NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

[Formerly New York State Association of Milk and Food Sanitarians]

"PUBLISHED IN THE INTERESTS OF THE STATE AND AFFILIATE ASSOCIATION MEMBERS"

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Summer 2019

Ready... Set... Go! 96th Annual Conference
September 17th-19th at the Doubletree Hotel in East Syracuse, NY

Mark your calendars and make your reservations for the New York State Association for Food Protection’s Annual Conference Tuesday September 17th through Thursday September 19th, 2019 at the Doubletree Hotel in East Syracuse, NY. Sponsored in cooperation with Cornell University’s Department of Food Science, the Institute of Food Science, NYS Department of Health and the NYS Department of Agriculture and Markets, attendance of this event is a must for food safety professionals, aspiring food safety professionals and anyone interested in current and emerging issues in food safety and quality. Kickoff of the conference this year begins Tuesday September 17th at 6:00 PM with the opening reception sponsored by Sahlen Packing Inc. and Old Home Distillers and wraps up at noon on Thursday September 19th.

The site of this year’s conference is the recently renovated Doubletree Hotel, 6301 Route 298, East Syracuse, NY which is centrally located within New York State and has worked with the Association for many years to help make the conference a success. Room reservations can be made via a link on the Association’s website (nysafp.com) by visiting the 96th Annual Conference page and clicking on “Room Reservations” or by phoning the hotel directly at 315-432-0200. There are two options for reduced conference room rates, regular at $140 per night and for those with government employee IDs, the government rate of $98 per night. If you reserve by phone, it is extremely important to indicate that you are attending the NYS Association for Food Protection Conference to ensure your correct reservation in our room block and to receive the reduced conference room rate. Those reserving through the website link will find the “96th Conference” already checked. Make your reservation as soon as possible to ensure availability. The room reservation cut-off date is September 1, 2019.

With an outstanding line up of speakers and topics, this year’s conference will certainly further the Association’s objective of providing a forum to exchange information and ideas on improving and protecting the state’s food supply. Wednesday’s General Session begins with the Presidential Address given by Casey McCue and follows with Alejandro Mazzotta of Chobani who will present on “Food Safety and Quality Systems with a Focus on Building Food Safety Culture.” Next up, Lisa Watson, Social Responsibility Office, Innovation for U.S. Dairy and Ron Ohrel, Director of Community Outreach, Mid-Atlantic Dairy Association will speak on the very timely topic of “Sustainability Throughout the Food Chain.”

After the mid-morning break, this topic will be explored in further detail from a retail perspective by Chris Foote of Wegmans. The Association’s business meeting rounds out the morning’s activities and is followed by the Council of Affiliates/Sustaining Members

Cont’d on Page 4

Lindberg Named as NYSAFP Newsletter Editor

Charles (Chip) Lindberg has worked in the dairy industry for forty years, over thirty-two of which were spent with the New York State Department of Agriculture and Markets’ Division of Milk Control and Dairy Services. Chip started his career as a producer testing and inspection technician for Valley View Cheese Inc. in Canevango Valley, NY, before moving on to becoming an Area Representative for Dairylea in New York’s Capital Region, and in 1986 began working for the state as a Dairy Products Specialist 1 in Allegany County. In his career with the Department, he was promoted to Area Senior Specialist, Regional Supervisor for Western New York and retired in January 2019 as Milk Control Program Manager.

In the course of his duties with the Division of Milk Control, Chip supervised the milk laboratory inspection program, supervised the NYS Fair Dairy Products Competition for 26 years, was a member of various National Conference on Interstate Milk Shipment committees and councils and helped develop and implement Division inspection and sampling policies. Chip is a long-time member of the NYS Association for Food Protection serving on the Executive Board and as President (2007-2008). He also was active in the South Central Sanitarians affiliate and served as President of that organization as well.

Chip earned an A.S. degree in Agricultural Science from Alfred State College and a B.S. degree in Organizational Management from Houghton College. He lives in Belfast, NY with his wife of 34 years Diana and they have an adult son and daughter.
As we finally swing into summer after a very wet spring, the executive board with the help of the committee chairs and committee members are happy to report a wonderful lineup of presentations and topics for the upcoming 96th annual conference this fall. The agenda is full of timely and informative topics to provide growth and knowledge as professionals in the very diverse food industry. Please be sure to join us and we all look forward to growing our knowledge in Syracuse in September.

Can you believe it? In a quick four years we will be celebrating a century of the association. A truly amazing milestone and I am excited and honored to lead this organization forward on the centennial approach. Hard to believe this association has been a part of New York's food protection landscape for four generations.

