

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

Roger Cook, *Affiliate Council Chair*

Dan Erickson, *Affiliate Council Secretary*



View from the Chair: The End Is Nigh; Let the Beginning Commence

Inspiration comes at the strangest of times: usually three in the morning when fast asleep. (Yes, another Nobel Prize-winning idea came and went and I didn't even know.)

However, this time I was awake – well, sort of.

There I was, sitting on the train heading into work, when I noticed a “thinning of the sardines in the can.” Everyone was sitting; not one person was standing, not even the school children.

Had I missed a public holiday?

And then I had a humbling thought. Were the missing persons victims of these troubled economic times? Had they been made redundant? Were they at home wondering why their lives have just turned upside down?

Well, I couldn't answer all—in fact, any—of those questions, but as I sat there rolling onwards new questions along the theme of my quarterly ramblings came to mind.

What effect have these troubled times had, or will they have, on our Affiliates?

Twenty-four hours ago, I felt like one of the missing commuters. The economic downturn had cast its shadow—a small shadow, but strangely, a significant shadow: I still did not have approval to attend IAFP 2009.

A day earlier, David Tharp had asked if this was what it was like every year. I answered no—that this was, by far, the exception.

Everything that was right side up was now upside down. Was I a reflection of an

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Affiliates Across the Globe

Australia Brazil Canada Alberta British Columbia Ontario Quebec Hungary Korea Mexico
New Zealand Portugal Spain Turkey United Arab Emirates United Kingdom
United States Alabama Arizona Arkansas California California/Southern Capital Area Carolinas Connecticut Florida
Georgia Idaho Illinois Indiana Iowa Kansas Kentucky Metropolitan Michigan Minnesota/Upper Midwest Missouri Nebraska
New York North Dakota Ohio Pennsylvania South Dakota Texas Washington Wisconsin Wyoming

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Affiliate? Budgetary constraints; tightening the belt; counting the paperclips; delayed decisions, indecision; uncertainty; inability to commit. All the hard work to build a successful Affiliate, to foster an "iwi", to form and grow "whanau"—threatened, completely out of one's control.

So what do we do?

We remember, down but not out.

We accept the effect on our membership, on our activities.

We hunker down, we ride out the storm.

We support each other, we support other Affiliates. The mentoring I talked about in previous columns becomes even more important.

In reality, we don't actually do anything different. We just do it better.

And we wait; we wait for the new beginning to commence. It will. Take heart; it always does. Perhaps the beginning has commenced already.

Today, the train was full again. Believe it or not, over-full.

I can walk, sail and ski again—yes, my physio has given the okay.

I can fly again.

I have approval to attend IAFP 2009.

Next, the economy...

This year has been a real challenge for me. I could not have survived

without the support from all of you, David Tharp, and the staff of IAFP. Lani has been the rock. Lani—I am indebted.

Lastly, every new beginning needs a new leader.

Dan Erickson will be assuming the role of Affiliate Council Chairperson and he will do a remarkable job. This I know, because hindsight has shown it to be. Dan stood in for me at every Board meeting and has taken a higher profile than either of us would have envisaged a year ago. Dan—I am indebted to you as well.

See you all in two weeks!



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Affiliate Bio Brief

Janet Phelps

Delegate and Past President, Michigan Environmental Health Association



OCCUPATION | Environmental Health Coordinator, Genesee County Health Department, Flint, Michigan; Adjunct Faculty, Mott Community College, Flint, Michigan

QUALIFICATIONS | BS in Environmental Health, Ferris State University, Big Rapids, Michigan; Registered Sanitarian (RS) in Michigan since 1986

CAREER HIGHLIGHTS | Phelps discovered the profession of Environmental Health at a college night when she was 16 years old. Her parents, Andrew (deceased in 2008) and Dorothy Morlik, always encouraged and supported their younger of two daughters to strive for success. Under the direction of mentor Bennie T. Woodward, Phelps served her internship at the Saginaw County Department of Public Health, where she was later employed for six years following college graduation. Since 1989, she has worked in the Environmental Health Division of the Genesee County Health Department, where she is responsible for staff training and professional development. Phelps thoroughly enjoys teaching food safety classes and certified food service management courses both at the Genesee County Health Department and at Mott Community College.

PORTFOLIO | Phelps has been active in the Michigan Environmental Health Association (MEHA) since 1980, when she was a student at Ferris, and has chaired several of its committees. In 1997, she was elected the first female president of MEHA, and was elected for a second term in 2007. In March 2009, she received MEHA's Samuel L. Stephenson Sanitarian of the Year Award, the first time in MEHA's history that a female was given this honor. Chairperson for the MEHA Annual Educational Conference in 1992, Phelps more recently served as the Chairperson of MEHA's 20th Annual Food Protection Conference in 2008. In this capacity, she secured grant funding for the food conference through the Michigan Department of Agriculture, an effort that made conference scholarships available to 23 MEHA members and brought in five nationally recognized speakers for the conference.

Phelps was honored to serve as the Michigan Delegate to IAFP 2006 in beautiful Calgary, Alberta, Canada; and again at IAFP 2007 in memorable Lake Buena Vista, Florida. In 2005, she was appointed by Michigan Governor Jennifer Granholm to the Advisory Committee on Sanitarians.

