



Affiliate Annual Report for Calendar Year 2019

(Complete Attachment B to be considered for one or more 2020 Affiliate Awards.)

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

Please return the following items **electronically** by **Tuesday, February 11, 2020** (late reports will not be considered for awards):

REQUIRED:

This completed form (*in English*).

Your Association's membership list (Item 2).

Your Association's list of current term officers (complete Attachment A).

OPTIONAL:

Attachment B: Completion required **only** if your Association requests to be considered for one or more Affiliate Awards.

IAFP now accepts **all** Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. *Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.*

Digital photos (with names and descriptions) to appear in the *Affiliate View* quarterly newsletter.

Washington Association for Food Protection

1. Your Official Delegate to IAFP Affiliate Council and Contact

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

Official Delegate to IAFP Affiliate Council

Stephanie Olmsted

32727 193rd Ave SE

Kent, WA 98042

206 660-4594

Stephanie.Olmsted@Safeway.com

IAFP Member? Y N

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

Same – Stephanie Olmsted
IAFP Member? Y N

2. Membership List

- a. Indicate the current total number of members in your Association: 96
- b. How many NEW members joined your Association in 2019? 46
- c. Fax or email your current membership list. Include name, title, complete address, phone number, fax number, and email address of all active members.

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

- a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees.
Washington Assn for Food Protection Annual Conference September 19-20, 2019
96 Attendees
- b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):
September 17-18, 2020 Chelan, WA
- c. List all other general membership meetings held in 2019 (excluding board meetings). Include title, dates and attendance numbers.

At this time, our Annual Conference is currently our key event for our membership	
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4. Awards and Scholarships

- a. List members honored with an award from your Association and/or IAFP during 2019. Include name of award and qualification for award.

No members were honored this past year	
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b. List scholarships awarded during 2019; include recipient and qualification for scholarship.

<p>The WAFFP/Lloyd Leudecke endowed scholarship provided are intended to encourage young men and women to become professionals in the food industry. Those persons considered eligible for the WAFFP/Luedecke Scholarship shall be a junior or senior majoring in Food Science, who have demonstrated interest in the food industry as has been shown by course work and/or work experience. Further, the eligible recipient(s) must be outstanding individuals in terms of academic achievement, leadership, character, campus activities, and departmental activities. The eligible recipient(s) must also be a citizen or a legal resident of the United States.</p>	
<p>Paige Kershaw - \$1138.00</p>	<p>WAFFP/Leudecke Endowed Scholarship Paige is a senior at WSU and will graduate with my BS Degree in Food Science with a minor in Spanish in May. She just completed an internship with Darigold and worked mainly in the Quality department. This gave her insight into the true workings of a food production plant and all the work that goes into ensuring a safe food supply. I am looking forward to working in the food industry and doing my part to keep the food supply safe and savory.</p>
<p>Kiera Henderson - \$1138.00</p>	<p>WAFFP/Leudecke Endowed Scholarship Kiera is a Food Science student going into my second year at WSU. In the spring she started working at the WSU Creamery. This gave her hands- on experience in my field of study. This summer she is harvesting peas for Lamb Weston.</p>

5. Web Communication

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

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

WAFFP.com January 2020

Did you launch a new Affiliate Web site in 2019? Y N

Attachment A (completion required)

Association Officers List

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

Indicate the term dates (e.g., 2019–2020) for your current Executive Board: 2019-2020

President

Daniel Wing
8870 W Shelton Matlock Rd
Shelton, WA 98584 USA
(206) 856-8573
Daniel@hygiena.com
IAFP Member? Y N

Secretary & Affiliate Delegate

Stephanie Olmsted
32727 193rd Ave SE
Kent, WA 98042 USA
(425) 306-8918
Stephanie.Olmsted@Safeway.com
IAFP Member? Y N

Past President

Noelle Diciglio
Vancouver, WA 98685 USA
(360) 719-9507
Noelle.Diciglio@Ecolab.com
IAFP Member? Y N

President Elect

Diep Wisniewski
19623 SE 264th Ct
Covington, WA 98042 USA
(206) 816-2674
Diepc@Charm.com
IAFP Member? Y N

Treasurer

Jill Wisehart
1111 Washington St SE
Natural Resources Bldg 2nd floor
Olympia, WA 98504 USA
(210) 364-5616
jwisehart@agr.wa.gov
IAFP Member? Y N

Auditor

Virginia Ng
1600 South Jackson St
Seattle, WA 98144 USA
(206) 323-3540
vng@spa-food.org
IAFP Member? Y N

Before continuing, please check one of the boxes below:

CHECK HERE and return electronically by 2/11/20 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2020 AFFILIATE AWARDS. (You are required to complete Attachment B.)

CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2020 AWARD. (You are done! It is not necessary to complete Attachment B.)

Best Overall Affiliate Meeting Award

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

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

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

The 68th Washington Assn. for Food Protection Annual 2019 Conference was held in beautiful Chelan, WA September 19-20. We hold our Conference in the central part of the state to allow attendees easier access from both sides of the state. 2019 was a year of growth and new ideas, while maintaining our mission statement of *"Food Safety through Education"*. We have a "best-ball scramble" golf tournament the day before our educational conference, which allows the vendors and attendees the opportunity to enjoy the views of Lake Chelan prior to the start of the Conference. We were able to attract 95 attendees, and almost half of the attendees (46) were new to our meeting. In 2018, we rolled out "Round Table Discussions" – which allow the attendees to rotate through various groups to take deeper dives into Food Safety topics of interest. Due to the positive feedback received, we scheduled this again for our 2019 Conference. Again – feedback from the attendees was very positive. We include our affiliate membership fee of \$25.00 into our Conference registration fee, which accounts for most of our annual membership dues collection throughout the year. Our attendee mix has evolved from mostly dairy processors to a nice blend of dairy processors, produce/growers, seafood and regulators.

Through the years our Annual meeting has grown and evolved as our planning committee works to address the feedback and comments from our meeting attendees. We have included Sponsored Vendor Table-Tops to allow members more time during breaks to allow vendors to showcase new our offerings. We are now offering vendors 4 time slots throughout the conference to present a 5-7 minute *"Supplier Presentation"* to showcase something "new" that they offer. We

have found that vendors are happy to pay the higher “Platinum” level fee for this opportunity; allowing us to cover some speaker hotel costs and keep our registration fees low. To further add “value and excitement” we have “ticket drawings” for gift bags and items donated from vendors and sponsors. This year, Bill Marler of Marler/Clark sent us a case of his book “Poisoned”. Not only did these serve as some of the drawing giveaway’s, but our planning committee decided that the student attendees would enjoy copies of the books to further their knowledge of this “historical” Food Safety tragedy.

To showcase the Food Science Departments at the Washington State University -University of Idaho and Oregon State University, we have recently included research student presentations. This year, we were excited to add poster presentations just prior to our awards banquet titled “Student Poster Presentations – Science & Cocktails”. This went over very well and gave the students a wonderful opportunity to share their research with the attendees prior to our banquet. At our banquet, we award prizes for the golf tournament, and honor our scholarship winners. This year, we were excited to have Kali Kniel wrap up the educational portion of the Conference as our grand finale speaker, presenting on “*One Health Perspective for Food Safety*”.

C.B. Shogren Memorial Award

How did your Affiliate demonstrate exceptional overall achievement during the past year in promoting the mission of IAFP (“*To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply*”)? “Overall achievement” should encompass at least several of the following activities/accomplishments of your Affiliate during 2019:

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

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

2019 Washington Assn for Food Protection Conference Schedule

Wednesday, September 18, 2019

- 10:30am - 4:00 pm Golf Tournament at Bear Mountain
Chelan Four-person best ball scramble
- 7:00 pm - 10:00 pm Hospitality Suite
(Food, drinks and companionship)