Speaking of moving things forward, the executive board, along with some help from associated resources has done a wonderful job in identifying, creating and executing a transition over to our new website. The board has been deeply engaged and excited to see the association provide a more dynamic and user-friendly platform to share pertinent information to our great membership via digital media. This new platform and format will be a great conduit to the organization and as we develop the site, it is our intention to create further opportunities. Please know we are always open to suggestions, comments and input to maximize our investment and provide additional value to the membership.

I want to take a moment to thank the entire executive board for their dedication and service to the association, it is through your hard work and leadership we are attracting new members and providing world class discussions and as we develop the site, it is our intention to create further opportunities. Please know we are always open to suggestions, comments and input to maximize our investment and provide additional value to the membership.

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Please join me in recognizing Amy Rhodes, who has completed the transition from the dual role of president and secretary last year to secretary for the Association. Amy continues to make the position her own and is always helpful. Thanks Amy!

I want to thank all the sustaining members, members and businesses who give the association a face and provide the much-needed support. Without all of you, we would not have a strong association.

In closing, I am posing a challenge, if you have not attended the conference in recent memory, grab someone you haven't seen in a while and ask them to go. This would be a great opportunity to catch up and see the new format we have incorporated into the conference and experience the 2019 New York State Association of Food Protection Annual Conference. We are confident you will see the positive changes and value of our conference.

Casey McCue
NYSAFP Executive Board Nominee: Angela Montelbano

Angela graduated from The State University at Brockport with a BS in Biology in 1990. She began her career with the NYS Department of Agriculture and Markets, Food Safety and Inspection in 1990. Angela began working in Brooklyn as Food Inspector 1 and was quickly promoted to a Food Processing Inspector, to a Sr. Food Inspector, to a Bio-Terrorism Food Inspector. She has since been promoted to Supervising Food Inspector 2 and is responsible for supervising food inspectors in Suffolk County, Long Island. Throughout her career she has received numerous recognition awards from the NYS Dept. of Agriculture, AFDO, CASA and USDA.

Angela is the Director at Large on the AFDO Board (Association of Food and Drug Officials), AFDO Retail Food Committee Chair, the NYSAFP Food Committee Chair and is the State Co-Chair for the PFP (Partnership for Food Protection) Training and Credentialing Workgroup and is on the IPPTI Fellowship Advisory Board. She is a NY CASA (Central Atlantic States Association) Conference past president and participates on national food safety and training workgroups, including the National Curriculum Standards development. Angela has also authored and co-authored numerous food safety guidance documents targeted to industry and regulatory personnel.

2019 BALLOT
New York State Association for Food Protection
Vote/Write-In -- One Seat Open

Angela Montelbano

Write-In ____________________________

NOTE: BALLOT BY MAIL ONLY! Select (or write-in) and return to Amy Rhodes, 5372 Summit Ave., Lowville, NY 13367

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Letters to the Editor

The Executive Board of NYSAFP 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!
and Past Presidents Luncheons. Luncheon tickets will be available at the reservation table.

The afternoon portion of the General Session begins with “New Microbiology Tests: What’s Out There and What Questions to Ask” by Martin Wiedmann of Cornell University. Dr. Wiedmann will be followed by Randy Worobo, also of Cornell, who will present on the topic of “High Pressure Processing: What Research is Telling Us About Its Applications.” After the afternoon break, Dianna Monica of FDA will speak on “Food Fraud.” The General Session wraps up with a talk on “AFDO Food Emergency Regulator Guide” given by Jennifer Pierquet of AFDO.

Wednesday evening starting at 6:00 PM will again feature an informal Awards Reception with a wide assortment of hors d’oeuvres and cocktails/beverages available. This reception is included in your registration charge, however make sure to check it on your registration form so the organizers know how many will be attending.

Highlighting Thursday morning will be concurrent sessions which include topics of interest for Laboratory, Field (Dairy Farm Inspectors), and Food Safety personnel. Attendees have the option to attend Thursday morning’s sessions only for $100 if registered before 9/1/19 or $150 after.

Those attending the Laboratory Session will see presentations on “NCIMS Laboratory Updates” by Cynthia Mangione, NYS Agriculture and Markets Food Laboratory; “Laboratory Ergonomics” from Peter Moles, NYS Department of Labor and “Laboratory Safety” by David Hill, NYS Department of Health. The Howard B. Marlat Award to honor excellence in laboratory work will be presented prior to the break. Afterward, the laboratory sessions conclude with presentations on “Good Electrochemical Practice (pH)” by Nei Schaefer, Technical Applications Consultant and an “Update on Campylobacter Detection in Foods” given by Dr. Omar Oyarzabal from the University of Vermont.

