



View from the Chair: *New Year, New ‘Concerns’*

Much has happened since my last column! A new U.S. presidential administration took over in January, and there are concerns about overturning the Food Safety Modernization Act (FSMA). My personal belief is no, the new administration will be very reluctant to take a step backwards in food safety. Furthermore, I believe our customers and advocacy groups would fight hard to maintain it. Why should we care? Isn't it the 'right thing' for the industry? And why is FSMA here any way?

When I was a food safety consultant, I had the opportunity to visit numerous processing facilities. Now, as Assistant Vice President of

Quality Systems for Red Diamond, Inc., I travel to potential and current suppliers for our Manufacturing and Foodservice Divisions. Let me tell you about a potential supplier visit we had, who (at the time) manufactured cakes and was widely known for its caramel cake. These items were sold in numerous grocery store chains in the South, from Florida to North Carolina and as far east as Arkansas.

My visit to this facility was for an **announced** internal audit. I like to tour a facility before reviewing its food safety documents. While on this particular tour, I looked at

(Continued on page 2)

► Inside this issue:

View from the Chair: Neil Bogart	1
Affiliates in the Spotlight	3
IAFP Headlines	12
Affiliate Calendar	13
Executive Board Speaker Program	14
IAFP Speaker Program (expanded)	15

53 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 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)

their automatic, industrial dishwasher. My first observation was that the sanitizer step wasn't set up properly and was ineffective – a major concern! I then watched the cakes being made from scratch and noticed that the eggs were in pails, which wasn't a problem. However, the employees washed the pails in the defective industrial dishwasher! After 'cleaning,' homemade icings were then stored in these pails in a closet at room temperature!

I was reminded of a major ice cream manufacturer back in the '80s that transported pasteurized ice cream mix from one plant to another in tankers that previously held raw egg mixture. Even though the tankers were washed and sanitized several times, enough egg residue remained to contaminate the ice cream mix with *Salmonella*. Plus, there was a no-kill step prior to freezing the mixture, similar to the icing. Shouldn't we learn from history?

After my walkthrough and three pages of notes, I asked the management team for their SOPs, SSOPs, and HACCP manual. I received blank stares in return. Were they registered with the FDA, I asked. More blank stares. Needless to say, I didn't approve this facility. (Red Diamond's potential suppliers must go through extensive reviews prior to reaching approved vendor status.) The cake manufacturer was a horrible operation and, due to major food safety concerns, I had a moral and legal obligation (for the first time in my career) to notify the FDA and State Health Department before someone got sick – or worse – from a piece of cake! Fortunately, the facility is no longer in business.

So back to those initial concerns: Why is FSMA here, and why should we care about the possibility of it being overturned? The Act exists because we, as an industry, have failed at policing ourselves properly and ultimately protecting consumers. GFSI certification is a good step toward achieving an industry-driven food safety program. However, too many companies have chosen not to participate in this voluntary industry-wide program, thus leading to the need for the U.S. FDA to step in.

Will FSMA protect consumers from potential cases of food poisoning? No! However, it gives the FDA the power to be more proactive than reactive in helping stop potential cases prior to a food safety issue occurring. FSMA also forces companies to place more emphasis on proper food safety decisions over profit-driven decisions within their operations. No one should ever become sick or die from eating a piece of cake or enjoying an ice cream cone! (OK, I'll get off my soap box now!)

“...IAFP encourages its Affiliates to apply for one or more of the 2017 Affiliate Awards (for 2016 activities).”

The new year is here, and IAFP encourages its Affiliates to apply for one or more of the 2017 Affiliate Awards (for 2016 activities). During last year's Affiliate Council Meeting, several Affiliates reported on many outstanding happenings taking place within their organizations

during the previous year. However, many failed to apply for any of the Awards! Please update your websites, make sure your President and Delegate both comply with IAFP Bylaws regarding Membership, and report in detail your 2016 activities when you submit your Annual Report to **Susan Smith** by the **February 14 deadline!**

Also, don't overlook the chance to nominate a colleague or deserving food safety professional for one of the many 2017 Awards. This is a wonderful opportunity to honor an individual or organization for outstanding achievement in food safety. If you know of any students in food safety, encourage them to apply for one of the IAFP Student Travel Scholarships, as well. **February 21** is the deadline to nominate or apply for an award or travel scholarship.

We need to keep this reminder in front of us: The future success of both IAFP and its Affiliates is in the development of students in food safety. I challenge each of our 53 Affiliates to contact your local food science program and offer a speaker for its department or food science club, as well as providing some kind of mentoring program. Most colleges or universities struggle to receive industry involvement. The number of jobs in quality and food safety is increasing, especially with the Preventive Controls Quality Individual (PCQI) requirement.

I hope your holiday season with family and friends was great, and I look forward to an exciting 2017!



