94th Annual Conference & FDA NER - Regional Milk Seminar... Another Success!

Reported by John R. Bartell, NEWSLETTER Editor

The 94th Annual Meeting for the New York State Association for Food Protection (NYSAFP) was held September 19-21, 2017, at the Double Tree Hotel in East Syracuse. Approximately 160 members, spouses and guests were in attendance to hear various speakers in numerous sessions, including a Thursday break-out session for Food, Field and Laboratory.

On Tuesday evening prior to the opening of the General Session, conferencs were treated to the "History of the Wine Industry in New York State" presented by Chris Gerling, Extension Associate, Cornell University.

On Wednesday morning, the General Session activities began with the Presidential Address/Welcome delivered by James Baldwin. This was followed by the Keynote Address entitled "Don't Just Say Something, Do Something! Risk, Readiness and Resiliency. Protect Agricultural Supply From Intentional Adulteration," given by Rod Wheeler, Global Food Defense Institute. He was followed by Ben Chapman, North Carolina State University, speaking on "Our Battle with Gwyneth Paltrow: Risk Perceptions And Behaviors of Shoppers and Home Chefs."

After lunch, The Afternoon General Session continued with "This Year's Top Foodborne Outbreaks: Causes and Key Learnings," given by Geneieve Sullivan, Cornell University. This was followed by a presentation on "SQF Version 8 Update and Highlights on Food Fraud" by Kimberly Bukowski, Cornell University, and Robert Kuhn, Upstate Niagara Coop. After a break, Bob Ehart, National Association of State Departments of Agriculture, discussed "NASDA's Balancing Act: Can States Assure Both the Safety of Food and the Future of Farming?" Closing out the afternoon session, Peggy Armstrong, International Dairy Foods Association talked about "A Crisis At Your Plant? You Won't Believe What You Need to Do Next!"

In addition to General Session topics, participants had an opportunity to attend break-out sessions specific to Food Laboratory and Field issues. In the Laboratory Session, presentations

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Rhodes Assumes Presidency & Becomes Executive Secretary

Amy Rhodes, Director of Business Quality for HP Hood LLC based out of Lynnfield, MA with 15 plants throughout the United States was installed as 91st President of the Association at the NYSAFP Awards hors d’oeuvres Cocktail Reception during the 94th Annual Conference. She succeeds James Baldwin, Director of Safety and Quality Assurance at Price Chopper Supermarkets located in Schenectady, New York who will serve on the Executive Board one more year as Past President. Amy also becomes our 10th Executive Secretary of the Association following Janene Lucia who is completing 27 years in that role.

This is the 65th year that this group has planned jointly with the Cornell University Food Science Department to sponsor a two-day conference.

Six annual awards were presented as follows: The Dr. Paul B. Brooks Memorial Award was presented to Victoria Pederson by Becca Durant, NYS Dept. Ag. & Markets.

The Emmett R. Gauhn Memorial Award was presented to Ruth Riner by Bob Kuhn, Upstate/Niagara.

The Howard B. Marlatt Memorial Award was presented to Christina Angel by Casey McCue, NYS Dept. Ag. & Markets.

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President Rhodes Appoints Committee Chairs

President Rhodes has announced the Standing Committee Chair Appointments for 2017-2018, which are as follows:

- Farm Methods -- Donna Walker
- Lab -- Cynthia Mangione
- Education & Professional Improvement -- being disbanned and added to Membership/Sustaining Members with possibly a new name
- Auditing -- John DiBlasi
- Food -- Gretchen Wall
- Scholarship -- Robin Waite
- Mission & Planning -- Jim Baldwin
- Nominating -- Jim Baldwin
- Resolutions -- David Bandler
- Awards -- Jim Baldwin
- Membership -- Anika Zuber
President’s Corner

December 2017

Welcome to the Fall Issue of the New York State Association for Food Protection Newsletter. This is going to be a transitional year for the organization as Janene Lucia retires as the Executive Secretary of the organization after many years of dedicated service. She will be greatly missed by everyone who has had the privilege of working with her.

It will also be a busy year for myself and for the board as I take over the reins as President of the organization as well as the Executive Secretary role. I look forward to the challenge of bringing our members educational opportunities and events that help us all succeed in this ever changing world of food safety. I want to encourage members to take advantage of the opportunities we offer and to provide feedback to myself and the board on what topics you would like to see added to our programs in the future.

With the Food Safety Modernization Act (FSMA) well under way, and with only a couple more elements of the law to have compliance dates coming our way, we should now all be aware of the expectations and be inspection ready. Right? There is only one problem with this theory… the more people we talk to, and the more information we receive from webinars, conference calls, etc., the more questions we have seen that organizations have chosen to tackle this law. The FDA has slowly put out guidance documents that do give some answers to our many questions, but they also make us consider and raise many more questions. For this reason, most of us look forward to our first inspection with a little bit of trepidation.

The one thing I know for sure about the law is that it has made the food industry a safer place already. Companies are looking at their programs in a whole new way. We have taken our HACCP plans off the shelf, dusted them off, and really looked at our processes, buildings, programs and even our people in a different light. We are saying buzz words and phrases like “risk based” and “proactive not reactive” and really meaning it. We are improving our programs and when customers or regulatory agencies come into the plants, they are commenting on the improvements. These are all good things that would not have happened without the boost from FSMA.

Our organization wants to help continue to foster this cultural change for a better and safer food supply. Some of the ways we can do this is by continuing to promote and offer educational opportunities and also by giving you other resources such as links to other organizations, to free materials, etc. on our website. If there is something that this organization can do to help you, please reach out and let us know.

We are committed to doing our best to help the food industry and our members as we move forward in this ever changing world of food safety.

Take a look at our website - nysafp.com

Our website has great information at your fingertips. Starting with the Event Calendar, it has many meetings and workshops of interest to our members and affiliates. We continue to have extensive links to pages of websites related to food safety & quality, and check out our Sustaining Members and their websites.
Food Safety and Inspection News

Regrettably, in this version of news from Food Safety and Inspection, I have to report on the passing of an esteemed colleague, Farm Products Unit Manager, Elena Stangle. Elena passed away in February of this year. Everyone who had the opportunity to meet and work with Elena knew her as a strong, sincere, individual who always had Farm Products Unit employees and the New York State agricultural industry’s best interests at heart.

