Affiliate Annual Report for Calendar Year 2018
(Complete Attachment B to be considered for one or more 2019 Affiliate Awards.)

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

Please return the following items electronically by Tuesday, February 12, 2019 (late reports will not be considered for awards):

REQUIRED:
- This completed form (in English).
- Your Association's membership list (Item 2).
- Your Association's list of current term officers (complete Attachment A).

OPTIONAL:
- Attachment B: Completion required only if your Association requests to be considered for one or more Affiliate Awards.
- IAFP now accepts all Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.
- Digital photos (with names and descriptions) to appear in the Affiliate View quarterly newsletter.

Alabama Association for Food Protection

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

Official Delegate to IAFP Affiliate Council
Neil Bogart
306 Mardis LN
Alabaster, AL 35007
205-306-0229
Neil.bogart@ecolab.com
IAFP Member? Y ☒ N ☐
**Official Contact for IAFP Correspondence** (indicate “same” if person also serves as Delegate)

G. M. Gallaspy  
Retired  
400 Pin Oak Circle  
Chelsea, AL 35043  
256-404-0923  
gallaspyg@bellsouth.net  
IAFP Member? Y ☑   N ☐

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**2. Membership List**

a. Indicate the current total number of members in your Association: 99  
b. How many NEW members joined your Association in 2018? 0  
c. Fax or email your current membership list. Include name, title, complete address, phone number, fax number, and email address of all active members.

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

a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees.  
   November 15, 2018; 99 attendees  

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):  
   November 14, 2019 — Embassy Suites & Conference Center, 300 Tallapoosa Street, Montgomery, AL 36104

c. List all other general membership meetings held in 2018 (excluding board meetings). Include title, dates and attendance numbers.

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama Food Supervisors Workshop</td>
<td>November 14, 2018 - 40</td>
</tr>
</tbody>
</table>
4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2018. Include name of award and qualification for award.

| None |

b. List scholarships awarded during 2018; include recipient and qualification for scholarship.

| Dawn Nash – Alabama A&M | AAFP GM Gallaspy Food Safety Undergraduate Student Scholarship / $1,000. Submit two letters of recommendation and a report on current status in the quest to achieving an education in Food Sciences. |

5. Web Communication

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

Please provide your existing Affiliate’s Web site address **AND** date last updated: enter Web address here and last update

Did you launch a new Affiliate Web site in 2018? Y □ N ☒
## Attachment A (completion required)

### Association Officers List

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

Indicate the term dates (e.g., 2018–2019) for your current Executive Board:
November 15, 2018 – November 14, 2019

<table>
<thead>
<tr>
<th>Office</th>
<th>Name</th>
<th>Address</th>
<th>City, State ZIP Country</th>
<th>Phone Number</th>
<th>E-mail address</th>
<th>IAFP Member?</th>
</tr>
</thead>
<tbody>
<tr>
<td>President</td>
<td>Steve Adams</td>
<td>1611 6th Ave SE</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vice President</td>
<td>Wanda Cotter</td>
<td>2841 Neal Metcalf Road</td>
<td>Gadsden, AL 35904</td>
<td>256-393-5535</td>
<td><a href="mailto:Wanda.cotter@adph.state.al.us">Wanda.cotter@adph.state.al.us</a></td>
<td></td>
</tr>
<tr>
<td>Past President</td>
<td>Ms. Patti West</td>
<td>260 Lem Morrison Drive</td>
<td>Auburn, AL 36849</td>
<td>334-844-8090</td>
<td><a href="mailto:West.pat@auburn.edu">West.pat@auburn.edu</a></td>
<td></td>
</tr>
<tr>
<td>Director/Secretary/Treasurer</td>
<td>G. M. Gallaspy</td>
<td>400 Pin Oak Circle</td>
<td>Chelsea, AL 35043</td>
<td>256-404-0923</td>
<td><a href="mailto:gallaspyg@bellsouth.net">gallaspyg@bellsouth.net</a></td>
<td></td>
</tr>
<tr>
<td>Officer Title</td>
<td>Officer Name</td>
<td>Address 1</td>
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<tr>
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<td>Officer Name</td>
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IAFP Member? Y ☑ N ☐
Alabama Association for Food Protection
2018 AAFP Annual Meeting Summary Report

1 AAFP SUMMARY

The Alabama Association for Food Protection (AAFP), chartered by IAFP on August 3, 1988, held its 30th annual meeting on November 15, 2018, at the Embassy Suites and Hotel Conference Center in Montgomery, Alabama. Phyllis Fenn, AAFP Past-President, presided over the meeting.

