include a complimentary IAFP Membership certificate and brochures, current issues of *FPT* and *JFP*, and IAFP Annual Meeting flyers. Additional complimentary resources are available upon your request.

To request these items for your next meeting, call or E-mail Susan Smith at the IAFP Office.

IAFP Executive Board Speaker Program

for Affiliates



Linda J. Harris, Ph.D., University of California – Davis
President

- ◆ Tree Nuts: Food Safety Risks and Intervention Strategies
- ◆ Low-Moisture Foods: Food Safety Challenges and Opportunities
- ◆ Microbial Food Safety and Culinary Herbs



Mickey Parish, Ph.D., U.S. Food & Drug Administration - CFSAN/OFS
President-Elect

- ◆ Science and Policy in Government
- ◆ Microbiology of Juices and Beverages
- ◆ *Salmonella* and Spices



Tim Jackson, Ph.D., Nestlé North America
Vice President

- ◆ Food Safety Management
- ◆ Food Microbiology
- ◆ Regulatory Food Safety



Kali Kniel, Ph.D., University of Delaware
Secretary

- ◆ One Health
- ◆ Foodborne Viruses and Parasites
- ◆ Pre-harvest Food Safety Risks



Alejandro Mazzotta, Ph.D., Chobani, LLC
Past President

- ◆ Food Safety Management Systems
- ◆ Microbial Food Safety and Thermal Processing
- ◆ Process Validation – Training Programs



Neil Bogart, Red Diamond, Inc.
Affiliate Council Chair

- ◆ Food Safety – From Artillery Shells to FSMA: Where are We Headed?
- ◆ Vendor Supplier-Approved Programs
- ◆ The Forgotten Act of Analyzing Micro



Alex Castillo, Ph.D., Texas A&M University
Affiliate Council Secretary

- ◆ Food Safety and Its Impact on International Trade
- ◆ How Should I Validate My Process-based Preventing Controls?
- ◆ Antimicrobial Interventions and Treatments in Food: When and How Do They Work and How Can I Make Them Work Best?

How It Works

1. IAFP Board Members are available to speak at Affiliate meetings on numerous topics involving food safety.
2. Each Affiliate may request one Executive Board speaker for one Affiliate meeting within a 12-month calendar year.
3. A minimum of 15 minutes should be allowed for the Board Member to deliver information about the International Association for Food Protection in addition to their main subject(s) (see #1).
4. IAFP will pay the Board Member's expense to travel to the Affiliate meeting location.
5. The Affiliate covers local expenses, including meals, lodging, and local transportation for the Board Member.
6. The Board Member makes their own travel reservations and will submit an expense report to the IAFP office within 10 days of completion of their travel to the Affiliate meeting. Any local expense (see #5) will be billed to the Affiliate.
7. A two-month advance notice is required.
8. To invite a Board Member to speak at your Affiliate meeting, contact Susan Smith, IAFP Affiliate Services, at +1 800.369.6337 or +1 515.276.3344; or E-mail ssmith@foodprotection.org.

IAFP Speaker Program *(expanded)*

Gary Acuff, Ph.D.
Texas A&M Center for
Food Safety



- ◆ Addressing Risk Using Performance Objectives
- ◆ Proper Use of Pathogen Surrogates in Process Intervention Validation
- ◆ What is Really Achievable in Pathogen Reduction for Beef?

Michael Brodsky, Ph.D.
Brodsky Consultants



- ◆ Managing Food Safety and Security in the 21st Century
- ◆ Emerging Issues in Food Safety
- ◆ The Fallacious Fecal Coliform or What is a Fecal Coliform Anyway?

