Spring is finally here!

Well, according to the calendar, it should be here by now in the Northern Hemisphere! While Southern California was experiencing summer-like conditions, much of the U.S. was facing severe winter storms well into March. Hmmm! I wonder if the ground hog seeing its shadow on February 2 had anything to do with that?

By now, you may realize that weather patterns intrigue me. Why? Because basically without water, there is no food. Moderate temperatures and just the right amount of water promote growth—plants, animals, etc. Yet, too much of a good thing can cause harm. Extreme conditions—droughts (or lack of rain), floods (too much rain/snow) and temperatures (too high/low) may reduce – and in some cases eliminate – food growth capacity. Weather plays an important role in the food supply globally.

Fortunately, IAFP is an excellent organization where food safety professionals can exchange information on protecting our global food supply. It’s also an inexpensive way to invite a quality food safety professional to speak at your local Affiliate meeting. Take advantage of IAFP’s Executive Board Speaker Program and the Expanded Speaker Program list (see pages 16–17). Contact Susan Smith or visit the IAFP website for more details.

(Continued on page 2)
IAFP 2015 in Portland, Oregon will be here before we know it (July 25–28). Here are a few reminders about this event:

- The Annual Meeting will be held Saturday–Tuesday (*this year only*). Register by June 24 to receive the Member discount off of full registration, a savings of $75 before the early deadline!! Student Members will save $20 by registering early.

- The Affiliate Council Meeting is scheduled for Saturday, July 25, at 7:00 a.m. SHARP! Please plan to arrive by 6:45 a.m. to enjoy a continental breakfast – including lots of coffee – and networking with others to catch up! We want to start on time to allow for other scheduled meetings throughout the day. Do you have a discussion topic you want added to this year’s meeting agenda? Please email it to me by June 15 so we can plan time to discuss.

- Consider nominating someone – or yourself! – for the position of 2015–2016 Affiliate Council Secretary. What a great opportunity to gain more IAFP exposure while representing our Affiliates! It’s a rewarding three-year experience (see page 13 for details). The Secretary election will take place during the Affiliate Council Meeting.

Thank you to those Affiliates that submitted your 2014 Annual Reports by the February 12 deadline. Unfortunately, this year we did not have 100% participation in 2014 Annual Report submissions.

- Finally, please donate items from your Affiliate – or from you personally – to this year’s Silent Auction. Funds benefit the IAFP Foundation. Attendees enjoy perusing the Silent Auction tables to view unique items from various states and countries. For more information, including a list of items donated in 2014 and the donation form, see pages 18 and 19.

Thank you to those Affiliates that submitted your 2014 Annual Report by the February 12 deadline. Unfortunately, this year we did not have 100% participation in 2014 Annual Report submissions. In fact, total submitted reports decreased to a surprising 79%, compared to last year’s rate of 87%! *What happened, Affiliate Members?* Annual Report submission is part of compliance with IAFP Bylaws, and it’s disappointing to know that nearly a quarter of our Affiliates either overlooked the deadline (it’s still not too late to submit!) or felt they need not comply. The deadline was posted within several monthly reminders sent from the IAFP office to those Affiliate Officers whose reports had yet to be received. This concern will be one of the table topics at the 2015 Affiliate Council Meeting, so please be prepared to offer suggestions on how to increase these numbers.

In addition, only seven Affiliates chose to apply for one or more of the 2015 Affiliate Awards (compared to 12 last year). Nonetheless, the Affiliate Awards Selection Committee, consisting of Past Affiliate Council Chair T.J. Fu, Affiliate Council Secretary Christina Wilson and me, will take time to review each report from those vying for one or more of this year’s Awards. If you were one of the Affiliates who chose not to take the brief time required to complete the Award submission paperwork, you missed a great opportunity to be honored in front of your peers for your 2014 efforts!

July will be here in three short months! I look forward to seeing you at IAFP 2015.

Turonda Crumpler, *REHS, MBA*
310.968.0285
turonda47@cox.net
Affiliate BioBrief

Marjorie Jones
President, Florida Association for Food Protection


**QUALIFICATIONS** | B.S. and M.S. in Horticulture from Virginia Polytechnic Institute and State University, Blacksburg, VA; REHS.

**CAREER HIGHLIGHTS** | Marjorie began her career in food safety as a Registered Sanitarian in Prince George’s County Maryland Health Department, Division of Environmental Health. In this position, she spent several years in the food division conducting inspections of food facilities. She also spent many years conducting plan reviews for food facilities, commercial swimming pools, and institutional facilities.