The Field Session begins Thursday morning with a presentation on “Understanding Milk Cooling” by Chris Cherry of CIDEC LLC and concludes with “Milk Test Types – Interpretation and Troubleshooting” by Dr. Rick Watters of Quality Milk Production Services. Following a break in which the Theodore Reich Award will be presented to this year’s outstanding contributor to the advancement of dairy farm sanitation, the session will continue with Chris Hykema of the NYS Department of Agriculture and Markets speaking on “New Milking Equipment Technology.” The field session wraps up in traditional fashion with FDA’s Milk Specialist David Pearce presenting the “FDA Update.”

Those attending the Food Session will learn about “The Role of Third Parties for FSMA Compliance” given by Kelly Stevens of General Mills followed by the timely topic of “The Future of Cannabis Products” presented by Lelzi Engeling of FOCUS. The William V. Hickey Award for outstanding service to the cause of food safety will be presented followed by a break and then presentations continue with James Middleton of the New York City Department of Health giving a talk on “Mobile Food Vending Regulations and Enforcement in New York City.” The final Food Session presentation of the conference will be an informative “Update on Foodborne Illness” by David Nicholas of the New York State Department of Health.

Note that the Executive Board and planners of this year’s conference decided to make it easier for conference goers to attend talks in all three breakout sessions by scheduling presentations and breaks to start at the same time in all three rooms.

An article describing the Annual Conference would not be complete without mentioning the vendors, many of whom are also Sustaining Members of the Association, who will be available to discuss the latest developments and equipment in food processing, quality and testing. Make sure to tour their displays and take advantage of the expertise they bring to their tables. The products and services these vendors offer play a large role in New York’s food and beverage industry.

Register today! Come and participate in New York State’s premier event dedicated to the advancement of food protection. Registration fee for the full conference is $350 if sent by September 1st and $375 after that date. Registration can be completed online by visiting the Association’s website (nysafp.com) or by filling out and returning the paper form mailed to current members. The expert speakers, the vendors, the lunches and cheese, ice cream, yogurt and milks generously provided by our dairy processors and distributors during breaks, not to mention the wonderful opportunities to network with a wide variety of folks in the business are more than worth the price of admission.

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**NYSAFP Executive Board visits Cornell Pilot Plant in Geneva on June 5th**

Executive Board and friends at the Cornell Pilot Plant in Geneva. (From left) Kim Bukowski, Donna Walker, Casey McChesney, Betsy Bihn, Joe Sahlen, Sara Kelly Smolinski, Amy Rhodes, Kelly Natuli, John Cherry, Bruno Xavier, Marsha Koerner
Eileen Bonville was a senior at Binghamton University in 2013 when her microbiology professor said the two words that would change her life: Greek yogurt.

“He told me the industry would be taking off in upstate New York and that I should get into it,” Bonville said. “I didn’t even know what butterfat was at the time.”

Bonville heeded that call and landed a job doing quality testing at an HP Hood plant that made cottage cheese and Greek yogurt. She learned on the job, but when she was promoted to supervisor in 2017, her bosses felt it was time for her to become educated in the real ins and outs of dairy science. For that, they sent her to the Cornell Dairy Foods Extension certificate program run by the Department of Food Science in the College of Agriculture and Life Sciences (CALS).

“That’s where I learned about all the different variables that affect the finished product,” she said. “I’ve become a better supervisor because of it.”

Moving up the ladder at a dairy company is just one of the many reasons that employees and managers end up at Cornell’s nationally renowned program, according to program director Kim Bukowski.

“We get younger people who are moving into the positions opened up by retiring baby boomers, all the way to executives who have been in the industry for 30 years but want to keep up with the newest information and techniques,” Bukowski said. “New York State even sends its new dairy inspectors here for our courses.”

The program provides certifications in food safety and quality, which have become increasingly important in the dairy industry, Bukowski said, as tighter regulation and choosier consumers have continually raised the bar on monitoring, improving and documenting product safety and quality.

“We bring in case studies of companies in the industry that had things go wrong for them in these areas,” Bukowski said. “That really gets attendees’ attention. Nobody wants to be one of those companies.”

