Tori Stivers, Affiliate Council Chair

View from the Chair:

Looking Forward to IAFP 2013

In April, my family took a vacation to Australia and New Zealand. After surviving the 15-hour plane ride and adapting to the 15-hour time difference, we had a fantastic trip! Aussies and Kiwis are gracious in their hospitality and patience with tourists. Aborigines live by the mantra, “No worries mate, she’ll be (al)right,” and New Zealand’s native people, the Maori, are welcoming and accepting of others. The quality of the food was outstanding, and I had my first taste of kangaroo!

Early in our trip, our tour guide warned us that restaurants do not allow patrons to take uneaten food home. Although there are no regulations that prohibit ‘doggie bags,’ restaurants are required to develop a ‘leftovers’ policy and many choose not to provide containers to take the food home. They are wise to those consumers who mishandle the leftover food, becoming sick and suing the restaurant. What would happen in the U.S. if restaurants took this same approach? I also noticed serving sizes were smaller in Australia and New Zealand (except for the fast food chains with U.S. outlets), maybe to minimize overeating, waste or both.

(continued on page 2)
It won’t be long until IAFP 2013, July 28–31 in Charlotte, NC. I hope you plan to be there and attend the Affiliate Council meeting at 7 a.m. Sunday. We will keep the same format as last year, in which the most important agenda items are handled first so people can also attend committee and PDG meetings, which are scheduled to begin prior to 10 a.m. Those who remain will be given roundtable discussion topics to facilitate information exchange between the Affiliates. If you have a topic that you would like to discuss or have included on the agenda, relay it to me or Susan Smith at the IAFP office.

Also, please consider volunteering to serve as our next Affiliate Council Secretary. The elected candidate will act as Secretary, move up to Chairperson the next year and serve as Past Chair in the third year. Serving on the Affiliate Council is a valuable learning experience, and you will receive excellent background support from IAFP’s highly-efficient staff. If you would like more details about the responsibilities, please contact me or refer to the list of duties below.

Thank you for allowing me to serve as your Chairperson this past year. During my term, I have enjoyed attending and speaking at the Georgia, Missouri and Texas Affiliates’ Annual Meetings, interacting with the IAFP Executive Board and Staff, and learning how this outstanding organization functions (extremely well!). T.J. Fu has done a wonderful job as Secretary, and I know she will continue to do so as Chair – I look forward to her leadership.

See you soon in Charlotte.

Tori

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**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 2013–2014 term, which begins at the close of IAFP 2013. 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 2014–2015 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 Tori Stivers, Affiliate Council Chair, or to Susan Smith, Affiliate Liaison, at the IAFP office.
Christina Ritchey Wilson  
_Delegate, Ohio Association for Food Protection_

**OCCUPATION** | Chief, Food Protection Section, Columbus Public Health, Columbus, Ohio.

**QUALIFICATIONS** | B.A., English, The Ohio State University; Juris Doctorate, University of Toledo, College of Law. Registered Sanitarian, State of Ohio. Admitted to the State of Ohio Bar.

**CAREER HIGHLIGHTS** | In 1993, Christina was admitted to the bar to practice law. However, feeling a greater calling to public health, she switched careers in 1998, following in her mother’s (Gloria Swick-Brown) footsteps to become a sanitarian with Columbus Public Health. In 2004, she was promoted to a supervisory position and has since served as a sanitarian or supervisor in nearly every program in CPH’s Environmental Health Division, guiding many of the data quality and technological advances. Christina became Supervisor in the Food Protection Program in 2007 and moved to Section Chief in 2009, where she is currently responsible for a staff of 28 and an income of more than $2.9 million. The Program’s size – both in number of staff and licensed facilities – is the largest regulatory food protection program in Ohio. Her staff annually trains approximately 1,600 food employees and conducts all necessary inspections for the more than 6,400 licensed retail food facilities and for all mandated non-food facility inspections for the nearly 300 schools in the jurisdiction. Due in no small part to Christina’s efforts, Columbus Public Health received the 2009 Samuel J. Crumbine Consumer Protection Award. That same year, she was honoured to present at the 4th Annual Dubai International Food Safety Conference.