After moving to Florida in 1996, Marjorie was hired by the Palm Beach County Health Department, where she spent 18 months working on drinking water regulations. In 1998, she joined Marriott International as a Quality Assurance Manager, covering the quality assurance and food safety needs for two Marriott Distribution Centers and auditing numerous national and regional suppliers.

After nine years with Marriott and later with Avendra, Marjorie joined SGS as an Account Manager, responsible for international supplier audits for U.S.-based clients. In 2008, she joined NSF International as an Account Manager, overseeing the food safety service needs for numerous retail clients, including restaurants and retail grocery stores. In her current position, Marjorie manages seven account managers in NSF’s retail food division.

**PORTFOLIO** | While working in Prince George’s County Maryland Health Department, Marjorie was active in the Baltimore Chapter of the Central Atlantic States Association for Food and Drug officials, serving as its President for a year. After moving to Florida, she became active in the Florida Association for Food Protection (FAFP) as a Member and Board Member, serving twice as its President (2004 and 2015). In her various capacities with FAFP, Marjorie has assisted with the planning of numerous educational events, including luncheons and the Annual Educational Conference.

Marjorie has attended every IAFP Annual Meeting since joining in 1999. The infamous FAFP skit, performed during each IAFP Business Meeting prior to presenting its annual donation to the Foundation, has seen Marjorie costumed in a toga, as a hurricane and as a chicken, among other quirky characters.

**PERSONAL ENDEAVOURS** | Marjorie volunteers with the Treasure Coast Humane Society, assisting in special fund-raising events and fostering cats. She enjoys gardening, collecting and cultivating orchids, spending time with her numerous dogs and cats, and traveling with her husband.
Contributors

Quebec Association for Food Protection: Innovation in Food Preservation: Ingredients and Technologies
Reported by Julie Jean, President & Delegate

The Quebec Association for Food Protection (AQIA) held its 5th Symposium on September 17-18, 2014 in Levis (near Quebec City). The theme was “Innovation in Food Preservation: Ingredients and Technologies.” For the first time, the meeting was held over two days to offer more time for networking and for the Affiliate’s Annual Meeting.

On Day 1, Keynote Speaker Dr. Sylvain Charlebois, University of Guelph, presented “Innovation and Our Food Regulators’ Phobia.”

Dr. Donald Zink, U.S. Food and Drug Administration and IAFP President, opened Day 2 with “The Food Safety Strategy and Future Needs.”

Dr. Luc Bourbonniere, Health Canada, presented “The Regulatory Framework and Assessment Criteria for Food Additives and Novel Processes Focused on Food Preservation.” This was an excellent introduction to the other presentations on topics such as:

- Industry Initiative for the Homologation of a New Food Bio-Preservative;
- Natural Antimicrobial Agents: Current Practices and Perspectives;
- The High Hydrostatic Pressure Technology for Deli Meat Preservation;
- Coatings Applied on Cut Fruits and Vegetables for an Improved Preservation; and
- Clostridium botulinum Risk Management by “Multiple Barriers.”

AQIA’s Annual Meeting was the moment for its 56 Members to reflect on the means to provide better visibility for the Association. It is obvious that the Affiliate is still unknown to many of Quebec’s food stakeholders, even after more than five years of activity. Efforts need to be made in 2015 to improve the website and provide relevant and timely information to members on food safety issues inside the Affiliate newsletter.

The coordination of the Association is made possible with financial support from Laval University’s Institute on Nutrition and Functional Foods (INAF).

Officers elected to the board are:

President: Julie Jean (reappointed for a four-year term)
Past President: Gisele LaPointe
Vice President: Ismail Fliss
Secretary: Benoit Gagnon
Treasurer: Anne-Marie Beaulieu
Delegate: Julie Jean

British Columbia Food Protection Association: General Meeting Draws 52 Attendees
Reported by Simon Cowell, Past Delegate and Natalie Prystajecky, Current Delegate

The British Columbia Food Protection Association (BCFPA) Annual General Meeting and Speaker’s Evening was held January 13, 2015 at the Delta Burnaby Hotel & Conference Centre. This event brought together 52 BCFPA Members to network, learn and exchange information on protecting the food supply.

(Continued on page 5)
Ana Cancarevic, President, gave a warm welcome and chaired the AGM business portion of the event.