The AAFP serves as a state-wide educational resource for food safety professionals associated with state and county public health agencies, food industry, and academic communities. There were 96 AAFP members in attendance at our 2018 annual meeting.

The AAFP also sponsors the annual Alabama Food Supervisors Workshop. The purpose of the workshop is to inform and to update state and county public health personnel on new and modified inspection procedures, legal issues associated with the inspection program, and mandatory certification program for food purveyor food safety training. This year's workshop was held during our annual meeting on November 14, 2015, with 106 attending the workshop.

Special Announcement: As of December 31, 2018, GM Gallaspy, Milk and Food Processing Branch Director and the Director of the AAFP, is retiring from the Alabama Department of Public Health. We wish him many thanks and a great retirement.
2 MEETING SUMMARY

The annual meeting consisted of five educational presentations, an Alabama Startup Food Processor Success Story, and the Alabama Food Safety Task Force Partners report on key activates of the last year by guest speakers from industry, collegiate, FDA, state and local health agencies.

2.1 EDUCATIONAL PRESENTATIONS:

2.1.1 Wild Harvest Mushrooms - Presented by Dr. Tradd Cotter, Owner and Founder of Mushroom Mountain, LLC.

Dr. Tradd Cotter is the founder and director of laboratory research and product development at Mushroom Mountain in S. Carolina. He is the architect of the Wild Mushroom Identification and Food Safety Certification that is currently accepted in S. Carolina, Georgia, N. Carolina, Virginia, Pennsylvania, New York, and Rhode Island. In 2016 he presented the course at the FDA regional food safety summit in Biloxi and in 2017 at the NEHA conference in Grand Rapids, MI. He is a microbiologist and tissue culture expert, maintaining over 250 species of living fungi for various applications in agriculture, Mycoremediation, biofuel, and textiles. Dr. Cotter is also the author of the best-selling book on Mushroom cultivation, Organic Mushroom Farming and Mycoremediation.

Dr. Cotter presented his Wild Mushroom Identification and Food Safety Certification course.

2.1.2 Response to FSMA Regulations from Food Processors and Farmers – Presented by Dr. Jean Weese, Professor, Auburn University

Dr. Weese discussed the 6-key requirements of the new Produce Safety Rule.

Key Requirements

2.1.2.1 Agricultural Water

The FDA has issued a proposed rule that, if finalized, would extend the compliance dates for the agricultural water requirements for covered produce other than sprouts. The proposed extension would give the agency time to take another look at the water standards to ensure that they are feasible for farmers in all regions of the country, while protecting public health. If finalized, the new agricultural water compliance dates would begin January 26, 2022, for the largest farms. Small farms and very small farms would have until January 26, 2023, and January 26, 2024, respectively.

Below are the agricultural water requirements as they are currently written in the Produce Safety rule. However, the FDA does not intend to enforce the agricultural water requirements for covered produce other than sprouts while the rulemaking to extend the compliance dates is underway. Sprouts, because of their unique vulnerability to contamination, remain subject to applicable agricultural water requirements in the final rule and their original compliance dates.
2.1.2.2 2. Biological Soil Amendments

- **Raw Manure**: The FDA is conducting a risk assessment and extensive research on the number of days needed between the applications of raw manure as a soil amendment and harvesting to minimize the risk of contamination. (A soil amendment is a material, including manure, that is intentionally added to the soil to improve its chemical or physical condition for growing plants or to improve its capacity to hold water.)
  - At this time, the FDA does not object to farmers complying with the USDA’s National Organic Program standards, which call for a 120-day interval between the application of raw manure for crops in contact with the soil and 90 days for crops not in contact with the soil. The agency considers adherence to these standards a prudent step toward minimizing the likelihood of contamination while its risk assessment and research is ongoing.
  - The final rule requires that untreated biological soil amendments of animal origin, such as raw manure, must be applied in a manner that does not contact covered produce during application and minimizes the potential for contact with covered produce after application.