**PORTFOLIO** | Christina joined both IAFP and its Affiliate, the Ohio Association for Food Protection (OAFP), in 2007 and attended her first IAFP Annual Meeting and Affiliate Council Meeting (ACM) in 2008, when Columbus played host. Prior to _IAFP 2008_, all necessary documentation was prepared by her to reformulate the former Ohio Association of Food and Environmental Sanitarians (OAFES) to incorporate it as OAFP. She also served on the Local Arrangements Committee that year, along with many of her staff, and has attended every Annual Meeting and ACM since. Earlier this year, she was named Sanitarian of the Year by OAFP and elected as Affiliate Delegate, previously serving as Affiliate President in 2009. She is a member of both the Food Law PDG and the Retail and Foodservice PDG and serves on the _Food Protection Trends_ Management Committee. She was co-organizer/co-convenor of ‘Ingredient’ is a Ten-Letter Word for Financial Disaster, a symposium presented in 2010.

**PERSONAL ENDEAVOURS** | In her spare time, Christina enjoys traveling with her husband, raising dairy goats and creating edible landscaping.
Carolinas Association for Food Protection

Spreading Food Safety Throughout Two States and Beyond
Contributed by CAFP Executive Board

The Carolinas Association for Food Protection (CAFP) has been an IAFP Affiliate since 1992, when it was first known as the Carolinas Association of Milk, Food and Environmental Sanitarians, Inc. (CAMFES). In 2003, we changed our name to better reflect our membership, and we are currently comprised of food safety experts from both North and South Carolina – a diverse group that includes regulatory, industry, academic and not-for-profit members with participants working from farm-to-fork. Primary production, food service, retail, processing and public health are all very well represented.

“CAFP is privileged to have world-renowned experts speak at our meetings every year, especially those from the IAFP Executive Board Speaker Program.”

Because our members are spread throughout the Carolinas, we meet in centrally-located areas like Columbia and Charlotte. CAFP leaders include those from the retail food industry, Clemson University, North Carolina State University and state regulators. Annual and bi-annual conferences provide opportunities to present new research, discuss emerging issues and share best practices. The most popular locations for CAFP conferences have thus far been in Myrtle Beach and Charlotte.

CAFP is privileged to have world-renowned experts speak at our meetings every year, especially those from the IAFP Executive Board Speaker Program. Presenters include federal and state regulators, industry professionals and professors from land grant universities. Our Affiliate has also hosted keynote speakers such as Frank Yiannas, Vice President of Food Safety for Walmart, Kathy Glass, Senior Scientist at the University of Wisconsin – Madison (and critically-acclaimed author), and Isabel Walls, National Program Leader, Epidemiology of Food Safety at the USDA (and fairy

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godmother of quinceañeras). In the past, we have co-sponsored conferences with other local food safety organizations, such as the Dogwood Section of the Institute of Food Technologists (IFT), providing valuable networking opportunities for our attendees.

In response to the passing of the Food Safety Modernization Act (FSMA) in 2012, the Carolinas Association for Food Protection held a day-long conference aimed at answering many questions that have been brought to our attention in the region, such as: Are the roles of the USDA and FDA going to change? When will the law go into effect? And – for industry and consumers specifically – how does it affect me?

With more than 50 attentive food safety professionals in the audience, speakers included Dr. Jim Gorny, Senior Advisor for Produce Safety, USDA, who presented a session entitled, “The Food Safety Modernization Act: Produce Safety and Preventive Control Impacts.” Following Dr. Gorny’s presentation was Roland McReynolds from the Carolina Farm Stewardship, who shared an industry perspective on FSMA. In addition, Larry Michael, Food Protection Program of the North Carolina Division of Public Health, presented an update on the adoption of the FDA Food Code in North Carolina, which was also of interest for our South Carolina members, as they are in the process of adopting it as well.

CAFP is pleased to act as host of and provide Local Arrangements for IAFP 2013 in our beautiful city of Charlotte, with Stephen Tracey and Angela Fraser serving as Co-Chairs. What an exciting time for our Affiliate members to interact with the food safety professional community!