A bylaw amendment was approved that offers prospective members half price membership when joining later in the year.

Following the Business Meeting, Ana introduced John “Jack” Guzewich, who presented “Traceability Systems in Product Recalls and Outbreak Investigations.” After a career at the cutting edge of food safety in the field and as a Past President of IAFP, Jack shared his insights into the challenges of tracebacks in the real world. Showing a slide titled “We have to be Fast AND we have to be Right,” Jack outlined the far-reaching consequences of getting it wrong. To get it right requires preparation and dedication of resources by all participants in the food system and a methodical, science-based approach, not bowing to economic or political pressure and media hype.

Through several outbreak and food recall examples, Jack explained that in the real world, things are rarely simple, and the picture is never complete. New regulations aim to improve the response of the safety system. These include the Safe Food for Canadians Act, the U.S. Food Safety Modernization Act (FSMA) and a number of industry initiatives to map out and standardize best practices. In the context of increasing globalization of the supply chain, there will be an increasing emphasis on traceability systems.

After a nutrition and networking break, Theresa Almonte, Intertek, moved us south of the 49th parallel to talk about “FDA Food Modernization.” The major themes of FSMA legislation are prevention; enhancing partnership; import safety and inspections; compliance; and response. Theresa expanded on these aspects before offering suggestions on the process to establish the food safety framework. Areas of particular interest to Canadians are the proposal by the FDA to significantly increase the number of inspections outside U.S. borders and create offices in some non-U.S. jurisdictions.

Another key area is the potential for reciprocal recognition of national food safety inspection systems, although New Zealand is currently the only country to achieve this status. Theresa anticipates that FSMA will generate an increase in recalls due to foodborne outbreaks, even with the improved food safety programs in place.

The Student Scholarship Award was presented to Michael Milillo, an M.Sc. student working in Dr. Kevin Allen’s food microbiology laboratory at the University of British Columbia. His winning essay was “Fighting Antimicrobial Resistance in Foodborne Pathogens: A Dose Too Big to Swallow.”

The Lifetime Achievement Award was presented to Lorraine McIntyre for her years of volunteer service as an executive on the Affiliate Board and for her commitment towards food safety. Two student research presentations were presented by two recent M.Sc. graduates: Stephanie Nadya, University of British Columbia, and Kimberly Wrixon, British Columbia Institute of Technology. Stephanie’s presentation was titled “Prevalence of Verotoxigenic Escherichia coli in Irrigation Waters and Fresh Produce in British Columbia.” Kimberly’s presentation was titled “Mechanically Tenderized Meat: A Survey at the Retail Level.”

The evening closed with more social time and discussions continued later at the nearby Personas lounge. Attendees gained valuable knowledge from this meeting, and enjoyed food and networking with colleagues in the British Columbia food safety community.

(Continued from page 4)

Carolinas Association for Food Protection: Spotlight on the Next Generation

Reported by Linda Leake, Delegate

Something special for students! That’s how the Carolinas Association for Food Protection (CAFP) describes its recent food safety symposium for food science students. Held at North Carolina State University (NCSU) on January 22, 2015, 41 people attended the free program, consisting mostly of NCSU undergraduate and graduate students, in addition to a few NCSU faculty and CAFP members. Ben Chapman, CAFP President, and Linda Leake, CAFP Delegate, spearheaded the two-hour event.

Ben and Linda told attendees that all of the presentations were planned to benefit and include students interested in food safety. Moreover, speakers, CAFP members and NCSU faculty provided valuable networking opportunities for the students.

(Continued on page 6)
Brett Weed, State Liaison with the U.S. FDA for the Atlanta District/Raleigh Resident Post, opened the program with a 20-minute presentation on careers in regulatory agencies.

NCSU’s Clyde “Chip” Manuel shared his presentation, “Rapid Destruction of Human Norovirus Capsid and Genome Occurs during Exposure to Copper-containing Surfaces.” Chip captured First Place in the J. Mac Geopfert Developing Scientist Technical Award competition at IAFP 2014 with his presentation.

Matt Moore, NCSU graduate student, provided details about his poster, “Use of a Nucleic Acid Aptamer-based Method to Study Thermal Inactivation of Human Norovirus.” At IAFP 2014, Matt tied for First Place in the J. Mac Geopfert Developing Scientist Poster Award competition with this presentation.

Linda Harris, University of California–Davis and IAFP Vice President, delivered the Keynote Address, “Food Safety Considerations for Nuts Produced in the United States.”