Thursday, September 19, 2019

Moderator: Noelle Diciglio - WAFFP President

- 7:15 - 8:00 am Check-in / Breakfast
- 8:00 - 8:05 am Welcome:
Noelle Diciglio - WAFFP President
- 8:05 - 8:30 am WSDA- PC inspections and results of the food safety program: *David Erbro - WSDA*
- 8:30 - 9:00 am Environmental Monitoring & Controlling Pathogens in Food Processing:
John Kummer - Ecolab
- 9:00 - 9:45 am Digital Farms to the All-knowing Grocery Shelf- A New Age of Connections: *Drew Zabrocki - Centricity Global*
- 9:45 - 9:55 am **Supplier presentation**
- 9:55 - 10:15 am **Milk Break**
- 10:15 - 10:50 am FSMA- Intentional Adulteration:
Charles Breen - CMBreen LLC
- 10:50 - 11:50 am WA outbreaks and recalls:
Janet Anderberg - WA Dept of Health
- 11:50 - Noon **Supplier Presentation**
- Noon - 1:00 pm **Lunch (Provided)**

Moderator: Jill Wishart - WSDA

- 1:00 - 1:45 pm Round table discussion 1
- 1:45 - 2:15 pm Round table discussion 2
- 2:15 - 2:45 pm Round table discussion 3

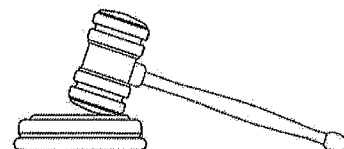
- Option 1** - Environmental Monitoring & Controlling Pathogens
- Option 2** - Understanding Block chain
- Option 3** - FSMA- Intentional adulteration
- Option 4** - Washington State Outbreaks and Recalls
- Option 5** - Liability & Food Safety Laws

- 2:45 - 2:55 pm **Supplier Presentation**
- 2:55 - 3:10 pm **Milk Break**
- 3:10 - 3:45 pm Liability within Food Safety Laws/Foreign Suppliers: *Seth Shapiro - USI Insurance Services*
- 3:45 - 4:00 pm University Research/Scholarship Program - WSU
- 4:00 - 4:15 pm Student presentation 1
- 4:15 - 4:30 pm Student presentation 2
- 4:30 - 5:15 pm **Business Meeting**
- 6:00 - 6:30 pm Student Poster Showcase: Science & Cocktails
- 6:30 - 8:00 pm **Dinner & Awards Banquet**
- 8:15 - 11:00 pm Hospitality Suite

Friday, September 20, 2019

Moderator: Daniel Wing - President Elect

- 7:15 - 8:00 am **Breakfast Available**
- 7:30 - 8:00 am NCIMS Pasteurized Milk Ordinance Updates:
Michael Campbell - Darigold
- 8:00 - 8:05 am **Welcome**
- 8:05 - 8:45 am Genome Sequencing: Enhancing Food Safety
Kent Oostra - Exact Scientific
- 8:45 - 9:15 am WSDA Rapid Response Team Findings:
Randy Treadwell - WSDA
- 9:15 - 9:45 am WSDA Produce Inspections
Reflections after the 1st Year:
Jill Wishart - WSDA
- 9:45 - 9:55 am **Supplier presentation**
- 9:55 - 10:15 am **Milk Break & Check out**
- 10:15 - 11:00 am Control of *Listeria monocytogenes* on Fresh Apples During Post-harvest Handling:
Meijun Zhu - WSU
- 11:00 - Noon One Health Perspective for Food Safety:
Kali Kniel - University of Delaware
- Noon - 1:00 pm **Buffet Lunch / Passing of the Gavel**





WAFFP 2019 - About our Speakers

2019
Celebrating
68 Years of
Food Safety
through
Education



David Erho is a Food Safety Compliance Specialist with WSDA. He has been with the agency since 2008 conducting inspections of food processors, milk plants, dairy farms, egg producers, food storage warehouses, etc. David is one of WSDA's PC/HACCP specialists and has conducted Preventive Controls inspections under state work and FDA contract. He has a Bachelor of Science in Biochemistry from Seattle Pacific University. His previous work experience includes time with Fred Hutchinson Cancer Research Center, Amgen and Berlex in the Seattle and Bothell areas. He also lived in Russia for about 4 years, serving in a small church in the city of Vladimir, located a few hours from Moscow. David currently lives in Wenatchee with his wife Olya and their three children. In his spare time, he enjoys hiking, landscape photography, and playing with his kids.



