

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

Turonda Crumpler, *Affiliate Council Chair*

Christina Ritchey Wilson, *Affiliate Council Secretary*



View from the Chair: *Updates for a New Year*

Happy New Year! I wish all of you a very enriched and prosperous 2015!

As I sat down to write this column over the Thanksgiving holiday weekend, it was finally raining throughout Southern California. The region received about two inches of rain – not enough to eliminate our drought, but enough to wet the land. There’s a bit more water in the aqueducts for the farmers to grow food, but as an unwanted side effect, there was also a mudslide or two. I was thankful to be home over the holiday weekend, having spent seven hours on the road the previous day in what is normally a less-than-five-hour-drive.

Fortunately, the first week of December also brought showers, while I flew to the IAFP Board Meeting in bone-chilling Des Moines, Iowa. The meet-

ing ran like a well-oiled machine, thanks to **David Tharp**, **Lisa Hovey** and other staff members who helped plan it. Reports for review were sent well in advance, and I’m happy to state that the meeting started and ended on a timely basis, with IAFP President **Don Zink** keeping us on track.

Affiliate View received positive reviews from the Board – keep up the good work, Affiliates! Please continue to send your meeting photos and summaries – no matter the length – to **Susan Smith**, Affiliate Liaison and *Affiliate View* Editor, telling us about the achievements of your Affiliate and its members, including awards, publications, membership, etc.

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53 Affiliates Across the Globe

Africa Australia Brazil Canada | Alberta British Columbia Ontario Quebec China Chinese in North America
Colombia 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 Connecticut Florida Georgia Idaho
Illinois Indiana Iowa Kansas Kentucky Michigan Minnesota Minnesota/Upper Midwest Missouri Nebraska New Jersey
New York North Dakota Ohio Pennsylvania South Dakota Texas Washington Wisconsin Wyoming

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Shortly before my visit to Des Moines, the U.S. FDA released a pre-read document of the final rule to implement a national menu labeling standard for chain food establishments (20 or more conducting business under the same name) to post calories and other nutritional information on menu boards and/or at the point of sale. This new law was part of the 2010 Affordable Care Act and pre-empts any state laws pertaining to calorie menu labeling. Hence, our local regulatory Affiliates may be busy by now sorting through the rule and comparing the state laws/regulations with the federal rule, augmenting their regulations accordingly. All of this is in addition to providing pertinent information to help local food establishments and consumers better understand the new regulations and how to comply with this law, which becomes effective December 1, 2015.

Last year was superb for IAFP and the Affiliate Council. Association membership remained consistent, and **IAFP 2014** was another success, adding a record four new Affiliates! Our international meetings in Hungary, Brazil, China and Dubai were also well-attended.

What are your Affiliate's goals for the new year? Increasing membership? Holding a successful educational meeting? Establishing a student scholarship

What are your Affiliate's goals for the new year?

fund? How about sponsoring an Affiliate member at **IAFP 2015**? Whatever they may be, please consider these three tips:

1. **Communicate, communicate, communicate** – Keep your members abreast of your Affiliate's strategic goals and year's plan. The frequency of communication is a dynamic component to any organization and should be established based on the needs of your Affiliate. Bottom line: Let your members know what's going on in a timely manner.
2. **Ask questions, then listen to the answers.** While your board can ask questions, it's often daunting to get your members to offer their views or interest. Some Affiliates have a very diverse membership; others have a more homogenous group. Asking questions about your members' wants and needs brings about more dialogue and promotes a healthy organization.
3. **Recognize efforts and praise your members.** From experience, I find that the most active participants often receive the most praise and accolades; yet, those "behind the scenes" who update the web-

site, track membership, pay bills, plan and prepare might get overlooked. Remember the value of each contribution when planning your year, and let those members know how they are appreciated.

I close with a reminder that Affiliate Annual Reports, a filing requirement under IAFP Bylaws, are due **February 12**. By now, Affiliate officers have received a few reminders from **Susan Smith**. This year, please consider applying for one or more of the Affiliate Awards, based on your 2014 accomplishments. This is the time to brag about yourselves! We want to see 100% Annual Report submission compliance in 2015! **And remember, Affiliate Presidents and Delegates are required to be current IAFP Members to qualify for any Awards.**

Finally, it's never too early to start planning for **IAFP 2015** in Portland, Oregon, July 25–28 (*Saturday–Tuesday this year only*). Housing is now open but rooms at the IAFP group rate go quickly, so reserve them NOW!

Happy 2015!



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Affiliate BioBrief

David “Dave” Blomquist

President, Minnesota Food Protection Association



Ecolab's SEAL microbiologists include (from left): Lois Branch, Joe Dirksen, Kirsten Howe, Joanne Butwinick, Dave Blomquist, LouAnn Marshman, and Tom Boufford, Group Manager.



The Minnesota Food Protection Association received its Affiliate Charter at the Opening Session of IAFP 2014 in Indianapolis, Indiana.