Awards

Supervising Food Inspector, Angela Montalbano was the recipient of the Association of Food and Drug Officials (AFDO) “Above and Beyond” Award presented to her during this year’s AFDO Conference held in Houston, TX. Angela has been very active in AFDO’s Retail Food Committee and other committees on behalf of New York State. Angela also represented New York State as a fellow on the first cohort of the International Food Protection Training Institute’s Fellowship Program, a year-long program that helps prepare the next generation of leaders within the food protection profession.

New Employees

In February 2017, the Division of Food Safety and Inspection hired a new Food Inspector who will also fill the role of the New York State Rapid Response Team Coordinator. Food Inspector Trainee, Danielle Grady was hired for the Albany Central Office. Danielle is already making great strides in her new responsibilities.

Our Farm Products Unit, part of the Division of Food Safety and Inspection has also added 3 new Farm Products Grading Inspectors (FPGI) to their roster:

- FPGI, Joshua Gutenmann was hired to cover assignments in the northeastern part of New York.
- FPGI, Jessica Bucholtz was hired to cover work assignments in the Rochester/Buffalo area.
- FPGI, Chris Schiralli was hired for work assignments the capital area and southeastern New York.

Please join me in welcoming Danielle, Joshua, Jessica, and Chris to the Department.

Retirements

Food Safety and Inspection also had retirements during this period. Supervising Food Inspector, Robert Samuel retired in May after 25 years with the Department. Food Inspector, Lovina Henry retired in February after almost 15 years with the Division. Best wishes for a long enjoyable retirements to Robert and Lovina.

WELCOME TO THE EXECUTIVE BOARD!
Kelly Natali,
Director of Quality
at Byrne Dairy
just when you thought it was safe...

by: rob ralyea

every morning around 7 AM, I get the morning Food Safety News delivered to my inbox. Usually about them, my coffee is done, I've piled through some of the more pressing stuff from the night before and I settle in to read the snippets of the goings-on in the Food Safety world. For those who know me, I am all about vomiting (aka puking) and diarrhea and all the things that go with a good foodborne illness (obviously except when I have it), which knock on wood has been pretty rare so far during my tenure on planet Earth. My most recent personal event was a few years ago when my better half got a case of what we'll call the 'two-bucket blues'... that's when you get a foodborne disease that affects both ends of your body at the same time (take a moment and insert your own visual image here). That's not a trademarked term by the way, so feel free to use it, she was even less impressed when I told her what she had, how it would progress and about how long it would last. I even told her where she probably had acquired the *staphylococcus aureus* food poisoning that she was suffering with, which at the time also did not impress her (for some reason). The difference between *Staph* and Norovirus is somewhat subtle, in that *Staph* food poisoning will start about 3-4 hours in after you've eaten the contaminated food, and Norovirus takes roughly a day. *Staph* also is a bit shorter lived. Ah, such is the curse of being a food safety professional... let me also insert here that there is no such thing as the "intestinal flu." The "flu," short for influenza is a respiratory disease. While flu's are in fact caused by viruses, Norovirus is not a cause of influenza. If you have diarrhea and/or vomiting and have been diagnosed with Norovirus, you have foodborne illness (which may have been contracted by merely contacting a surface that was contaminated previously by an infected individual), not the "flu"...
20 Years Ago - Nov. 1997

- William M. Byrne, Jr., President of Byrne Dairy Inc. of Syracuse, NY moved to the helm of our association as 71st President at the awards banquet held during the 74th Annual Conference, succeeding Charles E. Richardson.

- Five annual awards were presented as follows: The Paul B. Brooks Award was presented to Joseph R. Emerson, Past President Robert Gales was presented with the Emmet R. Gaulin Award, our Association’s highest award. The Howard B. Marlatt Memorial Laboratory Award was presented to Keenan Root, McCadam Cheese. Carl Haggmann of Milk Marketing, Inc. was recipient of the Theodore H. Reich Memorial Award. The William V. Hickey Memorial Award was presented to Joseph Ferrara, NYS Dept. Ag. & Markets. Rochester Area Sanitarians were recipients of the 12th Annual George “Sid” Miller Affiliate of the Year Award.

- Elected to the Executive Board was Kathryn Boor, Assistant Professor of Food Science, Cornell University.

- Elwin Rivenburg was recently promoted to the position of Assistant Director, Division of Milk Control, NYS Dept. Ag. & Markets. Other recent promotions within Milk Control include Dennis Moore and Rodney Hinz who have been promoted to the level of Dairy Products Specialist II level of a Laboratory Evaluation Officer. They have been performing the Rating Officer/Laboratory Evaluation Officer function for some time now and are finally being recognized for the additional duties and responsibilities.

- St. Lawrence Valley Sanitarians held a noon day luncheon at Uncle Max’s Restaurant near Potsdam on October 2nd, 1997. Following the meeting, a tour of the new milk complex on the Jon Greenwood Farm was enjoyed by all of the members.

- South Central Sanitarians met for their fall meeting at Sunset Inn, Hornell, NY on November 13, 1997 with over 20 members and guests in attendance. During the business meeting, Pres. Rick Mitchell, Crowley Foods, Inc. presented Immediate Past President Ed Borkowski a “Certificate of Appreciation” for his untiring efforts as President of the affiliate for the past three years. Guest speaker for the evening was Cary Frye, Technical Services Director for Crowley Foods who spoke on consumer expectations of food manufacturers.

- Twenty-one Western Association of Sanitarians and guests toured the Southtowns Waste Water Treatment Facility in Blasdell, NY on October 15, 1997.

- Rochester Sanitarians first event of the 1997-98 season was a tour of the Lufthansa Airline Foodservice facility at the Rochester International Airport. Twenty eight affiliate members were present.
Some of Our Exhibitors

Taking a Mid-Morning during the General Session are (L-R): Kathryn Bartlett, Karen Zubrycki, Beznia Lukoski from Great Lakes Cheese, Betsy Nied of the NYS Health Dept., and Steve Murphy, Cornell Food Science Extension.

Our sincere thanks for your support, Sustaining Members!

Manning the RK Environment Services display are (L-R): Jessica Allbrecht and Marie Corbin.

Institute for Food Safety at Cornell University display.

As the Braun Bros. Process Equipment display are Carl LaFrata and Bebe Zahnleitzky.

At the Micromesial Laboratory display are (L-R): Rob Lynch, Sales Manager, and Joel Bearfield, Perry's Ice Cream.