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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 27 to: ssmith@foodprotection.org.

Contributors

Arkansas Association for Food Protection: Conference Includes Awards Ceremony

Reported by Brian Umberson, Vice President



The **Arkansas Association for Food Protection (AAFP)** hosted its 8th Annual Conference, September 13–15, 2016 at the Chancellor Hotel in Fayetteville. The conference kicked off Tuesday evening with a Social Mixer and viewing of the Poster Presentations.

AAFP is proud to be an award-winning Affiliate of IAFP due to the content of its Annual Conferences. This year, an attendance of nearly 300 and the roster of high-quality speakers and topics contributed to the overall success of yet another meeting.

The Affiliate was honored to offer the rare “FBI Food Defense Initiative Workshop,” which provided certification from the Agency. This was the first year that Continuing Education Units (CEUs) and certifications were made available for conference attendees.

Speakers were from respected industry and regulatory entities, including the Grocery Manufacturer’s Association; AMI; National Chicken Council; FSIS; McDonald’s; OSI; and the FDA, among others. Keynote



Robert Tauxe, one of the AAFP’s Annual Conference luncheon speakers, gives his presentation in front of nearly 300 attendees.

speakers for each day’s luncheon were **Don Zink**, IEH Laboratories and IAFP Past President, who presented “The Changing Face of Food Safety;” and **Robert Tauxe**, from the National Center for Emerging and Zoonotic Infectious Diseases.

Along with the Workshop, other conference topics included: “Security Data Management;” “Whole Genome Sequencing;” “Emerging Issues;” “Food Safety Modernization Act;” “Sanitation;” “Transportation;” “Pet Food;” and “Vendor Tech Symposium.”

Hillary Hagan, Tyson Foods, was honored with the AAFP’s Fellow Award, a recognition and appreciation for her dedication to the field of food safety and service to the Affiliate.

Election of Officers took place and include:

- President:* **Conny Byler**
- Vice President:* **Brian Umberson**
- Past President:* **Peggy Cook**
- Secretary/Contact:* **Nancy Gushing**
- Delegate:* **Peggy Cook**

AAFP was proud to have the following sponsors for our conference, providing the key to our growth:

Gold Sponsors: Food Safety Net Services; Safe Foods; WBA Labs; Zoetis; Diamond V; and Kemin

Silver Sponsors: Bio-Rad; Pall Corp; and OK Foods

Bronze Sponsors: bioMerieux; World BioProducts; Microbiologics; Sea Star; Realzyme; and Chr. Hansen, Inc.

Thanks go to 2016 President **Peggy Cook**, Cargill, and Vice President



Attendees at the Food Defense Workshop during AAFP’s Annual Conference included (from left): Tim Lem, Gary Hogue, Celestine Newton, and Nancy Gushing, all from OK Foods.

(Continued on page 4)

(Continued from page 3)

Conny Byler, USDA FSIS, for their excellent coordination of this conference, which continues to provide valuable information for food safety professionals and food processors within the state and beyond.

New York State Association for Food Protection: 93 Years Celebrated!

Reported by John R. Bartell, NEWSLETTER Editor



The 93rd Annual Meeting for the **New York State Association for Food Protection (NYSAFP)** was held September 20–22 at the Double Tree Hotel in East Syracuse. Approximately 150 members, spouses and guests were in attendance to hear various speakers in numerous sessions, including a Thursday breakout session for Food, Field and Laboratory.

Prior to Wednesday's General Session opening, Tuesday evening's conferees were treated to the "History of Distilling in New York," presented by **Ann-Katharine Mansfield** and **Chris Gerling**, both from Cornell University.

Wednesday morning's General Session



From left: James Baldwin, NYSAFP President, presents John Luker with the Emmett R. Gauhn Memorial Award, the Affiliate's highest award given to a member in good standing who has made a significant contribution to NYSAFP or in their field of endeavor.



James Baldwin, newly-elected President of the NYSAFP Affiliate, brings the 93rd Annual Meeting to a close.

activities began with Affiliate President **Robert Kuhn** giving the Presidential Address. This was followed by the Keynote Address, "New York State – Leading the Way on Quality and Safety for All Food Products," presented by **Jennifer Trodden**, Deputy Commissioner with the NYS Department of Agriculture and Markets. Next, Cornell University's **Olga Padilla-Zakour** and **Randy Worobo** discussed, "Opportunities for the Food Industry Through the Cornell High-Pressure Processing Validation Center." This was followed by "Food Safety Culture – Stories from Industry," presented by **Lone Jespersen** from Cultivate, LLC. Closing the morning session was **Amy Rhodes**, HP Hood, LLC, who talked about "Merging HACCP and FSMA."