Thanks to Publix, attendees enjoyed a generous array of refreshments. Aimee Lee, Publix retail food safety specialist, handled the local arrangements for the goodies.

Ben and Linda shared their thoughts with attendees: “With the NCSU program, we’ve learned that it’s relatively easy to organize and convene a worthwhile and cost-free symposium for students. We’ve now developed and documented a model that should be beneficial in planning future events. There is already interest in holding a similar symposium at Clemson University, where we have several CAFP members.”

Ohio Association for Food Protection: Awards Presented During Winter/Annual Meeting

The Ohio Association for Food Protection (OAFP) held its Winter/Annual Business Meeting in Columbus on January 22, 2015.

A variety of speakers covered a broad spectrum of topics to interest all attendees, including:

“Introduction to IAFP” and “Food Safety Modernization Act,” both presented by Gale Prince, IAFP Past President;

“Listeria monocytogenes in Tomato Greenhouses,” presented by Sanja Illic (shown left), The Ohio State University; and “Food Safety in Amusement Parks,” presented by Gary Jones, Cedar Point Amusement Park.

Awards were presented by Eric Costa, Awards Committee Chair, to the following recipients:

2015 OAFP Sanitarian of the Year: Connie Freese, Public Health – Dayton and Montgomery Counties;

2015 OAFP Student Award: Ashley N. Predmore, Ph.D. candidate at The Ohio State University;

2015 OAFP Company Award: T. Marzetti Company (left: Fran Moller, representative, and Eric Costa)

2015 OAFP Educator Award: Ahmed Yousef, The Ohio State University
Officers elected during the OAFP Business Meeting include:

President:
Odilia N. Ndefru-Tumanjong
Past President: Connie Freese
1st Vice President: Tyler Pigman
2nd Vice President: Mike Tedrick
Treasurer: Carrie Kamm
Delegate: Christina Ritchey Wilson

Southern California Association for Food Protection: Food Safety and Celebrity Chefs
Reported by Kelli Cavaliero, Past Secretary

The monthly program and luncheon for the Southern California Association for Food Protection (SCAFP) took place March 24 in Buena Park and was attended by 20 participants.

The meeting opened with Craig Overlock, President, introducing the board before reviewing the open secretary position, upcoming election and the scholarship award to be presented. Introductions of attendees then followed.

Fernando Mora, President Elect, discussed the potential for lunch meeting sponsorships and benefits.

Dawn Stead, Past President, then introduced guest speaker Christine Bruhn, Ph.D. and retired Director of the Center for Consumer Research at the University of California – Davis.

Dr. Bruhn's presentation, Can Celebrity Chefs Role Model Safe Food Handling?, focused on how consumers believe they are knowledgeable about food preparation. However, Dr. Bruhn has documented poor food safety practices in the home, particularly in handwashing, cooking and refrigeration. She has also documented TV celebrity chefs’ practices in these same areas. Cooking shows are very popular, and viewers routinely attempt to duplicate featured dishes in the home. After viewing video clips of four chefs making food safety errors, viewers nonetheless acknowledged that they follow similar practices and believe these behaviors to be acceptable. This research suggests that new directions are needed to encourage safe food handling practices; modifying kitchen equipment so following recommended practices is easier; and writing recipes that include safe handling tips.

Dr. Bruhn reviewed the study that was conducted and the criteria on which the consumers were evaluated. Participants were consumers with no advanced food safety education who agreed to be videotaped in their homes throughout the study, during preparation of either a chicken dish or cooking a burger. Those preparing the chicken dish were required to have prepared chicken at least twice a month. Focus on the burger was how doneness was determined by the participants.

The parameters for the evaluation were based on FightBac! food handling practices: Clean, Separate, Cook, and Chill.

Findings indicated that most consumers were indeed aware of foodborne illness; however, most handwashing practices were either too short, incomplete or absent. Nearly half of consumers washed their chicken, which is discouraged due to potential splashing. The majority of consumers did not know the correct temperature at which their refrigerator should be set. Chicken was found to be undercooked 40 percent of the time, and most consumers didn’t use a thermometer to measure final cooking temperatures. Even when offered a thermometer to test cooking temperatures, few agreed to use it.

More than half of the grilled or barbequed chicken was undercooked by at least 18 degrees. Cross-contamination was not observed as most consumers had...
already completed cutting up their chicken or produce.