The Dairy Extension program offers a core curriculum that covers basic dairy science and food safety, along with more specialized courses in cheese, milk and fermented products such as yogurt. The content includes basic concepts, such as the composition of milk, plus techniques for handling and testing the products at each step of the manufacturing process, and highly sophisticated data-analysis tools for ensuring product quality.

The program provides an average of 14,000 hours of courses each year to more than 1,000 people from approximately 150 companies.

“I’ve been very impressed with the level of investment from dairy companies in this program,” said Dana Lively, a manager at food safety services provider Ecolab. Lively serves as an instructor in cleaning and sanitation in the Dairy Extension program.

“Not only do they send people here,” Lively said, “but those people go back to their companies and teach others there. It’s really helping companies meet the demand for ensuring products are at higher standards.”

In addition to awarding certificates for completing individual courses, the program since 2012 has been offering higher-level certification to attendees who complete a four-course track in one of the specialties. About a dozen attendees a year achieve that distinction.

The high level of participation has made the program an influential resource to the dairy industry — especially in New York State, which is home to more than 4,600 dairy farms that annually produce nearly 15 billion pounds of milk, which is shipped to 360 dairy plants. New York is among the top states in the production of fluid milk, and it leads the U.S. in the production of yogurt, cottage cheese and sour cream.

Many of the attendees come from the New York operations of dairy industry giants like Hood and Chobani, but the program is also attentive to the needs of smaller plants and farms in the state.

“Some of the attendees come from 15-cow farms that are making artisanal cheeses sold at farmers markets,” said Louise Felker, the Dairy Extension program coordinator. The program also runs courses on site at companies enrolling multiple managers and employees.

Program alumni are spread throughout New York. One of them is Nicole Pearsall, a quality supervisor at Byrne Dairy, a 400-employee, family-owned business with four plants, all in New York. Pearsall, whose plant makes yogurt and sour cream, has taken nine courses at the program, most recently a June course in advanced yogurt science.

“Before I started taking the courses, I knew how to run the tests, but I didn’t really understand what they were for,” she said. “Now that I understand it, I know where else I can look for problems and prevent them. We have a much stronger environmental monitoring program because of it.”

The dairy industry is becoming increasingly complex, Bukowski said, especially as new, specialty dairy products emerge. That’s led to a demand for specialized courses, including one that Bukowski admits is her favorite: a course in artisanal ice cream the program put together last year and that will now be offered annually.

“I’ve wanted to do this for years,” she said. “Ice cream is my passion.”

David H. Freedman is a freelance writer for the College of Agriculture and Life Sciences.
In Remembrance

(L-R) Nancy Bartell and Jean Wolff

Nancy Bartell
November 23, 1941 – March 8, 2019

By John Bartell

Nancy K Bartell, spouse of Editor, John Bartell passed away on March 8, 2019 following a long illness. While she was not an official member of NYSAFP, she hadn't missed a meeting since 1967. In the past, she would help the editor to the point of actually writing articles. During the days of Spouses Hospitality, Nancy would serve as tour guide for when Binghamton was the site of the Annual Meeting. In addition, she was a faithful member of South Central Sanitarians Affiliate where she would assist her husband in collecting dues and meal payments.

She also would attend many meetings of the Dairy Practices Council.

Nancy found the happenings with our organization to be extremely fascinating in comparison with her field in Hospital and Nursing Home Social Work.

Born in Binghamton, New York, on November 23, 1941, she was the daughter of Attorney Donald W. and Gladys (Dorion) Kramer. On August 19, 1967, she was married at St. Patrick's Church in Binghamton to John R. Bartell; they remained married for 51 years.

Nancy spent her younger years in Binghamton where she graduated from Binghamton North High School; she graduated from Dunbarton of the Holy Cross in Washington, DC, and received a Master's Degree in Social Work (MSW) from Fordham University. Her professional career began in Binghamton with the City Welfare Department. In 1969, after coming to Hornell, she became the first individual with a MSW to work at St. James Mercy Hospital as a Discharge Planner and in other capacities in social work at the hospital and outreach clinics. In addition, she taught courses at the former School of Nursing at St. James. Also during that time period, she served as a consultant at the former Bethesda Hospital, Jones Memorial in Wellsville. In later years she was in charge of the Adult Day Care program at St. James. She retired after 37 years with the hospital.

She belonged to several professional organizations including NASW (National Association of Social Workers).

Nancy became the first Woman President of the Hornell Rotary Club and served as Newsletter Editor for the Club's Newsletter. She was also a recipient of the Paul Harris Award.