David “Dave” Blomquist is the Executive Technical Affairs Specialist for Ecolab Food and Beverage Division, at the Ecolab Research Center in Eagan, Minnesota. Dave is responsible for handling calls from Ecolab field personnel in the U.S. and Canada with questions about soil removal, microbial intervention, regulatory, etc. He is also a member of Ecolab's SEAL team – a group of specialists sent into customer sites to assist in resolving issues.

Dave received a B.S. from the University of Minnesota's (Minneapolis) Department of Food Science and Industries.

After receiving his degree, Dave held several positions in the food industry. He and his wife, Cindy, spent time in the Peace Corps in Casablanca, Morocco, where he served as a chemist in the food testing section of *Le Laboratoire Officiel d'Analyses et d'Recherches Chimique*, the country's main government laboratory for chemical testing to meet Moroccan standards. Dave then worked at a small mozzarella cheese factory before heading to Salina, Kansas in 1974 to become the first microbiologist at Tony's Pizza Service (part of Schwan's). He then transferred to Schwan's corporate headquarters in Marshall, MN, working with their three plants and hundreds of co-packers, where he remained until 1989 before joining Ecolab.

Throughout his career, Dave has been privileged to work with several food safety specialists, including **Dr. Jim Dickson** (now at Iowa State University in Ames), who succeeded him at Tony's. He credits Jim with helping him work through the challenges of a then-emerging organism, *Listeria*. Dave also gives kudos to a talented group of microbiologists in the technical support group at Ecolab, especially his manager, **Tom Boufford**, for his nearly 20 years of mentoring and troubleshooting micro problems. His co-workers at Ecolab share their experiences among each other to improve the group's ability to serve their customers as they address cleaning and sanitation issues.

Dave was a key instigator in developing the **Minnesota Food Protection Association (MFPA)** in 2014. Prior to board approval of the Affiliate, he and several other devoted food safety specialists, including **Ruth Petran, Kevin Habas, Dan Erickson, Bob Hagberg** and **Francisco Diez**, worked diligently for a short six months to establish a second Minnesota Affiliate. The group reached out for directional assistance from **Doris Mold** and **Jeff Johnson**, members of their sister Affiliate, the **Upper Midwest Dairy Industry Association (UMDIA)**, and from **Fred Cook**, a former member of the **Nebraska Association for Food Protection (NAFP)**. Many phone calls and dozens of emails finally led to the first meeting (despite a snowstorm!) of approximately 30 prospective members to initiate the process. After some insight from IAFP Board Member **Katie Swanson** and two additional meetings to approve the Constitution and Bylaws and elect officers (with Dave serving as President), MFPA became the 52nd Affiliate last year, receiving its Charter at **IAFP 2014** in Indianapolis, IN. (*Coincidentally, Minnesota is now home to IAFP's oldest U.S. Affiliate, UMDIA, and its newest, MFPA.*)

Dave and Cindy have two children and three grandchildren (including a set of twins!). In his spare time, Dave and a few other family members (*photo left*) help Cindy run the family confectionary business, processing chocolates and other treats.

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 March 13 to: ssmith@foodprotection.org.

Contributors

Arkansas Association for Food Protection: More Than 225 Attend Joint Conference

Reported by David Edmark, Secretary

Speakers from industry, government and several universities addressed emerging food safety issues during the Sixth Annual **Arkansas Association for Food Protection (AAFP)** Conference, held September 11–13, 2014. The conference took place in conjunction with the annual meeting of the South Central Branch of the American Society for Microbiology and attracted more than 225 people at the Chancellor Hotel in Fayetteville.

Presentations included food safety issues in fresh products; keys to food safety for customers and employees; food microbiology and safety; pet food safety; pre-harvest food safety; and sustainability issues in food safety. A career symposium for students focused on career preparation, choices, opportunities, and reaching desired destinations.

AAFP President-Elect **Nancy Gushing**, OK Foods, welcomed the participants. Several commercial vendors offered opportunities to discuss their products outside the conference hall. Corporate sponsors included:

Gold Level: International Paper; Jones-Hamilton Co.; Qiagen; and Roka Bioscience

Silver Level: DuPont

Bronze Level: FoodChek; Land O'Frost; and World Bioproducts.

Two prestigious awards were presented. **Mike Sostrin** (pictured below), Walmart Stores, who served



as the Affiliate's founding President in 2009, received the first AAFP Fellow Award. **Adam Baker**, graduate research assistant in the Food Sci-



Adam Baker (third from left) received AAFP's Michael G. Johnson Graduate Endowed Scholarship for Excellence in Food Microbiology, Teaching and Peer Mentoring. Pictured with him are (from left): Michael Johnson, University of Arkansas Emeritus Professor of Food Science; Steve Ricke, Director of the UA Center for Food Safety; and Karla Baker, Adam's mother.

ence Department at the University of Arkansas, received the Michael G. Johnson Graduate Endowed Scholarship for Excellence in Food Microbiology Research, Teaching and Peer Mentoring.