Most consumers who cooked burgers did not reach the recommended temperature of 160 degrees, and regardless of being informed that it was undercooked, chose to consume it as is. Also, most did a visual evaluation to determine doneness. Few consumers were aware of thermometer calibration, despite more than half reporting having any formal food safety training.

Dr. Bruhn discussed the celebrity chef cooking programs, noting that 60 shows were evaluated for parameters, including lack of handwashing (including after contact with raw proteins) and licking fingers. The average numbers of errors per show were between 5.4 and 6.4. Most errors were observed in those celebrity chefs with the most formal training. A focus group was also created to observe the celebrity videos, resulting in feedback stating that consumers tend to imitate what they view on these shows.

Based on results, Dr. Bruhn concluded her presentation with the following facts:

- Consumer education needs to be increased and include topics such as thermometer calibration; avoid washing poultry prior to cooking; handwashing; use of a thermometer for testing food temperatures and in refrigeration; and storage hierarchy.

Next steps include talking to celebrity chefs to support change in role modeling.

A Q&A followed.

The first SCAFP/John Bruhn Scholarship was awarded to local CSULA student Hayk Harutyunyan. This scholarship honors John Bruhn, benefactor to SCAFP and long-time helmsman of the recently-dissolved California Association of Dairy and Milk Sanitarians.

Prior to lunch, Dan Wing, Babcock Laboratories, was elected as incoming secretary.

### News Briefs

**Washington Association for Food Protection: Presentations Pack Two-Day Conference**

The 2014 Annual Meeting for the Washington Association for Food Protection (WAFPP) was held September 25–26 at Campbell’s Resort at Lake Chelan. The vast lineup of speakers included Charles Breen, FDA (retired); Craig Wilson, Costco; Joy Waite-Cusic, Oregon State University; Graham Mendes, Alchemy Systems; John Zora, Nalco Company; Bruce Clark, Marler & Clark; Lucy Severs, WSDA; Linda Harris, University of California – Davis and IAFP Vice President; Gena Reich, WSDA; Chris Rezendes, Seafood Processors Association; Karen Killinger, Washington State University; Lisbeth Goddick, Oregon State University; Mansour Samadpour, IEH Laboratories; Michael Morrisey, Oregon State University; James White, Ecolab; and Helena Barton, WSDOH.

Awards were presented to the following recipients:

(From left:) Kristen Sparkman, Ashley Nicole and Samantha Young were presented WAFFP/Luedecke Scholarships at the 2014 Annual Meeting for the Washington Association for Food Protection, held September 25–26.
WAFFP/Luedecke Scholarships: Ashley Nicole; Kristen Sparkman; and Samantha Young (all Washington State University students)

Recognition Award: Mike Nygaard, Nygaard Consulting LLC (recognized for 27 years of participation with and contributions to the Washington Affiliate)

Newly-elected officers include:
- President: James White
- Past President: Cathie Farrell
- President Elect: Don Bredeman
- Secretary: Stephanie Olmsted
- Treasurer: Kurt Larson
- Delegate: Karen Killinger

Idaho Environmental Health Association: Presentations on Various Collaborations
Reported by Patrick Guzze, President & Delegate

The Idaho Environmental Health Association (IEHA) met March 18–19, 2015 for their Annual Education Conference at Boise State University. IEHA represents public health professionals in the state who have specialized in several aspects of environmental health issues, including food protection.

This year’s meeting featured presentations focusing on collaboration in areas such as public health professionals, foodborne illness investigations, and integrated pest management in food establishments. In addition, the food protection session included a workshop conducted by Dr. Brian Nummer, Utah State University, regarding reduced oxygen packaging of food items.

Application for the IEHA annual scholarship is open to any student in the environmental health or a related field while attending a university located in Idaho. This year’s recipient, Karen Frazier, is studying Environmental Health at Boise State University.

The Affiliate’s Lifetime Achievement Award was presented to Marty Jones, Central District Health Department, whose career has spanned more than 30 years. Marty’s experiences have covered all aspects of environmental health, including food safety.