- **Stabilized Compost**: Microbial standards that set limits on detectable amounts of bacteria (including *Listeria monocytogenes*, *Salmonella* spp., fecal coliforms, and *E. coli* O157:H7) have been established for processes used to treat biological soil amendments, including manure. The rule includes two examples of scientifically valid composting methods that meet those standards. Stabilized compost prepared using either of these methods must be applied in a manner that minimizes the potential for contact with produce during and after application.

2.1.2.3 3. Sprouts

- The final rule includes new requirements to help prevent the contamination of sprouts, which have been frequently associated with foodborne illness outbreaks. Sprouts are especially vulnerable to dangerous microbes because of the warm, moist and nutrient-rich conditions needed to grow them.

- Between 1996 and 2014, there were 43 outbreaks, 2,405 illnesses, and 171 hospitalizations, and 3 deaths associated with sprouts, including the first documented outbreak of *Listeria monocytogenes* associated with sprouts in the United States. Requirements specific to sprouts include, for example:
  - Testing of spent sprout irrigation water from each production batch of sprouts, or in-process sprouts from each production batch, for certain pathogens. Sprouts cannot be allowed to enter commerce until it is ascertained that these required pathogen test results are negative.
  - Testing the growing, harvesting, packing and holding environment for the presence of Listeria species or *Listeria monocytogenes*.
  - Taking corrective actions if spent sprout irrigation water, sprouts, and/or an environmental sample tests positive.

- In January 2017, FDA issued a draft guidance to help sprout operations comply with the applicable requirements in the Produce Safety rule.

- The first compliance date for the largest sprout operations began on January 26, 2017.
2.1.2.4 4. Domesticated and Wild Animals

- The rule addresses concerns about the feasibility of compliance for farms that rely on grazing animals (such as livestock) or working animals for various purposes. It establishes the same standards for these animals as it does for intrusion by wild animals (such as deer or feral swine). Farmers are required to take all measures reasonably necessary to identify and not harvest produce that is likely to be contaminated.
  - At a minimum, this requires all covered farms to visually examine the growing area and all covered produce to be harvested, regardless of the harvest method used.
  - In addition, under certain circumstances the rule requires farms to do additional assessment during the growing season, and if significant evidence of potential contamination by animals is found, to take measures reasonably necessary to assist later during harvest. Such measures might include, for example, placing flags outlining the affected area.
- Although the final rule does not require establishing waiting periods between grazing and harvest, the FDA encourages farmers to voluntarily consider applying such intervals as appropriate for the farm's commodities and practices. The agency will consider providing guidance on this practice in the future, as needed.
- Farms are not required to exclude animals from outdoor growing areas, destroy animal habitat, or clear borders around growing or drainage areas. Nothing in the rule should be interpreted as requiring or encouraging such actions.

2.1.2.5 5. Worker Training and Health and Hygiene

- Requirements for health and hygiene include:
  - Taking measures to prevent contamination of produce and food-contact surfaces by ill or infected persons, for example, instructing personnel to notify their supervisors if they may have a health condition that may result in contamination of covered produce or food contact surfaces.
  - Using hygienic practices when handling (contacting) covered produce or food-contact surfaces, for example, washing and drying hands thoroughly at certain times such as after using the toilet.
  - Taking measures to prevent visitors from contaminating covered produce and/or food-contact surfaces, for example, by making toilet and hand-washing facilities accessible to visitors.
- Farm workers who handle covered produce and/or food-contact surfaces, and their supervisors, must be trained on certain topics, including the importance of health and hygiene.
- Farm workers who handle covered produce and/or food contact surfaces, and their supervisors, are also required to have a combination of training, education and experience necessary to perform their assigned responsibilities. This could include training (such as training provided on the job), in combination with education, or experience (e.g., work experience related to current assigned duties).