Food science students from the University of Arkansas participated in a research poster competition, displayed in the conference hall throughout the meeting. Award categories and respective winners were:

Sea Star International Food Safety Outreach and Education Poster Award: *Anisha Ghosh*

Vivione Rapid Detection Methods Poster Award: *Lizhou Xu*

IEH Intervention Pre-Harvest Poster Award: *Stephanie Roto*

SFC Intervention Honorable Mention Poster Award:

Zach Callaway

J.B. Hunt Honorable Mention

Poster Award: *Sardar Abdullah*

UA Center for Food Safety Foodborne Pathogens – Fundamental Understanding Poster Award:

Sebastine Arthur

New York State Association for Food Protection: 91st Meeting Attended by 200+

Reported by John R. Bartell, NEWLETTER Editor



The 91st Annual Meeting for the **New York State Association for Food Protection**

(NYSAFP) was held September 16–18, 2014 at the Double Tree Hotel in East Syracuse. More than 200

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members, spouses and guests attended to hear various speakers in numerous sessions, including a Thursday breakout session for Food, Field and Laboratory.

Tuesday evening, prior to the Opening Session, conferees were treated to “Beer from a Farm, Not a Factory – The Story and Tasting Event,” presented by Hopshire Farm & Brewery.

Wednesday morning’s General Session activities began with the keynote address by Commissioner **Richard A. Ball**, NYS Department of Agriculture & Markets. **John DeBlasi**, Affiliate President, followed with the Presidential Address. The opening presentation, “Taste of NY Program – Current Happenings,” was given by **Sue Santamarina**, NYS Department of Agriculture & Markets. **Clay Detlefsen**, IDFA, followed with an FSMA Update.

Following lunch, the Afternoon Session included “Food Allergies: A Growing Public Health Issue,” by **Robert Gravani**, Cornell University; and “Global Traceability of Foods & Ingredients” from **William Fischer**, Global Food Traceability Center. **Peter Baumgartner**, University of



David Bandler (left), long-time NYSAFP member, presents the Emmett R. Gauhn Memorial Award to Robert Gravani, Professor of Food Science at Cornell University. NYSAFP’s highest award is given in good standing to a Member who has made a significant contribution to the Affiliate or in their field of endeavour.



Kathryn Boor (left), Dean of Cornell University of Agriculture and Life Sciences, presents the Education and Professional Improvement Meritorious Service Award to Rob Ralyea, Cornell University. This award is presented to a person who has made outstanding contributions to the development, future and improvement of NYSAFP, particularly in the areas of education and professional development.

Buffalo, closed the afternoon discussing “5S/6 Sigma – Improving Your Results.”

The following awards and recipients were presented at the evening’s Awards Banquet:

Emmett R. Gauhn Memorial Award:
Robert Gravani

William Hickey Memorial Award:
James Baldwin

Theodore H. Reich Memorial Award:
Eric Mortensen

Education and Professional Improvement Meritorious Service Award:
Rob Ralyea



Laci Taylor (left), undergraduate student at Cornell University, College of Agriculture & Life Sciences – Animal Science, was one of two recipients of scholarships presented by Robin Waite, Perry’s Ice Cream and Scholarship Committee Chair.



Larry Bogdan (left), incoming NYSAFP President, receives the gavel from outgoing President John DiBlasi at the Affiliate’s 91st Annual Meeting.

Howard B. Marlatt Memorial Award:
Gene Butzer

George “Sid” Miller, Jr. Memorial Affiliate Award:

Central New York Sanitarians
NYSAFP Scholarships: Laci Taylor, student at Cornell University, and Knakita Harris, student at Alfred State College

Newly-elected NYSAFP officers for the 2014–2015 term are:

President: **Larry Bogdan**

President-Elect: **Robert Kuhn**

Past President: **John DiBlasi**

Secretary/Contact: **Janene Lucia**

Delegate: **Steve Murphy**

British Columbia Food Protection Association: Joint Workshop

Reported by Sophie Henry, British Columbia Food Technologists Representative/University of British Columbia Student



Approximately 50 attendees gathered on October 2 at the Shadbolt Centre for the Arts in Burnaby for the **British**

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Columbia Food Technologists/ British Columbia Food Protection Association (BCFPA) Joint Workshop, “Connect the Dots: Traceability and Recalls in Your Supply Chain.” Prior to the workshop, attendees had the opportunity to network and view sustaining members’ displays while enjoying appetizers.

Ron Kuriyedath, BCFPA Vice President, welcomed everyone before introducing **Nadine Garland**, Food Safety Program Consultant and Lead Auditor at SGS Canada. With more than 20 years of experience in quality assurance and food safety, Nadine began the workshop with an overview of traceability, mentioning relevant records that allow for tracing products from raw ingredients to consumer and vice versa. She highlighted the importance of a well-trained team that tests its traceability system at least annually to ensure the plant is ready in case of a recall. Following a Q&A, attendees enjoyed refreshments during a short networking break.



Nadine Garland, SGS Canada, was the presenter for the British Columbia Food Technologists and the British Columbia Food Protection Association Joint Workshop, “Connect the Dots: Traceability and Recalls in Your Supply Chain.”

The workshop’s second half focused on recall programs. Nadine spoke about the significance of complaint collection and a strong recall team as a vital part of any recall plan. The team should include members from different departments who will develop specific action plans to define the role of each team member. In addition, Nadine emphasized the importance of communication during the recall, within the company, to the general public and clients directly, and through the media. The importance of social media was also raised.