IEHA area affiliates will meet throughout 2015 for additional training. IEHA’s next meeting takes place in March 2016.
Mexico Association for Food Protection: Election of Officers

Mexico Association for Food Protection (MAFP) recently elected officers to serve for the 2015–2016 term:

President: Santos Garcia
Past President: Elisa Cabrera-Diaz
Vice President: Virginia Nevarez
Secretary: Nydia Azenedth Orue
Treasurer: Lisa Yoland Solis
Delegate: Raul Avila Sosa

New Jersey Association for Food Protection: Election of Officers

Effective January 1, 2015, new officers for the New Jersey Association for Food Protection (NJAFP) are:

President: Virginia Wheatley
Past President: Jessica Albrecht
1st Vice President: Susan Algeo
2nd Vice President: Vacant
Secretary/Treasurer: Carol Schwar
Delegate: Gary Cohen

**Affiliate News**

**Dues Please!**

IAFP collects dues for those Affiliates that have agreed to allow Members to pay when joining the Association or renewing their IAFP Membership. We then forward collected dues to the respective Affiliate’s Treasurer. If you are one of the Affiliates for which we collect dues, please contact Susan Smith (ssmith@foodprotection.org) in the IAFP office with any changes, including increases and updated Treasurer information, regarding your Affiliate dues to avoid discrepancies.

**Please Update!**

If you haven’t done so lately, now is a good time to update your Affiliate website (before the 2015 Affiliate Council Meeting, where this information gets reported). IAFP relies on Affiliate websites for information such as past and upcoming meetings, recent activities, and current officers to update our files and include within our communications.

**Presidents and Delegates: Are You an IAFP Member?**

We want to remind all Affiliate officers that, under IAFP Bylaws, your Affiliate President AND Delegate are **required** to be IAFP Members during their terms. Membership is only $55 and provides many benefits, including significant discounts to attend IAFP-sponsored meetings. IAFP Membership – or Membership renewal – can be completed online.

Each issue of *Food Protection Trends* features refereed articles on applied research, applications of current technology and general interest subjects for food safety professionals.

Your research would look good here.

But you can’t publish if you don’t submit. Check out the “Instructions for Authors” today at www.foodprotection.org.
Forty-Two Annual Reports Received

Forty-two out of 53 (79%) active Affiliates completed and submitted 2014 Annual Reports in February. This is down 8% from 2013 submissions. Annual Report submissions maintain compliance with IAFP Constitution and Bylaws and help us better track your contact information, activities and accomplishments.

Submitted Annual Reports will be on display at IAFP 2015 in Portland, OR with Award recipients being recognized in front of their peers at the Affiliate Council Meeting on Saturday, July 25 (the C.B. Shogren Memorial Award will be presented at Tuesday night’s Awards Banquet). Thank you to the following Affiliates who took the time and effort to submit their reports by deadline:

- **Africa** Association for Food Protection
- **Alabama** Association for Food Protection
- **Arizona** Environmental Health Association
- **Arkansas** Association for Food Protection
- **Australian** Association for Food Protection
- **Brazil** Association for Food Protection
- **British Columbia** Food Protection Association
- **Capital Area** Food Protection Association
- **China** Association for Food Protection
- **Chinese** Association for Food Protection in North America
- **Colombian** Association of Food Science Protection
- **Florida** Association for Food Protection
- **Georgia** Association for Food Protection
- **Hungarian** Association for Food Protection
- **Idaho** Environmental Health Association
- **Associated Illinois** Milk, Food and Environmental Sanitarians
- **Indian** Association for Food Protection in North America
- **Indiana** Environmental Health Association
- **Iowa** Association for Food Protection
- **Kansas** Environmental Health Association
- **Korea** Association for Food Protection
- **Mexico** Association for Food Protection
- **Michigan** Environmental Health Association
- **Minnesota** Food Protection Association
- **Missouri** Milk, Food and Environmental Health Association
- **Nebraska** Association for Food Protection
- **New Jersey** Association for Food Protection
- **New York State** Association for Food Protection
- **New Zealand** Association for Food Protection
- **North Dakota** Environmental Health Association
- **Ohio** Association for Food Protection
- **Ontario** Food Protection Association
- **Pennsylvania** Association of Milk, Food and Environmental Sanitarians
- **Quebec** Food Protection Association
- **South Dakota** Environmental Health Association
- **Southeast Asia** Association for Food Protection
- **Southern California** Association for Food Protection
- **Taiwan** Association for Food Protection
- **Texas** Association for Food Protection
- **Upper Midwest** Dairy Industry Association
- **Washington** Association for Food Protection
- **Wisconsin** Association for Food Protection
As we prepare for the 2015 Affiliate Council Meeting in Portland, OR, we ask that all 53 Affiliates review this list of Delegates (as of April 10, 2015) expected to represent their Affiliate. To report changes or an anticipated absence, please notify Susan Smith at the IAFP office. Affiliate Council Delegates will receive the official meeting agenda by email in early July. It will also be published in the summer issue of Affiliate View.