As CAFP collaboration grows, we hope to increase our reach and enhance food safety worldwide.

If interested in joining our team, contact an Executive Board Member:

Ben Chapman
President/Delegate/Contact
benjamin_chapman@ncsu.edu

Angela Fraser
Past President
afraser@clemson.edu

Linda Leake
Secretary
llleake@aol.com

Mark Van Ostenbridge
Treasurer
mvanostenbridge@gregorypestsolutions.com

Pam Wittig
Council Chair
wittig.pl@pg.com

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Contributors

Arizona Environmental Health Association: Informative Agenda Provides Value
Reported by Shikha Gupta, President

The Arizona Environmental Health Association (AEHA) held its Spring Conference March 13-14 at the Arizona State University Memorial Union in Tempe. Registrants totaled 101 and included those from regulatory and industry. The conference provided 12.5 CEUs for Arizona Registered Sanitarians.

Presentation topics during the two-day meeting were: History of Water in the Valley; Sewage; United Dairymen of Arizona; Antibiotics in Meat; NSF/ANSI Standard 8 for Deli Slicers; Kitchen Hoods — Types, Cleaning, Maintenance; Recognizing Stormwater Pollution — Case Studies; Maricopa County Air Quality Rapid Response Program; Water Safety; Country of Origin Labeling (C.O.O.L.); Food Labeling Faux Pas; and Regional Sustainability: Quality Infill Development along the Light Rail Corridor. Interested attendees also took part in the Light Rail Corridor Tour in Tempe following the meeting.

The Board extends its thanks to the excellent speakers for their time and the exhibitors in attendance for their continued support.

Idaho Environmental Health Association: AEC a Success
Reported by Jami Delmore, President

The Idaho Environmental Health Association (IEHA) was pleased to host the Annual Educational Conference and Meeting, held March 13–14 at Boise State University. James Dingman, Lead Regulatory Engineer, Product Safety Division, Underwriters’ Laboratories, gave the keynote address, “Environmental Health: Our Past, Our Present, and Our Future.”

A special panel discussed “Wildfire and its Environmental Health Impacts.” Wildfires have had a huge impact on Idaho. Besides the concerns of providing firefighters with safe food, water and sanitary facilities in challenging locations, the environmental impacts are an issue after the fires are extinguished by snow. Spring can bring flooding and contaminated runoff. Depending on the moisture conditions, mushrooms, especially the prized morels, can be prolific the year following a wildfire. It is not uncommon for hunters to sell these mushrooms to restaurants and farmers’ markets. A primary concern is properly educating mushroom hunters on edible mushrooms to avoid placing poisonous fungi into the food chain at any point. Another concern is requiring mushroom pickers to obtain a USDA permit prior to hunting; in the past, some areas have been inundated with mushroom hunters, causing additional environmental damage to recovering areas.

Minor changes to the Bylaws were voted on at the Business Meeting and vacant positions were discussed. Plans are underway to update the submission process for scholarship applications.

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One of this year’s scholarship recipient, Olga Onishchuk, Boise State University, is a teaching assistant for an environmental health professor. Olga has coordinated a Service Learning Lab in relation to campus recycling and has worked on an epidemiology project concerning obesity in communities at the university.

Ken Keller received the EHS of the Year Award. Ken has worked at the Idaho Southeastern Public Health District since 2003 and was instrumental during a 2011 norovirus outbreak when over 40 wildland firefighters became ill after eating at a local restaurant. Ken found several risk factors that could contribute to the outbreak and worked with the establishment to get them corrected. He also co-authored a poster that was presented to the Council of State and Territorial Epidemiologists Conference.

Elections will take place in 2014; IEHA is actively seeking candidates.

Michigan Environmental Health Association: AEC Draws Nearly 200
Reported by Janisse Landrum, Secretary & Contact

“Stay in the Education Loop with MEHA” was the theme for the Michigan Environmental Health Association’s (MEHA) 69th Annual Education Conference, held March 20–23 in Rochester. Nearly 200 sanitarians, environmental health specialists and other public health professionals took part in one of the most prominent learning and networking events in the environmental health field.