The evening wrapped up with another networking opportunity, along with refreshments and door prizes. Vice President Kuriyedath also thanked sustaining members for their continued support, as well as Nadine for her memorable workshop.

New Jersey Association for Food Protection: Seven Presentations Pack a Full Day

Reported by Alan Talarisky, Member at Large & Virginia Wheatley, 1st Vice President



The New Jersey Association for Food Protection (NJAFP)

held its 2014 Affiliate Fall Seminar on October 2 at Rutgers University at the Cook Campus Student Center in New Brunswick.

After welcome remarks from President **Jessica Albrecht**, **Bob Kramer**, Economic and Community Development Institute, presented “Food Trucks and Food Safety,” describing how his Ohio-based company assists customers with setting up mobile food truck businesses by offering advice regarding loans, business plans, and realistic expectations

about the business. Additionally, customers are guided on proper truck design and licensing requirements to protect the safety of the food they serve.

Boey Lau, Mondelez International LLC, spoke on “How GFSI Prepares



You for FSMA.” The discussion included how adhering to the Global Food Safety Initiative (GFSI) will more than adequately prepare

firms for compliance with the Food Safety Modernization Act (FSMA). The monitoring, recordkeeping and validation activities required under GFSI currently meet or exceed FSMA requirements. Currently, 80 percent of Modolez’ plants are GFSI-certified, and the remainder are in the process of doing so.

Ruth Petran, Ecolab, presented “Application of Restaurant Inspection Data to Increase Food Safety.” Ruth shared her findings from a study she led about the potential link between restaurant violations (as noted on inspection reports) and foodborne illness incidents. Though the study was small and used a convenience sample of restaurants, patterns of violations that showed significant links included hand-washing and employee illness.

Neal Nover, WinWam Software, followed with “Utilizing Inspection Software for Increased Productivity and Efficiency.” He discussed electronic data collection already in use in several health departments in the

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state. According to Neal, violations can be placed into electronic forms and are immediately linked to regulatory citations, such as the NJ State food code. Aggregate data collected on inspections can then be used to identify patterns and determine facilities that should be inspected with higher frequency due to significant and/or repeat violations noted in the inspectional history.

Next, **Gary Cohen**, Supply One Packaging and NJAFP's Delegate, spoke about how 40 percent of the food in the U.S. goes to waste, while 15 percent of the world's population suffers from hunger and malnutrition. He stated that the cause of much food waste is confusion over dates on food packages that are actually quality-related, not safety-related. Many food businesses and consumers dispose of food that exceeds best-by dates when, in fact, the food is still edible and, in many cases, still fresh.

Finally, **Susan Algeo**, Paster Training and NJAFP's 2nd Vice President, gave a lively presentation,



"New Training Requirements in the 2013 FDA Model Food Code." Like date labeling on food packages, these updates often confuse the industry and non-FDA regulators, making compliance difficult. Susan clarified the new requirements point-by-point. She also spoke about the value of storytelling in our professions and how the heartbreaking true stories of food-

borne illness provide reminders of the importance of our jobs on a daily basis. She added that food workers from certain traditional cultures who learn best by storytelling can benefit from the FDA oral culture educational materials.

Susan closed the meeting with an update about **IAFP 2014**.

Georgia Association for Food Protection: 55 Attendees Hear Wide Range of Topics

Reported by *Tori Stivers, Delegate*



The **Georgia Association for**

Food Protection (GAFP) held its 2014 Fall meeting on October 9 at the Kroger Company's Atlanta Headquarters. Fifty-five attendees heard presentations on a wide variety of food safety topics and enjoyed Kroger's hospitality, which included breakfast and lunch. Some first-time attendees were



Atlanta Chefs Association members (L to R): Kully Crean; Lee Gray; GAFP Vice President John Szymanski; and Michael Diehl pose for a photo at the Georgia Affiliate's 2014 Fall Meeting.

professional chefs and representatives of the American Culinary Federation Atlanta Chefs Association.

After a warm welcome, GAFP President **Wendy White** yielded the podium to Vice President **John Szymanski** to facilitate the educational program. Topics and speakers included:

- "Food Safety: Manufactured Foods

Regulation Update & Seafood HACCP," by **Krissa Jones** and **Sandy Shepherd**, GA Department of Agriculture Consumer Protection Division;

- "What is Growing in that Beverage? Microorganisms of Significance in Ready-To-Drink High-Acid Beverage Operations," by **Jason Richards**, The Coca-Cola Company;
- "FDA Food Code Update: Major Changes Made in the 2013 Version," by **Christopher J. Smith**, FDA Regional Food Specialist;
- "Chemical Compliance within Food Processing Facilities," by **Darlynn Jordan** and **Bob Martin**, LPS Laboratories; and
- "Foodborne Botulism and Outbreaks in the U.S.," by **Susan Maslanka**, National Botulism Lab, Centers for Disease Control & Prevention.

