Affiliate Annual Report for Calendar Year 2019

(Complete Attachment B to be considered for one or more 2020 Affiliate Awards.)

To maintain compliance with IAEP 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 11, 2020 (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.
IAEP 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.

New York State Association for Food Protection

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

Official Delegate to IAEP Affiliate Council
Amy Rhodes
32126 State Route 12E
Cape Vincent, NY 13618
315-404-0133
Amy.rhodes@hphood.com
IAFP Member? Y ☑ N □
Official Contact for IAFP Correspondence (indicate “same” if person also serves as Delegate)
Same

2. Membership List

a. Indicate the current total number of members in your Association: 419
b. How many NEW members joined your Association in 2019? 58
c. Fax or email your current membership list. Include name, title, complete address, phone number, fax number, and email address of all active members.

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. Annual Conference was held September 17-19, 2019 with 133 registered attendees.

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):
   September 22-24, 2020 at the Doubletree in Syracuse, NY.

c. List all other general membership meetings held in 2019 (excluding board meetings). Include title, dates and attendance numbers.

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
<th>Attendance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Central NY Affiliate Spring Meeting</td>
<td>May 23, 2019 with 51 attendees</td>
<td></td>
</tr>
<tr>
<td>Rochester Sanitarians Christmas Party</td>
<td>December 2018 with 18 attendees</td>
<td></td>
</tr>
<tr>
<td>Rochester Sanitarians Annual Golf Tournament</td>
<td>June 6, 2019 with 13 golfers</td>
<td></td>
</tr>
<tr>
<td>Western Sanitarians Holiday Meeting</td>
<td>January 2019 with 45 members</td>
<td></td>
</tr>
<tr>
<td>Western Sanitarians HACCP Training</td>
<td>March 2019 with 26 members</td>
<td></td>
</tr>
<tr>
<td>Western Sanitarians Critical Issues Meeting</td>
<td>June 6, 2019 with 52 attendees</td>
<td></td>
</tr>
</tbody>
</table>
## 4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2019. Include name of award and qualification for award.

<table>
<thead>
<tr>
<th>Name</th>
<th>Award Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Levi Cahan</td>
<td>The Most Engaging Vendor Award — new award presented to a vendor at the annual meeting after each vendor is given three minutes to present during the luncheon on what they can provide to the attendees for services, equipment, etc. to help with food safety and quality. This was meant to provide an opportunity to engage the vendors and attendees and promote visitation at their booths.</td>
</tr>
<tr>
<td>Joe Corby</td>
<td>Honorary Life Membership – Leadership, participation and support of the NYSAFP over many years.</td>
</tr>
<tr>
<td>Gary Davis</td>
<td>Honorary Life Membership – Leadership, participation and support of the NYSAFP over many years.</td>
</tr>
<tr>
<td>Bob Harrington</td>
<td>Honorary Life Membership – Leadership, participation and support of the NYSAFP over many years.</td>
</tr>
<tr>
<td>Charles Lindberg</td>
<td>Honorary Life Membership – Leadership, participation and support of the NYSAFP over many years.</td>
</tr>
<tr>
<td>Janene Lucia</td>
<td>Honorary Life Membership – Leadership, participation and support of the NYSAFP over many years.</td>
</tr>
<tr>
<td>Tom DiBlasi</td>
<td><strong>Dr. Paul B. Brooks Memorial Award</strong> is presented in Memory of Dr. Brooks to a member who has contributed to the welfare and progress of the affiliates.</td>
</tr>
<tr>
<td>Western Association of Sanitarians</td>
<td><strong>George &quot;Sid&quot; Miller, Jr. Affiliate of the Year Award</strong> is presented to one of the 9 NYSAFP affiliates each year to recognize excellence in their program.</td>
</tr>
<tr>
<td>Victoria Pedersen</td>
<td><strong>Emmett R. Gauhn Memorial Award</strong> 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.</td>
</tr>
<tr>
<td>Tom Angstadt</td>
<td><strong>Howard B. Marlatt Memorial Award</strong> is presented to someone who has made a significant contribution in the field of dairy and food laboratory work.</td>
</tr>
<tr>
<td>Erin Sawyer</td>
<td><strong>William Hickey Memorial Award</strong> is presented to a person who has made an outstanding contribution to the improvement of the food industry.</td>
</tr>
<tr>
<td>Kerry Case</td>
<td><strong>Dr. Theodore H. Reich Memorial Award</strong> is</td>
</tr>
</tbody>
</table>
presented to a person who has made an outstanding contribution as a dairy field person.

<table>
<thead>
<tr>
<th>Scholarship</th>
<th>Recipient and Qualification</th>
</tr>
</thead>
<tbody>
<tr>
<td>James C. White Memorial Scholarship - $1250</td>
<td>Tasman Eissa - Food Processing Technology major at Genesee Community College</td>
</tr>
<tr>
<td>James C. White Memorial Scholarship - $1250</td>
<td>Morgan Dickens, an undergraduate in the Food Science major at Cornell University</td>
</tr>
</tbody>
</table>

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:

Nysafp.com

We had a complete overhaul of the website completed in April 2019.

Did you launch a new Affiliate Web site in 2019? 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., 2019–2020) for your current Executive Board: September 2019–September 2020

PRESIDENT
ELIZABETH BIHN
Cornell University
Dept. of Food Science
630 W. North Street
Hendrick Hall
Geneva, NY 14456
Tel: 315-787-2625
Fab38@cornell.edu
IAFP Member? Y ☑ N ☐

PRESIDENT-ELECT
DONNA WALKER
Dairy Farmers of America
3150 Chandler Road
Piffard, NY 14533
Tel: 315-439-8344
DonnaWalker@DFAMilk.com
IAFP Member? Y ☐ N ☑

MEMBERS:
SARA KELLY
Sahlen Packing, Inc.
318 Howard Street
Buffalo, NY 14206
Tel: 716-712-6807
skelly@sahlen.com
IAFP Member? Y ☑ N ☑

CORNELL COORDINATOR
Kimberly Bukowski
Department of Food Science
110 B Stocking Hall West
Ithaca, NY 14853
Tel: 607-254-3313
Krb14@cornell.edu
IAFP Member? Y ☑ N ☐

PAST PRESIDENT
CASEY MCCUE
Director, Dept. of Agriculture & Mkts
10B Airline Drive
Albany, NY 12235
Tel: 518-457-1772
Casey.mccue@agriculture.ny.gov
IAFP Member? Y ☑ N ☐

MEMBERS:
KELLY NATALI
Byrne Dairy
240 Oneida Street
Syracuse, NY 13202
Tel: 315-430-4966
Kelly.natali@byrnedairy.com
IAFP Member? Y ☐ N ☑

MEMBERS:
ANGELA MONTALBANO
Supervising Food Inspector – NYS Ag & Mkts
250 Veterans Memorial Highway
Hauppauge, NY 11788
Tel: 637-952-3079
angela.montalbano@agriculture.ny.gov
IAFP Member? Y ☐ N ☑

EXECUTIVE SECRETARY
AMY RHODES
HP Hood LLC
32126 State Route 12E
Cape Vincent, NY 13618
Tel: 315-404-0133
Amy.rhodes@hphood.com
IAFP Member? Y ☑ N ☐
Before continuing, please check one of the boxes below:

☒ CHECK HERE and return electronically by 2/11/20 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2020 AFFILIATE AWARDS. (You are required to complete Attachment B.)

☐ CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2020 AWARD. (You are done! It is not necessary to complete Attachment B.)
Attachment B (optional)

Affiliate Award Considerations
To be considered for one or more of the five Affiliate Awards to be presented at IAFP 2020, Affiliates are required to check the box next to the award(s) for which you wish to be considered and provide the related criteria (in English). (REMINDER: Please confirm IAFP Membership of your Affiliate President and Delegate before completing Attachment B to avoid award disqualification.) Submit your Annual Report and any attachments in ONE email to avoid errors and omissions.

☑ Affiliate Membership Achievement Award
How did your Affiliate grow AND retain members during the past year? Please provide details on:

- how new members were recruited throughout the year;
- the number of new members joining the Affiliate;
- the percent increase in membership from 2018 to 2019;
- specific efforts on how you retained existing members; and
- other methods related to helping grow and maintain your membership.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12 point type.

Our organization grew by 58 new members this year. We did several things to promote growth including updating our website to be more user friendly and added the option of sending emails using Mail Chimp directly from the website. This allowed us to do quick email boosts to members reminding them of meetings, the annual conference, registering for Sustaining Membership, etc. Example email blasts have been sent as an attachment to the annual report. Another way of encouraging participation was by reaching out to all of the local colleges and providing an opportunity for professors to bring 5 college students for free to our annual conference with the registration of one professor. This gave students the opportunity to see our organization as well as promote it within the colleges to hopefully gain more academia attendance in the future as well as getting students involved at an earlier age. We did have one college participate in this new program and they stated that they would continue to bring students in the future. Another program we continue to do is sending out a flyer of what our organization can provide to new members from the New York IAFP members that are not currently part of our group. This has brought a steady rise in membership over the past couple years. A copy of the flyer (two flyers on the same page – front and back) has been attached. The last new program we started was the opportunity for vendors to speak to the large group during the luncheon at our annual conference. This provided them a quick way to promote what was new and exciting about their organization and gave the attendees a chance to hear what might be new and innovative. This promoted more discussions between attendees and vendors and everyone felt this was an added bonus to the program. We continue to encourage our attendees to the annual conference to invite their colleagues, vendors and suppliers to the meetings and the 58 new members is an attestation that our program is working.
Affiliate Communication Award

How did your Affiliate communicate information to your Members during the past year? Please provide a description of the types of communication sent to your general membership and include samples with your Annual Report. Samples can be printed copies/screen shots of blast emails, Web site (include frequency of updating), electronic/print newsletters, brochures, etc., along with respective dates sent. If available, provide how effective specific communication was toward meeting your goals. You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12 point type.