MEHA President Adeline Hambley opened the Conference with a welcome and a thank you to members for their continued efforts in public health protection, citing the importance for members to stay informed in all aspects of their field.

Lorri Cameron, Environmental Epidemiologist, Michigan Department of Community Health, gave the keynote address on “Impacts to Public Health Due to Climate Change.” Her presentation focused on the rising incidence of certain infectious diseases, the increasing number of disease vectors, and the effects of climate change on food safety and security.

Four general environmental health educational sessions were offered to members on Day One: “Sewage Nightmares;” “Arsenic Reduction and the NSF/ANSI Standards;” “Expanding Virtual Communications;” and “Preventing Dog Bites.”

Keynote Speaker on Day Two was Brian Collins, President of the National Environmental Health Association (NEHA), who noted his 25-year career while praising MEHA members for their commitment to public health and encouraging their continued growth and professional development. Using the FDA and local health departments’ Food Safety Modernization Act workgroup as an example, Mr. Collins emphasized connections with professional associations as ways to create long-lasting, mutually-beneficial relationships.

General education sessions included an update on Michigan Zoonotic and Vector Born Diseases, a panel discussion on MI’s Department of Community Health’s Art Program, and a special workshop presented by the MI Department of Agriculture and Rural Development on “Meat Processing in Foodservice.”

During the Annual Awards Luncheon, Carolyn Hobbs Krieger, Michigan Department of Environmental Quality, was presented with the Distinguished Service Award for exemplary work with the Wayne County Department of Public Health’s Environmental Health Division. John Demerjian also received the Distinguished Service Award for exceptional work with the Wayne County Department of Public Health’s Environmental Health Division. The Samuel M. Stephenson Sanitarian of the Year Award went to Dana DeBruyn, Michigan Department of Environmental Quality, for her outstanding contributions earning noteworthy recognition for the profession of Environmental Health. Elected to serve three-year terms were Carolyn Hobbs Krieger, President Elect; Mary Farmer, Member at Large; and Jill Lozmack Mollberg as the Southwest Director.

The Conference ended with a presentation by James Dingman, Underwriters Laboratories, on the history of the Environmental Health profession.

MEHA’s 70th AEC is scheduled for March 18–21, 2014 in Big Rapids, MI.
Missouri Milk, Food and Environmental Health Association: Three Packed Days of Meetings
Reported by Ericka Murphy, President

The 2013 Annual Conference for the Missouri Milk, Food and Environmental Health Association (MMFEHA) took place April 3–5 at the Stoney Creek Inn in Columbia. The 157 registrants were a mix from state and local health agencies and industry and academic organizations. While 22 percent of our members are state agency employees, 63 percent of members come from local public health agencies. Industry members in attendance included companies like Schnucks, Central Dairy and Hussmann Corporation. The University of Missouri was also well represented.

The conference began Wednesday, April 3, with the opening/general session that included updates from Tori Stivers, IAFP Affiliate Council Chair; Brian Collins, National Environmental Health Association (NEHA); and Julie Vosilus of the U.S. Food and Drug Agency (FDA). Topics covered during this session included a proposed state legislation that may affect the state and local health departments; survey results for the Missouri Food Safety Task Force; and information on becoming nationally accredited through the National Association of County and City Health Officials (NACCHO), along with Missouri-focused issues.

Separate sessions about milk, food and environmental topics took place on Thursday, April 4. The Milk Session included a representative from the Missouri Attorney General’s Office, who discussed legal issues surrounding the dairy industry; the State Veterinarian who talked about the USDA’s Foreign Agricultural Service and CoreSHIELD.org; and a discussion on how the State Milk Board operates and the current pending policy. Other topics included how the 2012 drought affected the feed/milk supply and how milk can be used as a recovery tool after exercise.

The Food Session covered topics ranging from seafood to milk to meat. Tori Stivers, University of Georgia, talked about seafoodborne illnesses in the U.S. James O’Donnell, Hussmann Corporation, covered Refrigeration and Design for Cleanability. The Missouri raw milk outbreak that occurred in 2012 was also discussed as a two-part segment presented by Drew Pratt and Russell Lilly, Missouri Department of Health and Senior Services. Afternoon topics covered meat inspections by Beth Ewers, Missouri Agriculture Department, and the response to the Good Friday tornado that hit the St. Louis airport, reported by Greg Booth, HMS Host. A presentation by Dr. Andrew Clarke, University of Missouri, covered the Better Process Control Schools.