At the Twinco display are (L-R): Dick Ebel, Dan Frawe and Jeremy George, OAT-RA.
Some of Our Exhibitors

At the Charm Sciences display are (L-R): Ingrid Huntly, Global Tech Services Specialist, and Kapila Devkota, Greaton Bakery.

At the IBA display are (L-R): Levi Cahan, Area Sales Manager/Dairy Specialist, Paul Kent, IBA, and "Chip" Lindberg, NYS Dept. Ag & Mkt.

At the Emvestex display is Steve Gosinsky, Technical Representative.

At the Neogen display are (L-R): Danielle Wellington, Territory Manager, Rich Stewart, Saputo Dairy and Bob Congdon.

The Dairy Practices Council display.

At the FDA display are (L-R): Diana Monose, FDA, and Jay Domanosky, NYS Dept. Ag & Mkt.

The meeting began Wednesday afternoon, Nov 8 with warm welcomes from the DPC President, Bebe Zabinsky (Bruns Bros) and from the Deputy Commissioner of NY State Agriculture & Markets, Jennifer Trodden followed by an orientation to the DPC and its Task Forces. Participants were treated to a welcoming “Shuffle off to Buffalo” skit complete with song and dance by the DPC “vaudeville players” (Bebe Zabinsky, Rebecca Piston & Nancy Carey). Participants then went on to one of the 6 Task Force Sessions that began with introductory presentations (TF-I, Farm Biogas, Jason Oliver, Cornell U.; TF-II, Food Safety Management Tools, Amy Rhodes, HP Hood; TF-III, Spores in Milk & Milk Products, Nicole Martin, Cornell U.; TF-V, AMI Standards, Eric Schweitzer, 3-A Sanitary Standards). Participants then went to work reviewing and updating the DPC guidelines, which are the primary mission of the DPC. Task Forces continued their work Thursday afternoon, with active participation and much progress made.

The general session programs held Thursday and Friday mornings, Nov 9-10 covered a range of topics including Trends in Fluid Milk Sales (Andrew M. Novakovic, Cornell University); Animal Welfare Programs, Perceptions and Realities, Monica Massey; DFA: Battling to Safeguard U.S. Cheese Sales: The Geographical Indications Challenge; Sharna Morris, National Milk Producers Federation; Milk Sampling of the Future: Mark Schwab, QualiTru Sampling Systems; Wegmans Cheese Program - Food Safety Requirements & Aging Facility, Cathy Gaffney, Wegmans Food Markets; Keeping up with Sustainability in a Constantly Changing World; Ed Pietrzykowski, O-AT-KA Milk Products; The Craig Station Story - from Farm Sustainability to On-Site Processing, Brian Paris, Craig's Station Creamery; and the FDA/ACMS Update, highlighting the Appendix N Pilot FSMA Changes to the PMO and the FDA Food Safety Plan Builder Tool, Frank Flores, FDA.

The DPC Annual Business Meeting was conducted Thursday afternoon where DPC President Bebe Zabinsky and Executive Vice President Steve Murphy gave a positive overview of the organization and acknowledged and thanked members and supporters as the foundation of the DPC. Awards presented at the Business Meeting included Honorary Life Memberships to Tom Herremans, Michigan Milk (retired) IBA Dairy Supplies and Bob Gilchrist, Agri-Mark Cooperative (retired); and The Eugene T. Wolff Service Award presented to Jeff and Nancy Bloom (retired DPC-EVP and wife/assistant) and John Bartell, Alfred State (retired), DPC and NYSAP's official photographer.

Prior to the conference there was a pre-meeting workshop Tuesday afternoon Nov 7 designed as a "train-the-trainer" program focused on food safety and employee hygiene training as required under the new Good Manufacturing Practices regulations (21 CFR 117). On Wednesday morning prior to the opening session, some of the attendees were treated to a tour of the Yancey's Fancy Cheese new process cheese facility.

Additional information on the meeting, the DPC and their guidelines can be found at: https://www.dairypc.org

Rochester Area Sanitarians "Love Beets" Tour

On November 1, 2017, twenty members of Rochester Area Sanitarians toured Love Beets. This plant was purchased by Guy and Katherine Shropshire from England. Well, the Shropshire family, who are known for growing salad vegetables in England, wanted to venture into the US to share one of their favorites: beets! They have created unique marinated beet recipes that will turn almost anyone into a beet lover. We were briefed on the history of how the plant came to be and shown the process from arrival of the beets, sizing, cleaning, peeling, cutting, dicing, packing, cooling, and to distribution. We tasted various flavors of beets from marinated mild vinegar, balsamic, honey, garlic, and my favorite Sweet Chili. Thank you to The Shops, Simon, and our other tour guides for the detailed tour.

John Bartell, our NEWSLETTER Editor, was honored by the Dairy Practices Council, with the **Eugene T. Wolff Service Award** at their Annual Conference in Buffalo November 8-10. John has been a member of the Council since 1979 and has served as their official photographer and publicist.

John is well known to us for his 42-year career as the editor of the NEWSLETTER and the man behind the camera, but many may not know the impact he had as Professor of Dairy and Food Science at Alfred Ag & Tech. Steve said in his opening remarks, “I know a lot of people in the New York Dairy Industry, and it amazes me how many had John as a professor.”

I wasn’t there, but would add, “John is a superb teacher... his students appreciated his ability to impart knowledge and you could see the result in the quality of his many students who transferred to Cornell.” And who can forget the groups of students he brought to our annual conferences to give their careers a head start.

Gene Wolff would have been very pleased to know that Professor Bartell is the 2017 recipient of this special award. Congratulations, John!

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**Scholarship Program**

Left: Chris Knueckel, Upton & Niagara (09) just purchased Scholarship Raffle Tickets from Robin White, Perry’s Ice Cream and Scholarship Committee Chair.

Right & Below: A vast array of Scholarship Raffle items.

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**Years Ago in the Milk and Food Industry**

40 Years Ago - Nov. 1977

- Albert J. Lahm, President of Antical Chemical Co. in Geneva, NY was installed as the 51st President of the association at the 54th Annual Conference and Alfred R. Place was elected to the Executive Board. Executive Secretary R. P. March retired from his position as Professor of Dairy Science Extension at Cornell University on October 1st, after completing 30 years as a member of the faculty in the Dept. of Food Science. March will continue to serve as Executive Secretary of this association.