PERSONAL ENDEAVOURS | Janet (*nee* Morlik) married Michael Phelps (not the U.S. Olympic swimmer!) in 1998. They were delighted to become parents in 2003 with the adoption of their children, Adam (now 16 and in the process of obtaining his driver's license) and Izabela (now 12) from Ustka, Poland. Phelps enjoys spending time with her family and friends, shopping, traveling, gardening, swimming, nature, and volunteering at the Humane Society with Izabela.



Phelps camping with her family in 2007.

Affiliates in the Spotlight



Australian Association for Food Protection

The Australian Association for Food Protection (AAFP) hosted a one-day workshop at the 13th Food Microbiology Conference of the Australian Institute of Food Science and Technology (AIFST), held March 24–26 in Bell City, Melbourne. *Back to Basics and Beyond* was the theme of the conference.

“Beyond Food Safety Management—How to Create a Food Safety Culture” was presented by **Frank Yiannas**, Vice President of Food Safety for Wal-Mart Stores, Inc.

According to the AAFP May e-newsletter, “The workshop was a sell out and it was great to see several AAFP members attending. The workshop followed the outline of Frank’s book

of the same name and all attendees received an autographed copy...A particularly lively discussion on the drivers of organizational cultural change that changes workplace behaviors entertained all attendees, as did the many examples shown of food safety messages and tools used in industry and by international government agencies. Attendees workshopped a food safety culture change plan based on several fictitious scenarios. The workshop was such a success, we understand Frank will be repeating it during the International Association for Food Protection (IAFP) Annual Meeting in July.”

Affiliate Clips

To be featured in this section, simply add the IAFP office address (see back page) or lmcdonald@foodprotection.org to your membership mailing list.

Held May 19–20 at Arizona State University, the **Arizona Environmental Health Association (AZEHA)** Spring Conference featured more than a dozen speakers covering topics that included bed bugs, biofilm control, sushi basics, and waterborne illness. Carl K. Winter of the FoodSafe Program at the University of California presented the innovative “Stayin’ Alive: A Musical Look at Contemporary Food Safety Issues,” while Dale Grinstead

delivered two sessions covering food safety and biofilm controls. Despite the current economic climate, AZEHA was proud to offer an affordable registration rate of \$25 for members.

The **Australian Association for Food Protection (AAFP)** recently signed a Memorandum of Understanding with the Australian Institute of Food Science and Technology (AIFST), which confirms the collaboration and shared objective of the two organizations to promote food safety; support the professional development of those with an interest in food safety; and provide a forum for those working in food safety and quality to meet, discuss, and exchange information.

Sampling for Success was the theme of the **British Columbia Food Protection Association’s (BCFPA)** April 30 Speaker Evening, which featured four experts from government and industry reviewing food, water, and environmental sampling for laboratory testing. CECs were provided to attendees, as well as



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Frank Yiannas presenting a workshop for AIFST/AAFP, May 2009.

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complimentary environmental sampling kits from sponsor ThermoFisher Scientific, Oxoid Products. BCFPA President Terry Peters reported "another successful evening with 70 in attendance in spite of our hockey team's first game in the second round of the playoffs!"

The 2009 **Florida Association for Food Protection (FAFP)** Annual Educational Conference was held May 5-7 at the International Plaza Resort & Spa in Orlando. Speakers for the three-day event included forensic sanitarian **Bob Powitz**, "Realistic SSOP's and Cleaning Best Practices for Retail"; **Frank Yiannas** of Wal-Mart Stores, Inc., "Creating a Behavior-based Food Safety Management System"; and Fred Reimers of Creative Food-Safe Solutions, "SQF Momentum in Retail." Attendees also enjoyed a golf tournament, awards presentation, and dinner event.



The Spring Conference of the **Kansas Environmental Health Association (KEHA)** took place April 23-24 in Rock Springs. In addition to team-building sessions, environmental experts discussed landfill design, storm water runoff, and livestock waste issues. Thursday dinner was followed by a campfire social, and the conference concluded with a meeting of the KEHA Board.



Metropolitan Association for Food Protection (MAFP) met for its Spring Seminar at Rutgers' Douglass Campus Student Center in New Brunswick, New Jersey, on May 6. Session topics were Ecolab's chemical and equipment products, seafood and sushi, and foodborne outbreak investigation procedures. **Neil Checketts** of Wal-Mart Stores, Inc. delivered the keynote address.

In the Winter 2009 issue of *Prophylaxis*, newsletter of the **Ontario Association for Food Protection (OFPA)**, President **Mike Cassidy** writes, "It's a New Year, 2009, and although the economic news is troubling, there's a feeling of hope and change in trying to solve these problems...In the area of food safety, the outbreaks and recalls we have been seeing recently on a regular basis are also troubling. The problems that we face today are not simple and appear to be affecting a wide variety of foods and food products. Consumers are worrying about opening the next jar of peanut butter or the package of sliced meats for their children's lunches. What does the future hold for us? More outbreaks? More food safety challenges? To successfully deal with many of these problems, we will need people working together, with each of us doing our part to advance food safety throughout the food chain."



Members of **Southern California Association for Food Protection (SCAFP)** met on April 23 for a conference lunch at Swiss Dairy, Inc. in Riverside. In addition to a presentation on crisis management by **Brian**

Giannini, Recall Consultant for Stericycle, attendees were given a tour of the plant.

The 28th Annual Meeting of the **Texas Association for Food Protection (TAFP)** was held June 1-3 at the Omni Austin Hotel Southpark in Austin. **Stan Bailey** of bioMérieux delivered the meeting's keynote address, "New Technology for Microbiological Testing of Food." Other speakers included **Allen Saylor** of the International Dairy Foods Association and **John Beers** of NCIMS. The three-day event, which also featured a golf tournament, silent auction, Refreshment Social, and Catfish Dinner with entertainment, closed with a General Business Meeting.