2.1.2.6 6. Equipment, Tools and Buildings

- The rule establishes standards related to equipment, tools and buildings to prevent these sources, and inadequate sanitation, from contaminating produce. This section of the rule covers, for example, greenhouses, germination chambers, and other such structures, as well as toilet and hand-washing facilities.
Required measures to prevent contamination of covered produce and food contact surfaces include, for example, appropriate storage, maintenance and cleaning of equipment and tools.

2.1.3 Illness Outbreaks Linked to Non-pasteurized Raw Milk — Presented by Dr. Colin Basler, CDC

Dr. Basler discussed the current cases of illness outbreaks that are associated with raw milk sold via, COOPS, Internet sales, Intra and out of state sales. And one case was from an item gifted to someone else. The person receiving the gifted item got sick from the raw milk in the product.

2.1.4 Food Safety Certifications for Food Processors — Presented by Jennifer Beckett, Director of Food Safety and Regulatory Compliance, AC Legg

Jennifer gave a brief overview of AC Legg’s history. AC Legg was founded by Andrew C. Legg in 1923 on Morris Ave. in Birmingham, AL. He developed his secret recipe for southern-style pork sausage seasoning in the midst of Birmingham’s vibrant meat market. AC Legg is now a major spice seasoning supplier to the meat industry. They are currently based out of Calera, AL.

Jennifer discussed the road they have taken in the era of numerous food safety audits, customer audits and now FSMA audits. They became SQF certified in 2012.

2.1.5 High Pressure Processing — Presented by Bill Cook, Vice President of Sales, Universal Pure

In Bill’s 10 years in HPP, he has helped many manufacturers, foodservice providers, and retailers develop cleaner, safer products. Universal Pure is the #1 High Pressure Processing service provider in North America. Headquartered in Villa Rica, GA, Universal Pure is dedicated to ensuring the safety and quality of foods and beverages. As a customer-centric service provider of High Pressure Processing (HPP), Universal’s four U.S. locations and 11 HPP machines in operation make it the largest service provider of HPP services in North America.

HPP is a science-based tool for food safety that uses cold, potable water and high pressure applied to the outside of the food package. Potable water is water that is safe to drink or use for food preparation. This non-thermal food preservation method harnesses the power of pressure to comprehensively inactivate illness-causing, vegetative pathogens (E. coli, Salmonella and Listeria monocytogenes), molds and yeasts without compromising the nutritional value of the food. HPP also maintains the optimum attributes of fresh products over an extended shelf life.
2.2  ALABAMA STARTUP

2.2.1  Cammie’s Old Dutch Creamery – Presented by Cammie Wayne, Owner

Mr. Edwin Widemire opened Widemire’s Old Dutch Ice Cream Shoppe in 1969. He proudly used his father’s ice cream recipes as the basis for his ice creams. Cammie Wayne purchased Widemire’s Old Dutch Ice Cream Shoppe in 1998. Working at Old Dutch was Cammie’s first job since the age of sixteen. In 2011, Cammie and her husband Larry began making all of the ice cream on site at our creamery on Halls Mill Rd. Old Dutch is the only Ice Cream manufacturer/wholesaler in Mobile, AL. They now wholesale and co-pack ice cream for distributors from Mobile to Birmingham, AL.

2.3  ALABAMA FOOD SAFETY TASK FORCE PARTNERS REPORT

MINUTES OF THE ALABAMA FOOD SAFETY TASK FORCE PARTNERS REPORT ON NOVEMBER 15, 2018

Opening:

Former AAFP President Phyllis Fenn announced that Task Force Moderator Mark Sestak had a prior commitment and was not available to conduct the meeting. Mrs. Fenn then called the meeting to order at 2:18pm. She explained that the Alabama Food Safety Task Force Meeting was an opportunity for partnering regulatory agencies to give their annual updates. She then opened the floor to the federal partners for report.