- Recipients of the association’s four coveted awards were Worthington Howe, Marlatt Award; Milford R. Juckett, Gauhn Award; Barbara P. March, Brooks Award; and Stuart O. Thurston, Reich Award. Announcement of Honorary Life Members was made at the annual conference banquet by President Perez. They included Harold J. Chapman, Stephen F. Bleier, Wilbur M. Parnsworth and Barbara P. March. Mr. Perez, in his presidential address mentioned the need to strengthen the “Food” aspect of the Association in order to reverse the declining membership in recent years. An innovation by the Laboratory Practices Committee proved to be quite successful, according to Charlotte Hinz who coordinated the exhibit of laboratory equipment.

- Bob Gales, NYS Dept. of Ag. & Markets and Gaylord Smith, Glen-Mohawk Milk Assoc. brought their valuable seminar on milk plant sanitation to about 125 members of the Vermont Dairy Industry Association on September 13th.

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**John Bartell Recognized By Dairy Practices Council**

By Dave Bandler (as told by Steve Murphy)

John Bartell (L) "proudly" displays the Eugene T. Wolff Service Award presented to him by Steve Murphy at the Dairy Practices Council Annual Meeting.
Breakout Sessions

Presenting at the NYSAFP
94th Annual Conference
& NE FDA Regional Milk Seminar
September 19-21, 2017

Bob Fritette, AgriMark, discussing Innovations in Milk Hauling at the Field Session.

Alyce Diecky, NYS Dept. Ag & Mkt., discusses Anatomy of Foodborne Illness Outbreak Investigations: Observations from the NYS Department of Agriculture and Markets at the Laboratory Session.

Nicole Martin, Cornell University, talks about Pathogen Testing in the Age of Molecular Diagnostics: What You Need to Know at the Laboratory Session.

Elisabeth Bikin, Cornell University, discusses Meeting Training & Research Needs for the Food Industry at the Food Session.

Roberta Wolf, Pro-Actives, discusses The Influence of Water on Milk Quality at the Field Session.

Maria Ishida, NYS Dept. Ag & Mkt., gives the Role of Laboratory in the NY State Rapid Response Team during the Laboratory Session.

Carmen Monaru, Cornell University, discusses Nanotechnology and Food: Advances, Benefits, and Risk Assessment at the Food Session.

Paul Virkler, Quality Milk Production Services, talks about Liners and Puliation: Finding the Perfect Match at the Field Session.

David Barbano, Cornell University, talks about New Farm and Cheese Plant Management Analytical Tools Using Mid-Infrared Analysis at the Laboratory Session.

Jeff Williams, New York Farm Bureau, discusses The Challenge of Obtaining Skilled Domestic and Foreign Workers on Farms at the Food Session.
Central New York Affiliate - November Meeting at Good Nature Brewery

By Vickie Pedersen

Central New York Sanitarians speaker at the November meeting Barbara Williams, SQF Associate for HP HOOD, LLC discussing the importance of Sanitary Design.

Twenty-eight members were in attendance at The Central New York Sanitarians Association meeting held on November 2, 2017 at the Good Nature Brewery, Hamilton, NY.

The meeting was opened by Secretary Vickie Pedersen who outlined the agenda.

First order of business was speaker Barbara Williams. Barb is the SQF Associate for HP Hood LLC in Oneida. She is working toward her Master’s Degree in Food Safety and gave an informative presentation on the importance of Sanitary design.

Next on the agenda was the Election of officers. Vice president Shannon Brown was nominated for President and Heather Spraker for Vice-president. Both were elected. Secretary Vickie Pedersen & Treasurer Rich Lathrop agreed to stay on for another year.

Vickie asked for ideas for speakers to be emailed to her for the May 2018 meeting. The group discussed going to the Cornell research & pilot plant in Geneva next fall and will look into this further.

Cary Blackmore co-owner of Good Nature Brewery then gave a tour of the brewery and spoke about getting started in the brewery business, the brewing process, and how the company has expanded to the new facility in 2017 adding the restaurant and conference room. We were then served a wonderful farm to table style luncheon and meeting was adjourned.

Door prizes were donated by Queensboro Farm Products, Oneida Madison Coop, Vickie Pedersen, Barb Williams, Frank Brady- DFA, Byrne Dairy, & Linda Young.

The next meeting is scheduled for late May at the Rusty Rail in Canastota.

Below: Cary Blackmore, co-owner of Good Nature Brewery, giving a tour of the Good Nature Brewery at the CNY Meeting.

- Cornell University has established an Institute of Food Science and Marketing within the NYS College of Agriculture according to Charles E. Palm, Dean of the College of Agriculture.

- A continuing education program for milk sampling licensees for farm tank and milk plant personnel has been set up as a cooperative venture between NYS Dept. Ag. & Markets, Div. of Milk Control and SUNY Morrisville. The course will cover various rules and regulations of Milk Control. David Bandler will give a talk on milk flavors, Mike Roman, Supervising Dairy Products Inspector will talk on sediment testing, Bill Sliva of Morrisville College on bacteria in milk. According the Mr. L. L. Clough, Asst. Dir. of the Div. of Milk Control, some 90 licensees have enrolled in the course.

- A meeting of South Central Sanitarians Assoc. (formerly District #29) was held on Oct. 19th. at the Hotel Dansville. It was conducted by Merlin Burns of Northeastern Dairy Cooperative in the absence of Gaylord Smith, who was ill with the flu.

- As listed in the July 1, 1967 issue of the “Sanitation Compliance & Enforcement Ratings of Interstate Milk Shippers” New York State has the largest number of milk supplies listed (143).

Years Ago in the Milk and Food Industry

50 Years Ago - Nov. 1967

- 580 Milk and Food Sanitarians journeyed to Buffalo on September 18th to attend the 44th Annual Conference of NYSAMFS when Bill Farnsworth was elected to President. The two annual awards were presented as follows: The Paul B. Brooks Award went to Francis Brennan presented by Walter Grunge and the Emmet R. Gauhn Award was presented by Jim White to Donald Race of Dairyman's League in Syracuse.