Following lunch, the afternoon General Session began with "Social Media and Impact on the Food Industry," presented by **Beth Meyer**, ADA – DC. Next, **Joseph Myatt**, Sealed Air, talked about "Environmental Monitoring," followed by "Corporate Ethics – Excellence with Integrity," from **Matt Davidson**, Institute for Excellence & Ethics (IEE). **Joann Givens**, U.S. FDA, closed out

the session with "FDA's Progress of FSMA Implementation/Enforcement."

Recipients honored at the evening's Awards Banquet included:

Emmett R. Gauhn Memorial Award:

John Luker

Dr. Paul B. Brooks Memorial Award:

Becca Durant

William Hickey Memorial Award:

Stephen Stich

Theodore H. Reich Memorial Award:

Scott Steiner

Howard B. Marlatt Memorial Award:

George Getman

George "Sid" Miller, Jr. Memorial Affiliate Award:

Rochester Area Sanitarians

The following students received Affiliate scholarships:

Daniel Ardelean, Alfred State College
Phyllis Tinkous, Genesee Community College

Newly-elected officers for the 2016–2017 term include:

President: **James Baldwin**

President-Elect: **Amy Rhodes**

Past President: **Robert Kuhn**

Secretary/Contact: **Janene Lucia**

Board Member: **Donna Walker**

Delegate: **Steve Murphy**

Washington State Association for Food Protection: Celebrating 65 Years

Reported by Stephanie Olmsted, Secretary/Delegate



The **Washington Association for Food Protection (WAFFP)** held its Annual

Conference September 21–23 in Lake Chelan, marking its 65th anniversary.

(Continued on page 5)

(Continued from page 4)

The event opened on September 21 with a golf tournament held at Bear Mountain Ranch, with perfect weather available for the 26 golfers who played the stunning 18-course above the lake.

James White, Affiliate President, officially welcomed more than 100 attendees on September 22 and moderated the first session. Now that the Food Safety Modernization Act (FSMA) is in effect, several of the meeting's speakers focused on this topic, including **Charles Breen**, formerly with U.S. FDA and currently with C.M. Breen LLC; and **Miriam Burbach**, current U.S. FDA Seattle District Director.

As part of IAFP's Executive Board Speaker Program, the Affiliate was honored to have **Don Zink**, IEH Laboratories & Consulting Group and IAFP Past President, speak on "Hot Food Safety Topics." **Dan Rise**, FDA Labs, completed the morning program with an update on "Whole Genome Sequencing."

Janet Anderberg, Washington Department of Health, opened the afternoon session with an annual update of the state's foodborne outbreaks. A favorite Affiliate speaker, she has offered presentations since 2000 and always finds a way to entertain audience members with her information.

Professors **Barbara Rasco**, Washington State University, and **Lisbeth Goddik**, Oregon State University, provided updates from their respective university programs. Day One's program wrapped up with a Fruit

Packers Association update from **Jackie Gordon-Nunez**, Tree Fruit Association.



The mild weather was the perfect opportunity to hold the Awards Banquet on the outdoor deck. Each year, the Affiliate supports at least one Food Science student as part of the *WAFFP/Leudecke Endowed Scholarship*. This year, the two recipients from Washington State University, **Matthew Tanoei Husada** and **Collin Kirk-Patterson**, inspired many with their sincere appreciation. Golf tourney awards were also presented and the new inductees to the Hall of Fame, **Paul Nelson**, Safeway, and **Don Bredeman**, Ecolab, were recognized for their many years of support to the Affiliate and to industry. Following the banquet, attendees took part in drinks and dessert while enjoying social time.



Claudia Coles, Washington State Department of Agriculture, was one of the presenters at Day Two's Educational Session during the WAFFP Annual Conference.

President-Elect **Helena Barton** moderated Day Two's Educational Session. Topics included FSMA and FSPCA updates from **Claudia Coles**, Washington State Department of Agriculture. **Charles Breen** presented additional FSMA updates, and **Antone Michelson**, Darigold, presented on "Animal Welfare." The day's final speakers were **Christine Bruhn**, University of California – Davis (retired), presenting on "Meat Safety Through Irradiation," and **Rick Garza**, Washington State Liquor and Cannabis Board.

The passing of the gavel, a tradition at the close of the conference, was conducted by outgoing President **James White** to incoming President **Helena Barton**. The new roster of officers include:

President: **Helena Barton**

President-Elect: **Bruce Odegaard**

Past President: **James White**

Treasurer: **James White**

Secretary/Delegate: **Stephanie Olmsted**

2016 was a banner year for the Affiliate, with record attendance at this year's conference and a phenomenal agenda to help us celebrate 65 years of "Food Safety through Education!"

Indiana Environmental Health Association: Annual Conference is a Sure Bet!



The **Indiana Environmental Health Association (IEHA)** held its Annual Fall Educational Conference September 26–28 in

Michigan City, IN, with a near-record attendance of 220, plus sponsors, sustaining members and speakers.