A highlight of the meeting included presentations by three University of Georgia food science and technology graduate students who each received a GAFP-sponsored Jim Ayres Scholarship. The following students received monetary awards that enabled them to attend **IAFP 2014** and present their findings:

1st Place: Stephanie Barnes, "Influence of Sucrose Content on the Survival of *Salmonella* in Low-Water Activity Whey Protein Model Systems at 70°C;"

2nd Place: Lisa Trimble, "Influence of Fat Content on the Survival of *Salmo-*

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GAFP's 2014 Jim Ayres Scholarship recipients are (from left): Stephanie Barnes and Lisa Trimble. (Not pictured: Ola Afolayan)

nella in a Low-Water Activity Model Food System at 70°C;" and

3rd Place: **Ola Afolayan**, "Evaluation of a PGM-binding Method for the Discrimination of Infectious and Non-Infectious Norovirus Following Inactivation with Heat or a Levulinic Acid Plus Sodium Dodecyl Sulfate Sanitizer."

Corporate sponsors – those whose generous support enables GAFP to function as a forum for food safety professionals in the state to exchange information on protecting the food supply – include: Chick-Fil-A; ClorDiSys Solutions; Food Safety Net Services; Gregory Pest Solutions; Golden State Foods; Kroger, Industrial Magnetics; and Publix.

Alabama Association for Food Protection: 26th Annual Meeting

Reported by Neal Bogart, Delegate

The **Alabama Association for Food Protection (AAFP)** held its 26th Annual Meeting on November 20, 2014 at the Marriott Legends Hotel and Conference in Prattville. The AAFP serves as a state-wide educational resource for food safety professionals associated with state and county

public health agencies, food industry and academic communities. One hundred four Members attended the meeting, with Affiliate President **Bill Kelly** organizing and presiding over it. (On November 19, AAFP also held its annual Alabama Food Supervisors Workshop, with 40 attendees. The workshop's purpose is to inform and update state and county public health personnel on new and modified inspection procedures, legal issues associated with the inspection program, and mandatory certification program for food purveyor food safety training.)

This year's Annual Meeting included five educational presentations and the Alabama Food Safety Task Force Partners' report on activities from the previous year by speakers from industry, academia, FDA, and state and local health agencies. Topics and presenters included:



"Food Quality and Development," by **Don Abercrombie**, owner of Abercrombie Foods;



"Food Safety Landscape: Are You Prepared for the Changes? Compliance with FSMA and Traceability," by **Christina Romas**, Director Business Development, Park City Group;



"Google Glasses," by **Dr. Jean Weese**, Professor and Extension Specialist of Food Science, Auburn University;

"Food Irradiation," by **Ryan Hollingsworth**, VP of Operations, Gateway America, LLC, and

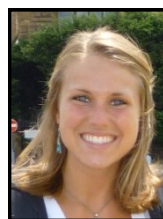
Russell Stein, VP of Gray-Star, Inc.; and



"Entrepreneurial Possibilities for Small Processors," by **Deborah Stone**, owner of Stone Hollow Farms.

Following presentations, **Neil Bogart**, Affiliate President-Elect and Delegate, gave a national update, reviewing major topics covered at the 2014 Affiliate Council Meeting, held during **IAFP 2014** in Indianapolis, Indiana.

The Scholarship Program followed, with Dr. Weese presenting the AAFP GM Gillaspay Food Safety Undergraduate Student Scholarship to



this year's recipient, **Caroline Marsh**, a senior in Food and Nutrition at the University of Alabama. The Alabama Food Safety Task Force Partners' Report was

presided over by **Mark Sestak**, Department of Food, Milk and Lodging for the Alabama Department of Public Health, and **Lance Hester**, Alabama Department of Agriculture and Industries.

Newly-elected AAFP officers for 2015 are:

- President: **Jean Weese**
- Vice President: **Neil Bogart**
- Vice President-Elect: **Phyllis Fenn**
- Past President: **Bill Kelly**
- Secretary/Treasurer: **Karen Crawford**
- Delegate: **Neil Bogart**

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Ontario Food Protection Association: 56th Annual Fall Meeting & Tradeshow

Reported by Shirley Chalouh, Board Member

Photos by Martha Palomar, Board Member



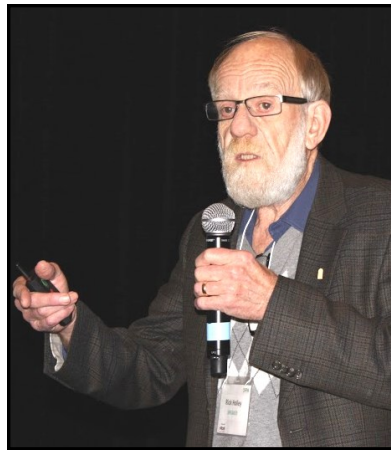
Dr. Keith Warriner, President, opened the **Ontario Food Protection Association's (OFPA)** 2014 Fall Annual Meeting on November 20 in Mississauga, with a thank you to those attending. He also extended appreciation to the exhibitors and sponsors who help make OFPA meetings a great success. The day promised an exciting lineup of quality speakers mixed with awards and scholarship presentations, plus the annual business meeting.