The first thing we did this year was to update our website to be more user friendly and added the option of sending emails using Mail Chimp directly from the website. This allowed us to do quick email boosts to members reminding them of meetings, the annual conference, registering for Sustaining Membership, etc. Example email blasts have been sent as an attachment to the annual report. Examples of some of the other pages available on the website have also been attached. As part of the website we have a calendar feature that we post upcoming events that include a description of the event as well as map directions, agenda, ability to add it to their calendar, etc. For each event an email went out telling members about the event and that they could find more information on the calendar on the website. Another feature of the website is the ability to post job openings. We continue to send out three newsletters and the annual report each year. These provide members information on what has happened and what is coming up during the year. Copies of the report and newsletters have been attached. We continue to send by mail a copy of the brochure for the annual meeting but also post the agenda on the website. Other items sent by regular post include Sustaining Membership reminders and invitations to colleges and vendors to attend the annual meeting. These are also sent electronically. A new addition to our communication is our Facebook and Twitter accounts. Our board member, Kelly Natali, has been maintaining these accounts and examples of some of the posts to the Facebook account have been attached.
**Affiliate Education Award**
What types of food safety education did your Affiliate provide to its members during the past year? Please provide the following details on all technical meetings, educational conferences, webinars, workshops, classes, and other methods pertinent to the interests of the membership:

- Background;
- Objectives;
- Agenda;
- Target audience;
- Dates held; and
- Numbers of attendees.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12 point type. (*Do not submit copies of speaker Power Point slide presentations.*)

During the past year the NYS Association for Food Protection has had several affiliate meetings, one major HACCP training, one Critical Issues Meeting and the annual conference. A copy of the 2018-2019 NYSAFP Affiliate Activities Report has been attached and describes the different affiliate meetings that were held as well as the HACCP training and critical issues agenda. A copy of the brochure for the annual conference has also been attached to show the different content that was presented over the 2 days of meetings. Topics ranged from Food Safety Culture and Sustainability throughout the Supply Chain to what are we testing for and what should we be testing for in the future. For the annual conference the first day is the full group learning general topics that pertain to everyone and the second day is broken down into three break out sessions. One for laboratory, one for food and one for field.
Best Overall Affiliate Meeting Award
Did your Affiliate hold an outstanding self-sustainable (not sponsored/co-sponsored by IAFP) food protection meeting which you consider 'over and above' those normally held? If so, provide the following details, if applicable, on what led to a highly successful meeting:

- Type of meeting and the value it brought to Affiliate Members/attendees (does not need to be your Annual Meeting);
- Mission statement for meeting (if relevant);
- Content;
- Numbers of attendees:
  - Number of and overall percentage of Affiliate Members (for example, 100 total attendees with 75 of them being Affiliate Members = 75%)
  - Number of Guests (non-dues-paying Affiliate Members) and their affiliation to the Affiliate Chapter and/or meeting's topic(s)
- Audience participation (through roundtable discussions, exercises, etc.);
- Topics:
  - Agenda (you may include a printed copy with your award application)
- Speakers and their employer affiliations (if available);
- Sponsors;
- Diversity of meeting participants (range of sectors represented, i.e., students, academia, extension, government, NGO, industry representatives, etc., which can be broken down into services, i.e., retail, education, research, manufacturing, etc., if available); and
- Other information.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12 point type. (Do not submit copies of speaker Power Point slide presentations.)

The Agenda for our annual conference is attached as well as the brochure. We had 133 registered attendees to our meeting with all of them being members of the NYSAFP but only about 40% of them attending our affiliate meetings and about 5% of them being members of the IAFP. In attendance were academia (including some students), regulatory, manufacturing, supply chain vendors, grocery and growers. In addition to the attendees, we also have vendors set up around the conference providing additional resources and educational materials. A list of the vendors is attached as well as the Sustaining Members. All attendees come with the understanding that the program is geared to maintaining food safety and integrity. We feel that the program we put together meets that need and our attendance is growing annually based on that fact. As part of the planning of the annual conference, we have three sub-groups that meet independently to put together the agenda and speakers for the break out sessions for laboratory, food and field. The board of directors, with input from the sub-groups puts together the first days program. Input from the affiliates is also welcome as they relate topics that are important to their affiliates.
C.B. Shogren Memorial Award
How did your Affiliate demonstrate exceptional overall achievement during the past year in promoting the mission of IAFP ("To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply")? "Overall achievement" should encompass at least several of the following activities/accomplishments of your Affiliate during 2019:

- Exceptional achievement in membership;
- Types and effectiveness of communication and education;
- Awards and scholarships presented;
- Attendance numbers at meetings;
- Collaboration with other professional organizations;
- Donations to the IAFP Foundation; and
- Representation at the IAFP Affiliate Council Meeting (held during IAFP Annual Meeting); and
- Other pertinent information.

While not a requirement, strong consideration will be given to an Affiliate whose officers (beyond the requirement for the President and Delegate) are also IAFP Members. Provide a description and include any supporting documents. You may cut and paste copy in the space below or use separate pages if necessary; please limit your explanation to 1,000 words or less in 12 point type.

We believe the NYS Association for Food Protection had an amazing year of growth this year. We had a good turnout at our annual conference and we have been seeing steady growth. In the past years, this meeting was attended by members of the FDA and other regulatory groups every other year as part of their required education. That was stopped two years ago, and this year was the first year of the two year rotation that we did not have their participation. With that being said, we still had great numbers for this organization. Our overall membership went up with 58 first time attendees or people who have come back to the group after several years away. We attribute this growth to many things including updating our website to be more user friendly and adding the option of sending emails using Mail Chimp directly from the website. This allowed us to do quick email boosts to members reminding them of meetings, the annual conference, registering for Sustaining Membership, etc. Example email blasts have been sent as an attachment to the annual report. Another way of encouraging participation was by reaching out to all of the local colleges and providing an opportunity for professors to bring 5 college students for free to our annual conference with the registration of one professor. This gave students the opportunity to see our organization as well as promote it within the colleges to hopefully gain more academia attendance in the future as well as getting students involved at an earlier age. We did have one college participate in this new program and they stated that they would continue to bring students in the future. Another program we continue to do is sending out a flyer of what our organization can provide to new members from the New York IAFP members that are not currently part of our group. This has brought a steady rise in membership over the past couple years. A copy of the flyer (two flyers on the same page – front and back) is attached. The last new program we started was the opportunity for vendors to speak to the large group during the luncheon at our annual
conference. This provided them a quick way to promote what was new and exciting about their organization and gave the attendees a chance to hear what might be new and innovative. This promoted more discussions between attendees and vendors and everyone felt this was an added bonus to the program. We continue to encourage our attendees to the annual conference to invite their colleagues, vendors and suppliers to the meetings and the 58 new members is an attestation that our program is working. Other communication tools we have started using are Facebook and Twitter. Some example posts to the Facebook account have been attached. These tools have provided another way to communicate with our members and provide useful information that they may not have seen in other ways.

Another highlight of our year was in addition to the six awards we present on an annual basis (listed on the annual report form), we also presented a new award for the second year to a vendor. This was presented to the vendor who was most engaging with the attendees through the luncheon talk and discussions they had throughout the first day of the conference. This was an attempt to promote more discussion between the vendors and the attendees and it was a huge success. We also presented five Honorary Life Member awards to members of long standing who had recently retired but still wanted to be part of the organization.

Several members of our organization are key contributors to the annual IAFP meeting including chairing some of the PDG groups, others attending PDG groups, attending the annual affiliate council meeting, and providing items for the annual silent auction. We believe the partnership we have with the IAFP makes us a better organization and we are happy to have an IAFP table out at our annual conference promoting this partnership. We have also taken advantage of the speaker option through the IAFP and had Alejandro Mazzotta speak at this year's conference on Building a Food Safety Culture. Through our affiliate meetings throughout the year, our annual Critical Issues Meeting and our annual conference, we have dedicated our organization to the promotion and education of food safety. Our board is made up of members who go above and beyond on a daily basis providing educational opportunities and giving back to the food industry.
2019 Sustaining Members

Biotrax
Baker Commodities
Bandler, David K.
Bartell, John R.
Bruns Bros Process Equip.
Byrne Dairy Inc.
Capitol Plastics
Certified Laboratories Inc.
Charm
Commercial Food Sanitation LLC
Converse Laboratories Inc.
Dairy Farmers of America
Donaldson Company
Eastern Crown Inc.
Empire Cheese Inc.
EnsysTex Inc.
Great Lakes Cheese of NY Inc.
HP Hood LLC
IBA Inc.
Micro Essential Laboratory
Mollenberg-Betz Inc.
Northeast Dairy Foods Assoc. Inc.
O-At-Ka Milk Products Coop Inc.
Original Herkimer County Cheese
Perry’s Ice Cream
Quality Milk Production Services
Safety Chain
Sahlen Packing
Steuben Foods Inc.
TOPS Markets Inc.
Twinco Inc.
United Dairy Machinery
Upstate Niagara Coop
Vivolac Cultures
Weber Scientific
Wegmans

96th Annual Conference

September 17th—19th, 2019
Doubletree Hotel
6301 NY 298, E. Syracuse, NY

In cooperation with
Cornell University Food Science Department
Institute of Food Science
NYS Department of Health
NYS Department of Agriculture & Markets
US FDA
**Registration—Ballroom Foyer**

Tuesday: 4:00—6:00 p.m.  
Wednesday: 8:00 a.m.—5:00 p.m.  
Thursday: 8:00 a.m.—10:00 a.m.

**Meeting Registration**  
Price by 8/30: $350.00**  
Price After 8/30: $375.00**  
**Includes annual dues, Tuesday evening reception, Wednesday lunch and reception, and all breaks.**

Please indicate on your conference registration which events you will be attending so we can account for numbers. Thank you.