The **Upper Midwest Dairy Industry Association (UMDIA)** and **Iowa Association for Food Protection (IAFP)** joined forces again this year for their Spring Meetings in Alexandria (April 14) and Rochester (April 15). *Proactive Issues Management in the Dairy Industry* featured five presentations, a panel discussion, and afternoon breakout sessions. Among the speakers were **Leo Timms**, Associate Professor of Dairy Production Medicine at Iowa State University, and **Matt Sutton-Vermeulen**, Consultant for CMA. State Department of Agriculture updates were given by **David Brown** (Iowa) and **Nicole Neeser** (Minnesota).

Practical Measures for Avoiding Recalls Due to Microbiological Contamination, sponsored by the **Wisconsin Association for Food Protection (WAFP)**,

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took place June 3 at Howard Johnson Plaza Hotel in Madison. Speakers for the seven sessions included **Kathy Glass** of the Food Research Institute at the University of Wis-



consin-Madison presenting "Update: Microbiological Hazards Affecting the Food Industry"; **Jeff Kornacki** of Kornacki Microbiology Solutions presenting "Plant Conditions Which Foster Microbiological Hazards"; and **Joseph Meyer** of Kellogg Company presenting "Sampling: Environment, Product and Raw Materials." ■

Affiliates in Action Second Quarter 2009

April

- ◆ Missouri Milk, Food and Environmental Health Association
- ◆ Upper Midwest Dairy Industry Association with Iowa Association for Food Protection
- ◆ Indiana Environmental Health Association
- ◆ Ontario Food Protection Association
- ◆ Kansas Environmental Health Association
- ◆ Turkish Food Safety Association
- ◆ British Columbia Food Protection Association

May

- ◆ Carolinas Association for Food Protection
- ◆ Florida Association for Food Protection
- ◆ Metropolitan Association for Food Protection
- ◆ Associated Illinois Milk, Food and Environmental Sanitarians
- ◆ Pennsylvania Association of Milk, Food and Environmental Sanitarians
- ◆ Arizona Environmental Health Association
- ◆ Brazil Association for Food Protection

June

- ◆ Texas Association for Food Protection
- ◆ Wisconsin Association for Food Protection
- ◆ Ontario Food Protection Association
- ◆ New Zealand Association for Food Protection
- ◆ Ohio Association for Food Protection

IAFP Affiliates are making things happen—and we want to share it here in the *Affiliate View*! We invite your meeting articles, photos, and any news that recognizes the achievements of your association or of its individual members.

To be featured in the next issue, send your news and photos by **October 1** to:
Leilani McDonald
lmcdonald@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, recently updated to reflect our new image, shows attendees that you are affiliated with IAFP.
- ◆ **Promotional materials box.** Contents include current issues of *FPT*, *JFP*, and the *Affiliate View*, preview copies of our *Procedures to Investigate Foodborne/Waterborne Illness* booklets; Food Safety & Food Allergen Icons cards; and a variety of IAFP Membership and meeting materials.
- ◆ **IAFP Annual Meeting Photo Show DVD.** This seven-minute DVD captures the activities and opportunities for professionals at our renowned food safety conference.

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

Affiliate Calendar

Let IAFP help advertise your meetings on our Web site and in our publications. Submit your event details directly to our online calendar, or send to lmcdonald@foodprotection.org

July

12–15: *IAFP Affiliate Council* meets at IAFP 2009, Gaylord Texan Resort, Grapevine, TX. Contact Leilani McDonald at lmcdonald@foodprotection.org; or visit www.foodprotection.org.

13–16: *Australian Association for Food Protection*, Annual Meeting, Brisbane, AU. Contact Ian Jenson at 61.2.9463.9264 or ijenson@mla.com.au.

30: *Southern California Association for Food Protection*, Lunch Meeting, Flavor Infusion & Waypharm USA, Laguna, CA. Contact Margaret Burton at Margaret.burton@jackinthebox.com or visit www.scafpa.info.

September

15–16: *Upper Midwest Dairy Industry Association*, Centennial Meeting with speaker Vickie Lewandowski, Holiday Inn, St. Cloud, MN. Contact Gene Watnaas at 218.769.4334 or saantaw@prtcl.com.

22–24: *New York State Association for Food Protection*, 86th Annual Conference with speaker Gary Acuff, Doubletree Hotel, East Syracuse, NY. Contact Janene Lucia at 607.255.2892 or jgg@cornell.edu.

22–24: *Wisconsin Association for Food Protection*, 2009 Joint Education Conference with Golf Outing, Wilderness Resort, Wisconsin Dells, WI. Contact Neil Vassau at 608.833.6181, or visit www.wafp-wi.org.

23–25: *Washington Association for Food Protection*, Annual Conference, Campbell's Resort, Lake Chelan, WA. Contact Stephanie Olmsted at 206.660.4594; or visit www.waffp.org.

October

6–7: *Iowa Association for Food Protection*, Annual Conference, Quality Inn & Suites, Ames, IA. Contact Lynn Melchert at lynn.melchert@swissvalley.com.

7–8: *Associated Illinois Milk, Food and Environmental Sanitarians*, Fall Conference, Stoney Creek Inn, East Peoria, IL. Contact Steve DiVincenzo at Steve.DiVincenzo@illinois.gov, or visit www.aimfes.org.