(Continued on page 6)

(Continued from page 5)

Following general sessions, concurrent sessions were held Monday and Tuesday afternoons, covering Food Protection, Wastewater Management, General Environmental Health Services, and Terrorism and All Hazards Preparedness. In addition, the Local Health Department Managers Association met Monday afternoon.

Some of the speakers throughout the conference included **Robert Corrigan**,



Rodentologist and owner of RMC Pest Management Consulting, who talked about the growing rodent population due to increasing human density, more garbage, aging cities, and milder winters.



Kim Ferraro, Hoosier Environmental Council's Water and Agriculture Policy Director, shared "The Outdoor Hydronic Heater: A Threat to Human Health and Quality of Life."



Mathew Sadler, a Senior Federal Whistleblower Investigator with the U.S. Department of Labor, explained that the Food Safety Modernization Act was a result of the recent peanut product outbreak, and went into more detail about "whistle blowers."

Ted Lawrence, Communications and Policy Associate with the Great Lakes



Among the award recipients honored at Monday evening's IEHA Awards Banquet were (from left): Russ Mumma, who received the Chris Ulsas Volunteer of the Year; Sydney Strader, honored as Rookie of the Year; and Jason Ravenscroft, who received the Environmental Health Specialist of the Year.

Fishery Commission, told attendees of the battle to control the sea lamprey, an invasive species causing severe damage to lake trout and other critical fish species.

Monday evening's Awards Banquet honored deserving award recipients selected by the IEHA Awards Committee. Recipients included:

Chris Ulsas Volunteer of the Year:
Russ Mumma

Environmental Health Specialist of the Year: **Jason Ravenscroft**

Rookie of the Year: **Sydney Strader**

Emeritus Service Award: **Dave Houck**

Wabash Valley Chapter's Karl K. Jones Award: **Ed Norris**

New Jersey Association for Food Protection: Fall Seminar Draws More than 100

Reported by David Reyda, Executive Board Member



The **New Jersey Association for Food Protection (NJAFP)** 2016 Fall Seminar took place

October 6 at Rutgers University in New Brunswick. More than 100 attendees from government, industry, and academia were on hand to hear five presentations.

NJAFP President **Virginia Wheatley** opened the seminar with welcoming remarks and announcements, including the introduction of incoming President **Susan Algeo** from Paster Training. Susan has served on the Board of Directors for six years, most recently as



Outgoing NJAFP President Virginia Wheatley (left) passes the gavel to incoming President Susan Algeo during the Affiliate's 2016 Fall Seminar.

(Continued on page 7)

(Continued from page 6)

1st Vice President during the past two years. We look forward to her leadership for the next two years with her knowledge, energy, and sense of humor.



Chip Manuel, Sealed Air Corporation, kicked off the presentations with an informative discussion on some food safety challenges in the retail environment, focusing on two major foodborne pathogens: *Listeria monocytogenes* and norovirus.



Matt Moore, North Carolina State University, followed with a one-hour presentation on the scientific properties of norovirus, along with the basic challenges and recent developments in controlling the virus.

Deb Kane, QA/Food Safety Director, Aerofarms in New Jersey, introduced a new and exciting process of growing greens, called "Aeroponics Vertical Farming," where plants, such as herbs, grow essentially in moist air without roots being buried in soil or submerged in water.



Following lunch, **Lee Gray**, Uni-Kem Chemicals, explained the various types of mechanical dish machines and best ware washing practices. He described the

operation, maintenance, and differences of high temperature vs. low temperature machines and provided a great refresher for many of the sanitarians in the audience.

Finally, **Bill Manley**, NJ Department of Health, closed the day with updates and issues in the retail food industry, including some of the challenges inspectors face in their everyday business. Discussions concerning farmers' markets and HACCP plans stoked interest from the environmental health specialists working in many of the rural areas of the state.

Alan Talarsky, NJAFP Executive Board Member, presented the NJAFP \$500 scholarship to **Jiin Jung**, a student at Rutgers University.

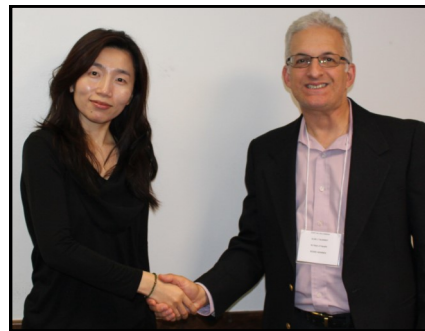
Newly-elected Affiliate officers include:

President: **Susan Algeo**

Past President: **Virginia Wheatley**

Secretary/Treasurer: **Alan Talarsky**

Delegate: **Susan Algeo**



Jiin Jung (left), Rutgers University, is congratulated by Alan Talarsky, NJAFP Executive Board Member, as the 2016 recipient of the NJAFP \$500 Scholarship, presented at the Affiliate's Fall Seminar.