**EXHIBITS—SUPERIOR BALLROOM**

Tuesday: 4:00-8:00 p.m.  
Wednesday: 9:00 a.m.—5:00 p.m.  
Thursday: 9:00 a.m.—Noon

**Milk and Cheese Bar—Superior Ballroom**

Wednesday: 9:00 a.m.—Noon; 1:15-5:00  
Thursday: 9:00 a.m.—Noon

**Executive Board 2018-2019**

Casey McCue—President  
Betsy Bihn—President Elect  
Amy Rhodes—Past President  
Donna Walker—Board Member  
Kelly Natali—Board Member  
Sara Kelly—Board Member  
Amy Rhodes—Executive Secretary  
Chris Krawczyk—Council Chairman  
John Bartell—Newsletter Editor  
Chip Lindberg—Newsletter Editor  
Kim Bukowski—Cornell Coordinator

**Laboratory Session**  
Ontario Room  
Moderator: Cynthia Mangione

8:00—Attendance Award  
8:15—NCIMS Laboratory Update—Cynthia Mangione, Food Laboratory Specialist 2 NYS DAM  
8:45—Laboratory Ergonomics—Peter Moles, Associate Industrial Hygienist NYS Dept. of Labor  
9:15—Laboratory Safety—David Hill, NYS Dept. of Health  
9:45—Howard Marlatt Award  
10:00—BREAK  
10:30—Good Electrochemistry Practice (pH)—Neil Schaefer, Technical Applications Consultant  
11:15—Update on Campylobacter Detection in Foods—Dr. Omar Oyarzabal, University of Vermont

**Field Session**  
Huron Room  
Moderator: Donna Walker

8:00—Attendance Award  
8:15—Understanding Milk Cooling—Cooling Calculations, Target Temperatures and Capabilities—Chris Cherry, CIDEC LLC  
9:00—Milk Test Types—Interpretation & Troubleshooting—Rick Watters, QMPS  
9:45—Theodore Reich Award  
10:00—BREAK  
10:30—New Milking Equipment Technology—Chris Hylkema, NYS DAM  
11:15—FDA Update—David Pearce, FDA

**Food Session**  
Michigan Room  
Moderator: Angela Montalbano

8:00—Attendance Award  
8:15—The Role of 3rd Parties for FSMA Compliance—Kelly Stevens, General Mills  
9:00—The Future of Cannabis Products—Lezli Engelking, FOCUS  
9:45—William V. Hickey Award  
10:00—BREAK  
10:30—Mobile Food Vending Regulations and Enforcement in New York City—James Middleton, NYC Dept. of Health  
11:15—Update on Foodborne Illness—David Nicholas, NYS Dept. of Health

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The Executive Board Wishes to Extend Special Thanks to our Committees/ Members; Annual Conference Sponsors; Exhibitors; Sustaining Members and YOU—the Membership—For an Outstanding Year!
2018-2019 NYSAFP Affiliate Activities Report

The CNYAFP affiliate (Central)

The Spring meeting was May 23rd in Canastota, NY. There were 51 members in attendance, 4 speakers and 3 Cornell students that shared presentations. Topics covered: Update from NCIMS Conference, Peroxide/Water Issues, Key Performance Indicators & Udder Health Risk Assessment and Updates in Milk Hauling. The Cornell Students shared presentations about an E-coli Outbreak in Flour and Salmonella Outbreaks in Ground Turkey and Cucumbers.

Many of the NYS Certified Milk Inspectors use this meeting for their annual training requirement.

The Rochester Sanitarians

In December, RAS hosted a Christmas meeting and gathering; there were 18 in attendance. Skip Wilson discussed the State’s role in aiding industry in preparation for FSMA, SQF and other audits.

In April, twenty-four members enjoyed a tour of the Eli-Fish Micro Brewery in Batavia. The history behind Eli Fish was shared regarding how skills were passed down on how to be a businessman, brewer, and Malter from his father.

In June, the weather was perfect for the annual golf tournament.

The Western Sanitarians began the New Year as usual with a meeting at “The Steer” in January. The speaker was Rob Gabriel of Explore Buffalo. Mr. Gabriel shared a presentation of “Beerfalo – The Ales and Tales of Buffalo”. There were 45 members in attendance – networking and great food was enjoyed by all.

HACCP Training was sponsored in March at Cheektowaga, NY. The training course was International HACCP Alliance certified; the instructor was Deborah Shapos BS, MBA, and CHA. There were 26 attendees representing Dairy, Meat, Gum and Vegetable processing facilities.

The annual “Critical Issues” conference is scheduled June 6th at Terry Hills Golf Course, in Batavia NY. We expect 52 attendees and 13 golfers for the conference. Topics covered:

- "The New York State Cattle Health Assurance Program" Melanie Hemenway DVM, NYS Cattle Health Assurance Program Coordinator, NYS Agriculture and Markets
- "Food Defense on the Farm" – Donna Walker, Regulatory Manager, Dairy Farmers of America
- "Sliced Swiss Cheese, A weight Loss Story" – Kim Bukowski, Dairy Foods Extension Specialist, Cornell University
- "Regulatory response to Food Borne Illness" -Mary Walawander, Epidemiology/ Surveillance/ Disease Control, Erie County Dept. of Health & John Luker, Assistant Director, NYS Ag & Mkts, Food Safety & Inspection Division"

In October, members of WAS are going on a narrated Buffalo River History Tour. We are looking forward to hearing the story of the Erie Canal, Buffalo’s history of the largest grain port in the world and experience the nation’s largest collection of standing grain elevators from just a few feet away.
2019 Annual Conference Agenda

Tuesday Evening Reception – Old Home Distillers (Aaron Carvell) and Sahlen Packing Inc. (Mike Eckert)

Wednesday
8:00-8:15 – Presidential Address – Casey McCue
8:15-9:00 – Food Safety and Quality Systems with a Focus on Building Food Safety Culture – Alejandro Mazzotta, Chobani
9:00-10:00 – Sustainability Throughout the Supply Chain – Lisa Watson, Social Responsibility Office: Innovation Center for U.S. Dairy, and Ronald Ohrel, Director of Community Outreach, Mid-Atlantic Dairy Association
10:00-10:30 – Break
10:30-11:15 – Sustainability Throughout the Supply Chain-Retail focused – Chris Foote, Wegmans
11:15-12:00 – Business Meeting
12:00-1:30 – Lunch (provided as part of the registration fee – must select during registration)
1:30-2:15 – New Microbiology Tests, What’s Out There and What Questions to Ask – Catharine Carlin, Cornell University
2:15-3:00 – HPP – What Research is Telling Us About its Application – Rebecca Cheng, Cornell University
3:00-3:30 – Break
3:30-4:15 – Food Fraud – Kim Bukowski, Cornell University
4:15-5:00 – AFDO Food Emergency Regulator Guide – April Hunt, AFDO

Wednesday Evening Reception (provided as part of the registration fee – must select during registration)

Thursday

FIELD SESSION
8:15-9:00 – Understanding Milk Cooling – Cooling Calculations, Target Temperatures and Capabilities – Chris Cherry, CIDECC LLC
9:00-9:45 – Milk Test Types – Interpretation & Troubleshooting – Rick Watters, QMPS
9:45-10:00 – Theodore Reich Award Presentation
10:00-10:30 – Break
10:30-11:15 – New Milking Equipment Technology – Chris Hytkema, NYS DAM
11:15-12:00 – FDA Update – David Pearce, FDA

LABORATORY SESSION
8:15-8:45 – NCIMS Laboratory Update – Cynthia Mangione, Food Laboratory Specialist 2, NYS DAM
8:45-9:15 – Laboratory Ergonomics – Peter Moles, Associate Industrial Hygienist, NYS Department of Labor
9:15-9:45 – Laboratory Safety – Alyssa Dickey, NYS Department of Health
9:45-10:00 – Howard Marliatt Award Presentation
10:00-10:30 – Break
10:30-11:15 – Good Electrochemistry Practice (pH) – Neil Schaefer, Technical Applications Consultant
11:15-12:00 – Update on Campylobacter Detection in Foods – Dr. Omar Ozarzabal, University of Vermont

FOOD SESSION
8:15-9:00 – The Role of 3rd Parties for FSMA Compliance – Kelly Stevens, General Mills
9:00-9:45 – The Future of Cannabis Products – Lezli Engelking, FOCUS
9:45-10:00 – William Hickey Award Presentation
10:00-10:30 – Break
10:30-11:15 – Mobile Food Vending Regulation and Enforcement in New York City – Laurie Sheltra, NYS Department of Health
11:15-12:00 – Foodborne Illness Outbreaks in New York State – David Nicholas, NYS Department of Health
2019 Sustaining Members

3M
Baker Commodities
Bandler, David K.
Bartell, John R.
Biotrax
Bruns Brothers Process Equipment
Byrne Dairy Inc.
Capitol Plastics
Certified Laboratories
Charm Sciences
Commercial Food Sanitation LLC
Converse Laboratories Inc.
Dairy Farmers of America
Diversey
Donaldson Company
Eastern Crown Inc.
Ensys tex Inc.
Fruitcrown Products
Great Lakes Cheese
HP Hood LLC
Huhtamaki
Hydrite Chemicals
IBA Inc.
Micro Essential Laboratory
Mollenberg-Betz Inc.
Northeast Dairy Foods Assoc.
O-At-Kat Milk Products
Original Herkimer County Cheese
Perry's Ice Cream
Price Chopper
Quality Milk Production Services
Rochester Midland Corp.
Safety Chain
Sahlen Packing
Saputo
Steuben Foods Inc.
TOPS Markets Inc.
Twinco Inc.
United Dairy Machinery
Upstate Niagara Coop.
Vivolac Cultures
Weber Scientific
Wegmans
Western Association for Food Protection

2019 Exhibitor Vendors

Bio-Rad
Bruns Brothers
Charm Sciences
Dairy Practices Council
IAFP
IBA
Microbac
Rochester Midland Corp.
Safety Chain
Twinco Inc.
Valcour Process Technologies
Helping the New York State Food Industry
THAT'S WHAT WE DO

Member Benefits

- Dynamic interaction with food safety professionals from diverse commodity groups including dairy, meat, and produce
- Exchange ideas to propel innovation across food industry groups including academic institutions, retailers, regulatory agencies, and manufacturers
- Drive professional development by providing a platform for networking and discussion
- Collaborative environment to address emerging topics in the food industry
- Exposure to innovative products and technologies to overcome food safety challenges

Resources

Industry Experts
- Manufacturers
- Sanitation providers
- Packaging experts
- Equipment manufacturers
- Ingredient suppliers
- Growers
- Distributors/Importers
- Retailers/Restauranteurs

Technical Resources
- NYSAFP Annual Conference
- HACCP/FSMA Training
- Cornell University Certificate Programs
- Critical Issues in Food Safety Workshop
- Food Processing Development Lab at Cornell University
- Networking Opportunities with Peers

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CONTACT US • Amy Rhodes • AMYR.NYSAFP@GMAIL.COM • 315-404-0133 • http://nysafp.com
Helping the New York State Food Industry

THAT'S WHAT WE DO

BENEFITS OF MEMBERSHIP
An opportunity to participate in a professional organization whose main objective is to provide a forum to exchange information and ideas on improving and protecting the food supply. This objective is achieved through partnerships with industry leaders and professionals; networking and professional development; new research, equipment, and resources.