Danielle Maddox, Supervisory Consumer Safety Officer with the U.S. Food and Drug Administration, explained that the department underwent program alignment on May 15, 2017 and that additional certification training was encouraged for all inspectors as a result. She thanked all of the partnering agencies for their efforts in collaborating with the department.

Whitney White, State Liaison with the U.S. Food and Drug Administration for the New Orleans District, explained that her office monitors seven contracts for firms producing animal and human food within the states of Alabama, Louisiana, Mississippi, and Tennessee. She stated that state liaisons serve as the “middlemen” between industry and the state districts. Ms. White explained that the previously mentioned additional certification training for inspectors and the Food Safety Modernization Act had consumed much of the department’s time and energy as of late. She commended Alabama on its emergency response efforts in the past year and described the Bluebell ice cream recall as an example. She concluded by offering FDA as a resource for all partners.

Cameron Wiggins, Southeast Regional Food Specialist with the U.S. Food and Drug Administration gave the report for the Retail Food Program. He explained that the program provides FDA Food Code interpretation, aids with standardizations, and aids states in enrolling in and maintaining the National Retail Program standards. He specifically covers Alabama, Georgia, and North Carolina. He announced that all three programs located within the state of Alabama are currently enrolled in the program standards and further explained that, in 2018, he has partnered with the Alabama Department of Public
Health, the Jefferson County Department of Health, and the Mobile Health Department in order to help each achieve those program standards. He also stated that each jurisdiction is working towards obtaining grants from the Association of Food and Drug Officials. He then announced that this year’s FDA Southeast Regional Food Safety Seminar was held in Charleston, South Carolina and had over 210 in attendance. The seminar will be held in Alabama in 2020, and topics for speakers are now welcome. Over the past year, the FDA conducted a risk factor study to focus on the procedures, training, and monitoring of the FDA top five foodborne illness risk factors within fast food and full-service restaurants. Mr. Wiggins then explained that he collected data from 12 establishments in Alabama with help from local inspectors. The risk factor study report for 2013-2014 was recently released and revealed that fast food establishments had the best control of cooking procedures and temperatures and of no bare hand contact with ready-to-eat foods. Those same establishments needed better control over cold holding procedures and temperatures and employee handwashing. The study also revealed that there was a correlation between developed food safety management systems and better control of the risk factors. He concluded by stating that the full report can be found on FDA’s website.

Curtis Griner, Southeast Regional Milk Specialist with the U.S. Food and Drug Administration explained that it was his first time being able to attend the annual AAFP meeting and was encouraged to attend this year in order to honor his mentor G.M. Gallaspy, ADPH Milk Program Director, on his retirement. He explained that the Food Safety Modernization Act was enacted eight years ago, is still currently presenting opportunities and challenges for the program, and that more information on the Act can be found on the FDA website. The website also contains a plan builder tool and a definition for small firm exemptions. He announced that the application for the exemptions is due on December 17th, 2018. He also announced that the grant portal for the Milk and Shellfish programs is closed and that the awards will be given out soon. He explained that there has been some overlap of regulatory oversight between federal and state jurisdictions. So, in order to improve efficiency, the FDA has developed a pilot program that coordinates the inspection of dairy firms. The program is currently being tested in five states, and Alabama is one of them. Lastly, he announced that the National Milk Conference occurs every two years for the purpose of amending the dairy regulations and stated that it will be held in St. Louis, Missouri in 2019.

Former AAFP President Phyllis Fenn then opened the floor to the state partners for report.

Brantley Tucker and LaToya Delbridge, Surplus Commodity Administrators with the Child Nutrition Program, announced that HACCP training was provided for all Child Nutrition employees in the summer of 2018 and that annual food safety training had also occurred. They reported that there were no foodborne illnesses that occurred in any of their programs this year but that there was one recall of adulterated packaged apple juice served at several elementary schools within the state.