P.S. Both were former NEWSLETTER editors.
2017 Dairy Products Competition Winners

Class 1: Current Cheddar
- **Gold:** McCadam Cheese Co. (98)
- **Silver:** McCadam Cheese Co. (97.5)
- **Award of Excellence:**
  McCadam Cheese Co. (97)

Class 2: Aged Cheddar
- **Gold:** McCadam Cheese Co. (98)
- **Silver:** Great Lakes Cheese (97.5)
- **Award of Excellence:**
  Great Lakes Cheese (96)

Class 3: "Super" Aged Cheddar
- **Gold:** Great Lakes Cheese (99)
- **Silver:** Great Lakes Cheese (98)
- **Award of Excellence:**
  Great Lakes Cheese (97.5)

Class 4: Full-Fat Cottage Cheese
- **Gold:** Saputo Friendship (99)
- **Silver:** Saputo Friendship (98.5)
- **Award of Excellence:**
  HP Hood Lafargeville (98)

Class 5: Low-Fat Cottage Cheese
- **Gold:** Saputo Friendship (100)
- **Silver:** HP Hood Arkport (98.5)
- **Award of Excellence:**
  Saputo Friendship (98)

Class 6: Non-Fat Cottage Cheese
- **Gold:** HP Hood Lafargeville (99.5)
- **Silver:** HP Hood Arkport (99)
- **Award of Excellence:**
  HP Hood Lafargeville (98.5)

Class 7: Low Moisture Mozzarella
- **Gold:** Empire Cheese (97)
- **Silver:** Sorento Lactalis (95.5)
- **Award of Excellence:**
  Empire Cheese (95)

Class 8: Ricotta Cheese
- **Gold:** Sorento Lactalis (99)
- **Silver:** Sorento Lactalis (98.5)
- **Award of Excellence:**
  Castelli America (97.5)

Class 10: Provolone
- **Gold:** Empire Cheese (99)
- **Silver:** Sorento Lactalis (98)
- **Award of Excellence:**
  Empire Cheese (97)

Class 11: Cold Pack/Process Cheese
- **Gold:**
  Original Herkimer Cheese Co. (98)
- **Silver:**
  Original Herkimer Cheese Co. (97)
- **Award of Excellence:**
  Original Herkimer Cheese Co. (96)

Class 12: Flavored Natural Cheese
- **Gold:** Ripley Family Farm (99)
- **Silver:** McCadam Cheese Co. (98)
- **Award of Excellence:**
  Tumino (97)

Class 13: Open Class Cheese
- **Gold:** McCadam Cheese Co. (99)
- **Silver:** Tumino (98.5)
- **Award of Excellence:**
  Empire (98)

Class 14: Goat/Sheep Soft Cheese
- **Gold:** Old Chatham (99.5)
- **Silver:** Coach Farms (99)
- **Award of Excellence:**
  Old Chatham (98.5)

Class 15: Goat/Sheep Hard Cheese
- **Gold:** Three Village Cheese (99.5)
- **Silver:** Two Stone's Farm - Alan White (98)
- **Award of Excellence:**
  Two Stone's Farm - Alan White (95.5)

Class 16: Farmstead/Artisan Cow's Milk Soft Cheese
- **Gold:** Tumino (98)
- **Silver:** Four Fat Fowl (97)
- **Award of Excellence:**
  Chaseholm Creamery (96)

Class 17: Farmstead/Artisan Cow's Milk Hard Cheese
- **Gold:** East Hill Creamery (98)
- **Silver:** Reverie Creamery (97.5)
- **Award of Excellence:**
  Jakes Gouda (96)
The Theodore H. Reich Memorial Award is presented to a person who has made an outstanding contribution as a dairy field person. Dan Guido proudly displays the award presented to him by Todd O'Brien. Both are with DFA.

The William Hickey Memorial Award is presented to a person who has made an outstanding contribution to the improvement of the food industry. The award was presented by John Luker, NYS AFM, to Kathleen O'Connell of Wegmans. Accepting the award on Kathleen's behalf is James Baldwin (L).

The Dr. Paul B. Brooks Memorial Award is presented in Memory of Dr. Brooks to a member who has contributed to the welfare and progress of the affiliates. This year's recipient is Victoria Pedersen (L). Presenting the award is Becca Duran. Both are with NYS Dept. Ag & Mkt., Division of Milk Control.

The Howard B. Marlatt Memorial Award is presented to someone who has made a significant contribution in the field of dairy and food laboratory work. This year's recipient is Christina Angell. Presenting the award is Casey McCue. Both are with NYS Dept. Ag & Mkt.

The George "Sid" Miller, Jr. Affiliate of the Year Award is presented to one of the 9 NYSAFP affiliates each year to recognize excellence in their program. This year's winner is the Western Association of Sanitarians. Displaying the award is Joel Beaufield, member of the affiliate. It was presented to him by Council Chair, Marsha Koerner.

The Emmett R. Gaulin Memorial Award is the Association's highest award. It is given to a member in good standing who has made a significant contribution to the NYSAFP or in their field of endeavor. Proudly displaying the award is Ruth Riner. Presenting the award is Bob Kulmin. Both are with Upstate Niagara Coop.

The Lifetime Achievement Award was presented to Janene S. Lucia in recognition of her outstanding vision, dedication and commitment throughout her 27 years of service as Executive Secretary of the New York State Association for Food Protection. Presenting the award is David Bandler, a Past President and current Cornell Coordinator for the Association.

Immediate Past President James Baldwin passes the "Official" gavel over to Amy Rhodes.

Immediate Past President James Baldwin proudly displays the personal gavel presented to him by Incoming President Amy Rhodes.
2018 Dairy Foods Extension Calendar

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2017-2018 NYSAFP Affiliate Activities Report

The CNYAFP affiliate (Central) held a meeting November 2nd at the Good Nature Brewery & Tap room in Hamilton, NY. Barb Williams from HP Food shared a presentation on the importance of sanitary design. Barb is working on her Masters in Food Safety. After election of the officers, Carrie Blackmore, Co-owner of Good Nature Brewing conducted a tour of the facility. She shared the history of her company as well as the brewing process. There were 28 in attendance. A delicious lunch was enjoyed by all.

The Rochester Sanitarians held a meeting and toured Love Beets, in Rochester, NY on November 1st; there were 27 in attendance. The plant was purchased by Guy and Katherine Shropshire from England as they wanted to venture into the US to share one of their favorites - beets! They have created unique marinated beet recipes that will turn almost anyone into a beet lover. The group was briefed on the history of how the plant came to be and shown the process from arrival of the beets, sizing, cleaning, peeling, cutting, dicing, packaging, cooking, and to distribution. Various flavors of beets were tasted.

RAS is planning a business meeting December 13th.

The Western Sanitarians hosted training November 16th - SQF Version 8 Update and SQF Quality Overview. Kim Bukowski was the instructor; she explained the changes from V7.2 to V8 and what a Quality Plan would entail. There were 55 in attendance.