Jim Dickson, Ph.D.
Iowa State University



- ◆ Foodborne Pathogens in Meat: Progress and Challenges
- ◆ Interventions to Control Foodborne Pathogens in Meat
- ◆ Food Safety Issues with Pet Food
- ◆ Process Validation for Food Safety

Jeff Farber, Ph.D.
University of Guelph



- ◆ Overview of Raw Milk Cheese Issues in Canada
- ◆ Risk Assessment and Risk Management of Foodborne Listeriosis in Canada
- ◆ A Dummy's Guide to Free Online Predictive Modelling Tools
- ◆ Emerging Foodborne Pathogens

Kathy Glass, Ph.D.
University of Wisconsin –
Madison



- ◆ Opportunities and Limitations of Clean Label Antimicrobials
- ◆ Strategies to Maintain Microbial Food Safety in Reduced-sodium Foods
- ◆ Intervention Strategies to Control *Listeria monocytogenes* in Ready-to-Eat Foods

Gale Prince
Retired/Consultant



- ◆ So You Chose Food Safety as a Career Choice
- ◆ Food Safety Culture Drives Excellence
- ◆ Food Safety Modernization Act (FSMA)

Don Schaffner, Ph.D.
Rutgers University



- ◆ The Five Second Rule: Is It Real?
- ◆ The Science of Handwashing and Hand Sanitizers
- ◆ Quantitative Microbial Risk Assessment of Foods

Katie Swanson, Ph.D.
KMJ Swanson
Food Safety, Inc.



- ◆ Useful Microbiological Testing for Food Safety Management
- ◆ Preventive Controls for Human Foods Training Curriculum Development

Don Zink, Ph.D.
IEH Laboratories &
Consulting Group



- ◆ FSMA Implementation – Foreign Supplier Verification and Preventive Controls
- ◆ Environmental Pathogen Monitoring
- ◆ Controlling *Listeria* and *Salmonella*



Contribute to the Silent Auction

Proceeds from the Silent Auction
Benefit the IAFP Foundation

Support the Foundation by donating an item today. A sample of items donated last year included:

- ◆ Sterling Silver Beverage Top Stoppers
- ◆ Exclusive Jameson Irish Whiskey (Past President Reserve)
- ◆ Hand Knit Sweater
- ◆ Microscope for Kids
- ◆ iPad Pro, 128 GB
- ◆ Quad Loop Fitness Band
- ◆ Coach Zip Tote
- ◆ Gift Boxes

As you consider your donation, please keep in mind that most attendees travel by air.



To donate an item, go to our Web site at <http://www.foodprotection.org/about/iafp-foundation/> and complete the Silent Auction Donation Form or contact Sarah Dempsey at sdempsey@foodprotection.org +1 515.276.3344; +1 800.369.6337





Silent Auction Donation Form

Complete a form for each item

Auction Item _____ Estimated Value _____

Short description
(40 characters or less)

Donor Name for Program Materials _____

Contact Person _____

Mailing Address _____

Please specify: Home Work

City _____ State or Province _____

Postal Code/Zip + 4 _____ Country _____

Telephone # _____

E-mail _____

Return to:
Sarah Dempsey
International Association for Food Protection
6200 Aurora Avenue, Suite 200W
Des Moines, IA 50322-2864, USA
+1 800.369.6337; +1 515.276.3344
Fax: +1 515.276.8655
E-mail: sdempsey@foodprotection.org



As you consider your donation, please keep in mind that most attendees travel by air.

Items under \$10.00 in value may be grouped with other items by the IAFP Staff.

Connect on the Coast.

Set Sail into Food Safety.



Advance your professional potential by joining us for four energizing days of presentations, discussions and networking with the leading minds in food safety research and technology.

Explore, learn, participate at IAFP 2017.

Join us in Tampa, Florida

July 9–12, 2017

www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2018, July 8–11, Salt Lake City, UT

IAFP 2019, July 21–24, Louisville, KY

IAFP 2020, August 2–5, Cleveland, OH

Affiliate View is a quarterly publication for Affiliates of the International Association for Food Protection. Please submit articles, photos, news items, or comments to:

Neil Bogart

Affiliate Council Chair

Red Diamond Inc.

306 Mardis Lane

Alabaster, Alabama 35007

Phone +1 205.577.4038

neilbogart@reddiamond.com

Alex Castillo

Affiliate Council Secretary

Texas A&M University

2471 TAMU

Kleberg Center, Room 314A

College Station, Texas 77843-2471

Phone +1 979.845.3565

a-castillo@tamu.edu

Susan Smith

IAFP Affiliate Services

Affiliate View Editor

International Association
for Food Protection

6200 Aurora Avenue, Suite 200W

Des Moines, Iowa 50322-2864

Phone +1 800.369.6337

+1 515.276.3344

Fax +1 515.276.8655

ssmith@foodprotection.org