The Environmental Session focused on the Missouri State Regulation for Adult Daycares; Mosquitoes and the West Nile Virus; Piercing Safety and Health Concerns; Discovery of Unapproved Drugs; Wastewater and Grease Traps; and Commercial Food Waste Pilot Project at Lambert Airport.

The final day included a group discussion on improving the environmental health degree at Missouri Southern University, industry perspectives on food safety, and a new Missouri program that provides low-cost loans to property owners who do not qualify for private bank loans to replace failing septic tanks.

Newly-elected officers include:
President & Contact: Ericka Murphy
President-Elect & Delegate: Paul Taylor
Past President: Paul Gregory
Vice President: Chelsie Chambers
Secretary: Natasha Sullivan
Treasurer: Nancy Beyer

Indiana Environmental Health Association: 130 Attend AEC
Reported by Denise H. Wright, Vice President

The Annual Spring Educational Conference for the Indiana Environmental Health Association (IEHA) was held April 18 at the Fort Harrison State Park Inn in the Indianapolis area. Attendees numbered 130 to hear a variety of speakers, including William VanNess II, M.D., Indiana State Health Commissioner, speaking on his new vision for the Indiana State Department of Health and providing his personal perspective on public health.

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Jennifer Pitcher, representing the state health department’s Public Health Preparedness and Emergency Response Division, shared her unique perspective with “Richmond Hills: Emergency Response Up Close.” Lawrence Lobdell, Environmental Health Specialist, Marion County Public Health Department, engaged the audience with “The Bed Bug Whisperer: Words of Wisdom.” Gary Chappelle, Pollution Control Director, Ft. Wayne-Allen County Department of Health, spoke on his department’s centralized and decentralized approach for difficult sewage solutions. James Noble, Inspection and Compliance Officer, Indiana Board of Animal Health, shared insight on a disturbing trend in his presentation, “Illegal Slaughter Complaints.” Finally, Margaret F. Huelsman, Program Manager, Improving Kids’ Environment, spoke about the “State of the Young Hoosier Child.”

The Annual Fall Educational Conference is scheduled for September 23–25 at the Fort Wayne Correction Center in Fort Wayne. More information can be found at www.iehaind.org.

New Jersey Association for Food Protection: Five Speakers Address Current Topics

The New Jersey Association for Food Protection (NJAFP) held its 2013 Spring Seminar at Rutgers University in New Brunswick on May 1. More than 100 attendees from government and industry were on hand to hear five presentations addressing current topics and challenges facing food safety professionals today.

Michael L. Chikindas, Ph.D., Associate Professor, Microbiology/Molecular Proteins and Editor-in-Chief, Probiotics and Antimicrobial Proteins, provided an in-depth understanding of “Probiotics.” He covered probiotic markets, species, products and the human health benefits from them, whereby these live microorganisms, when administered in adequate amounts, confer a health benefit on the host and stimulate the immune system.

Susan Mayer, Mayer Bacon Service LLC, presented “Food Defense and Emergency Preparedness Targeting the NJ Wholesale Food Sector.” She shared the results of a recent grant sponsored by a partnership between the NJ Department of Health, Food and Drug Safety Program and Rutgers Food Innovation Center. This grant helped to educate more than 280 people within many small businesses in the state on how to set up food defense and emergency preparedness programs. Susan spoke on the overall training and results of the grant.

Bill Dotts, FDA Consumer Safety Officer & Liaison to NJ, presented “Food Safety & Food Defense” at the 47th Presidential Inauguration, Washington, D.C., January 18–22, 2013. His presentation gave insight into the FDA’s role in protecting the food supply during the inauguration’s events. Many food safety action plans taken before and throughout the inauguration were discussed, as well as the coordination of local and state agencies to inspect all facilities and provide proper training for staff.