21–22: *British Columbia Food Protection Association*, 10th Anniversary Fall Technical Session & Conference, Delta Vancouver Airport Hotel, Richmond, BC. Contact Terry Peters at 604.666.1080 or terry_peters@telus.net, or visit www.bcfpa.net.

26–29: *North Dakota Environmental Health Association*, Annual Conference, Doublewood Inn, Fargo, ND. Visit www.ndeha.org.

November

5–7: *Mexico Association for Food Protection*, Annual Meeting featuring speaker Vickie Lewandowski, NH Krystal Hotel, Puerto Vallarta, Mexico. Contact Alex Castillo at a-Castillo@tamu.edu or visit inocuidad.cucei.udg.mx.

IAFP Executive Board Speaker Program

for Affiliates



Stan Bailey, Ph.D., bioMérieux, *President*

- ◆ *Salmonella*, Methods
- ◆ *Salmonella*, Control in Chickens
- ◆ Rapid and Automated Methods in Food Microbiology



Vickie Lewandowski, M.S., Kraft Foods, *President-Elect*

- ◆ HACCP (all aspects)
- ◆ Safety of Dairy Products
- ◆ Applied Molecular Methods for the Food Industry



Lee-Ann Jaykus, Ph.D., North Carolina State University, *Vice President*

- ◆ Foodborne Viruses
- ◆ Molecular Detection of Foodborne Pathogens
- ◆ Microbial Food Safety Risk Assessment



Isabel Walls, USDA Foreign Agricultural Service, *Secretary*

- ◆ Food Safety Risk Assessment
- ◆ Food Defense



Gary Acuff, Ph.D., Texas A&M University, *Past President*

- ◆ Evolving Food Safety Issues
- ◆ Effective Validation of Critical Control Points
- ◆ History of Microbiological Testing and Role in HACCP



Roger Cook, New Zealand Food Safety Authority, *Affiliate Council Chair*

- ◆ *Campylobacter*: Thorn in the Side of Risk Managers; Wonderful Challenge to Risk Assessors
- ◆ Molecular Typing: Today's Primary Tool for Attributing Source to Foodborne Diseases
- ◆ National Microbiological Monitoring Programs and Databases in Meat Production



Dan Erickson, Harold Wainess & Associates, *Affiliate Council Secretary*

- ◆ 3-A Sanitary Standards
- ◆ Dairy Regulation/Milk Processing
- ◆ Dairy/Food Contact Packaging Materials

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 Leilani McDonald, IAFP Affiliate Services, at 800.369.6337 or 515.276.3344; or E-mail lmcdonald@foodprotection.org



Affiliate Business at IAFP 2009



Affiliate Council in session at IAFP 2009.

Affiliate Council Meeting

Affiliate Delegates or designated officers will convene at the Affiliate Council Meeting on Sunday, July 12, from 7:00 a.m. to 10:00 a.m., in the Grapevine A room at the Gaylord Texan Resort in Grapevine. A continental breakfast is provided.

In accordance with Association By-laws, the Delegate for each Affiliate must be an IAFP Member. Delegates may appoint a substitute to represent their Affiliate, and other visitors are welcome to attend as observers. Please be prepared to exchange ideas and information with fellow Affiliates.

Affiliate Delegates of record are listed below. Those whose names are followed by an asterisk (*) have confirmed attendance or are expected to be present. The meeting agenda will be E-mailed to Delegates in early July.

Alabama | Thomas McCaskey*
 Alberta | Lynn McMullen*
 Arizona | Tom Dominick
 Australia | Ian Jenson*
 Brazil | Maria Teresa Destro*
 British Columbia | Terry Peters
 California | John Bruhn*
 California/Southern | Margaret Burton*
 Capital Area | Carl Custer*
 Carolinas | Steve Tracey*
 Connecticut | Frank Greene
 Florida | Peter Hibbard*
 Georgia | Tori Stivers*
 Iowa | Charlie Uhlenhopp

Idaho | Dale King*
 Illinois | Dennis Gaalswyk*
 Indiana | Helene Uhlman
 Kansas | Jerry McNamer
 Kentucky | Heath Stone
 Korea | Ki-Jae Cho*
 Metropolitan | Donald Schaffner*
 Mexico | Montserrat Hernandez Iturriaga*
 Michigan | Lynne Madison*
 Minnesota/Upper Midwest | Dan Erickson*
 Missouri | Russell Lilly*
 North Dakota | Allen McKay
 Nebraska | Harshavardhan Thippareddi*
 New York | Steven Murphy*
 New Zealand | Roger Cook*
 Ohio | Gloria Swick-Brown*
 Ontario | Michael Cassidy*
 Pennsylvania | Gene Frey*
 Portugal | Laurentina Pedroso*
 Quebec | Julie Jean*
 South Dakota | Darwin Kurtenbach
 Spain | David Rodriguez-Lazaro
 Texas | Fred Reimers*
 Turkey | Samim Saner
 United Arab Emirates | Bobby Krishna*
 United Kingdom | David Lloyd*
 Washington | Stephanie Olmsted*
 Wisconsin | Randall Daggs*
 Wyoming | Tiffany Metz

Represent your Affiliate at IAFP 2009

Join us for the
2009 Affiliate Council Meeting

Sunday, July 12
7:00 AM-10:00 AM
Grapevine A, Gaylord Texan Resort

Guests welcome

This department is now reserved exclusively for article contributions by IAFF Affiliates. We invite your perspective on topics of interest to organizations and professionals dedicated to the advancement of global food safety. Send to Leilani McDonald at lmcdonald@foodprotection.org.