For many years she was active with the St. James Hospital Auxiliary, serving as President, Vice-President, and Secretary. (For one year, she held all three positions.) She also was a member of St. James' Properties Board of Directors for several years.

Nancy was a communicant at Our Lady of the Valley – St. Ann's Church and 51-year member of the choir. She loved reading, crossword puzzles, the opera, and musical theater.
In Remembrance

Jean Wolff
90, DeWitt

Jean Brown Wolff, 90, passed away at home on January 17, 2019. Born in Pottsville, PA, she was a long-time resident of DeWitt. She graduated from Penn State in 1950. She was an active member of Pebble Hill Church, volunteered for 30 years with the Association for Food Protection, and between raising her 5 children, worked as a Bacteriologist for Cornell University Department of Food Science. She was an accomplished seamstress and created several wedding dresses for a friend and family members, most recently in 2015 for her granddaughter. Jean was predeceased by her husband of 58 years, Eugene T. Wolff.

Spotted Lanternfly Restrictions

Truck drivers picking up or delivering freight in certain Pennsylvania, New Jersey, Delaware and Virginia counties will be required to have an additional permit beginning Wednesday, May 1, 2019.

To help stop the spread of an invasive species of insect, the spotted lanternfly, the Pennsylvania Department of Agriculture (PDA) has instituted a quarantine zone that includes 14 Pennsylvania counties, three New Jersey counties and one county each in Delaware and Virginia.

Truckers who stop in these counties will be required to have a Spotted Lanternfly Permit, which is given after completing a free online training course through Pennsylvania State University. The permit is reciprocal in the affected states.

Trucking companies that travel through but don't stop in the quarantined counties are not required to obtain a permit. Additionally, drivers who stop in the quarantine zone just to fuel and keep moving are not required to have a permit.

The permit requirements state that only one person with a trucking company is required to take the permit test, then that person should train others within the company who will be stopping in the quarantined counties. Copies of the permit can be made and given to all drivers who are trained in spotting the spotted lanternfly and keeping it from hitchhiking on shipments. Free permits can be obtained by taking a two-hour training course through the link below.

Affected counties in Pennsylvania include: Berks, Bucks, Carbon, Chester, Dauphin, Delaware, Lancaster, Lebanon, Lehigh, Monroe, Montgomery, Northampton, Philadelphia and Schuylkill. The quarantined New Jersey counties are Warren, Hunterdon and Mercer. Virginia's quarantined county is Fredericks, and Delaware's quarantined county is New Castle, mostly along the Delaware-Pennsylvania state line.


Albert J. Lahr
94, Geneva

Geneva – Albert J. Lahr, 94 of Geneva passed away on Sunday, June 24, 2018 following an extended illness. Al was born in Flushing, New York and attended schools in Flushing and Bayside, NY and graduated from Mount Herman School in 1942 where he was active on the football and track teams. He attended Gettysburg College until Pearl Harbor and enlisted in the US Navy in December of 1942. After the war he attended Hobart College and graduated in 1948 where he was a varsity football player, a member of Sigma Chi Fraternity, and selected to the Hobart Junior Class Honor Society.

He worked at several companies where eventually he and Al King purchased a company and named it Antical Chemical Co. which he later sold to H. B. Fuller and worked for them until retirement. He also taught at both Cornell University and SUNY Alfred where he contributed to sanitation procedures. He was a former President of the NYS Association for Food Protection and other organizations affiliated with the sanitation business.

Years Ago in the Milk and Food Industry

10 Years Ago - Summer 2009

- The New York State Association for Food Protection was presented with the “Best Overall Affiliate Meeting” award at the International Association for Food Protection’s 96th annual meeting held July 12-15, 2009 in Grapevine, Texas. The award was given based on New York’s 2008 Annual Conference. Steve Murphy, our IAFP Affiliate Representative was in attendance to receive the award.

- The Executive Board is pleased to announce that the 86th Annual Conference of NYSAFP will be held September 22nd through 24th, 2009 at the Doubletree Hotel in East Syracuse. “Global Food Safety” is the theme of this year’s conference with a welcoming address by NY State Assemblyman William Magee and a keynote address entitled “Evolving Food Safety Issues” given by Gary Acuff of Texas A&M. Tuesday evening President John Grum invites everyone to a Presidential Reception. Wednesday will include a full slate of General Session speakers and Thursday morning concurrent sessions will be held on Field, Laboratory and Food topics of interest. Hotel room rates are $122 for a standard room and $94 government rate.
The Dairy Practices Council Will Hold their 50th Annual Conference in Portland, Maine, November 5-8, 2019

By Steve Murphy

The Dairy Practices Council (DPC) will meet for its 50th Annual Conference in the State of Maine at the Holiday Inn by the Bay in Portland. This will be the premier dairy conference for 2019 where you can get your fill of dairy and lobster too!