Our Partners

Academia
Cornell University
- Food Science Department
- Charles H. Dyson School of Applied Economics and Management
- Quality Milk Production Services
Morrisville College

Regulatory
- NYS Department of Agriculture & Markets
- NYS Department of Health and County/Local Health Departments
- US Food and Drug Administration
- US Department of Agriculture

Trade Associations
- International Association for Food Protection
- Dairy Practices Council
- Local Affiliates of NYS Association for Food Protection

Sign up on our website to receive emails of upcoming events and reminders for the annual conference!
http://nysafp.com

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Sign up on our website to receive emails of upcoming events and reminders for the annual conference!
http://nysafp.com
Email Blast Examples

If you have not registered for the conference, it's not too late. We will be featuring Old Home Distillers and Sahlen Packing at the Tuesday night opening event. Come and join us in promoting two New York State companies.

FINAL NOTICE: Hotel room block will only be available until 10:00 p.m. on 9/9/19. If you need a room, make your reservation now or you may not be able to stay at this location.

New York State Association for Food Protection

96th Annual Conference

ANNUAL CONFERENCE
SEPTEMBER 17-19, 2019 | SYRACUSE, NY

New York State Association for Food Protection

2019 Sustaining Dues
Renewal

2019 Due Renewal | Regular Membership: $50 | Sustaining Membership: $200

We are in the process of putting together the annual conference information and if you would like to be added as a Sustaining Member to the flier as well as the website, please complete the application online. You can pay online or send a check to Amy Rhodes, 5372 Summit Ave., Lowville, NY 13367.

We have redone the NYSAFP website and more information will be coming electronically in the future, so please add us to your safe sender list. If you have questions, please contact Amy at 315-404-0133.

More Information / Register
The 96th Annual Conference of the New York State Association for Food Protection at the Doubletree Hotel, E. Syracuse, NY, September 17-19, 2019 is now open with room blocks available. Registration options include Full Conference Registration ($350 on or before 9/1/19) and Split Session Registration ($100 on or before 9/1/19).
FDA.gov

FSMA Rule for Mitigation Strategies Against Intentional Adulteration

1

Like Comment Share

New York State Association for Food Protection

December 23 at 2:00 AM

The Food Safety Preventive Controls Alliance (FSPCA) has made available another Intentional Adulteration (IA) online training course. A new intentional adulteration (IA) online training course has been made available, the "IA Food Defense Plan Preparation and Reanalysis" online course was developed through a partnership between FSPCA's Intentional Adulteration Subcommittee and FDA. The regulation requires that individuals preparing the food defense plan and performing reanalysis... See More

FDA.gov

New York State Association for Food Protection

December 13 at 9:00 AM

An estimated 3 million people in the United States have Celiac disease. In people with Celiac disease, foods that contain gluten trigger production of antibodies that attack and damage the lining of the small intestine. Such damage limits the ability of Celiac disease patients to absorb nutrients and puts them at risk of other very serious health problems, including nutritional deficiencies, osteoporosis, growth retardation, infertility, miscarriages, short stature, and intestinal cancers.

In 2019, FDA issued a final rule defining "gluten-free" for food labeling, which will help consumers, especially those living with Celiac disease, be confident that items labeled "gluten-free" meet a defined standard for gluten content. Click for the rule, Q&A, guidance, and more, on Gluten-Free Labeling of Foods.
FDA.gov

Gluten-Free Labeling of Foods

FDA issued a final rule defining "gluten-free" for food labeling, which will h...

New York State Association for Food Protection

December 12 at 9:00 AM

The seafood HACCP regulation requires seafood processors to identify food safety hazards that are reasonably likely to occur and to develop plans for the control of those hazards.

In addition, the seafood HACCP regulation requires importers of certain seafood products to comply with requirements designed to help ensure that these imported products are processed in accordance with the seafood HACCP regulation.

Importantly, several of the regulations that FDA has issued under... See More

New York State Association for Food Protection

December 9 at 9:10 AM

The U.S. Food and Drug Administration is providing flexibility for when states may begin conducting routine inspections of small farms, other than sprouts operations, under the Food Safety Modernization Act (FSMA) Produce Safety Rule.

Routine inspections of small farms, other than sprouts operations, subject to the Produce Safety Rule, will generally begin in Spring 2020; however, the FDA is clarifying that states receiving competition A/B funding as part of the State Produce... See More

Flexibility for Start of Routine Inspections on Small Farms

The U.S. Food and Drug Administration is providing flexibility for when stat...
Improving & Protecting The Food Supply

We are a scientific organization whose members represent a broad spectrum of the milk and food industries, including milk cooperatives, dairy and food processing plants, regulatory agencies, colleges, food distribution companies, supply and equipment manufacturing companies, laboratories, and many others.

About us

Our members represent a broad spectrum of the milk and food industries.

The New York State Association for Food Protection (NYSAFP) is a scientific organization whose membership represents a broad spectrum of the milk and food industries, including milk cooperatives, dairy and food processing plants, regulatory agencies, colleges, food distribution companies, supply and equipment manufacturing companies, laboratories, and many others.

- Primary Objective
  NYSAFP's primary objective is to create a forum where individuals can exchange information and ideas on improving and protecting the food supply.

- Local Affiliates
  NYSAFP supports and is supported by 8 local affiliates that hold meetings and training programs throughout NY State.

- Meetings & Workshops
  NYSAFP provides a calendar of meetings & workshops endorsing programs of interest to its members and affiliates.

- Extensive Links
  NYSAFP maintains an extensive links page of web sites related to food safety & quality.

- Scholarship Program
  NYSAFP offers a scholarship for undergraduate students enrolled in agriculture or food safety related academic programs.

- Member Supported
  NYSAFP is supported by its sustaining members that include food companies, suppliers and local affiliates. Job openings are posted on our sustaining members page.
## Important Links

**International Association For Food Protection**  
Parent organization for the NYSAPP.  
% Visit Website

**NADRO**  
National Association of Dairy Regulatory Officials – Protecting public health and promoting regulatory uniformity and efficiency in the dairy industry.  
% Visit Website

**NCIMS**  
National Conference on Interstate Milk Shipments – Assuring the safest possible milk supply for all people  
% Visit Website

**3A**  
3A Standard for Equipment Sanitary Design  
% Visit Website

**AFDO**  
Association of Food and Drug Officials  
% Visit Website

## Sustaining Members

Thanks to our Sustaining Members for your continued support of our organization! Click on any company logo below to be taken to their website.

<table>
<thead>
<tr>
<th>Company</th>
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<th>Website</th>
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<td>3M Food Safety</td>
<td>Baker Commodities Inc.</td>
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<td>Certified Laboratories Inc</td>
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New York State Association For Food Protection
95th Annual Conference... Another Success!

Reported by John R. Bartell, NEWSLETTER Editor

The 95th Annual Meeting for the New York State Association for Food Protection (NYSAFP) was held September 25-27, 2018 at the Double Tree Hotel in East Syracuse. Approximately 150 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, conference attendees were treated to a "Discussion and hands-on presentation about different methods of distillation and their effect on the finished product" given by Katie Conroy from Southern Tier Distillery.

On Wednesday morning, the General Session activities began with the Presidential Address/Welcome delivered by Amy Rhodes. This was followed by the Keynote Address entitled "Understanding Consumer Perceptions and Preferences for Marketing and Label Claims" given by Donna Moenning, Center for Food Integrity. She was followed by Darin Zehr, Commercial Food Sanitation LLC, discussing "Strengthening Food Safety Culture – The importance of, and how to achieve sanitation and hygiene excellence at all levels of the organization." He then moderated a Food Safety Culture – Panel Discussion: Industry, Rebecca Piston; Growers—Brian Reeves; Retail—Jim Baldwin.

After lunch, Cheryl Mitchell, Steuben Foods, discussed "Critical Process History of Nutritive Plant Based Ingredients." The afternoon General Session continued with Denise DuFresne, Saputo Foods, talking about "Sleeping with the Enemy: How to control Pathogens in Your Building." Closing out the afternoon session was Erica Bogner, Sargent Foods, discussing "Keeping Pathogens Out—Perspectives Shared on Rising Up After a Recall."

McCue Assumes 92nd Presidency

Casey McCue is the Director of the Division of Milk Control and Dairy Services and has worked for the New York State Department of Agriculture and Markets since 2000. The Division of Milk Control and Dairy Services regulates New York's largest agricultural industry through various sanitation and inspection programs and issues licenses to every dairy processing facility in the state, oversees the Dairy Promotion Order, the Producer Security Fund, maintains a vast amount of industry specific statistics and inspects each fluid, manufacturing and wholesale frozen dessert plant every 90 days. The Division also provides oversight of New York's Certified Milk Inspector Program where industry inspectors maintain the sanitation requirements on the state's 4,600 Grade A dairy farms and has around 50 employees who conduct over 7,000 inspections and obtain over 15,000 samples at New York's 360 dairy processing facilities every year.