Africa | Courage Saba
Alabama | Neil Bogart
Alberta | Lynn McMullen
Arizona | Michelle Chester
Arkansas | Nancy Gushing
Australia | Sandy Hume
Brazil | Mariza Landgraf
British Columbia | Natalie Prystajecky
California/Southern | Turonda Crumpler
Capital Area | Jenny Scott
Carolinas | Linda Leake
China | Xiumei Liu
Chinese AFPNA | Li Ma
Colombia | Janeth Luna
Connecticut | Frank Greene
Florida | Peter Hibbard
Georgia | Tori Stivers
Hungary | Laszlo Varga
Idaho | Patrick Guzzle*
Illinois | Dan Brown*
Indian AFPNA | Harshavardhan Thippareddi
Indiana | Larry Beard
Iowa | no delegate
Kansas | Ann Mayo
Kentucky | Leslie Cobb*
Korea | Kun-Ho Seo
Lebanon | Zeina Kassaify*
Mexico | Raul Avila Sosa
Michigan | David Peters
Minnesota/Upper Midwest | Tom Berry
Minnesota | Julie Sundgaard
Missouri | James O’Donnell
Nebraska | open
New Jersey | Gary Cohen
New York | Stephen Murphy
New Zealand | Roger Cook
North Dakota | Jane Kangas
Ohio | Christina Ritchey Wilson
Ontario | Peter Stein
Pennsylvania | Janice Bowermaster
Portugal | Laurentina Pedroso*
Quebec | Julie Jean
South Dakota | LuAnn Ford
Southeast Asia | Matthew Turner
Spain | David Rodriguez-Lazaro*
Taiwan | Lee-Yan Sheen
Texas | Alejandro Castillo
Turkey | Samim Saner
United Arab Emirates | Bobby Krishna
United Kingdom | David Lloyd
Washington | Karen Killinger
Wisconsin | Michael Schoenherr
Wyoming | Theresa Leichtweis*
Online registration is open for IAFP 2015, July 25–28 (Saturday – Tuesday), Portland, Oregon. The preliminary program is posted on our website and includes four days filled with a variety of food safety topics and issues.

Four pre-meeting workshops will also be offered July 23 and July 24:
- Characterization and Identification of Spoilage-Causing Fungi: A Hands-on Workshop (July 23 and July 24)
- Advanced Food Processing Equipment Design to Enhance Food Safety (July 24)
- An Introduction to FDA-iRISK®: A Comparative Risk Assessment Tool (July 24)
- Seafood HACCP Segment Two (July 24)
Detailed information can be found on our website at: www.foodprotection.org.

Networking: July 25–28
- Committees & PDG Meetings
- Welcome Reception
- IAFP Job Fair
- Student Luncheon
- Editorial Board Reception (by invitation)
- Opening Session & Ivan Parkin Lecture
- Cheese & Wine Reception
- Exhibit Hall Luncheons & Receptions
- President’s Reception (by invitation)
- Business Meeting
- “U.S. Regulatory Perspective on Food Safety,” Al Almanza, USDA, and Mike Taylor, FDA
- John H. Silliker Lecture
- Awards Reception & Banquet

Program: July 25–28
The IAFP 2015 Program begins with the Ivan Parkin Lecture on July 25 and concludes following the John H. Silliker Lecture and Awards Banquet on July 28.

Each day features a variety of symposia and roundtable topics, as well as technical and poster sessions.

The July 25 Opening Session features the Ivan Parkin Lecture with guest speaker Rhona S. Applebaum, The Coca-Cola Company. The Opening Session runs from 6:00 p.m.–7:30 p.m., followed by a two-hour reception in the Exhibit Hall.

Francis (Frank) Busta, Director Emeritus of the National Center for Food Protection and Defense (NCFPD), will present the John H. Silliker Lecture, Tuesday, July 28, 4:00 p.m. – 4:45 p.m.

IAFP’s popular and lively Silent Auction will take place throughout the majority of the Conference, ending on Monday, July 27 at approximately 3:15 p.m. This is an entertaining way to take home a souvenir from another locale, knowing that all winning bids go to support the IAFP Foundation. Last year’s auction raised more than $11,000! To donate an item, please visit our website at www.foodprotection.org and complete the Silent Auction Donation form (also available on page 19). Or contact Laurie Hews at lhews@foodprotection.org.