Christy Mendoza with the Alabama Cooperative Extension Services reported that the Auburn University Food Systems Institute has continued to provide training courses on Servsafe food safety and the Cottage Food Law. From 2008-2018, there were over 16,000 people who attended the ServSafe training courses and, over that time period, scores have and continue to improve for the certification exams. From 2014-2017, there were 2,200 people trained in the Cottage Food Law courses. The Extension System taught the HACCP course to over 70 people last year. There were over 50 farmers who attended the Good Agricultural Practices Audit Standards training course. Mrs. Mendoza announced that there is now a Produce Safety Training course offered that is being provided to farmers
free of charge compliments of a grant obtained from the Alabama Department of Agriculture & Industries. She announced that there is a Food Entrepreneur Course and Better Process Control School offered every spring, and that there are others forthcoming. She concluded by stating that co-worker Patti West has performed pH and water activity tests on over 500 different products and analyzed over 800 different products for nutrition facts labels in the University’s Food Testing Lab.

Amanda Ingram, epidemiologist with the Alabama Department of Infectious Diseases and Outbreaks, reported that the Department falls under the jurisdiction of the State Medical Officer within the Public Health organizational chart. She explained that ID&O conduct routine disease surveillance for such foodborne illnesses as Salmonella, botulism, and E. coli O5:17 and perform outbreak investigations of all gastrointestinal illnesses. Those reports may come from individuals, schools, news media, and/or restaurants. The Department of ID&O partners with environmentalists, epidemiologists, the State Lab, veterinarians, industry, the USDA Food Safety and Inspection Service, the Centers for Disease Control, FDA, and their own district investigators during the process. Currently, there are 13 District Investigators and three epidemiologists within the department who focus on foodborne outbreaks in the state. For fiscal year 2018, Ms. Ingram then gave a report of some of the foodborne outbreaks, stating that the Northern District experienced the most: Salmonella found in dishes at a catered event originating from eggs at Gravel Farms, codeine found in a drink at a school in the East Central District, gastrointestinal illness caused by apple juice served in several school cafeterias in the Southwestern District, and Salmonella found in food from a restaurant in the West Central District. She also stated that there were five multistate foodborne outbreaks in which Alabama was involved. Ms. Ingram further reported that the department launched a new flexible web-based database called REDCAP created by Vanderbilt University to use during outbreaks and linked it to the ADPH website in September 2018. Since then, there have been 33 complaints received, of which 21% warranted investigation.

Staff Sergeant Monique Wright, inspector with the Communicable Disease Program on Maxwell Air Force Base Health Department, introduced herself and explained that food establishments on the base are performed every month. She announced that there was a recent Salmonella illness in young children on base linked to petting alligators.

Lastly, Phyllis Fenn thanked AAFP for providing wonderful speakers and then concluded the task force meeting at 3:08pm.

2.4 AAFP SCHOLARSHIP PROGRAM

2.4.1 Scholarship Program – Presented by Neil Bogart, IAFP Delegate

Dawn Nash, from Alabama A&M University (AAMU), has been chosen as the 2018 Alabama Association for Food Protection GM Gallaspy Food Safety Scholarship winner. She wants to focus on food safety and quality assurance. She states, “I aspire to help people live a good quality, healthy life through the production of safe food that they consume on a daily basis.” She is extremely involved in the IFT College Bowl and Food Product Development teams, serves on the AAMU Food Science Club Executive Board, and volunteers at the Manna House (food Bank), all awhile maintaining a high GPA, “Being a part of these organizations has strongly increased my passion
for Food Science - - Food Safety and Quality Assurance.” I would like to congratulate Dawn on her achievements and wish her a happy and prosperous career.

2.5 AAFP BUSINESS MEETING

2.5.1 2019 Vice President Election
Christy Mendoza, Regional Extension Agent Alabama Cooperatives Extension Services, was nominated with no opposition and elected as the new AAFP Vice President while the other executive board committee ascends one rank, as shown below:

2019 Executive Committee

Steve Adams - Saputo, President

Wanda Cotter – Coffee County Health Dept., President-Elect

Christy Mendoza – Regional Extension Agent Alabama Cooperatives Extension Services, Vice-President

GM Gallaspy - Retired, Director/Secretary/Treasurer

Neil Bogart - Ecolab, Delegate Representative

Patti West – Auburn University, Past-President

From left: Christy Mendoza, Wanda Cotter, Steve Adams, Phyllis Fenn