The DPC’s 50th Anniversary has relevance to the NYSAFP as the DPC originated as the Northeast Dairy Practices Council as an outgrowth of the Farm Practices Committee of the New York State Association of Milk and Food Sanitarians. Although the names of both organizations have changed, their overall missions to promote sanitary practices in the dairy and food industries have remained the same and are strong. Many DPC members are also members of NYSAFP.

The DPC Conference, which begins Wednesday, November 6 at 1 PM will provide multiple educational and networking opportunities. The general session programs held Thursday (11/7) and Friday (11/8) will address a range of topics current to the dairy industry from Pathogen Based Treatments for Mastitis on Dairy Farms to Perspectives on Preventive Controls Training for Regulatory Personnel Overseeing Dairy Plants. In addition to the general session programs, the Wednesday (11/6) and Thursday (11/7) afternoon breakout sessions of the 6 DPC Task Forces will allow registrants to take part in discussions and work groups focused on developing and updating the DPC Guidelines that are the heart of the Council. The TF sessions will also feature speakers relevant to their respective focus areas. Additionally, during the reception and break times there will be a number of supporting sponsors / vendors for participants to visit and learn what’s new. The meeting will adjourn Friday (11/8) at noon.

Prior to the conference on Tuesday, November 5, there will be a pre-meeting full day workshop on Automatic Milking Systems (AMS or “Robotic Milkers”) designed to provide insight to those considering converting to or currently utilizing robotics to milk dairy animals. An additional workshop on Dairy Plant Sanitary Design is being considered. On Wednesday morning November 6, prior to the opening session that starts at 1:00 pm, IDEXX Laboratories has generously offered a tour of their facility for those arriving early and interested (space limited).

Mark your calendars! The complete conference program, registration materials and list of meeting sponsors will be available on the DPC website after September 1. For more information or to be added to the DPC email list, contact the DPC at dairypc@dairypc.org or go to: https://www.dairypc.org/dpc-conferences or https://www.dairypc.org/dpc-conferences/sponsors-and-donors

DPC is a non-profit organization with supporting members representing industry, regulatory and educational personnel concerned with milk quality, sanitation and regulatory uniformity. The primary mission of the DPC is to develop and disseminate Guidelines that contain practical, timely information addressing general procedures and sanitation practices that relate to the dairy farm and dairy manufacturing facilities. DPC Membership benefits include DPC Guideline Sets (https://www.dairypc.org/catalog/guidelines) and updates and discounted meeting registrations; Supporting and participating members of the DPC can be found at: https://www.dairypc.org/dpc-members

If not a member, consider becoming one: https://www.dairypc.org/catalog/dpc-membership

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Newsletter Editors:
Current and Future

(L-R) New Editor of the NYSAFP Newsletter Charles “Chip” Lindberg and retiring after 43 years Editor John Bartell

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Milk Control and Dairy Services News - Summer '19

By Heather Torino

Since the last newsletter publication in December 2018, the Division of Milk Control and Dairy Services has hired five new Dairy Products Specialists. In early January DPS Trainees Elaina Clarke and David Bentley joined the division and are assigned to Cattaraugus County and Madison County respectively. In late January DPS Trainee Rhonda Carroll Eldridge started and is assigned to Steuben County. In February, DPS Trainee Elizabeth Strebel started and is assigned to Lewis County. Barbara Williams started in early July as the newest member of our team and is a DPS 1 assigned to Cortland County. Please join me in welcoming Elaina, David, Rhonda, Liz, and Barb to the Department. The Division had a couple of retirements over the last 6 months leaving some big shoes to fill. In December, former Program Manager Charles “Chip” Lindberg retired and in March former Region 1 Supervisor Kennedy “Skip” Wilson also retired. In April, Heather Torino was promoted to Program Manager and in May Shannon Brown was promoted to Region 1 Supervisor. The Division's annual Processing Plant Superintendents (PPS) Seminar was held across the state in March, where PPS’s received training on food safety issues, sanitary design and layout of plants, and pest management in food facilities. In conjunction with Cornell University, the Division held the annual Dairy Lab Seminar across the state in April where people learned about approaches to root-cause analysis, color defects in dairy products, pathogen environmental monitoring programs, and received updates on NCIMS proposals and the NYS splits program. The Division's annual Certified Milk Inspector Update is scheduled to be held across the state the week of October 8th, 2019.