If you’re not an IAFP Member but plan to attend IAFP 2015, consider joining now to save more than $200 in registration fees! Save even more by taking advantage of our early registration rate until June 24.

We look forward to seeing you soon in Portland!

Affiliate Council Secretary: Nominations Requested

Do you know of a worthy candidate who can represent the interests and goals of your organization’s affiliation with IAFP? Nominations are now being accepted for Affiliate Council Secretary for the 2015–2016 term, which begins at the close of IAFP 2015. This vital position will serve a one-year term as Affiliate Council Secretary, followed by a one-year term as Affiliate Council Chair on the IAFP 2016–2017 Executive Board.

The Affiliate Council Secretary will:
- Keep an accurate record of the proceedings and activities of the Council;
- Assume the duties of the Affiliate Council Chair in the absence of the Chair;
- Keep an up-to-date record of authorized representatives to the Council; and
- Serve as an ex-officio, non-voting member of the IAFP Executive Board.

Inquiries and nominations can be submitted to Turonda Crumpler, Affiliate Council Chair, or to Susan Smith, Affiliate Liaison, at the IAFP office.
IAFP Headlines

Executive Board Welcomes Incoming Secretary

IAFP extends its congratulations to Dr. Tim Jackson, who was elected to the Executive Board as Secretary. Dr. Jackson will take office at the conclusion of IAFP 2015 in Portland, Oregon and will fulfill a five-year commitment to the Association, serving as President beginning in July 2018.

Dr. Jackson is Director of Food Safety for Nestle USA, Nestle Canada and Nestle Professional North America. In this role since 2009, he leads food safety programs in hygiene and sanitation; management and monitoring of microbiological, chemical and physical hazards; thermal processing; and food safety management. He joined Nestle in 1995 and has served in many roles with the company, including research scientist; head of the Microbiology Laboratories at the Nestle Quality Assurance Laboratory for the U.S. and Canada in Dublin, Ohio; Member of the Research Center in Lausanne, Switzerland; and Chief Industrial Microbiologist for operations in Vevey, Switzerland.

Dr. Jackson has been an IAFP Member since 2001, during which time he has participated in numerous Professional Development Group (PDG) activities, including service as both Vice Chair and Chair of the Applied Laboratory Methods PDG. He has volunteered on several committees throughout his Membership, including the IAFP Program Committee, and on both the Black Pearl Award and the International Leadership Award Selection Committees. Dr. Jackson has presented at many IAFP meetings and chaired a key workshop at the IAFP European Symposium on Food Safety in 2006.

Dr. Jackson received his B.S. in Biology from Abilene Christian University and his M.S. and Ph.D. in Food Technology – Microbiology from Texas A&M University.

It’s less than eating out!

With a $55 Membership to IAFP, you’ll spend less than dinner for two and enjoy the benefits year-round. As part of a powerful network, you’ll receive access to safety professionals worldwide for information exchange and networking. Our online application makes it convenient to join. Visit our website at www.foodprotection.org and review your Membership options today.
Let IAFP help advertise your meetings on our Web site and in our publications. Submit your event details directly to our online calendar, or E-mail to ssmith@foodprotection.org.

Affiliate Calendar

April 2015

May 2015
7-8: Turkish Food Safety Association, 5th Turkish Food Safety Congress, Istanbul, Turkey. Visit http://www.ggd.org.tr/.

June 2015
30-July 2: New Zealand Association for Food Protection, 2015 Conference, Palmerston North, New Zealand. Contact Sally Hasell at hasellconsulting@snap.net.nz.

To be featured in the next issue of Affiliate View, send your news and photos by May 26 to Susan Smith at ssmith@foodprotection.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:

- **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.
IAFP Executive Board Speaker Program for Affiliates

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.

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
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
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
- iPod 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 Hewes at lhewes@foodprotection.org

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Silent Auction Donation Form

Complete a form for each item

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Return to:
Laurie Hewes
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Des Moines, IA 50322-2864, USA
+1 800.368.6337; +1 515.276.3344
Fax: +1 515.276.8659
E-mail: IAFP@foodprotection.org

As you consider your donation, please keep in mind that most attendees travel by air.
Items under $10.00 in value may be grouped with other items by the I AFP Staff.
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Grow Your Network.

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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