Georgia Association for Food Protection: Winners and Presentations Fill the Day

Reported by *Tori Stivers, Delegate*



Georgia Association for Food Protection

The autumn meeting of the

Georgia Association for Food Protection (GAFF) was held October 19 at the Kroger Company's Atlanta division headquarters, with approximately 45 food safety professionals in attendance.

After a welcome from **John Szymanski**, GAFF President and Chef, the program was turned over to the **2016 Jim Ayres Scholarship** winners. This GAFF scholarship enabled three University of Georgia food science and technology graduate students to attend **IAFP 2016** in St. Louis, Missouri, where they shared their research findings with more than 3,400 food safety professionals from around the world. Winners and presentations given at the Affiliate meeting include:

Da Liu (1st place): Migration of *Salmonella enterica*, artificially integrated into vegetable seeds, to different sections of sprouts/seedlings during germination.



Recipients of the 2016 Jim Ayres Scholarships presented at the GAFF Fall Meeting were Da Liu (left) and Jessica Hofstetter. (Not pictured: Laurie Leveille.)

(Continued on page 8)

(Continued from page 7)

Jessica Hofstetter (2nd place): Environmental accumulation of parasitic pathogens in environmental biofilms.

Laurie Leveille (3rd place): Efficacy of a food-grade mixture of volatile compounds to reduce *Salmonella* contamination level on food contact surfaces.

The remainder of the event included a short Business Meeting, lunch provided by Kroger, and a variety of topics presented by food safety professionals (and organized by GAFF Vice-President **Jairo de Jesus**) including:

- “Solving food safety and quality problems” by **David Goforth**, Ecolab;
- “Food defense: Protect your food facility,” by **Lee Redd**, Industrial Fumigation Company;
- “Cost of automation: How to mitigate your risk,” by **Bill Willard**, HUCS Automation, and **Todd Delebreaux**, Hart Design & Manufacturing; and
- “Improving food safety and operational excellence,” by **Arvind Rao**, Rockwell Automation.

British Columbia Food Protection Association: Food Safety Workshop a Success

Reported by *Stephanie Chiu, Delegate and Affiliate Communications Chair*



The **British Columbia Food Protection Association (BCFPA)** scheduled a one-day **Food Safety Workshop** on November 7 at the Delta

Hotel Burnaby Conference Centre in Burnaby. “New Technologies and Traditional Methods: Piecing Together the Food Safety Puzzle” attracted more than 90 attendees from government, academia, and industry, along with many students.

The workshop included topics ranging from current and emerging food safety issues to innovative technologies, giving attendees the opportunity to network with local food safety professionals. Some of the topics covered microbial safety; trends in food processing; traceability; environmental monitoring and sanitation; and genomics.

Opening the workshop was Keynote Speaker **Jeffrey Kornacki**, founder of Kornacki Microbiology Solutions, Inc., adjunct faculty member of the



Jeffrey Kornacki opened BCFPA's one-day Food Safety Workshop, held November 7 in Burnaby.

University of Georgia, and active IAFP Member. His talk covered “Assumptions that keep us from adequate food safety and prevent us from solving contamination problems in food processing plants.”

The morning activities branched into two concurrent sessions: “Environmental Monitoring and Sanitation;” and “Traceability.” The “Environmental Monitoring and Sanitation” session included “Food Contact Sanitizers,” presented by **Mona Shum**; “Challenges and Innovations in the Sprouts Industry,” from **Carmen Wakeling**; “Sampling Best Practices,” given by **Sheila Binnie**; and “*Listeria* and Environmental Monitoring,” from **Jovana Kovacevic**. The “Traceability” session discussed topics on “Food Fraud and Adulteration,” presented by **Xiaonan Lu**; “Implementing a Traceability Programme for Small Business,” given by **Brian Sterling**; “Traceability in Testing” from



Those making presentations at GAFF's Fall Meeting included (from left): Lee Redd, Arvind Rao, Todd Delebreaux, and Bill Willard. (Not pictured: David Goforth.)

(Continued on page 9)

(Continued from page 8)

Katie Eloranta; and “Preventive Controls in Canada and the U.S.,” presented by **Nancy Ross**.

During lunch, attendees had a chance to network, as well as visit sustaining members’ booths and view student posters. BCFPA student members participated in the Student Poster Competition, which invited students to display their research posters throughout the event, with judging taking place during lunch. This was a good opportunity for students to demonstrate the work being done in the areas of their expertise.