John Kummer has worked for Ecolab for 2 years. Prior to Ecolab, John spent time as a Plant manager, and Asst. Plant Manager in the Shell and Liquid Egg processing industry, and 2+ years with Lamb Weston. John has his BA and Executive MBA from WSU, and he enjoys fostering animals and playing soccer. John enjoys his home time with his wife Megan, son Alexander, 2 cats and 4 dogs.



Drew Zabrocki: As the CEO of Centricity Global, Drew influences through the eyes of the farmer advocating transparency, value retention and knowledge exchange at scale across international agribusiness sectors. Centricity is farmer owned and deeply rooted in its commitment to equitable knowledge exchange through leading edge technologies that deliver meaningful value to stakeholders. As the CTO, he inspires the development of Centricity's software, API and blockchain technologies which enable better decisions on the farm, forward across the supply value chain. Their unique "frictionless trust" solutions enables information to flow while maintaining rights over the knowledge asset.



Charles M. Breen is a food safety consultant working independently as CMBreen LLC. An expert regulatory consultant for food companies on FDA food safety regulation, he brings with him the benefit of a distinguished 41-year career at the FDA in food safety, imports, and program management, including 14 years as Director of FDA's Seattle District. Since retiring in 2013, he advises firms in the US and internationally on what to expect from FDA, and what FDA expects from firms to document compliance with current regulations and requirements of the Food Safety and Modernization Act (FSMA) and provides expert testimony on food regulatory matters.



Janet Anderberg is a Public Health Advisor in the Food Safety Program at the Washington State Department of Health. Janet has more than 40 years of experience as a public health professional. At WA DOH she helps investigate, assess and analyze foodborne disease outbreaks around the state. In addition, she also collaborates with and provides training and technical assistance for local health departments, the food industry and other agencies and groups that are working to improve food safety.



Seth Shapiro is the Executive Vice President & Risk Strategist for USI Insurance Services, with 37 years of experience in risk and insurance. Seth addresses the needs of USI's clients in the area of enterprise risk management, risk assessment and analytics, information security management, M&A due diligence, contract analysis and risk financing program design. Seth holds a Master of Business Administration from the University of South Carolina, and a B.A. from Vanderbilt University. He spent ten years as an Adjunct Professor of Information Assurance at the University of Washington, and also served as an Adjunct Professor of Risk Management at Seattle University.



Dr. Stephanie Smith is an Assistant Professor, and the Statewide Consumer Food Safety Specialist, with Washington State University Extension Youth and Families Program Unit in Pullman, WA and an Affiliate Assistant professor with the UI/WSU Bi-State School of Food Science. She received her BS in Microbiology at Idaho State University, an MS in Microbiology, Molecular Biology and Biochemistry at the University of Idaho, and a Ph.D. in Environmental Science, with an emphasis in Environmental Microbiology from the University of Idaho. She provides food safety support, training, and programs to county extension offices, consumers, and small businesses across the state. Her overarching goal is to improve food safety practices and awareness and reduce foodborne illness across the state of Washington. She is a lead instructor for FSPCA's preventive Controls for Human Food Course and the Produce Safety Alliance's Produce Safety Rule Training. She has delivered numerous food safety workshops to small business owners, start-ups, and consumers across the state and has co-taught Better Process Control School.



Amninder Singh Sekhon is a M.S. Food Science student at Washington State University, Pullman. He holds B.S degree in Dairy technology from Guru Angad Dev Veterinary and Animal Sciences university (GADVASU), Ludhiana, India. Currently, he is working with Dr. Minto Michael in the field of Dairy Microbiology, and his research areas include dairy safety and dairy probiotics.



Xiaoye (Alice) Shen is a third year Ph. D student in the School of Food Science at Washington State University. Her overall research efforts are dedicated to developing cost-effective interventions and prevention strategies in an effort to decontaminate *L. monocytogenes* on fresh produce and further reduce the incidence of foodborne illness.