Keynote speaker **Dr. Martin Appelt**, CFIA, presented "Modernization in the Processed Food World." He explained that CFIA must adapt to the times and respond to changes, re-focusing resources and concentrating on food safety, plant health and animal health. CFIA will replace four Federal Acts with one – the Safe Food for Canadians Act (SFCA) – which received royal assent in 2012 and is slated for Canada Gazette Part I in January 2015. CFIA is moving to a more risk-based system, adopting the food safety culture where there is a schedule of monitoring, maintaining and repairing. Dr. Appelt spoke about the new regulatory environment where industry and government work together and agree on the same aspects that are important to them.

Dr. Gavin Downing, Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), presented "Recent Developments in Provincial Food Inspections." The audience heard about the

many activities that OMAFRA has been active in regarding regulations and inspection programs, while keeping in close consultation with CFIA and in collaboration with industry. (OMAFRA has been engaging with CFIA to reach out for feedback from small and medium-size establishments.)

Dr. Rick Holley, University of Manitoba, spoke on "Ranking Risk for Mod-



ernized Food Inspection." His research showed the top five food pathogen pairs that cause foodborne illness. He found that if the burden of illness is calculated, the ranking changes for food and bacteria combinations. He established an overall ranking of the top ten food pathogen combinations in terms of personal health – *Listeria* and processed meats were ranked 15 out of 25. However, produce (fresh fruits and vegetables) and *Salmonella* were tied with poultry and *Salmonella* for third place. Given these results, the question arose: Shouldn't we be spending more resources on produce control as a top priority and less on processed meats?

A "Nutrition Regulatory Update" was given by **Charmaine Kuran**, Health Canada, providing a different angle on public health. Instead of the majority of deaths by acute disease through

foodborne illness, Charmaine pointed out that nutritional causes are more likely to cause deaths in Canada. Nutrition labeling is a priority for the Government of Canada, given the emphasis in the 2013 speech from the throne. The first round of consultations occurred from January–April 2014, and again in July 2014, when there were in-person and on-line consultations with consumers, as well as on-line consultations regarding five technical documents. In general, many respondents find the information on food labels helpful, but some areas were noted as confusing, including complicated or lack of information on labels and a mistrust of claims, ingredients and serving sizes. Concerns around GMOs and allergens were also voiced.

Dr. Kathy Glass, University of Wisconsin–Madison, represented IAFFP and talked about the Association's goals and benefits of membership. Her presentation, "Intervention Strategies to Control *Listeria monocytogenes* in Ready-to-Eat Foods" focused on her research of bacteria found in retail foods and how to control contamination.



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Peter Gould, Dairy Farmers of Ontario, reviewed impacts of the “Free Trade Agreement with the EU.” Under this agreement, imports can be any kinds of cheeses and include any species (beyond cows’ milk). The biggest impact of the agreement will be on cheese producers, depending on what’s imported. Many small and medium-size processors will be required to be more efficient and/or address environmental issues to compete in the coming market.

A panel of experts from government, industry and academia discussed “Regulatory Changes: What are We in For? Will the Changes Enhance Safety or Undo Business?” The panel consisted of **Peter Stein**, Piller’s Fine Foods; **Peter Gould**, Dairy Farmers of Ontario; **Tom Graham** and **Dr. Martin Appelt**, CFIA; **Dr. Rick Holley**, and moderator **Keith Warriner**.

Dr. Emma Allen-Verco, University of Guelph, followed with her roundtable presentation, “The Im-

portance of the Gut Microbiota to our Health.” Dr. Allen-Verco covered how microbes are everywhere and how the overuse of antibiotics and other factors can influence the composition and function of gut microbes.

Jennifer McCreary, NSF-GFTC, closed the presentations with “Allergen Management,” focusing on how the food industry must learn to use best practices to control the threat.

OFPA’s Annual Business Meeting included a review of the Affiliate’s Annual Report, and presentation of student scholarships and member awards. Congratulations to this year’s OFPA Award Recipients, including:

2014 Sanitarian of the Year:

Nel Pereira

2014 Lifetime Achievement Award:

Jeff Farber

Board of Directors Award of Merit for 2014: *Richard Meldrum*

OFPA 2014 Scholarships: *Hillary Adams, Tangi Burke, Joshua Pries,*

Anamika Sarkar, Clara Taylor and Leon Torres

The business meeting closed with the introduction of four new Board of Director members:

President: Peter Stein

Past President: Keith Warriner

Secretary/Treasurer: Lynne Fruhner

Delegate: Keith Warriner

News Briefs

The **New Zealand Association for Food Protection (NZAFP)** held its 2014 Annual Meeting July 2–4 in



From left: Roy Biggs, NZAFP President; Don Schaffner, IAFP President; and Roger Cook, NZAFP Delegate, pose by the Affiliate exhibit booth at the 2014 Annual Meeting.

conjunction with the Annual Conference for the New Zealand Institute of Food Science and Technology. Held in Christchurch, the meeting featured IAFP President **Don Schaffner**. Along with information about IAFP, Dr. Schaffner spoke on “Applying Predictive Microbiology and Quantitative Microbial Risk Assessment for Fun and Profit.” He also presented “Defining the Growth/No-Growth Boundary for *Listeria monocytogenes* in Shelf-Stable Pocket Sandwiches.”