WAS will begin the New Year with a meeting at "The Steer" Thursday, January 11th. After sampling some of "Buffalo's Favorite Hors d'oeuvres," MacKenzie Waro, Livestock Processing & Marketing Specialist from Cornell University Cooperative Extension will talk about "Cured Meats and Meat Industry Trends."

WAS has scheduled a 2-day seminar about "Food Defense & Crisis Management" March 15th & 14th, 2018. Rod Wheeler is the instructor and is the founder of The Global Food Defense Institute, which serves the food, agricultural and chemical industry in protecting products against intentional, deliberate acts of tampering and adulteration as well as assisting companies protect their assets and employee safety procedures. Attendees of the 2017 NYSAFP conference may recall Rod as his presentation was part of the General Session.

This training course is the hallmark of Food Defense. Extensive training and workshops covering Crisis Management are covered in the course including:

- Situational Response: Product Tampering & Threat Response Workshop
- Understanding Crime and Terrorism
- FDA Food Safety Modernization Act (FSMA)
- Understanding SQF and GFSI Food Defense Audit requirements
- Developing Your Facility General Security Plans and Programs
- Handling Crisis Management and Hostile Situations
- Crisis Management with Interactive Workshop
- Workplace Violence Program and Policy Development
- How To Conduct Internal Tampering Investigations
- Camera (CCTV) and Card Access Systems

"Save The Date" – “Critical Issues” is scheduled at the Terry Hills Golf Course in Batavia June 7th, 2018.
Our newly installed President Amy Rhodes' first "Official Duty" - declare the Awards Reception closed.

**Foster Session Presenters:** At Left (L-R): Sam Reichler, Anna Sophia Harrand, Shiyan Cai, Yiyi Zhang and Angi Chen. At Right: Foster Session Presenter Sam Reichler was one of five presenters prior to the Awards Reception - something "NEW" at the Annual Conference.


Welcome to our most recent member of the Executive Board, Kelly Natali of Byrne Dairy (L), with Scholarship Committee Chair Robin West of Perry's Ice Cream.

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**Years Ago in the Milk and Food Industry**

**10 Years Ago - Nov. 2007**

- The 84th Annual Conference was held at the Doubletree Hotel in East Syracuse, NY on September 18-20, 2007 with a focus on "Produce Safety." Topics included: "The Current Status of Produce Safety in the US," An Overview of "Foodborne Illness Outbreaks—understanding Legal Claims and Incentives for Improved Food Safety."

- Charles "Chip" Lindberg, Supervisor of the Western NY Region and Laboratory Evaluation program was installed at 81st President of the Association. He succeeds Kevin Zimmerman, Director of the Bureau of Community Sanitation with the Onondaga County Health Department, Syracuse, NY.

- For the Fourth Year, the Association co-sponsored a Food Facility Integrated Pest Management Re-Certification Course held in conjunction with the Annual Conference.

- This Fall, Bill Fredericks became the 14th Chair of the Council of Affiliates. He replaces John Grom, Eastern Crown who was recently elected to the Executive Board of this association. Also elected to the Board is Marsha Koeper, Niagara Chocolates.

- Our first NEWSLETTER Editor and Past President, Donald H. Race, 84 former Director of Quality Control for the Dairyman's League Cooperative Association of Syracuse passed away after several years of failing health on August 9, 2006.

- Former Chair of the Council of Affiliates for 6 years and Past President Leonard H. Jones passed away on September 20, 2007 following a brief illness.

- Several Finger Lakes Affiliate officers and members attended a "Taste and Tour" on September 6th at the New York Wine and Culinary Center in Canandaigua.

- Rochester Area Sanitarians had a tour of Noblehurst Farms in Pavilion, New York on Thursday, October 11, 2007. In November, the group toured Barilla Pasta facility in Avon, NY.

- Western Association of Sanitarians met on December 11, 2007 to hear Will Francis, NYS Dept. of Agriculture & Markets, Director of Dairy Industry & Milk Control report on the NCIMS Grade A Dairy Products Committee.

- 2007 award recipients included Howard VanBuren, Emmett R. Gaulin Award, Carl LaPrate, William V. Hickey Award, Rich Lathrop, Dr. Paul B. Brooks Award, Walter Farrell, Dr. Theodore H. Reich Memorial Award, Steve Lally, Howard B. Marlatt Memorial Award and Robert Gravani, "First" Integrated Pest Management Award.
Business Session

President-Elect Amy Rhodes gives the Secretary and Treasurer's Report for Janene Lucia

Auditing Committee Report - John Luker

Council of Affiliates Report - Marsha Knerner

Resolutions Report - David Bandler

Food Committee Report - Gretchen Wall

Farm Methods Committee Report - Donna Walker

Laboratory Committee Report - Cynthia Mangione

Mission and Planning Committee - Bob Kuhn

Membership/Sustaining Membership - Anika Zuber and Bob Kuhn

Newsletter Report - John Bartell

International Association for Food Protection Report - Amy Rhodes

Scholarship Committee Report - Robin Waite
The William Hickey Memorial Award was presented to Kathleen O’Donnell, Wegmans, by John Luker, NYS Dept. Ag & Markets.

The Theodore H. Reich Memorial Award was presented to Dan Guido by Todd O’Brien. Both are with DFA.

The George “Sid” Miller, Jr. Affiliate of the Year Award is presented to one of the 7 NYSAFP affiliates each year to recognize excellence in their program. This year’s winner is the Western Association of Sanitarians. Displaying the award is Joel Bearfield, member of the affiliate. It was presented to him by Council Chair, Marsha Koerner.

Janene S. Lucia, Executive Secretary, NYSAFP, for the past 27 years, was the ‘first’ recipient of the “Lifetime Achievement Award” presented to her by David K. Bandler, Professor Emeritus, Cornell University.

Elected to the Executive Board was Kelly Natali, Director of Quality at Byrne Dairy. She joined Byrne Dairy in 2005 as a Quality Technician, moving into a supervisory role shortly after. She then became the Quality Manager at the Fresh Fluid Milk Plant, before moving into the Quality Systems Manager position where she was responsible for quality assurance programs to ensure the food safety and quality performance of co-packers, ingredient and packaging suppliers.

Our incoming President, Amy Rhodes is the Director of Business Quality for HP HOOD LLC based out of Lynnfield, MA. Amy’s role covers responsibilities for SQP, FSMA, Food Defense and Food Fraud as well as a liaison between the plants and internal and external customers. Amy’s main function with the Hood organization is making sure that the plants are maintaining excellent food safety and food quality programs and are audit ready every day.