Years Ago in the Milk and Food Industry

50 Years Ago - Summer 1969

- President Francis Brady reports that after considerable discussion by your executive board, it was decided to hold a joint meeting of this association with IFT(Institute of Food Technologists).
- The Grandview dairy manufacturing plant in Atkport has been sold to Crowley’s Milk Co. Inc. effective June 16th.
- Sam Abraham retired after 26 years with Middletown Milk & Cream Co. Previously he had been with the New York City Health Dept. for 16 years, rising to Chief of the Milk Division.
- Dairyman's League recently broke ground at Vernon, New York for a new $1.4 million dairy products plant. The new facility will be the central manufacturing location for all sour cream, cottage cheese and cream cheese manufacturing by the 14,000 member co-op.
- Candidates for the executive board include William V. Hickey, Herbert W. Maguire, David Bandler and David F. Newton.
- All resolutions should be submitted to David K. Bandler, Chairman of the NYSAMFS Resolutions Committee no later than September 7, 1969.

40 Years Ago - Summer 1979

- Maintaining your IMS rating and coping with quality problems was the theme of the most recent milk processors seminars given by Messrs. Robert Gales, David Bandler and Gaylord Smith. Meeting in five regions of the State, 410 signed up for the day long sessions.
- Program planning for the 1979 annual conference was the major item of business at the 6th Super Meeting scheduled for Stocking Hall, Cornell University, Ithaca on March 21 22. Talks by two newcomers to the Association scene will be presented by Steven T. Sims and Robert B. Gravani. Sims was recently appointed Regional Milk Specialist for FDA Region II and Dr. Gravani joined the Cornell Food Science Department last fall as an assistant professor of Food Science Extension.
- The establishment of a new award for an outstanding individual in the area of food sanitation has been announced by Jerry Cohen, Chairman of the Food Committee and President Al Lahr at the annual conference. The first presentation of the award will be made at the 1979 annual banquet at next year's conference in Binghamton.
- Dues for Sustaining Membership may now be set by the Executive Board prior to the annual meeting, so they may be readily adjusted to the Association's financial situation each year. They will be $50 for 1979, an increase of $15 over 1978. Additional increases are not planned for the foreseeable future.
- About 150 friends and associates of Michael H. Roman attended a retirement dinner in his honor on May 10, 1979 at Dibble's Inn, Vernon, NY.
- The annual conference will be different this fall. The Executive Board in response to requests from several sources decided to trim it to just two days. There will be General Sessions on Wednesday morning and Thursday afternoon. Concurrent sessions for Fieldmen, Laboratory and Food people will take place on Wednesday afternoon and Thursday morning.
- 95 people were in attendance for the 17th Annual Joint Meeting of Central New York and Finger Lakes Sanitarians held on May 9, 1979 at the Treadway Inn, New Hartford, NY. Opening the meeting was President William Jordan. He was followed by Robert Abrams, President, Glen Mohawk Association, Albert Leibr, President, Antical Chemical Corp. and Steven Sims, Regional Milk Specialist, FDA. The Council of Affiliates report was given by council president, Gaylord Smith.
- Nominations for the executive board are Donald C. Trautman, Stauffer Chemical and Earl D. Bullard, Dairylines. Also, Charlotte Hinz, program director and President elect announces that plans for the Annual Conference to be held in September are now complete. The conference site is the Holiday Inn Arena in Binghamton, NY.
- Eradication of bovine tuberculosis from New York herds is progressing. At present, 10 herds in the state are under quarantine.
- Dr. Leslie Wager told members of the Council of Affiliates at their May 17, 1979 meeting that, in his opinion, the actionable level of 1,500,000 for somatic cells is much too high and is working to the farmers' disadvantage.
REGISTRATION – BALLROOM FOYER

Tuesday 4:00pm – 6:00pm
Wednesday 8:00am – 5:00pm
Thursday 8:00am – 10:00am

MEETING REGISTRATION

<table>
<thead>
<tr>
<th>Price By 8/30</th>
<th>Price After 8/30</th>
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<tbody>
<tr>
<td>$350.00**</td>
<td>$375.00**</td>
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*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

<table>
<thead>
<tr>
<th>Tuesday</th>
<th>4:00pm – 8:00pm</th>
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<tr>
<td>Wednesday</td>
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<tr>
<td>Thursday</td>
<td>9:00am – Noon</td>
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Milk & Cheese Bar – Superior Ballroom