OFPA Scholarship Recipients included (from left): Tangi Burke; Hillary Adams; Moustapha Oke, OFPA Scholarship Committee Member; and Joshua Pries. Not pictured: Anamika Sarkar, Clara Taylor and Leon Torres.

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The **Iowa Association for Food Protection (IAFP)** met on October 7 for their 2014 Annual Meeting in Ames. During the meeting, several awards were presented, including:

20 Year Service Awards:

Carolyn Bootsma, John Feldmann, and Susan Stence

Merle P. Baker Award: *Jimmy Clark*
2014 IAFP Scholarships: *Mike Bahl and Josh Simon*



Susan Stence received a 20-Year Service Membership Award, presented by IAFP President John Feldman at the IAFP Annual Meeting on October 7. John also received a 20-Year Service Membership Award during the Awards ceremonies.



Carolyn Bootsma received a 20-Year Service Membership Award, presented by IAFP President John Feldman at the IAFP Annual Meeting on October 7.



Jimmy Clark (left) was presented the Merle P. Baker Award at the IAFP Annual Meeting on October 7. Shown with Jimmy is John Feldman, current IAFP President.



Leo Timms (center) presented 2014 IAFP Scholarships to Mike Bahl (left) and Josh Simon (right) at the October Affiliate meeting.

Upcoming Deadlines

Affiliate Annual Reports

Affiliate officers now have only a few weeks to complete and submit their Affiliate's 2014 calendar year Annual Report. **Deadline is Thursday, February 12, 2015.**

Affiliates must comply with IAFP Bylaws by submitting their respective association's Annual Report. If applying for one or more of the 2014 Affiliate Awards, those seeking to present the highest quality visual presentation must prepare and send four bound copies of supporting documentation (meeting brochures and agendas; newsletters; or any other items that represent 2014 activities/announcements/accomplishments). Affiliates not applying for awards need only submit an electronic copy.

All Affiliate Presidents and Delegates are required to be active IAFP Members while serving. Please verify Membership status on our Web site at www.foodprotection.org before submitting your Annual Report.

IAFP Awards and Scholarships

Nominations and applications will be accepted until **Tuesday, February 24** for all IAFP 2015 Awards, including the **Travel Award for State or Provincial Health or Agricultural Department Employees (North America only)**, and the **Travel Award for a Food Safety Professional in a Country with a Developing Economy**. Criteria and instructions for nominating/applying for all Awards can be found on our Web site at: <http://www.foodprotection.org/about-us/awards/>.

Applications are also being accepted for the **Student Travel Scholarship**. Recipients will receive travel funds to attend **IAFP 2015** in Portland, Oregon. Criteria and instructions on how to apply can be found on our Web site at: <http://www.foodprotection.org/students/student-travel-scholarship/>. Contact **Susan Smith** at ssmith@foodprotection.org with questions.

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 Fourth Quarter 2014

October

- ◆ New Jersey Association for Food Protection
- ◆ Mexico Association for Food Protection (Nuevo Leon)
- ◆ Iowa Association for Food Protection
- ◆ Georgia Association for Food Protection
- ◆ Associated Illinois Milk, Food and Environmental Sanitarians
- ◆ North Dakota Environmental Health Association
- ◆ Colombian Association of Food Science & Technology

November

- ◆ Mexico Association for Food Protection (Puerto Vallarta)
- ◆ Capital Area Food Protection Association
- ◆ United Arab Emirates Association for Food Protection
- ◆ Wisconsin Association for Food Protection
- ◆ Alabama Association for Food Protection
- ◆ Ontario Food Protection Association

We invite you to submit your Affiliate meeting summaries and any available photos, along with news that recognizes the achievements of your association or of its Members. To be featured in the next issue of *Affiliate View*, send your news and photos by **March 13** to Susan Smith at ssmith@foodprotection.org.

January 2015

13: *British Columbia Food Protection Association*, 2015 Winter Meeting, Burnaby, BC. Visit <http://www.bcfa.net/>.

22: *Carolinas Association for Food Protection*, 2015 Annual Meeting, Raleigh, NC. Contact Ben Chapman at benjamin_chapman@ncsu.edu.

22: *Ohio Association for Food Protection*, 2015 Winter Meeting, Columbus, OH. Visit <http://www.ohiofoodprotection.org/>.

March 2015

11-12: *Arizona Environmental Health Association*, 2015 Annual Spring Conference, Tempe, AZ. Visit <http://www.azeha.org/>.

17-20: *Michigan Environmental Health Association*, 2015 Annual Education Conference, Traverse City, MI. Visit <http://www.meha.net/>.

18-19: *Idaho Environmental Health Association*, 2015 Annual Education Conference, Boise, ID. Visit <http://www.ieha.wildapricot.org/>.

31-April 3: *Missouri Milk, Food and Environmental Health Association*, 2015 Annual Conference, Lake of the Ozarks, MO. Visit <http://www.mmfeha.org/>.