Affiliate WorldView

contributor's column



Communicable Diseases: Are They Just a Case of “Plus ça change, plus c’est la même chose”?

By Christopher Griffith, UKAFP President

Author’s note: Some of the contents of this article were contained within a guest editorial published in *Perspectives in Public Health*, March 2009.

After centuries of humanity suffering the scourge of infectious diseases from the Black Death to tuberculosis to rabies, the US Surgeon General in 1965 declared that it was “time to close the book on infectious diseases,” the rationale being that—with the increased developments in immunology, antibiotics, and the belief that interferon and other antiviral drugs would lead to new treatments for viral infections—the threat posed by microorganisms had been dramatically reduced. However, in 2008 the World Health Organization (WHO) stated that infectious diseases were still the most important cause of mortality worldwide and among the top three causes in the US. At first glance, the quotation used in this article’s title seems to be applicable to not only infectious diseases in general but also to food safety.

More traditional pathogens such as smallpox may be eradicated, but others continue to evolve or be identified. For example, the last 40 years have seen the emergence of the HIV Aids virus and MRSA XDR TB bacteria. In the last few weeks, a new, aggressive haemorrhagic virus, the “Lujo virus,” has been isolated

and characterized as being an arenavirus. Pandemic outbreaks of influenza virus occurred in 1918, 1957, and again in 1968. Although scares of a possible new pandemic started with the H5N1 strain of avian flu in Hong Kong in 1997, due to its poor transmissibility to humans this has never really materialized. Instead, an influenza pandemic has now been caused by a new variant of H1N1—although this strain, while having good transmissibility, currently seems to lack the virulence of previous pandemic strains. It is too soon to say whether this strain will change as a result of genetic “drift” as it passes around the world or if it will reassort some of its genes (genetic shift) with H5N1 or another influenza strain.

Meanwhile, food safety, a known problem in biblical times, continued to cause problems. In the late ‘80s and early ‘90s, the media in both the UK and other countries were full of concerns over “*Salmonella* in eggs,” “*Listeria* hysteria,” and predictions of mass deaths due to BSE. In the UK, these concerns contributed to the publication of the 1991 Richmond Report, which highlighted in Chapters 10 and 11 (part 2) the lack of consumer food safety knowledge, and advocated more training for food handlers and greater use of HACCP. However, now 18 years later, *Salmonella* remains a cause for concern with outbreaks not only in the UK but elsewhere. In 2008, one outbreak in the US attracted

worldwide attention and publicity and, with over 1,300 people ill, cost the industry millions of dollars. In 2009, we have seen major *Salmonella* problems in the US continuing to attract global attention. Listeriosis, after apparently declining in the ‘90s, is now increasing, not only in the UK but across Europe (3.6 cases per 100,000 population in 2002, rising to 6.3 per 100,000 in 2006). High profile cases have occurred in other countries, including Canada, where an outbreak in 2008 attracted Prime Ministerial comment and possibly contributed to the deaths of 57 people. The ‘80s also saw the emergence of a range of newly identified food pathogens including *Campylobacter* and STEC, although at the time their significance was probably not fully appreciated.

The more things change, the more they stay the same

Variant Creutzfeldt–Jakob disease (CJD) stemming from cattle infected with Bovine spongiform encephalopathy (BSE) in the UK garnered international headlines and led to import restrictions in the ‘90s, yet by 2007 the outbreak seemed to be coming to an end, with both the number of cattle reported as infected and the number of new human cases reported in the UK declining steadily.

So how much has changed in food safety over the past 30 years? Looking at

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these issues superficially may give the impression that little has changed, yet beneath the headlines there are many differences between food safety now and 30 or so years ago.

There is no doubt that in 2009 we have much greater international public awareness of food safety, along with more training for food handlers and much greater use of HACCP. *Salmonella* contamination in the late '80s was particularly associated with eggs and poultry. While not eradicated, much lower levels of *Salmonella* contamination in poultry in the UK and other countries are now reported, and this could represent something of a food safety success story. However, contamination levels vary between countries, including across the EU, and where a business sources its raw materials from is an increasingly important risk factor. While cases of salmonellosis still occur, they are often now with newer or more unusual foods. Fresh produce has increasingly been implicated, but even other foods such as chocolate are more frequently reported vehicles of food poisoning. In the US,

One of the key differentiating characteristics of vCJD from other types of food-related illness is its relatively long incubation period. Whether the case involving a person with a different gene type is the start of a new phase of the outbreak with an even longer incubation period and sub set of the population, only time will tell. Suffice to say that vCJD is very different in many ways from any other type of food-transmitted disease, and many aspects of its aetiology are still a mystery, including two recently reported but unrelated cases in Spain with no obvious connection to blood products or eating of contaminated beef from Britain or elsewhere. The possibility still remains that spontaneous cases may occur.

The increase in *Listeria monocytogenes* is also intriguing. Epidemiological data suggest there is no new sub type or that more foods are contaminated with higher levels of the bacterium. Most of the increase has occurred in people aged over 60; and the explanation for the increase may be in how this section of the population handles and prepares food.