She participates in multiple food organizations including the Dairy Practices Council, Dairy Management, Inc., Western New York Sanitarians, the International Association for Food Protection as well as the New York State Association for Food Protection.

Prior to joining Hood, Amy worked as a Quality Manager for Beech-Nut Nutrition in the baby food industry. As part of that role Amy coordinated and let eight Quality Improvement Teams implementing changes to improve productivity, safety and quality.

Prior to Beech-Nut Amy worked as a quality Manager and Sanitation Manager at two different facilities for Kraft Foods. While working for Kraft, she also earned her Six Sigma Green Belt.

She earned her Bachelor of Science Degree in Mathematics Education for the State University College at Cortland and started her working career as a math teacher before joining the food industry in 1995.

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At the Registration Desk are the ‘always faithful pair,’ Cheryl and John Grom.

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30 Years Ago - Nov. 1987

- John A. Baxter of Beech-Nut Nutrition in Canajoharie, NY was installed as the 61st president of the Association at the banquet during the 64th Annual Conference held in Syracuse. He succeeds Robert J. Gales, Chief Rating Officer of the Div. of Milk Control, NYS Dept. Ag. & Markets. This is the 35th year that this group has planned jointly with the Cornell University Food Science Department to sponsor a two-day conference. Five annual awards were presented as follows: The Paul B. Brooks Award was presented to Douglas Friend by Louis Herrmann. The Emmet R. Gauhn Award was presented by David Bandler to Bruce Parizo of Mountainside Dairy, Roxbury, NY. The Howard B. Marlett Memorial Award was presented by Art Marin to Martin Mitchell of Certified Laboratories. The Theodore H. Reich Memorial Award was presented by Jim Parsek to George Vemilya of Kraft. The William V. Hickey Memorial Award was presented by Maurice Guerrette to Joseph Faline, FDA Investigator of Brooklyn. The 2nd Annual George “Sid” Miller Affiliate of the Year Award went to Rochester Area Sanitarians. Elected to the Executive Board was Leonard H. Jones, Dairy Specialist and Area Sales Manager, IBA, Inc. of Millbury, MA.

- Dave Bandler reported at the September Executive Board meeting that our state association, an affiliate of IAMPES had been presented the Shoigren Award for service to their members and International. Gaylord Smith noted that the highlight of the IAMPES conference was our own Dave Bandler winning the 1987 “Educator Award.” At this time, Dave announced his plans to use part of this award to start a remembrance fund in honor of Fred E. Uetz.

- Nine Students enrolled in the Agricultural Science and Food Sales and Distribution Programs at Alfred State College recently became members of our state association. Their expenses to the annual conference were underwritten in part by Dairy and Food Processing Companies in the state.

- Samuel Abraham of Middletown, NY, President of our association from 1944-46 passed away at the age of 87 on October 19, 1987.

- On September 9, 1987, the FDA issued a new position on the use of sulfiting agents in retail food establishments. The new interpretation states that "retail operators shall not apply sulfiting agents to fresh fruits and vegetables for raw consumption or to foods considered to be good sources of vitamin B1, including fresh meat products, nor serve or offer for sale such foods (except grapes) treated by others. These foods are not considered safe for human consumption.”
At The General Session

Program Moderator and President-Elect Amy Rhodes opening the General Session.

President James Baldwin preparing to give the "Presidential Address."

Rod Wheeler, Global Food Defense Institute, giving the "Keynote Address" - "Don't Just Say Something; Do Something! Risk, Readiness and Resiliency Protecting Agricultural Supply from Intentional Adulteration."

Ben Chapman, North Carolina State University, talks about "Our Battle with Guyneth Paltrow: Risk Perceptions and Behaviors of Shoppers and Home Chefs."

"This Year's Top Foodborne Outbreaks: Causes and Key Learnings," according to Genesio Sullivan, Cornell University.

Kim Bukowski, Cornell University, discusses "SQF Version 8 Update and Highlights on Food Fraud."

Bob Kahn, Upstate Niagara Coop., discussing "SQF Version 8 Update and Highlights on Food Fraud."

"NASDA's Balancing Act: Can States Ensure Both the Safety of Food and the Future of Farming?" is discussed by Bob Ehari, National Association of State Departments of Agriculture.

W. O. Skinner, Chief of the Milk and Ice Cream Section of the Westchester County Department of Health was elected president of NYSAMS at the Annual Meeting in Syracuse. He succeeds Dr. George H. Hopson, DeLaval Separator Co., Poughkeepsie, NY. Registration at the Annual Meeting exceeded that of all previous meetings. A total of 675 persons registered with around 1000 members in the association.

Next year's annual meeting will be held at the Hotel New Yorker, New York City. Our association will be host to International.

An important change in the Code relating to sale of unpasteurized milk goes into effect after January 1, 1958. The "Grade A Raw" label will terminate and such milk will be known simply as "Raw."

Three manufacturers of H.T.S.T. Pasteurizers have made application to the New York State Department of Health for permission to install in-the-press plate type holders in place of conventional tubular type holders.

Dr. F. V. Kosikowski, Cornell University, chairman of the Committee on Laboratory Procedures, is developing a rapid field test for the detection of antibiotics in milk.

The Dept. of Dairy Industry, Cornell University, held a farm bulk tank driver training school during August. Dr. Jim White spoke on basic sanitation, milk composition, etc., followed by Professor March who discussed the proper procedure for sampling, measuring and pick up procedures. To date, there are 2,828 bulk tanks on farms in New York State and 250 bulk pick-up routes.

Effective Oct. 1st., 1957, the price of Class I or fluid milk was increased from $6.00 to $6.40 per hundredweight in the Rochester and Niagara Frontier Milk Marketing Areas. This is the first increase in the producer price for fluid milk in those areas since July 1, 1952.

Application for Membership
NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

Enclosed is $____________________ for individual membership. Please mark box at right.