Casey has served in many positions with the Division of Milk Control and Dairy Services since starting as a Dairy Products Specialist I in Jefferson and Lewis counties. Casey grew up deeply involved in his grandparents' dairy farm near Lowville, NY and after graduating from SUNY Canton with a degree in Milk and Food Quality Control, he began his career working on both the producer and processor sides of the industry. He is the Past-President of National Association of Dairy Regulatory Officials, serves on the National Conference of Interstate Milk Shipments Executive Board and Chairs the Liaison Committee which serves as the intermediary between FDA and NCIMS. He was the proud recipient of the National Association of State Departments of Agriculture's 2012 National Administration Award for his work on behalf of New York's rapidly growing dairy industry.

Casey currently resides in Altamont, NY and enjoys playing and coaching hockey, hiking and all things outdoors.
President’s Corner

It is my distinct pleasure to assume the role of the 92nd President of the New York State Association of Food Protection. We have a long history of strong leadership and intend to work very hard over the next year to lead and represent this amazing organization. Thank you for this opportunity.

I sadly need to lead out with some heartbreaking news: the association has learned of the passing of our 29th president and strong supporter, Dr. James White. Dr. White was a former Cornell professor and had a long track record of attendance and participation with the association. We lost Dr. White just shy of his 102nd birthday. I would ask everyone to please take a personal moment to reflect on Jim’s leadership and dedication to this group and the many people he touched throughout his storied life and career. Thank you.

I want to thank all our members, sustaining members, supporting businesses, speakers and committee chairs for their participation, hard work and diligence in making the 95th Annual Conference an overwhelming success. It is my wish to continue the momentum from Annual Conference and to use the presentation on Food Safety Culture for the organization to “Get hungry, stay hungry and grow our knowledge.” We have so many opportunities in front of us as we work to address timely and current issues impacting our world of food safety. Please join me in being a catalyst in a quest for continuous improvement of this organization and our industries. The New York State Association of Food Protection is the perfect venue to share the collective knowledge from industry, regulatory and academia giving our members a leg up on issues, networking opportunities, training, relationship building and knowledge.

There cannot be a discussion on food safety without the acronym FSMA. The Food Safety Modernization Act, now in its final stages of implementation, depending on a firm’s size, is a sweeping change in our respective sectors of food production. An area where most will agree has created some anxiety is training. We are very blessed to have Cornell University playing a large role in FSMA training for industry and regulatory in New York. We will continue to press our federal partners for more training opportunities and understanding of this new food safety paradigm. This state association is always at the ready and through our strong affiliates to address any topics or issues. Please support and become involved with our affiliates who serve the state association at the regional level and do a wonderful job in supporting the membership.

I want to take a moment to thank our Past President and Executive Secretary Amy Rhode. This transition from the decades of graceful organization by Janene Lucia to Amy has been extremely smooth and I could not be more excited as we look forward to 2019. Amy, your attention to detail and strong communication skills were critical to the success of the 2018 conference. You did a marvelous job in your unique situation of balancing both the Presidential and Executive Secretarial duties at the same time. Wonder if such precedence has ever been set before in our associations history. Again, thank you so much. As an aside, the executive board is still welcoming any feedback to enhance our conference experience, so please feel free to send along to the executive board team. Speaking of the executive board team, please join me in welcoming Sara Kelly to the board. Sara’s vast experience in the food industry will serve this association very well and we are pleased to have her on board. Welcome Sara!

With that, I would like to thank our executive board members for their dedication and interest in making this organization a constant success and look forward to a successful 2019. I challenge the membership with reaching out to the executive board team and our committee chairs to make us aware of initiatives or issues you feel we can tackle collectively through this unique collaborative environment. Thank you again for your membership and involvement and we look forward to serving you this upcoming year.

Wishing everyone a happy and safe holiday season, full of wonderful examples of the safe bountiful harvest we are afforded in this great country. Let’s make 2019 a successful and prosperous one!

Cheers,
Casey McCue
JULY 2018 - NOVEMBER 2018

By John Luker

Food Safety and Inspection News

New York State Association for Food Protection member and Department of Agriculture and Markets Food Inspector, Betsy Nicol competed in the International Triathlon Union (ITU) World Triathlon Championships in Gold Coast, Australia. Betsy proudly represented the United States as a member of Team USA during the games held in September. Congratulations to Betsy for her amazing achievement.

New Employees

The Division of Food Safety and Inspection has hired three new Food Inspectors since July 2018. In the Buffalo area, we are happy to welcome Food Inspector Trainee, Ms. Tina Janish. In Queens, we are happy to welcome Food Inspector Trainee, Ms. Ammarah Kalim and in the Bronx we are happy to welcome Food Inspector Trainee, Mr. Soni Singh.

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

FPGI, Ms. Amanda Dievendoff was hired for work assignments in the capital area and eastern New York.

Please join me in welcoming Tina, Ammarah, Soni and Amanda to the Division of Food Safety and Inspection.

Retirements

Food Safety and Inspection has also had several retirements since the last Division update listed in the Associations newsletter:

Chief Inspector, Robert Dondorf retired in September 2018.

Rochester Farm Products Office Assistant 2, Erin Keechley retired in August 2018.

Food Inspectors who have retired since July 2018 include Margaret Flores (Sept.), Alex Omotayo (Sept.), and Wanda Vega (Oct.).

Best wishes to everyone for a long enjoyable retirement.

Promotions

With the recent retirements of Chief Inspectors Lewis and Dondorf in our Brooklyn Office, we are delighted to report that we have backfilled both positions with promotions within the Division. Previous Supervisors, Ms. Sharon Pretel and Mr. David Lepkofker were offered and accepted the position of Chief Inspector for Regions 2 and 3 in our Brooklyn Office.

Please join me in congratulating Chief Inspector, Sharon Pretel and Chief Inspector, David Lepkofker.

PRESIDENT McCUE APPOINTS
COMMITTEE CHAIRS

President McCue has announced the Standing Committee Chair Appointments for 2018-2019 which are as follows:

Farm Methods – Donna Walker
Lab – Cynthia Mangione
Membership/Sustaining – Anika Zuber
Auditing – Marsha Koerner
Food – Angela Montalbano
Scholarship – Donna Walker
Mission & Planning – Amy Rhodes
Nominating – Amy Rhodes
Resolutions – Kim Bukowski
Awards – Jim Baldwin

Letters to the Editor

The Executive Board of NYSAF has approved a policy of inviting members to submit letters to the Editor of the Newsletter for publication. It was felt that this would give members an opportunity to present their views on controversial subjects, new projects for the Association to investigate, etc.

So… do you have a problem, a cause to promote, an axe to grind?

Seriously, this is your opportunity to bring to the members’ attention constructive thoughts on most any subject within the Association’s scope of activity.

Remember to sign your letter, but if you request that your name be withheld when the letter is published, this will be done. LET’S HEAR FROM YOU!
In addition to General Session topics, participants had an opportunity to attend break-out sessions specific to Dairy/Food, Laboratory, Food and Field issues. In the Laboratory Session, presentations included "Identity Testing of Raw Materials" by Dr. Ericka Granda, Cornell University, "Guidance on Obtaining Defensible Test Portions" from Nancy Thix, Thiex Laboratory Solutions LLC; "Foss BacSomatic" by James Vecchio, Foss Analytics. During the break, The Howard B. Marlett Memorial was presented to Dotty Wycoff who was unable to be present. Following the break, Heather Torino, NYS Ag & Mkts discussed "FSMA in the Dairy Laboratory." She was followed by Cynthia Mangione, NYS Ag & Mkts who discussed "Listeria Now—Pro's and Con's of Testing Technology." Closing out the morning session was a presentation by Nicole Martin, Cornell University on the subject of "Environmental Testing—Questions about Doing it."

In the Food Session, presentations included "Produce Safety Rule Implementation in New York State" by Aaron Finley & Steve Schirmer, NYS Ag & Markets. "Kombucha and Other Emerging Food Trends" by Dr. Bruno Xavier, Cornell Venture Center. During the break, The William V. Hickey Award was presented to Dr. Randy Worobo, Cornell who was unable to be present. Following the break, Chris Callahan & Elizabeth Newbold, NECAFS discussed "The Northeast Center to Advance Food Safety (NECAF): Regional Collaboration in FSMA Related Training, Education & Outreach." Closing out the morning session was a presentation by Richard Stup, Cornell entitled "An Integrated Approach to Workforce Development in the Food Industry."

In the Field Session, presentations included "Sanitary Welding—David Jones, 3A Sanitary Standard, Inc., Construction of Milk Load Out Systems" given by Chris Hylkema, NYS Ag & Mkts. During the break, The Theodore H. Reich Memorial Award was presented to John Rutherford. Following the break, Rick Watters, Quality Milk Production Services discussed "Reduction in Antibiotic Use." Closing the session was an "FDA Update" given by Amanda Zick, FDA.

At the Awards Ceremony, two students became recipients of our Scholarship Award. They included Samuelle Marlett, Genesee Community College for Veterinary Tech and Carolyn Wright, Alfred State College, Maple and Dairy Farm.

Three Association Awards were presented — the Brooks Award, the George "Sid" Miller Jr. Affiliate of the Year Award and the Gauhn Award.

The 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 was Robin Waite.

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. The year’s recipient was the Rochester Area Sanitarians affiliate.

The Emmett R. Gauhn 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. This year’s recipient was John DiBlasi.
Division of Milk Control and Dairy Services Holds 50th Annual Dairy Products Specialist Update

By Charles Lindberg

Forty Dairy Products Specialists attended the 50th annual Dairy Products Specialist Update October 1st through 4th, 2018 at Cornell University in Ithaca, NY. Presentations on dairy farm inspection techniques, pathogen genotyping, pest control, workplace safety and many other topics relevant to field staff were given by speakers from Cornell, the Food and Drug Administration and from our own Department. In recognition of this special milestone Update, Division of Milk Control and Dairy Services retirees were invited to attend the awards banquet held on Wednesday evening and several did so, providing our current Specialists with an interesting historical perspective of the Division. The banquet also featured an address by Commissioner Ball and awards for distinguished service, investigations and reports and Dairy Products Specialist of the year.