Salmonella research. Photo by Science Source/SPL.

causing 400 to 500 million cases per year. STEC provides another example of an organism that has continued to attract increased attention. It has been responsible for the recall of millions of pounds of hamburger meat in the US and continues to cause illness and deaths in the US, the UK, and elsewhere. An outbreak in South Wales in 2005 was the second largest in the UK, and in many ways was a replica of the largest that occurred in Scotland 9 years earlier killing 21 people. Will the situation be different in 20 years' time? Almost certainly new pathogens will be identified, including, for example, *Clostridium difficile*, thought

Considerable consumer research has been undertaken since the '90s and the Richmond Report, although this work needs to progress from "what consumers know" to "how can we change their behavior?"

outbreaks with more unusual foods have implicated peanut butter; in the UK, they have involved sandwich fillings and even Bovril—so *Salmonella* remains a problem but with a slightly different epidemiological pattern and involving a wider range of food types.

Pessimists have also raised new concerns over BSE. Variant CJD (vCJD) seemed to be coming to the end of its epidemic curve, with the number of new cases reported in the UK declining rapidly. However, all the victims in the initial phase of the outbreak shared a common gene marker. In 2008, the first victim with a different gene type was diagnosed.

This finding serves to highlight the importance of consumer food safety practices. Considerable consumer research has been undertaken since the '90s and the Richmond Report, although this work needs to progress from "what consumers know" to "how can we change their behavior?"

The past forty years have seen a greatly increased range of microorganisms identified as capable of causing food-related diseases. A classic example is *Campylobacter*; although initially reported as a cause of food-related illness in the early '80s, its significance is now more fully appreciated. The WHO estimates it is now the major bacterial food-borne pathogen worldwide, possibly

until recently only to be a cause of healthcare-associated infections. There is now growing evidence that this pathogen causes illness—possibly food-transmitted—in the community, with meat samples contaminated with spores of the same strains as those causing illness.

Microbiological techniques, after decades of little change, have advanced considerably over the past few years, and this has impacted our understanding of outbreaks. One example is the application of Pulsed Field Gel Electrophoresis (PFGE), a very useful technique to link individual cases together as part of a larger outbreak. This approach is being

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used in this fashion to try to understand an outbreak of STEC in the US state of Maine. Also, as detection techniques develop, more viruses are likely to be linked with food-related illness, adding to the already infamous and widespread Norovirus, thought to be the most common cause of gastroenteritis worldwide.

So, while some of the media headlines remain the same, there can be very different sub-texts to them. Much hope, therefore, rests on the increasing use of HACCP and HACCP-based approaches as a means of managing and controlling food-related risks. To date, this risk management tool has largely been embraced by the food manufacturing industry—with a more limited uptake in catering/food service, the location for the bulk of the reported cases of food poisoning in many countries. Requirements for HACCP-based food safety management systems are forming as part of increasingly stringent legislation, and its use will continue to grow. The other crucial factor that may help in the fight against food poisoning is the increasing recognition that food safety is very much a human, as well as microbiological, problem. Getting consumers and food handlers to implement known food safety practices at all points in the food chain is a major challenge, and the role of health education strategies and training is critical to behavior change. However, the human element may not just stop with food handlers—what about food safety specialists themselves?

We know that, in spite of efforts to standardize approaches, there may be considerable variation in results between different auditors and inspectors. We also have to ask: Even if food safety problems are the cement that binds us all together, do food safety scientists co-

operate and exchange information as much as they could? The answer is that probably things have improved, but there is still scope for improvement. Organizations such as IAFP have expanded their base of operations, greatly increasing their international membership and overseas affiliations. In addition to its US Annual Meeting, IAFP has held increasingly successful conferences in Europe since 2005, as well as meetings in China and South America. However, we are probably still a long way behind scientists working in some other areas of communicable disease.

Following an unusual increase in the number of influenza-like illnesses detected in Mexico at the end of March 2009, the new strain of Influenza A (H1N1) was identified and has now caused 144 deaths and 28,774 cases in 74 countries (as of June 11). However, the speed and cooperation between scientists studying the infection and governments trying to control it has been impressive. In a WHO high level consultation report on the new strain, the way in which people cooperated was cited as “living proof of the value of international cooperation,” and “scientists working together” were able to track the spread of the organism and map its genetic profile within weeks, with the possibility of producing a vaccine if needed within six months. On June 11, it was stated, “The world is now at the start of the 2009 influenza pandemic.” However, due to its early detection, along with international cooperation and frank reporting, the world was in a strong position to deal with it. This level of cooperation is not generally seen within the international food safety community. Cynics might argue that it would be easier to deal with a single pathogen like in-

fluenza—although it has been said by others that “the only thing that is certain about influenza is its uncertainty.” Food safety specialists must strive to achieve a greater level of international cooperation and break through some of the traditional barriers associated with the economics and politics of international food trade.

What the food safety scene will look like in another 40 years we cannot tell, but it is almost certain that in a changing microbial world, food safety practitioners will have to deal with a wider range of pathogens. If we cooperate more and use organizations like IAFP, we should be able to capitalize on our successes and ensure that these newly identified organisms, as well as the “usual suspects,” are not grabbing the headlines, and that we achieve a significant reduction in the morbidity and mortality associated with food-transmitted diseases. ■



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IAFP | CAREER SERVICES

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IAFP Bulletin Board



Award Recipients to Be Recognized at IAFP 2009

Please join us in congratulating your fellow Affiliates and colleagues selected to receive awards at the IAFP 2009 Awards Banquet in Grapevine on July 15:

IAFP Affiliate Awards

- ◆ *C.B. Shogren Memorial Award, Ontario Food Protection Association (OFPA)*
- ◆ *Best Affiliate Overall Meeting, New York State Association for Food Protection (NYSAFP)*
- ◆ *Best Affiliate Educational, Texas Association for Food Protection (TAFP)*
- ◆ *Best Affiliate Communication Materials, British Columbia Food Protection Association (BCFPA)*
- ◆ *Affiliate Membership Achievement, Pennsylvania Association of Milk, Food and Environmental Sanitarians (PAMFES)*

IAFP & Special Awards

- ◆ *Black Pearl, Schnuck Markets, Inc., St. Louis, MO*
- ◆ *Fellow, Warren S. Clark, P. Michael Davidson, Gloria Swick-Brown*
- ◆ *President's Lifetime Achievement, Bruce Tompkin*
- ◆ *Honorary Life Membership, Larry R. Beuchat, Frank Busta, Carl S. Custer*
- ◆ *Harry Haverland Citation, Jeffrey M. Farber*
- ◆ *Food Safety Innovation, Paula Fedorka-Cray*
- ◆ *International Leadership, Laurentina Pedroso*

- ◆ *GMA Food Safety, Joy Gaze*
- ◆ *Maurice Weber Laboratorian, Joseph Odumeru*
- ◆ *Larry Beuchat Young Researcher, Kendra Nightingale*
- ◆ *Sanitarian, Philip S. Wolf*
- ◆ *Elmer Marth Educator, Donald W. Schaffner*
- ◆ *Harold Barnum Industry, Allen R. Saylor*
- ◆ *Samuel J. Crumline, Columbus Public Health*

IAFP Student Travel Scholarships

- ◆ *Dominic K. Bagenda, Japan*
- ◆ *Jeremy William Chenu, Australia*
- ◆ *Gashaw Mersha Tessema, Ethiopia*
- ◆ *Hyo-Min Nang, South Korea*
- ◆ *Aaron R. Uesugi, Ithaca, NY*
- ◆ *Stelios Viazis, Saint Paul, MN*

We also wish to thank all those who dedicated their time and efforts preparing nominations and application materials for consideration during the 2009 awards season.

Texas Affiliate Stars as Local Arrangements Committee for IAFP 2009

Year after year, IAFP receives critical planning support for its renowned Annual Meeting from a group of food safety professionals who reside in proximity to the meeting site. Known as the Local Arrangements Committee, this dedicated group is often comprised of members from our Affiliate associations.

For their tireless efforts in ensuring that Grapevine will be an enjoyable and memorable site for our 96th Annual



Meeting, we wish to thank these outstanding professionals from the Texas Association for Food Protection (TAFP): **Fred Reimer, Toby Breland, Ray Kimbrell, Cecilie O'Gara, Alex Castillo, Catherine Hall, Don Rich, Tommy Supak**, and all who pledged to serve as alternates.

IAFP Silent Auction Donations Accepted on Site

If you've ever attended an IAFP Annual Meeting, it's a good bet that you've spent some time "shopping" our colorful and abundant Silent Auction tables. With items representing the diverse nations in attendance, it's a one-stop shop for unique gifts, souvenirs, and slices of meeting history.

We are grateful for the generous donations already pledged by many Affiliates, especially those who donate faithfully each year. Since items may be delivered in person at IAFP 2009 in Grapevine, it is not too late to consider your own contribution; just remember to bring with your item the completed Silent Auction form available on our Web site.

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All Silent Auction proceeds benefit the many projects of the IAFP Foundation, including travel support for speakers at the Annual Meeting; the Ivan Parkin and John H. Silliker Lectures; the Developing Scientist Competition; the Audiovisual Library; co-sponsorship of the Crumbine Award; and Student Travel Scholarships. The Foundation also provides surplus *JFP* and *FPT* journals to developing countries.

Fabulous Forums: IAFP Professional Development Groups

Members of IAFP span the fields of education, government, and industry, providing a vast networking opportunity for food safety professionals. Joining a Professional Development Group (PDG) is an ideal way to filter that network to meet others who share your



specialty area, but who approach it from a different perspective and can offer fresh insight.

The various PDGs are listed below, with most groups scheduled to meet on Sunday, July 12, at IAFP 2009. Mission statements and names of members in each PDG can be found on our Web site.

- ◆ Applied Laboratory Methods

- ◆ Beverage
- ◆ Dairy Quality and Safety
- ◆ Food Chemical Hazards and Food Allergy
- ◆ Food Hygiene and Sanitation
- ◆ Food Law
- ◆ Food Safety Education
- ◆ Fruit and Vegetable Safety and Quality
- ◆ International Food Protection Issues
- ◆ Meat and Poultry Safety and Quality
- ◆ Microbial Modelling and Risk Analysis
- ◆ Retail Food Safety and Quality
- ◆ Seafood Safety and Quality
- ◆ Student
- ◆ Viral and Parasitic Foodborne Disease
- ◆ Water Safety and Quality

Join the PDG that's right for you by calling the IAFP Office at 515.276.3344 or 800.369.6337

Where in the World Is IAFP?

As a leader in the mission of protecting the worldwide food supply, the Association's dedicated work and event planning goes on year round. Be sure to visit our Web site at www.foodprotection.org regularly for updates on the following events and other opportunities provided by the Association.

Registration continues for **IAFP 2009**, the Associa-



tion's 96th Annual Meeting to be held July 12–15 in Grapevine, Texas. Be sure to check out page 15 for an overview and to see what's going on for you.

The **2009 China International Food Safety Quality & Conference + Expo (CIFSQ)** will take place September 23–24 in Beijing. IAFP is an original partner and supporter of this conference, now in its third year.