Afternoon activities included two concurrent sessions: “Trends in Food Processing” and “Genomics.” The “Trends” session covered “Assessing Risk in Fermented Food Products,” presented by **Lorraine McIntyre**; “Radiant Energy Vacuum Technology,” given by **John Zhang**; “Public Health Implications of Extending Shelf Life of Table Eggs,” from **Pablo Romero Barrios**; and “Brewing Sour Beers in a Controlled Manner,” by **Mauricio Lozano**. The “Genomics” session included topics on “The Sequencing Revolution,” presented by

David Charest; “Implementation of WGS in a Food Testing Lab,” from **Cathy Carrillo**; “Use of Microbial Genomics in VTEC Research,” given by **Pascal Delaquis**; and “Whole Genome Sequencing for Food Safety,” from **Natalie Prystajec**.

The day wrapped up with closing remarks from **Stephanie Nadya**, Affiliate President, who announced the following winners of the Student Poster Competition:

First Place: **Patricia Hingston**

Second Place: **Luyao Ma**

Newly-elected officers include:

President: **Stephanie Nadya**

Vice President: **Alex Montgomery**

Past President: **Theresa Almonte**

Secretary: **Chelsea Leung**

Treasurer: **Peter Taylor**

Delegate: **Stephanie Chiu**

Sponsors, members, and volunteers were thanked for their support, as well as Neogen for its event sponsorship. Students of the **BCFPA Student Professional Development Group** announced the winner of the 50/50 drawing, and door prizes were drawn, graciously provided by Neogen, Sani Marc, and Golden Boy Foods.



Elsie Friesen, BCFPA Member, congratulates winners of the Student Poster Competition during BCFPA’s one-day Food Safety Workshop. First place winner was Patricia Hingston (top photo). Second place winner was Luyao Ma (bottom photo).

Attendees who chose to stay after the meeting’s close were treated to a wine and cheese networking break.

Capital Area Food Protection Association: Joint Conference Provides Opportunities

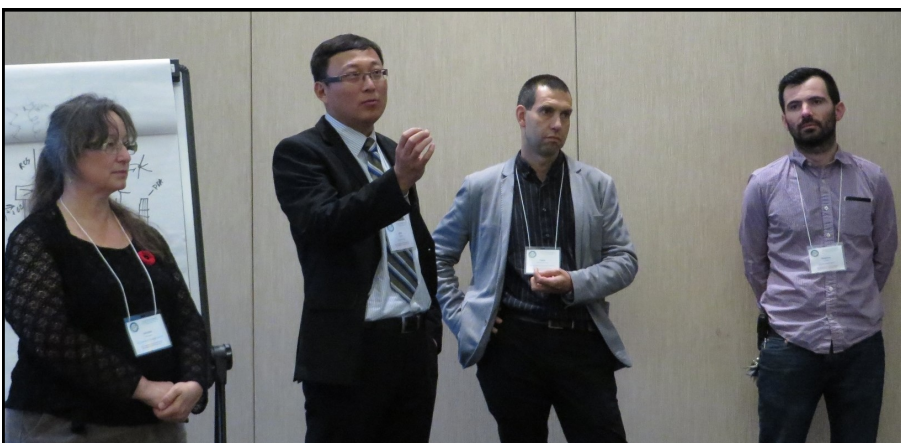
Reported by Ai Kataoka, Acting Officer



The **Capital Area Food Protection Association (CAFFA)** held its 2016 Fall Meeting on December 6, this year as a joint conference with the D.C. Chapter of the American Society of Microbiology (DC ASM) at the USDA National Agricultural Library in Beltsville, MD. The Affiliate’s mission for organizing this program was to pro-

vide attendees with networking opportunities and educational resources. The meeting was a success, with many attendees expressing their appreciation for the event. The Affiliate’s mission for organizing this program was to provide attendees with networking opportunities and educational resources.

(Continued on page 10)



Afternoon Session speakers at BCFPA’s one-day Food Safety Workshop take time after their presentations to answer audience questions. Pictured from left are Lorraine McIntyre, John Zhang, Pablo Romero Barrios, and Mauricio Lozano.

(Continued from page 9)



Jenny Scott, CAFPA Delegate, gives welcoming remarks to kick off the Affiliate's 2016 Fall Meeting, held on December 6 in conjunction with the D.C. Chapter of the American Society of Microbiology (DC ASM), at the National Agricultural Library in Beltsville, MD.



Chris Elkins, DC ASM President (left), thanks Karl Klose, Keynote Speaker, after his lecture presentation at the joint meeting of the Capital Area Food Protection Association (CAFPA) and the DC Chapter of the American Society of Microbiology (DC ASM).

vide an opportunity for the CAFPA community to come together and remain well-informed about the latest scientific and technical issues related to food safety. The conference centered around Antimicrobial Resistance, as well as Whole Genome Sequencing Developments in Food Safety.