Pictures Include:

Above: Milk Control and Dairy Services staff, both current and retirees along with Cornell staff, Deputy Commissioner and Commissioner

Top Right: Dairy Equipment Specialist Chris Hylkema presented with Distinguished Service Award

Bottom Right: Neil Reardon was presented with the Dairy Product Specialist of the Year Award by Valerie Catlin

Below: Professor David K. Bandler, Professor Emeritus, Cornell presenting the 50th Anniversary commemorative plaque to Commissioner Richard A Ball
IN REMEMBRANCE

John F. Greene
89, Mannsville

MANNsville, NY — John Frederick Greene, 89, Mannsville, NY, passed away in the early hours of Friday, Nov. 16, 2018, while in Zephyrhills, Florida.

A memorial service was held at noon Saturday, Nov. 24, at the Carpenter-Stoodley Funeral Home in Belleville, New York.

John was born at home on the farm in the town of Acran, Columbia County, NY on May 25, 1929, to Ruth Shaffer and John Dempsey Greene. John graduated from Pine Plains Central School, Dutchess County, where he was active in the FFA and sports. He loved farming and his first job after graduation was managing a farm in Dutchess County. Next he followed his father’s footsteps into employment with the Borden Milk Company as a Dairy Inspector working in the Cortland-Marathon area of New York. Soon he was drafted into the army where he served stateside for two years during the Korean War. While stationed in Alabama, he met his wife, Ruby Dell Goodson. They married on Dec. 29, 1952 and upon his discharge resumed work with Borden’s moving to Middlebury, Vermont where his two children were born.

In 1958 John and family moved to Burnville, then Adams Center, Jefferson County, NY where he continued with Borden’s at the Watertown, Adams, Cape Vincent and Mexico milk plants. He retired from Borden’s after 40 years and continued to work with other milk companies across the state for a few years.

In November 2000 John’s first wife, Dell, passed away after an extended illness. After a long winter alone, John, who thoroughly enjoyed music and dance ventured out to a senior dance at the State Office Building in Watertown. There he met Audrey Austin and soon a courtship commenced. They were married July 10, 2002, living summers in Mannsville, NY, and winters in Zephyrhills, Florida.

John had been an active volunteer in several organizations: the NYS Sanitarians where he was a recipient of the Dr. Theodore H. Reich Memorial Award where he made an outstanding contribution as a dairy Field Person, American Legion, and Snow Pals Snowmobile Club. He was very active for 58 years with the South Jefferson Lions Club, holding a variety of offices and traveling to many International conventions. He also received recognition in 2018 for 75 years of membership in the Grange.

John was predeceased by Dell, his first wife of 44 years, and his brother, Robert D. Greene, Palmrya, PA.

John was a loving husband, father, and grandfather, a good friend and neighbor to everyone he met.

James C. White
101, Ithaca

James C. White, professor emeritus, Cornell University died on October 2, 2018 at his home on the lake in Ithaca NY, just short of his 102nd birthday. He was born October 29, 1916 in Scobey, Montana.

Professor White received his bachelor’s degree in 1939 and Ph.D. from Cornell University 1944 with a major in Bacteriology and minors in Biochemistry and Dairy Science. He spent two years as director of research for the Borden Cheese Company, returning to Cornell in 1946 as an associate professor in the Department of Dairy Industry. His responsibilities included teaching, research and extension. He became a full Professor in 1951. He was especially proud of the fact that he shook the hand of 11 of the 14 Cornell presidents.

After 27 years in the College of Agriculture, he moved to the Hotel School to teach food safety and sanitation and served as an assistant dean before finally retiring in 1983. He continued his active career working in the area of climate change and acid rain, editing and publishing 16 conference/proceedings.

Following his retirement, he spent his winters in Fort Myers, Florida. He was an avid tennis player, playing his last game at age 99. His love of international travel took him to Cuba and Nova Scotia this year.

Over a storied career, he served as president of the New York State Association for Food Protection (sanitarians); chairman of the Tompkins County Environmental Management Council; founding chair of the Cayuga Lake Watershed Network; scientific adviser and director of the Center for Environmental Information in Rochester; founding president of the Mariposa DR Foundation in the Dominican Republic; and commodore of the Ithaca Yacht Club.

Dr. White was married to Ruth Babcock White (died in 1998). They had three children, James C. White, Jr.( Sonya) Deborah (Ray) Pavelka (died 2010) and Waldo (Loretta) White. He is also survived by his loving grandchildren: Betsy (James) Hanks, Victoria (Wilson) Spears, James C. White III, Amy Pavelka and Ashley White, in addition to the much loved great-grandchildren Jacob, Katherine, Hadley and Cora.

Our special thanks to his neighbor, Elizabeth Thorndike, who made it possible for him to remain at his beloved lakefront home.

A memorial service will be held at a later date at the convenience of his family and friends.
In Remembrance

1st. Woman President NYSAFP Passes
Charlotte W. Hinz
89, Alexander

Charlotte W. Hinz, 89, of Alexander passed away on Tuesday, Sept. 18, 2018 at the Villages of Orleans County in Albion. She was born on Dec. 1, 1928 in Batavia to the late Frederick C. and Amelia (Egloff) Wickens. In addition to her parents, Mrs. Hinz is predeceased by her husband; Wilbur Hinz.

Charlotte was the Laboratory Director at Upstate Farms Cooperative for 36 years until she retired in 1998. She was a member of the Western Association Sanitarians and the Rochester Area Sanitarians. Charlotte was the first woman president and lifetime honorary member of the NYS Food Protection Association, a lifetime member of the Dairy Practices Council and the past president and lifetime member of the Batavia Business & Professional Women's Club. She enjoyed dinner conversations with the Gad Abouts.

She is survived by her children, Daniel Hinz of Ohio, Julie (Paul) Linsey of FL., Martin (Jill) Hinz of Alexander and Eric (Terri) Hinz of Florida; six grandchildren, seven great-grandchildren, two great-great grandchildren along with many cousins and their families.

Years Ago in the
Milk and Food Industry

40 Years Ago - Nov. 1978

- Just over 400 persons gathered at the Stevensville Country Club at Swan Lake near Liberty, NY on September 20 - 23, 1978 to enjoy the Association’s 55th Annual conference. President Al Lahr got the general session off to a good start on Thursday morning with his presidential address and talks by Commissioner J. Roger Barber of NYS Dept. Ag. & Markets and Eugene J. Cahan of the State Health Department representing their departments’ new role as sponsors of the conference.

- Elected to the executive board was Albert A. Boehlecke, a Senior Sanitarian with the State Health Department in Buffalo. His opponent in the race was George S. Miller, Jr. of the Suffolk County Department of Health.

- According the President Jordan, the following members have agreed to chair standing committees: Dairy Remembrance Fund, Fred Uetz; Equipment, G. Sid Miller; Education, John Bartell; Farm Methods, Bruce Parizzi; Food, Gerald Cohen; Laboratory, Douglas Friend; Membership, Albert Boehlecke; Resolutions, Milford Juckett; and Sustaining Membership, Richard Wolkoff.

- A new series of seminars designed to help milk processors maintain their IMS ratings or improve the milk quality and shelf life have been inaugurated by David K. Bandler, Gaylord Smith and Robert J. Gales.

- 85 members and guests were in attendance at the Annual Clambake held by Central New York Sanitarians at the Canasaucrata Country Club, Norwich, New York.

John & Cheryl Grom Retire From the Registration Desk

Retired from the Registration Desk but still present are John and Cheryl Grom.

Working the Registration Desk for the first time this year are Nancy and John DiBlasi. Our sincere thanks!
Some of Our Exhibitors

Dan Prioro and Dick Ensky, Twinco

Robert Lynch, Micro Essential Labs and Donald Ware, Cortland County

Bebe Zabilesky, Bruin Bros, Bruce Kuhn, Anderson Instrument and Chris Hylkema, NYS Dept. Ag

Calvin Goyer and Brett Rosler, Quality Sampling Systems manning their display

Nick Melucci, 3M Food Safety and Cynthia Mangione, NYS Dept. Ag

Michele Gorman, Chobani visits with April Skinner, Charm Sciences.

John Caton and Dan Rappaport, Sani Professional are talking with a potential customer
Some of Our Exhibitors

Dan Perillo, Tops Markets and Steve Gucinski, Ensysce

As the IBA Display are Darin Zehr, Commercial Food Sanitation LLC and Paul Rent, IBA

At the Bruni Bros. Display are Carl Schaus and Bebe Zabikansky

Eastern Crown Display

"NYSAFP Most Engaging Vendor Award"

NOTE: The Executive Board decided this year to add an award for the vendors that was voted on by all attendees of the luncheon. Vendors were each given five minutes to provide a brief presentation on what they are working on, what's new and exciting being developed by their company, or anything else they wanted to talk about. Vendors were animated and engaging as they provided their overview. Attendees voted who they felt was the most engaging and Brett Roeller was presented the award at the Wednesday night awards ceremony.

Brett Roeller, Quality Sampling Systems, displays the "NYSAFP Most Engaging Vendor Award" as its first recipient.
Breakout Sessions

Cynthia Mangone, NYS Ag & Mkt, discussing "Listeria Now—Pros and Cons of Testing Technology at the Laboratory Session.

Dr. Erica Granda, Cornell University explaining "Identity Testing of Raw Materials" at the Laboratory Session.

Gretchen L. Wall, Produce Safety Alliance Coordinator, Cornell University Food Science talking about Produce Safety Rule Implementation in New York State.

David Jones, 3A Sanitary Standards, Inc. explaining "Sanitary Welding" at the Field Session.

James Vecchio, Foss Analytics, explaining the FOSS BacSomatic to the Laboratory Session.

Aaron Finley, NYS Ag & Mkt, discussing "Produce Safety Rule Implementation in New York State" at the Food Session.

Dr. Bruno Xavier, Cornell Venture Center, talking about "Kombucha and Other Emerging Food Trends" at the Food Session.