April 2015

9-10: *Kansas Environmental Health Association*, 2015 Annual Meeting, Junction City, KS. Visit <http://www.keha.us/>.

16: *Indiana Environmental Health Association*, 2015 Annual Spring Education Conference, Indianapolis, IN. Visit <http://www.ieha25.wildapricot.org>

23: *Ontario Food Protection Association*, 2015 Spring Technical Meeting, Mississauga, ON. Visit <http://www.ofpa.on.ca/>.

May 2015

6: *New Jersey Association for Food Protection*, 2015 Spring Seminar, New Brunswick, NJ. Visit <http://www.njfoodprotection.org>

6-7: *Pennsylvania Association of Milk, Food and Environmental Sanitarians*, 2015 PAMFES Conference, State College, PA. Visit <http://www.pamfes.com/>.

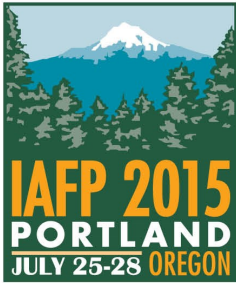
7-8: *Turkish Food Safety Association*, 5th Turkish Food Safety Congress, Istanbul, Turkey. Visit <http://www.ggd.org.tr/>

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:

- ◆ **Tri-fold display.** This attractive table-top exhibit display shows attendees that you are affiliated with IAFP.
- ◆ **IAFP 2014-2015 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.



CONTRIBUTE TO THE SILENT AUCTION

Proceeds from the Silent Auction Benefit the Foundation

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

- ◆ Coach Bags
- ◆ Custom-designed Necklaces
- ◆ iPad Mini
- ◆ Kindle E-Reader
- ◆ Ornamental Trays
- ◆ Portable Digital Microscope
- ◆ Sports Memorabilia
- ◆ Streaming Projector
- ◆ Swarovski Earrings
- ◆ Theme Baskets
- ◆ Vintage Magazine Ads
- ◆ Wine

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 www.foodprotection.org and complete the Silent Auction Donation Form or contact Laurie Hews at lhews@foodprotection.org
+1 515.276.3344; +1 800.369.6337



IAFP Executive Board Speaker Program

for Affiliates



Donald L. Zink, Ph.D., U.S. Food & Drug Administration - CFSAN
President

- ◆ Microbial Food Safety
- ◆ Preventive Controls in Food Poisoning
- ◆ Food Safety Research Strategy and Future Needs



Alejandro S. Mazzotta, Ph.D., Chobani, Inc.
President-Elect

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



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

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



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

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



Donald W. Schaffner, Ph.D., Rutgers University
Past President

- ◆ Understanding and Managing Food Safety Risks
- ◆ Quantitative Microbial Risk Assessment of Foods
- ◆ Development and Application of Predictive Models for Food Microbiology



Turonda R. Crumpler, REHS, MBA, BP West Coast Products, LLC
Affiliate Council Chair

- ◆ Food Safety Challenges in a Third-Party Environment
- ◆ Regulations from Recipe to Retail
- ◆ What's the Difference Between Government Inspectors and Corporate Inspectors?



Christina Ritchey Wilson, J.D., Columbus Public Health
Affiliate Council Secretary

- ◆ Using Data to Effectively Manage Performance
- ◆ Compliance and Enforcement
- ◆ Sanitarians and the Law

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.

Food Directorate
Health Canada

- 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



Jack Guzewich Retired/Consultant

- Environmental Assessment (Root Cause Analysis) in Foodborne Outbreak Investigations
- Traceback in Foodborne Illness Investigations
- Integrating the Food System: Tools to Get Us There



Gale Prince

SAGE Food Safety, LLC

- So You Chose Food Safety as a Career Choice
- Food Safety Culture Drives Excellence
- Food Safety Modernization Act (FSMA) 2011



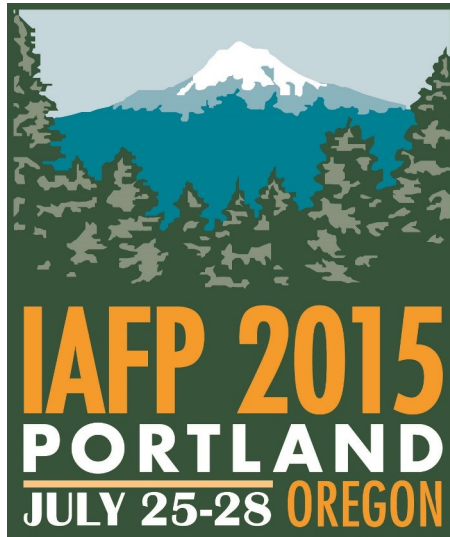
Katie Swanson, Ph.D.

KMJ Swanson Food Safety, Inc.

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



Grow Your Knowledge.
Grow Your Network.



*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 2015**.

Join us in Portland, Oregon,

July 25–28, 2015 (*Saturday – Tuesday*).

www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2016, July 31–August 3, St. Louis, MO

IAFP 2017, July 9–12, Tampa, FL

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

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

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