Keynote Speaker Paul Hall, Ph.D., RM, Vice President of Food Safety, Flying Food Group, presented “Food Safety Challenges with Prepared, Ready-to-Eat, Fresh Food.” He shared a recent Flying Food Group recall case study, “When Chicken Turns Foul and the Lessons Learned,” and spoke in detail from first-hand experience on how a breakdown in the food safety system has dire consequences for consumers and the company.

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for Safety,” the definitions and the specific risk levels.

The Association was proud to award two $500 scholarships to 
**Hyein Jang**, Ph.D. candidate in food science at Rutgers University, and 
**Matthew Newton**, biology major at Montclair State University.

**Pennsylvania Association of Milk, Food and Environmental Sanitarians (PAMFES)** held their 2013 Annual Conference at the Nittany Lion Inn in State College May 1–2. A golf outing at Penn State Blue Course preceded the meeting on April 29, followed by a picnic with entertainment provided by Tri Clovers, a group composed of dairy field reps and state inspectors.

The meeting was called to order on May 1 by outgoing President **Robin Breeding**. Keynote Speaker **Bob Gray**, Gray and Oscar LLC, presented an informative history on the U.S. Dairy Legislation. After updates from **Lydia Johnson**, PA Department of Agriculture, attendees took part in Plant, Lab and Dairy Sanitarians breakout sessions, all part of the annual training required for the State’s Field Reps. Awards for Dairy Lab, Distinguished Service and Sanitarian were presented, and retirees were acknowledged during the luncheon.

A highlight of the afternoon session was a presentation and demonstration on milking units by **Dr. Roger Thomson**, MQ-IQ Consulting. **Lisa Black**, Randolph Associates, discussed FSMA during the Plant Session and a panel discussion was conducted on experiences with third-party audits.

A sensory evaluation of dairy products (fluid milk) conducted by **Dr. Kerry Kaylegian**, Penn State University, was part of Day Two, where attendees were able to be part of flavoring 10 samples with defects – no small feat for the 170 who took part in the demonstration! **Lisa Perrin Dubravec**, Mid-Atlantic Dairy Association, rounded out the day with a presentation on social media use and perceptions in the dairy industry.

Newly-elected officers include: 
**President**: **Ralph Kerr**  
**President-Elect**: **Peggy Good**  
**Past President**: **Robin Breeding**  
**Vice President**: **Joe Dougherty**  
**Secretary, Delegate & Contact**: **Janice Bowermaster**  
**Treasurer**: **Connie Oshop-Keith**
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 E-mail to ssmith@foodprotection.org.

Affiliates in Action
Second Quarter 2013

April
- Missouri Milk, Food and Environmental Health Association
- Indiana Environmental Health Association
- Ontario Food Protection Association

May
- New Jersey Association for Food Protection
- Pennsylvania Association of Milk, Food and Environmental Sanitarians
- Associated Illinois Milk, Food & Environmental Sanitarians
- United Kingdom Association for Food Protection

June
- Texas Association for Food Protection
- Florida 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 September 6 to Susan Smith at ssmith@foodprotection.org.

July 2013
2-4: New Zealand Association for Food Protection, 2013 Meeting (during the NZIFST Conference), Hastings, NZ. Contact Roy Biggs at roy.biggs@tegel.co.nz.
29: Africa Association for Food Protection, 2013 Annual Meeting at IAFP 2013, Charlotte, NC. Contact Courage Saba at courageousgh@yahoo.com.
29: Chinese Association for Food Protection in North America, 2013 Annual Meeting at IAFP 2013, Charlotte, NC. Contact Zhinong Yan at zhinong.yan@Intralox.com.
29: Korea Association for Food Protection, 2013 Annual Meeting at IAFP 2013, Charlotte, NC. Contact Deog-Hwan Oh at deoghwa@kangwon.ac.kr.

September 2013

October 2013
2-4: Mexico Association for Food Protection, 2013 Annual Meeting, Nuevo Leon, Mexico. Contact Montserrat Hernandez Iturriaga at montshi@uaq.mx.
8-9: Iowa Association for Food Protection, 2013 Annual Meeting, Ames, IA. Contact Lynne Melchert at lynne.melchert@swissvalley.com.