Chris Hylkema, NYS Ag & Mkt discussing "Construction of Milk Load Out Systems" at the Field Session.
The 2019 training calendar is now available on the Dairy Extension website.

The Cornell Dairy Foods Extension Program focuses on supporting the production of safe quality dairy products with specific expertise in microbial spoilage and food safety issues. Our program offers an extensive set of workshops that lead to certificates in fluid milk production, cheese production, membrane filtration and separation, and production of yogurt and fermented dairy products.

Many of our course offerings are available both on-campus for a mixed classroom experience allowing participants to network with others in the dairy industry, as well as on-site for a more plant specific training experience. Both types of courses allow participants to concentrate on specific topics pertinent to the industry with case studies and exercises designed to apply knowledge. Core courses within our program are offered in a multi-modal format, with 4-6 hours of on-line lecture-based content allowing for more a more hands-on focus campus experience.

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<th>Date</th>
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<tr>
<td>07/09/19</td>
<td>Preventive Controls for Human Food</td>
<td>Watertown, NY</td>
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<td>07/23/19</td>
<td>Improving Your Audit Outcomes</td>
<td>Cornell University</td>
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<td>07/12/19</td>
<td>Dairy Science and Sanitation</td>
<td>Cornell University</td>
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<td>07/15/19</td>
<td>Food Defense</td>
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<td>07/25/19</td>
<td>Artisan Food Safety Planning</td>
<td>Pittsburgh, NY</td>
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<td>03/12/19</td>
<td>Intro to Artisan Ice Cream and Frozen Desserts</td>
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<td>Preventive Controls for Human Food</td>
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<td>Meat HACCP</td>
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<td>HTST/UHT Pasteurizer School</td>
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<td>Fluid Milk Quality for Quality and Safety</td>
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<td>Preventive Controls for Human Food</td>
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<td>05/21/19</td>
<td>Accurate Labelling</td>
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<td>05/22/19</td>
<td>Dairy Science and Sanitation</td>
<td>Oregon State University</td>
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<td>06/18/19</td>
<td>The Science of Yogurt (Advanced Level)</td>
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<td>06/20/19</td>
<td>Statistical Process Control</td>
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<td>Preventive Controls for Animal Food</td>
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<td>HTST/UHT Pasteurizer School</td>
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<td>10/22/19</td>
<td>Wet Pasteurizer School</td>
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<tr>
<td>10/22-23/19</td>
<td>The Science of Cheese (Basic Level)</td>
<td>Cornell University</td>
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Dr. Robert W. Metzger, Director of Quality Control for the Dairymen’s League Cooperative Association, Syracuse, NY was elected president of NYSAMS at the Annual Meeting in New York on September 9, 1958. Also at this meeting, Henry W. Lehmkuhl was unanimously re-elected president of the Council of Affiliates for another year.

After more than 3 years of intensive work, the industry farm sanitation report form is a reality. Special credit goes to all the members of the Farm Practices Committee. Among these individuals is Norman Bever, of Borden's Farm Products who used the score sheet for 3 years on a trial basis.

Francis Brady, Sealtest-Sheffield Farms, Norwich, NY recently arranged a meeting held on Oct. 2, 1958 to study the problem of transferring milk from farm pick-up tank trucks to over-the-road transportation tanks.

On September 1, 1958, the newly formed Monroe County Health Department began operating under the leadership of Dr. Wendell R. Ames.

A brand new national organization to promote cottage cheese—the American Cottage Cheese Institute—has been established. NYSAMS member David K. Bandler, Ithaca, has been named Executive Secretary of the Institute. The organization resulted in part from a successful cheese conference attended by over 250 scientists and industrial representatives from the US and Canada held at Cornell during October. Dr. D. V. Koslowski and Prof. R. P. March were in charge of the meeting.

Prof. Ivan E. Parkin of Penn State and Dr. James C. White of Cornell are collaborating in the preparation of a manual for bulk milk haulers. July 1, 1959 is the deadline for all milk marketed in New York State to come from herds certified as brucellosis-free.

Western Association of Sanitarians organized July 29, 1958 is enjoying a membership growth of over 180 men and ladies under the leadership of Dr. Norman W. Bartz, Erie County Health Department.

According to Nelson J. Hoh, Assistant Chief of the Milk and Restaurant Sanitation Section, NYS Dept. of Health, following are the latest statistics in the milk sanitation program. Of the 780 pasteurizing plants supplying the upstate market, 27% use high temperature, short-time pasteurizing equipment. The number of pasteurizing plants in the state increased from 169 in 1919 to 1479 in 1941 when the era of consolidation of plants began. One fifth of the plants each distribute less than 500 quarts of milk daily, 41% handle 1000 quarts or less daily, and 71% process not more than 2500 quarts daily. These are approximately 56 men who are engaged in full-time milk sanitation activities employed by health agencies outside of New York City.

New members joining our association at the annual meeting in New York City totaled 106. Registrations at the meeting totaled 662.
Scholarship Program

On November 7, 1988, a group representing NYSAMFS journeyed to Albany for a meeting with New York State Commissioner Donald Butcher; the purpose being to encourage continued participation of Ag. & Markets with our association and the extent of our relationship in the near future. Board members attending were Terry Musson, John Baxter and President Paul Dersam. Sitting in on the meeting were Farm Methods Chair, Bruce Parrio and Director of Food Inspection Services Maurice Guerrette.

A warm welcome to Terry B. Musson, US FDA, newly elected board member and to Eric J. Dutton, NYS Dept. Ag. & Markets, newly elected Council Chair.

The spouses had a full program at this year's annual conference, thanks to the efforts of Elaine Baxter, Nancy Bartell, and Jean Wolff. The program included a tour of the Arts and Science Roberson Center in Binghamton.

The Food Processing and Development Laboratory was dedicated November 2, 1988 with a symposium and dedication program featuring Donald G. Butcher, Commissioner of Agriculture and Markets. The 31,600 square-foot lab will have state-of-the-art equipment in the main food processing area for heating, freezing, chilling, canning, dehydrating, extruding, homogenizing, separating, blending, fermenting, concentrating, distilling and packaging.

Recipients of coveted awards at the annual conference banquets were Past-President Albert J. Lahr, Emmet R. Gaulin Award; Paul J. Hickey, NYS Dept. of Health, the Howard B. Markatt Award; Laurence R. Crowell, Director of Food Inspection Services, Ag. & Markets, the William V. Hickey Award; Donald A. Kellogg, Pollio, the Dr. Theodore H. Reich Award and Bill Barton, Saratoga Dairy, the Dr. Paul B. Brooks Memorial Award.

Penn-York held their fall "All day" meeting on November 3rd at the Keystone Inn, Sayre, PA starting with election of officers which included: President, Don Kellogg, Vice-President, Steve Crossen; Treasurer, Carol Biddie; Secretary, Connie Kuhlman and Council Delegate, Debra Dressler. The Frank Balkett Award was presented to Louis Herrmann. Speakers at the event included Stuart Dean, Rating Officer, NYS Dept. Ag. & Markets on "How to Properly Store Drugs on the Farm and How Improper Storage will be Debited." Ken Skrentz and Bonnie Latimer of Eastern Milk Producers discussed "Reasons for Cryoscope Fluctuations." Eric Dutton, Chair, NYSAMFS Council of Affiliates spoke on "What the Council Does." A Projection on the Milk Supply for 1989 and Beyond was made by Bob Wellington of the Market Administrator's Office. Prof. David Bandler, Cornell Food Science, rounded out the day's activities with a slide presentation of some recent visits abroad.
Award Recipients

The 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 Robin Wietie (R). Presenting the award is Marsha Koerner. Both are with Perry's Ice Cream.

The George "Sid" Miller, Jr. Affiliate of the Year Award is presented to one of the 6 NYSAFP affiliates each year to recognize excellence in their program. This year's winner is the Rochester Area Sanitarians. Displaying the award is Robert Kohn, 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 John DiBlasi. Presenting the award is Carey McCue. Both are with New York State Department of Agriculture and Markets, Milk Control and Dairy Services.

The Theodore H. Reich Memorial Award is presented to someone who has made an outstanding contribution as a dairy field person. John Rutherford proudly displays the award presented to him by Vicki Pedersen. John is with Queensborn Farm Products.

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

DECEMBER 2018 | NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION 13
At The General Session

Program Moderator and President-elect Carey McCut opening the General Session

President Amy Rhoads preparing to give the "Presidential Address"

Donna Moenning, Center for Food Integrity giving the Keynote Address "Understanding Consumer Perceptions and Preferences for Marketing and Label Claims."

Food Safety Culture – Panel Discussion: (L-R) Representing Retail Jim Baldwin, Industry Rebecca Pitson, Growers Brian Reeves, Supplier Darin Zehr (not pictured)

Cheryl Mitchell, Steuben Foods, discussing the "Critical Process History of Nutritive Plant-Based Ingredients"

Darin Zehr, Commercial Food Sanitation LLC, talks about "Strengthening Food Safety Culture—The Importance of and how to achieve sanitation and hygiene excellence at all levels of the organization"

Denise DuFresne, Saputo Foods, talks about "Sleeping With The Enemy: How to Control Pathogens in Your Building"

Erica Bogner, Sargento Foods, discusses "Keeping Pathogens Out—Perspectives Shared on Rising Up After a Recall"
Immediate Past President Amy Rhodes passes the “Official” gavel over to Casey McCue.

Years Ago in the Milk and Food Industry

10 Years Ago - Nov. 2008

- After serving as a member of the Executive Board and eight years as Chair of the Council of Affiliates, John Groom assumed the helm of our Association as 82nd President. He succeeds Charles “Chip” Lindberg.

- Our 85th Annual Meeting opened with a major focus on the theme “The Safety of Imported Foods.”

- John Luker was welcomed to the Executive Board.

- John DiBlasi retired on October 15th after over 34 years of service to the dairy industry and consumers of the state.

- On Thursday, October 23, 2008, around 20 members of Rochester Area Sanitarians visited Fresh Link Farms, a hydroponic growing operation owned and operated by FOODLINK of Rochester.