Michael Campbell with Darigold is a Washington State native. He attended Eastern Washington University where he graduated with a Bachelor of Science Degree in Chemistry. Upon completion of college he worked for Nalley's Fine Foods in Tacoma, Washington for 17 years with increasing levels of responsibility. In 2002, Michael joined Darigold Inc, where he is responsible for Regulatory, Product Development and the Corporate Laboratory. Michael has been with Darigold for 17 years. In his personal time, Michael enjoys the outdoors, barbequing and sharing great wine with friends.



Kent Oostra is the CEO of Exact Scientific Services, Inc. Kent was raised on a dairy farm, west of Lynden and has strong roots in Whatcom County. Kent attended Central Washington University where he obtained a degree in Microbiology. He has over 25 years' experience in laboratory analytical procedures and management. He has training in Cryptosporidium and Giardia detection, Food Plant sanitation, Wellhead protection and Mold sampling and identification. Kent started Exact Scientific in 2006 with a vision of providing better customer service to clients while still providing a higher standard of laboratory testing. He also wanted to provide a place of employment where people wanted to come to work and felt valued. The original building in 2006 consisted of 3 employees in a 2,500 square foot space, while the current laboratory building is 12,000 square feet and has grown to 36 employees. The laboratory capabilities include microbiology, organic chemistry, inorganic chemistry, wet chemistry and molecular biology.



Randy Treadwell currently serves as the Rapid Response and Emergency Management Program Manager for the Washington State Department of Agriculture. He also serves on the Association of Food and Drug Officials (AFDO) Board of Directors as Director-at-Large and prior to that, Regional Director for the western states. Prior to his current role at WSDA, Randy served as Rapid Response Coordinator and as a food and dairy field inspector with WSDA in E. Washington. Before joining WSDA in 2009, Randy earned his Master of Public Health degree from the University of Washington while working as a clinical laboratory technician at the Fred Hutchinson Cancer Research Center HIV Vaccine Trials Network. Randy lives in Spokane, WA with his wife, 2 ½ year old human daughter, and four fur children.



Jill Wisehart currently serves as the Management Analyst in the Produce Safety Program for the Washington State Department of Agriculture. In this role she manages the FDA cooperative agreement and program logistics. Prior to her current role at WSDA, Jill worked both at the Washington State Dept of Health in the Cancer Control Program and the Texas Dept of State Health Services in the same program. Before joining WSDA in 2016, Jill earned her Master of Health Education degree from Texas State University while working as a Research Assistant at the university. Jill lives in Union, WA with her husband and two fur children.



Dr. Meijun Zhu is an associate professor at the School of Food Science at Washington State University. She obtained her B.S., M.S. and Sc.D. in Biochemistry and Molecular Biology at China Agricultural University and earned her Ph.D. in Food Microbiology from Iowa State University in 2004. She worked as an assistant professor at the University of Wyoming during 2008-2012. She works as an Assistant professor and Associated professor at the School of Food Science, Washington State University since 2012. Her research program spans enteric foodborne pathogens, food safety, and gut health. Her research team is evaluating and seeking cost-effective and practical strategies to control foodborne pathogen in foods, exploring molecular mechanisms underlying pathogenesis and stress response, further examining how improved nutrition can counteract harmful foodborne pathogen infections. She has published ~190 research papers in peer-reviewed journals.



Dr. Kali Kniel is a Professor in the Department of Animal and Food Sciences at the University of Delaware, where she has been since 2004 and currently serves as Co-Chair for the One Health Unique Strength of the College of Agriculture and Natural Resources. She obtained her B.S. in Biology, M.S. in Molecular Cell Biology, and Ph.D. in Food Science from Virginia Tech in Blacksburg, Virginia. Her current teaching responsibilities include courses on epidemiology and foodborne disease, controversial and social issues of food science, and food security. Dr. Kniel has authored over 75 peer-reviewed publications, numerous book chapters, and a textbook. Dr. Kniel's research interests include understanding mechanisms of environmental persistence by zoonotic and human bacteria, protozoa, and viruses in pre-harvest agricultural environments focusing on water and soil amendments and in the study of human norovirus surrogates. Dr. Kniel also leads research projects on the integration of food safety into secondary educational programs and for higher education non-science majors. Her curriculum development includes games and case studies on outbreak investigations. Kali currently serves as President for the International Association for food Protection.