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 2012-2013 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 2013 Happenings

Annual Award Recipients to be Recognized

Please join us in congratulating your fellow Affiliates and colleagues selected to receive awards during IAFP 2013 in Charlotte, North Carolina. This year’s recipients include:

IAFP Affiliate Awards

C.B. Shogren Memorial:
Florida Association for Food Protection
Best Affiliate Overall Meeting:
Florida Association for Food Protection
Affiliate Member Education:
Taiwan Association for Food Protection
Affiliate Communication Materials:
British Columbia Food Protection Association
Affiliate Membership Achievement:
British Columbia Food Protection Association

IAFP & Special Awards

Black Pearl: Publix Super Markets, Inc.
Lakeland, FL
Fellow: Gary Acuff
President’s Lifetime Achievement:
William (Bill) Sperber
Honorary Life Membership:
Anna Lammerding, Morrie Potter, Gloria Swick-Brown, Bruce Tompkin
Harry Haverland Citation: Paul Hall
International Leadership:
Santos Garcia Alvarado
Food Safety Innovation: Ceeram
GMA Food Safety: Vijay Juneja
Frozen Food Foundation Freezing Research:
Da-Wen Sun
Maurice Weber Laboratorian:
James Dickson
Larry Beuchat Young Researcher:
Walid Alali
Sanitarian: David Blomquist

IAFP Student Travel Scholarships
Gbenga Adewumi, Nigeria
Apurba Chakraborty, Illinois
Clarisse Compaoré, Burkina Faso
Amanda King, Wisconsin
Edyta Margas, United Kingdom
Ismail Odetokun, Nigeria
Lorraine Rodriguez-Rivera, New York
Dong Joo Seo, Korea
Noelia Williams, Maryland
Yishan Yang, Singapore

IAFP Headlines

Annual Meeting attendees can always count on IAFP’s Silent Auction for a lively and competitive adventure which gives plenty of opportunities to depart with one or more great souvenirs from the conference. This year’s auction will continue the tradition to view and bid on dozens of interesting and unique pieces from around the world while benefitting the IAFP Foundation.

Thank you to those individuals and groups who donate faithfully each year and have already shipped items directly to us for this year’s auction. Items may also be delivered in person; just remember to complete and include the completed Silent Auction form (available on our Web site) with your donation. All donations from the Auction benefit the IAFP Foundation.

Local Arrangements Committee Provides Invaluable Support

The Carolinas Association for Food Protection is this year’s Local Arrangements Committee, providing invaluable support to the Annual Meeting from food safety professionals who reside in proximity to the location site. This dedicated group has worked diligently to ensure that attendees will be provided a memorable experience during their stay in Charlotte. Thank you in advance to the following:

Steve Tracey (Co-Chair), Angela Fraser (Co-Chair), Rick Barney, Ben Chapman, Sarah Durham, Jeff Hawley, Linda Leake, Mark Van Ostenbridge and Pam Wittig.

Don’t Miss Out on IAFP PDGs

IAFP Members are among a variety of those in education, government and industry who provide networking opportunities for food safety professionals worldwide. PDG meetings begin Saturday afternoon, July 27, with International Food Protection Issues. The following PDGs will meet on Sunday, July 28:

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- Food Defense
- Food Packaging
- Pre Harvest Food Safety
- Beverage
- Food Law
- Viral and Parasitic Foodborne Disease
- Dairy Quality and Safety
- Developing Food Safety Professionals
- Meat and Poultry Safety and Quality
- Retail Food Safety and Quality
- Student PDG
- Applied Laboratory Methods
- Food Hygiene and Sanitation
- Fruit and Vegetable Safety and Quality
- Seafood Safety and Quality
- Food Chemical Hazards and Food Allergy
- Food Safety Education
- Microbial Modelling and Risk Analysis
- Water Safety and Quality

To find a PDG that meets your needs, call the IAFP office at +1 800.369.6337.