- W. Frank Shipe, Professor Emeritus of Food Science at Cornell and a pioneer in testing milk for its keeping quality, died at age 88. He taught and researched the link between food chemistry and the sensory quality of foods at Cornell for almost 50 years. He pioneered milk quality and flavor research at Cornell in 1964, when he found that the flavor and quality of more than half of the milk sold in New York State at that time warranted “consumer complaint” within seven days of processing.
The Dairy Practices Council met in the Great State of Texas for the first time ever for its 49th Annual Conference at the Sheraton McKinney. McKinney is a growing suburb of Dallas, a land of highways and byways like we've never seen in the Northeast. This is the furthest west and east that the DPC has met in its nearly 50 year history (spoiler alert … DPC will have its 50th Annual Conference November 2019!)

Considering that the DPC was breaking new ground, the conference was considered a great success with nearly 130 attendees representing dairy producers and processors, regulatory agencies and academia. The conference offered a diverse program that covered topics from Producer Welfare Programs to Global Dairy Markets and Exports. The meeting was supported by 19 sponsors/vendors (Gold Sponsors - Capitol Plastics Products and QualiTru Sampling Systems; Silver Sponsors - Atlanticum Technol., Charm Sciences, Dairy Farmers of America - Midwest, Eurofins DQCI, Foss North America, IBA Dairy Supplies, Kentuckiana Tank Wash, Neogen Corp., Page & Pedersen Intern., with Parker Analytical, Pertem Instruments, Fisher Scientific/Capitol Vial, and Weber Scientific; Full Coffee Sponsor – Dairy Farmers of America - Northeast; and Partial Coffee Sponsors – Bentley Instruments, Nelson-Jameson, Packaging Consultants Intern., and Parker Analytical). HP Hood sponsored the tour bus to the Southwest Dairy Museum. Additionally, 3 companies provided dairy products for the DPC Dairy Bar (Agri-Mark Coop./Cabot Creamery, Borden Dairy Co., and Saputo). Special thanks to our sponsors!

The Conference began Wednesday afternoon, Nov 7 with warm welcomes from the DPC President, Bebe Zablanksy (Bruns Bros) and from Sofia Stiffmire, Dairy Program Manager for the Texas Department of Health Services. The welcome was followed by an orientation to the DPC and its Task Forces and opening session speaker, Chris Allen (DFA) who provided a perspective on Global Markets. Participants then went on to one of the 6 DPC Task Force Sessions that began with introductory presentations followed by DPC Guideline 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.

General Session (GS) programs were held Thursday and Friday mornings, Nov 8-9 with a diverse range of topics and presenters. Speakers throughout the conference represented all segments of DPC membership including academia (Joe Horner and Joe Zulovich, University of Missouri); producer groups (Cale Rice, DFA); dairy processors (Erica Bognar, Surfrost; Brent Bunce, Steve Cooper, Continental Dairies; Roger Heoi, Dean Foods; & Brandon Nelson, Dairy Brands); industry suppliers (Phyllis Butler Posy, Atlanticum Technol. and Joe H Heinzellman, Neogen Corp.); regulatory (Frank Flores, FDA) and the non-profit Dairy Export Council (Eddy Fetzer). In addition, the Thursday GS closed with Cary Frye, of International Dairy Foods Association, while the Friday GS closed with Clay Detlefsen, National Milk Producers Federation, representing two groups important to our industry and producer members, respectively.

The DPC Annual Business Meeting was conducted Thursday afternoon where DPC President Bebe Zablanksy 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 Jeff Bloom (DPC-EVP, Retired) and Dr. John Partridge (Michigan State, Retired). Vice President Chris Hylkema, NYS Agriculture & Markets, stepped into the presidential role at the end of the conference, while Keith Hay, PA Milk Marketing Board, became the DPC VP. There were several position changes on the DPC Executive Board.

Prior to the conference on Tuesday, November 6, the DPC offered a well attended and received pre-meeting workshop on Automatic Milking Systems instructed by Chris Hylkema, NYS Agriculture & Markets; Rick Waters, Cornell Quality Milk Production Services; and Joe Zulovich, University of Missouri. On Wednesday morning prior to the opening session, some of the attendees were treated to a tour of the Southwest Dairy Museum in Sulfur Springs, TX.

More information, including the conference program agenda, can be found at: https://www.dairypc.org/dpc-conferences

Mark your calendars – the 50th Anniversary Annual Conference of the DPC will be held November 6-8, 2019 in Portland, Maine. Hope to see you there!

Additional information on the DPC, membership and their guidelines can be found at: https://www.dairypc.org
NEW WEBSITE COMING SOON!
NYSAFP Board is working to update the website. We have released a request for proposals to contract with a company to design the new website and manage its hosting. Our goal is to have a website that has increased functionality and, most importantly, be user-friendly. We hope to launch the new website in March 2019! We will be looking for a NYSAFP member who would like to be a volunteer webmaster. It will be a great way to be more active in our organization while being able to do updates from the convenience of your home or office. If you are interested in being a volunteer webmaster, please contact Betsy Bihm at eab38@cornell.edu.

50 Years Ago - Nov. 1968

• President Francis Brady in his column thanked Earl Bullard and the local arrangements committee for coming in at the last minute and setting up the meeting at the Hotel Syracuse in place of Albany where the event was originally scheduled. According to our executive secretary, Richard R. March, the combined membership in our association breaks 1000 by one member. However, since there was a decrease in the budget of over $400.00, it was decided to increase dues from $3 to $5.

• Newly appointed Milk and Food Consultant for Region II of the U.S. Public Health Service Robert Sanders will speak informally in Council of Affiliates Members at Cornell on November 21, 1968. Sanders replaces Mr. Robert Wilson who was transferred to the Kansas area.

• Cornell has done it again! Frank Kosikowski’s book entitled “Cheese and Fermented Foods” was hailed by the industry as an all inclusive reference in 1966. Norman Porter, Ph.D., Food Science Department of Cornell, has just published “Food Science”. There has never before been a thorough and elementary a book on subject. Lamarine E. Hood has joined the Food Science Department at Cornell University as an assistant professor to work on the development of new and improved dairy products as an aid to the dairy industry of New York State.

• Ontario Milk Sanitarians held a chambake Saturday, September 14, 1968 at Point Vivian on the St. Lawrence River. 30 couples were in attendance. Some of those in attendance at this bake were Eric Duton, Bill Caibb, John Greene, Linda Berry, Milton Diamond, John McGrath, George Kovalik, Leon Canell, Rex Hutche, Ed Duton and Peter Rasmussen.

• The new industry “Barn Score Sheet” is available through Eastern Crown in Vernon, NY for $1.35 per pad of 100 sheets. Interpretive material is available through Dick March’s office.

• A new training film for bulk truck drivers has been prepared by the New York State College of Agriculture. It was prepared in response to a request by the Association’s Educational and Professional Improvement Committee, chaired by David P. Newton.

• John H. Worley has been appointed chairman of the Farm Practices Committee replacing Ray Blas who was elected to the Executive Board at the annual meeting in September.

Tasting Distilled Beverages

Tuesday Evening Session Moderator, Casey McCue introduces Presenter Katie Conroy from Southern Tier Distillery who discussed different methods of distillation and their effect on the finished product.

Preparing to listen and sample distilled product from Katie Conroy, Southern Tier Distillery are (L-R) Nancy Barry, Jim Baldwin, Amy Rhoden, Kelly Natoli, Rebecca Piston and Rich Stewart.

Preparing to listen and sample distilled product from Katie Conroy, Southern Tier Distillery are (L-R) Nancy Silverstein, Robin Wait, Chip Lindberg, Bruce Krohn, Bebe Zablan, John Caton, John DiBlasi, Nancy DiBlasi and Marsha Koerner.
New York State Association For Food Protection
Regular/Sustaining Membership Application
2018-2019 (Year Ending August 31, 2019)

Please check appropriate category:

___ Sustaining Membership (Company) ...........................................$200.00
___ Regular Membership (Individual) ...............................................$50.00
___ Student Membership (Individual) ..............................................$15.00

Name: __________________________________________________________

Company: _______________________________________________________

Address: _________________________________________________________

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E-Mail: ___________________________________________________________

*Please be sure to provide a current e-mail address - we will now be moving to e-mail correspondence.*

Please make checks payable to: NYSAFP and send with this form to:
Amy Rhodes, Executive Secretary
5372 Summit Ave.
Lowville, NY 13367

Or to pay by credit card, visit our website at: www.nysafp.com, and click on the “Membership” tab and follow the “pay membership dues” link.

All categories of membership include an annual $12.00 subscription to the NYSAFP Newsletter and Annual Report.
SEND IN YOUR DUES TODAY!

Don't miss your opportunity to be listed in the next issue of the NEWSLETTER. Membership application available on page 19.

Support Your Affiliate - Attend Every Meeting

2018 - 2019 SUSTAINING MEMBERS

3M Food Safety
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Baker Commodities, Inc.
Bruns Bros Process Equip.
Byrne Dairy, Inc.
Capitol Plastics
Certified Laboratories, Inc.
Charm Sciences
Chobani
Chr. Hansen
Commercial Sanitarians
Conflow Technologies, Inc.
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Cornell University
David Bandler
Dairy Farmers of America
Diversey
Eastern Crown, Inc.
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Mollenberg-Betz, Inc.
Northeast Dairy Foods Assoc., Inc.
O-AT-KA Milk Products Coop., Inc.
Original Herkimer County Cheese
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R. Conley, Inc.
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Tops Markets, LLC
Twinco, Inc.
United Dairy Machinery Corp.
Upstate Niagara Coop., Inc.
Vivolac Cultures
Weber Scientific
Yancey's Fancy, Inc.

The Dairy Industry and NYSAFP Say Farewell. Thank You all for your years of service and dedication to this organization. Council of Affiliates Chair, Marsh Koerner, John Bartell, NEWSLETTER EDITOR and David Bandler, Cornell Coordinator.