Five guest speakers provided informative presentations to more than 70

attendees from the Washington, D.C. area. Speakers included **Errol Strain**, Director of the Biostatistics and Bioinformatics Staff with FDA CFSAN, presenting "FDA/CFSAN SNP Pipeline – High-Resolution Genomic Typing for Foodborne Pathogens." Also on the agenda was **William Klimke**, Pathogen Detection Team Leader with the National Center for Biotechnology Information (NCBI), speaking on "The

NCBI Pathogen Detection Pipeline: Providing Freely Available Analysis Reports to Support the Public." Both speakers presented on Whole Genome Sequence (WGS) data analysis procedures and data management regarding foodborne illness investigations.

Mike Feldgarden, NCBI Staff Scientist, presented "NCBI Antimicrobial Resistance Informatics," updating the audience with recent activities at NCBI related to DNA-based analysis on antimicrobial resistance and its data management.

Virginie Dujols, chemist with Illumina, talked about "Illumina Whole Genome Sequencing for the Identification of Foodborne Pathogens," discussing applications of WGS technology in food safety and the latest technology development.

The Keynote Address was provided by **Karl Klose**, Professor and Fellow of the American Academy of Microbiology, and founder of the South Texas



From left: Chris Elkins, DC ASM President; Jenny Scott, CAFPA Delegate; and Ai Kataoka and Hua Wang, both CAFPA Officers, pose with the IAFP promotional display at the joint meeting of the Capital Area Food Protection Association (CAFPA) and the D.C. Chapter of the American Society of Microbiology (DC ASM).

(Continued on page 11)

(Continued from page 10)

Center for Emerging Infectious Diseases at the University of Texas. His presentation, "Rise of the Superbugs: Antibiotic Resistant Bacteria," began with a talk on mechanisms of gene sharing and antibiotic resistance in bacteria before changing the tone of the presentation by providing in-depth historical information, research data, and recent issues of his topic's subject. He presented several ideas on combatting superbugs and ended with thoughts on how to improve this issue.

The presentations were highly educational and provoked good discussions, contributing to CAFPA's mission to provide expert speakers, information on the latest scientific developments, and new perspectives for our food safety and microbiological professionals and the more broad technical community.

CAFPA's leadership team appreciates the high-quality speakers, the DC ASM leadership team, and the attendees for a hugely successful meeting (despite the adverse weather conditions). Special thanks is noted to the DC ASM leadership team for helping coordinate the invitation to Dr. Klose. His presentation, made possible by ASM's distinguished lecture program which sponsored his travel, can be accessed at:

<https://www.youtube.com/watch?v=ikZQP45Zbw> or https://www.youtube.com/watch?v=cviY_VPg6zo.

News Briefs

South Dakota Environmental Health Association: Bed Bugs, Recycling, and Product Safety

Reported by Nick Miller, Secretary

The **South Dakota Environmental Health Association (SDEHA)** 2016 Annual Conference took place on the afternoon of September 27 and the morning of September 28 in Sioux Falls, SD.

Thirty-one attendees heard presentations on Day One, including "Pool &



Spa Safety Act," presented by **Kevin Stork** (pictured above), Consumer Prod-



uct Safety; and "Bed Bugs," by **Denise Patten** (pictured above), Co-Owner of Dakota Bedbug Detection, who demonstrated how trained dogs can sniff out the insects. The Affiliate's Business Meeting and dinner closed out the day.

Day Two's topics included information on Sioux Falls' Recycling Program; the water crisis in Flint, Michigan; and ended with a tour of Sioux Falls' new Aquatic Center.

Iowa Association for Food Protection: Awards Presented

Reported by Lynne Melchert, Secretary/Treasurer

The **Iowa Association for Food Protection (IAFP)** held its 2016 Annual Meeting October 11–12. Seventy-two attendees met at the Quality Inn & Suites in Ames. During the meeting, the following awards were presented:

Merle P. Baker Award: Lynne Melchert
New President: Kevin Steffens
Scholarship Recipients: Heather Tauke and Karla Hagemann
20-Year Continuous Service Awards: Dennis Murphy and Merle Bontrager

Officers elected for the 2017 term include:

President: Kevin Steffens
Past President: Kevin Hanger
Vice President Pro-Tem: Terry Hopper
1st Vice President: Greg Rohmiller
2nd Vice President: Deb Wehde
Secretary/Treasurer: Lynne Melchert



Affiliate President Kevin Hanger presented Iowa Association of Food Protection 20-year Continuous Service Awards to Dennis Murphy (photo left) and Merle Bontrager (photo right) at the 2016 Annual Conference October 11–12.



Incoming President Kevin Steffen (left) received the gavel from outgoing President Kevin Hanger.



Lynne Melchert, Affiliate Secretary/Treasurer, was presented the Merle P. Baker Award from Leo Tims.