Name______________________________________________

Business Affiliation_________________________________

Mailing Address____________________________________

☐ Regular.......................... $50.00
☐ Student.............................. $15.00
☐ Sustaining Membership.... $200.00

Please make check payable to:
NYSAFP and return to:
Amy Rhodes, Executive Secretary
5372 Summit Ave.
Lowville, NY 13367
### Support Your Affiliate - Attend Every Meeting

**2017 - 2018 SUSTAINING MEMBERS**

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<td>R. Conley, Inc.</td>
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<td>Hudson Valley Creamery, LLC</td>
<td>Readington Farms, Inc.</td>
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<td>Hydrite Chemical Co.</td>
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<td>IBA</td>
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<td>Li Destri Foods</td>
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<td>TOPS MARKETS, LLC</td>
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<td>Mollenberg-Betz, Inc.</td>
<td>United Dairy Machinery Corp.</td>
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<td>Upstate Niagara Coops., Inc.</td>
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### New Regular Members

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<td>OATARA MILK Producers</td>
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<td>MILK-AMERICA, Reading, PA</td>
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<td>PATC-HERKIMER, Utica, NY</td>
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<td>The Vintage Goat, New Hope, PA</td>
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<td>The Dairy Baron</td>
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<td>The Milkmaid, Portland, OR</td>
<td>Tuscan Vineyards, LLC</td>
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Spring meeting was May 24th at Theodore’s in Canastota, NY. There were 50 members in attendance and 6 speakers. Speakers for the meeting were:

- Steve Mattice- Watts representative spoke on water protection.
- Dr. Paula Ospina from Cornell QMPS spoke on bedding cultures and sampling.
- Rachel Cornell grad student spoke on Controlling spores & bacteria on farms.
- Miquela Cornell grad student spoke on Campy outbreak in raw milk.
- Jessica Scillieri Smith NYSDAM Field Veterinarian spoke on Brucellosis.
- Christine Brodeur DFA Director of Risk Management spoke on how milk pricing is calculated and the milk price outlook.
- Marsha Koerner spoke about upcoming affiliate meetings and trainings.

Many of the NYS Certified Milk Inspectors use this meeting for their annual training requirement. There was a 50/50 raffle to benefit the CNY Sanitarians college scholarship fund. CNY Sanitarians scholarships of $150 dollars each were awarded to college students Seth Durant, Kelly Case, Elizabeth White & Ryan Lawton. There were door prizes & a delicious buffet lunch.

The Rochester Sanitarians held a meeting and toured Love Beets, in Rochester NY November 1st; there were 27 in attendance. The group was briefed on the history of the plant and shown the process from arrival of the beets, sizing, cleaning, peeling, cutting, dicing, packaging, cooking, and to distribution. Various flavors of beets were tasted. Afterward, everyone enjoyed a delicious dinner at Jeremiah’s.

Twenty- Eight gathered December 13th at Ylanni’s Restaurant for the final get together of 2017. The treasury report was reviewed plus the topic of the next meeting (date TBA). Food items for donation to Food link were brought in and everyone.

On March 27th, nineteen members of the Rochester Area Sanitarians gathered for a meeting at Sal’s Birdland in Rochester. The group learned the history of Sal’s Birdland from 1974 to present. Sal Naibone began with making the best wings and his legendary sauce! There are now multiple restaurant locations and his sauces, mixes and seasonings are available for sale online and grocery stores.

Jimmy Ortiz, Sal’s son in-law; began working for the business in 1990 and purchased the business in 2017. Jimmy shared his experiences regarding running a restaurant business and delivering a quality product. He gave the group pointers regarding packers; stressing that you need to have all documents and contracts on paper for own your security.

The group feasted on Wings, Ribs, Tenders or a Plate with Sal’s Sauce and even some gizzards with sauce! On a side note, the collard greens were to die for!

Twenty RAS members participated in a tour of Oliver's Candies on April 26th in Batavia. The group observed chocolate suckers being poured, sponge candy being coated, marshmallow powdered pans drying, sugar being worked for flavored creams, and assorted filled chocolates being boxed. Oh and yes, we sampled lime creams, sponge candy, and chocolate from Original Oliver family recipes. Expansion plans were shared of a new manufacturing facility in Elma and the exciting upcoming changes for the current facility/store. Afterwards there was delightful dinner and conversation at Eli-Fish Brewing.

Annual golf tournament June 13th was attended by approximately fifty people. The day was an up and down mix of sun, humidity, rain, wind and then back to sun again; but it didn’t take away from a day of fun and net-working.

The Western Sanitarians hosted SQF Version 8 Update and SQF Quality Overview training November 16th. Kim Bukowski was the instructor; she explained the changes from V7.2 to V8 and what a Quality Plan would entail. There were 55 in attendance.

WAS began the New Year with a meeting at “The Steer” Thursday, January 11th. Victor Castaman, North East Territory Sales Manager for Hygiena joined us and shared a display of swabs & equipment. After sampling some of “Buffalo’s Favorite Hors d’oeuvres”, MacKenzie Waro, Livestock Processing & Marketing Specialist from Cornell University Cooperative Extension talked about “The State of NYS Meat Processing Facilities”. Entertainment was provided later by “Magic with Mike Baron & Annie”. Some
attendees participated in the act – everything from card tricks to being sawed in half! There were 38 in attendance – we were especially happy to see Bob Harrington and Eric Dutton – all the way from Central New York!

A 2-day workshop about “Food Defense & Crisis Management” was hosted March 13-14, 2018. Rod Wheeler, founder of The Global Food Defense Institute was the instructor. GFDI serves the food, agricultural and chemical industry in protecting products against intentional, deliberate acts of tampering and adulteration as well as assisting companies protect their assets and employee safety procedures. The 23 participants representing a variety of food & dairy manufacturers including frozen vegetables, low acid, milk, cheese, cultured products, ice cream, meat and produce each received a certificate upon completion of the course.

“Critical Issues” at the Terry Hills Golf Course in Batavia June 7th, 2018. There were sixty (60) attendees. Topics covered were:

- Update on Menu and Nutrition Labeling - Diana Monaco, Health Communications Specialist FDA
- Bacteria Niches and Biofilms — Dana Lively, Regional Manager, NA Learning and Development, Ecolab
- On Farm Readiness for FSMA Reviews and Water Updates – Elizabeth A. Bihn, Ph.D., Director, Produce Safety Alliance, Cornell University
- Critical Process History of Nutritive Plant Based Ingredients - Cheryl Mitchell Ph.D., Sr. VP Ingredient Manufacturing, Steuben Foods
- Foreign Supplier Verification Program/ Import Operations- Shannon DiNardo, Import Specialist, U.S. Food and Drug Administration

We took a break halfway through for a delicious lunch. Several golfers (21) enjoyed the course at the end of the day while others did some networking.
NEW YORK STATE ASSOCIATION
FOR FOOD PROTECTION
Website: www.nysafp.com

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