Berlin, Germany, is the location of **IAFP's Fifth European Symposium on Food Safety**, to be held October 7–9. The preliminary program is available.



IAFP's first **Asia Pacific Symposium on Food Safety** has been officially scheduled for November 11–13 in Seoul, South Korea. This three-day event will be presented in collaboration with the Korea Association for Food Protection and The Korean Society of Food Hygiene and Safety.

IAFP: A Leader in Association Membership Value

Throughout the world, aspiring and established food safety professionals in industry, academia, and government are finding in IAFP the people, resources, and opportunities they need to make a lasting impact in their profession.

And it all starts with just \$50 per year.

Advancing Food Safety Worldwide® is our goal. Join us by reviewing flexible, affordable IAFP Membership options at www.foodprotection.org. ■



IAFP 2009: Join Your Colleagues!

Over 500 technical papers, posters and symposia will be presented, with more than 100 companies showcasing the latest innovations and technologies in food science and safety. Preview the program and register today at www.foodprotection.org.

Workshops | July 10–11

- ◆ Your Toolkit for Cleaning by Design...What Can Go Right
- ◆ Microbiological Sampling and Testing in Food Safety Management
- ◆ Beyond Food Safety Management – How to Create a Food Safety Culture

Networking | July 12–15

- ◆ Welcome Reception
- ◆ Committees & PDG Meetings
- ◆ IAFP Job Fair
- ◆ Student Luncheon
- ◆ Editorial Board Reception
- ◆ Opening Session & Ivan Parkin Lecture
- ◆ Cheese & Wine Reception
- ◆ Exhibit Hall Luncheons & Receptions
- ◆ Monday Night Social

- ◆ President's Reception (by invitation)
- ◆ Business Meeting
- ◆ John H. Silliker Lecture
- ◆ Awards Banquet

Program | July 12–15

The IAFP 2009 Program kicks off July 12 with the Ivan Parkin Lecture, and concludes following the John H. Silliker Lecture and Awards Banquet on July 15.

Each day features a variety of symposium and roundtable topics, and technical and poster sessions. A sampling of diverse topics includes:

- ◆ ICMSF Symposium on International Developments in Food Safety
- ◆ Harnessing Irradiation for the Marketplace Today
- ◆ Selling Food Safety to Employees: Creating a Fully Functioning Food Safety Culture in Retail Grocery and Foodservice Operations
- ◆ *Listeria monocytogenes* Controls from Local to Global – Are They Working?
- ◆ Facing a Persistent Challenge: *Salmonella* Control in Low-moisture Foods
- ◆ Environmental Reservoirs of Major and Emerging Foodborne Pathogens
- ◆ Integrating Epidemiology and Microbiology to Solve Complex Food Safety Problems
- ◆ General Microbiology, Antimicrobials, Produce, Dairy and Epidemiology
- ◆ Emerging Chemical Hazards in Food
- ◆ Risk Assessment, Spoilage, and Beverages and Water

Ivan Parkin Lecture

Navigating Food Safety through Times of Economic Chaos:
A Call to Action

Sunday, July 12, 6:00 p.m.

Dr. Paul A. Hall

AIV Microbiology and Food Safety Consultants, LLC



Dr. Paul A. Hall is the President and Chief Operating Officer for AIV Microbiology and Food Safety Consultants, LLC, a company dedicated to providing an array of food safety solutions for the global food and beverage industry.

During the course of his career, Dr. Hall has held positions with ConAgra Foods, Matrix MicroScience, Kraft, Anheuser Busch, and Ralston Purina. He has lectured extensively around the world on

microbiological food safety, HACCP, rapid testing and detection methods, and microbial risk management.

An IAFP Past President, Dr. Hall received the 2006 Harold Barnum Industry Award for excellence in leadership and contributions to the area of microbiological food safety for the industry, and was inducted as a Fellow in 2007. He is also actively involved in the International Life Sciences Institute, the American Society for Microbiology, the Institute of Food Technologists, and several other organizations; and serves on the editorial boards of the *Journal of Rapid Methods and Automation in Microbiology* and *Food Safety Magazine*.

John H. Silliker Lecture

The 2008 Irish Dioxin Crisis: A Public Health, Food Safety,
Economic, Legal, or a Risk Communication Challenge?

Wednesday, July 15, 4:00 p.m.

Dr. Patrick Wall

University College Dublin



Dr. Patrick Wall is Associate Professor of Public Health in University College Dublin's School of Public Health and Population Sciences, which hosts the National Nutrition Surveillance Centre, and co-director of the UCD Centre for Behaviour and Health.

Research by Dr. Wall spans food safety, foodborne diseases, lifestyle-related diseases, and health-damaging consumer behavior. He is a Diplomat of the European College of Veterinary Public Health and a Fellow of the UK Faculty of Public Health Medicine.

Dr. Wall was the first Chief Executive of the Irish Food Safety Authority. He has chaired the European Food Safety Authority; served on the committee advising food safety arrangements for the 2008 Olympics Beijing; and was on the crisis management team that dealt with the Irish dioxin contamination event. A member of Ireland's Health Eating Guidelines Steering Committee, he also chairs the Irish government's CJD Advisory Committee and the UK Food Standards Agency's Advisory Board for the Delivery of Official Controls.

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Future Annual Meetings | Save the Dates!

IAFP 2010, August 1–4, Anaheim, CA

IAFP 2011, July 31–August 3, Milwaukee, WI

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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