(Continued on page 12)

IAFP Headlines



IAFP 2017 Registration Now Open

Registration to attend IAFP 2017 in Tampa, Florida, is now open! This year's Annual Meeting will be held July 9-12 at the Tampa Convention Center and promises to be another highly-attended event. Don't miss this opportunity to be part of the leading food safety conference, attracting more than 3,400 attendees from around the world. When registering, take time to book your hotel reservation at the same time. Hotel rooms at our group rate go very quickly, so don't wait to make your reservation! To register for the Annual Meeting AND to reserve your hotel, visit: <http://www.foodprotection.org/annualmeeting/>.

Upcoming Deadlines

Annual Reports

Only weeks remain to submit your Affiliate's 2016 calendar year Annual Report. **Deadline is Tuesday, February 14.** We encourage you to apply for one of the 2017 Affiliate Awards, double checking that both your Affiliate President and Delegate are current Members of IAFP (a requirement under the Bylaws). For questions, contact **Susan Smith** at ssmith@foodprotection.org.

2017 Awards and Scholarships

Nominations will be accepted until **Tuesday, February 21**, for all **IAFP 2017 Awards**, as well as applications for all Travel Awards, including the Student Travel Scholarship. New this year is the **Ewen C.D. Todd Control of Foodborne Illness Award**.

Criteria for all awards and the Student Travel Scholarship are posted on the IAFP Website. Take time today to nominate a worthy colleague or deserving food safety professional, or

apply for one of the Travel Awards. Please encourage your student members to apply for the Student Travel Scholarship.



All awards and travel scholarships will be presented at IAFP 2017.

(Continued from page 11)

Indian Association for Food Protection in North America: New Officers Elected

Reported by Vijay Juneja, President

The **Indian Association for Food Protection in North America (IAFP NA)** recently elected new officers:

- President: Vijay Juneja*
- President-Elect: Abani Pradhan*
- Past President: P.C. Vasavada*
- Treasurer: Hari Prakash Dwivedi*
- Secretary: Anika Bansal*
- Delegate: Harshavardhan Thippareddi*



Apply NOW for the Travel Award for State or Provincial Health or Agricultural Department Employees (North America only)

This Travel Award provides travel funds for food safety professionals such as epidemiologist, food and molecular microbiologists, and environmental health specialists to attend **IAFP 2017 in Tampa, Florida, July 9-12.**

To learn more, visit the Awards Page on the IAFP Website at <http://www.foodprotection.org/get-involved/awards/>.

Don't Wait! Application deadline is Tuesday, February 21!

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 2016

October

- ◆ Quebec Food Protection Association
- ◆ New Jersey Association for Food Protection
- ◆ Iowa Association for Food Protection
- ◆ Ontario Food Protection Association
- ◆ Georgia Association for Food Protection
- ◆ Korea Association for Food Protection
- ◆ Colombian Association of Food Science & Technology

November

- ◆ British Columbia Food Protection Association
- ◆ Wisconsin Association for Food Protection
- ◆ Alabama Association for Food Protection
- ◆ Capital Area Food Protection Association

To be featured in the next issue of *Affiliate View*, send your news and photos by **March 27** to Susan Smith at ssmith@foodprotection.org.

January 2017

26: *Ohio Association for Food Protection, 2017 Winter Education & Business Meeting, Columbus, OH.* Visit <http://www.ohiofoodprotection.org/>.

31: *British Columbia Food Protection Association, 2017 Annual General Meeting, Burnaby, BC.* Visit <https://bcfoodprotection.wildapricot.org/>.

February 2017

24: *Taiwan Association for Food Protection, 2017 Annual Meeting, Taipei City, Taiwan.* Visit <http://en.tafp.org.tw/>.

March 2017

8–9: *Arizona Environmental Health Association, 2017 Spring Conference, Phoenix, AZ.* Visit <http://www.azeha.org/>.

15–16: *Idaho Environmental Health Association, 2017 Annual Education Conference, Boise, ID.* Visit <http://www.ieha.wildapricot.org/>.

15–16: *Michigan Environmental Health Association, 2017 Annual Education Conference, Bay City, MI.* Visit <http://www.meha.net/>.

April 2017

4–7: *Missouri Milk, Food and Environmental Health Association, 2017 Annual Education Conference, Springfield, MO.* Visit <http://www.mmfeha.org/>.

6–7: *Kansas Environmental Health Association, 2017 Annual Meeting, Junction City, KS.* Visit <http://www.keha.us/conferences.htm>.

18: *Upper Midwest Dairy Industry Association, 2017 Spring Informational Meeting, St. Cloud, MN.* Visit <http://www.umdia.org/>.

19: *Upper Midwest Dairy Industry Association, 2017 Spring Informational Meeting, Rochester, MN.* Visit <http://www.umdia.org/>.

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

- ◆ Pre-Harvest Food Safety Risks
- ◆ Norovirus and Foodborne Viruses
- ◆ Current/Contemporary Food Science Issues



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

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)

Don Schaffner, Ph.D.
Rutgers University



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

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*

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:

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