Workshops | July 26–27

- Better Process Cheese School
- Developing Environmental Monitoring Programs for Small and Mid-size Processors
- Food Defense
- Statistical Process Improvement of the Microbiology of Food

Networking | July 27–31

- Welcome Reception
- Committees & PDG Meetings
- 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
- John H. Silliker Lecture
- Awards Reception & Banquet

Program | July 28–31

The IAFP 2013 Program begins July 28 with the Ivan Parkin Lecture and concludes following the John H. Silliker Lecture and Awards Banquet on July 31.

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

- Culture Independent Diagnostics
- Fresh Produce: Are Current GAPs Recommendations Sufficient for Food Safety?
- Linking Pests and Pathogens of Food Safety
- Benefits of Food Safety Beyond Saving Lives
- Sanitation and Sanitary Design – A Holistic Approach
- Getting the Word Out for a Safe Food Supply
- Sanitation Stories: Tall But True

- Listeria monocytogenes in Retail Delis – Prevalance, Transmission and Control Strategies
- Farm to Fork Cantaloupe Risks and Interventions
- The Next Risk Analysis Challenge: Linking HACCP and Risk Assessments
- What is Dry Sanitation? What is Dry Cleaning?
- Making Traceability Work Across the Entire Supply Chain

More than 850 technical papers, posters and symposia will be presented at IAFP 2013, with more than 160 companies showcasing the latest innovations and technologies in food science and safety. Preview the program and register today at www.foodprotection.org.

Ivan Parkin Lecture
July 28, 6:00 p.m.
“Food Safety Risk Management for a Multinational Company”
David W. K. Acheson
Partner and Managing Director for Food and Import Safety
Leavitt Partners, LLC
Washington, D.C.

John H. Silliker Lecture
July 31, 4:00 p.m.
“The Future of Food Safety”
Dane Bernard
Vice President of Food Safety and Quality Assurance
Keystone Foods, LLC
West Conshohocken, PA
IAFP Executive Board Speaker Program

for Affiliates

Katherine M.J. Swanson, Ph.D., KMJ Swanson Food Safety, Inc.,
President
- Food Safety Management at Retail-Practical Implications
- Norovirus – Plan, Prepare, Prevent
- Useful Microbiological Testing for Food Safety Management

Donald Schaffner, Rutgers University, President-Elect
- Understanding and Managing Food Safety Risks
- Quantitative Microbial Risk Assessment of Foods
- Development and Application of Predictive Models for Food Microbiology

Don Zink, U.S. Food & Drug Administration - CFSAN
Vice President
- Microbial Food Safety
- Preventive Controls in Food Poisoning
- Food Safety Research Strategy and Future Needs

Isabel Walls, Ph.D., Past President
- Food Safety Risk Assessment
- Food Defense
- Role of Food Safety in International Trade

Alejandro Mazzotta, Campbell Soup Company, Secretary
- Food Safety Management Systems
- Microbial Food Safety & Thermal Processing
- Process Validation – Training Programs

Tori Stivers, University of Georgia
Affiliate Council Chair
- Vibrio Infections and Molluscan Shellfish
- Seafood Safety Education
- Seafoodborne Illness

Tong-Jen (T.J.) Fu, U.S. Food & Drug Administration
Affiliate Council Secretary
- Sprout and Fresh Produce Safety: Pathogen Detection and Intervention Strategies
- Managing Allergens in Food
- Role of Researchers Related to Science-based Food Safety Standards

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.
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:

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- Corporate Gift Bags
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- Homemade Quilt
- iPad and iTunes Gift Card
- Murano Glass Necklace
- Nook Simple Touch Reader
- University Gift Bags
- State Gift Bags
- Wine Gift Sets

As you consider your donation, please keep in mind that most attendees travel by air.

To donate an item go to our Web site at www.foodprotection.org and complete the Silent Auction Donation Form or contact Laurie Hews at lhews@foodprotection.org +1 515.276.3344; +1 800.389.6337
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Future Annual Meetings | Save the Dates!

IAFP 2014, August 3–6, Indianapolis, IN
(Sunday–Wednesday)

IAFP 2015, July 25–28, Portland, OR
(Saturday–Tuesday)

IAFP 2016, July 31–August 3, St. Louis, MO
(Sunday–Wednesday)