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<tr>
<th>Wednesday</th>
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<td>Thursday</td>
<td>9:00am – Noon</td>
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TUESDAY, SEPTEMBER 17, 2019

6:00pm – 8:00pm

OLD HOME DISTILLERS & SAHLEN PACKING

WEDNESDAY, SEPTEMBER 18, 2019

GENERAL SESSION

Moderator: Betsy Bihn

AM

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 for US Dairy and Ron Ohrel, Director of Community Outreach, Mid-Atlantic Dairy Association

10:00-10:30 Break

10:30-11:15 Sustainability Throughout the Supply Chain: Retail Focus - Chris Foote, Wegmans

11:15-12:00 Business Meeting

12:00-1:30 Lunch For All Past Presidents Luncheon

PM

1:30-2:15 New Microbiology Tests, What's Out There and What Questions to Ask - Martin Wiedmann, Cornell University

2:15-3:00 HPP: What Research is Telling Us About its Applications - Randy Worobo, Cornell University

3:00-3:30 Break

3:30-4:15 Food Fraud - Dianna Monica, FDA

4:15-5:00 AFDO Food Emergency Regulator Guide - Jennifer Pierquet, AFDO

6:00-8:00

Wednesday Night Reception

Cont’d on Page 12
# NYSAFP 96th Annual Conference

**PRE-REGISTRATION FORM**

Name: ____________________________  Spouse Name (if attending): ____________________________

(PLEASE PRINT)

Address: ____________________________________________________________

__________________________________________________________

Company: ____________________________________________________________

E-Mail Address: ______________________________________________________

Phone #: ____________________________

New Member: ___ Yes / ___ No  If yes, how did you hear about us? ____________________________________________________________________________

<table>
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<th>CONF. REGISTRATION INFORMATION</th>
<th>PRICE ON OR BEFORE 8/30</th>
<th>PRICE AFTER 8/30</th>
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<tr>
<td>NYSAFP Annual Conference</td>
<td>$350.00*</td>
<td>$375.00*</td>
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<td>Thurs. Split Sessions Only</td>
<td>$100.00</td>
<td>$150.00</td>
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*Includes Tues. evening event, Wed. Lunch reception [please check off below], Wed. Evening hors d'oeuvres/cocktail awards reception [please check off below] and NYSAFP Individual Membership Dues.

Please check which events you will be attending so that we have an accurate count for ordering purposes:

**TUESDAY EVENING OPENING EVENT** (Tickets required and w/be collected) Complimentary ___

**WED. AFFILIATE SUSTAINING LUNCHEON** (Tickets required and w/be collected) Complimentary ___

**WED. EVENING AWARDS RECEPTION** Complimentary ___

Please check only if you are a Past President and/or Honorary Life Member:

HONORARY LIFE MEMBERS Complimentary ___

PAST PRESIDENTS LUNCHEON (You must be a Past President to attend) Complimentary ___

I would like to donate to the NYSAFP Scholarship Fund

$10 ___  $20 ___  Other: $ ______________

TOTAL AMOUNT PAID ____________

Please make checks payable to NYSAFP and send with this form to: **Amy Rhodes, 5372 Summit Ave., Lowville, NY 13367**. Please return no later than Thurs., Sept. 5th! If paying online, go to https://nysafp.com/ and fill out the registration and select the events you plan to attend.
THURSDAY, SEPTEMBER 19, 2019

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

FOOD SESSION
Michigan Room
Moderator: Angela Montelbano

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

Exhibitors to Date
Twinco Inc. • Safety Chain • Charm Sciences
Microbac • Rochester Midland Corp.
Dairy Practices Council • IBA
Cornell Extension • IAFP • Diversey

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 Smolinski, Board Member
Amy Rhodes, Executive Secretary
Chris Krawczyk, Council Chairman
John Bartell, Newsletter Editor
Chip Lindberg, Newsletter Editor
Rob Way, Webmaster
Kim Bukowski, Cornell Coordinator
In October the NYSAPP Farm Methods Committee with the NYS Department of Agriculture and Markets hosted a series of Dairy Farm Equipment Installer meetings at the NYSDAM Headquarters in Albany, the Dairy Farmers of America office in Syracuse and the Wyoming County Agriculture and Business Center in Warsaw.

Chris Hylkema, NYSDAM, discussed Equipment Applications with particular emphasis on Automatic Milking Installations and Milk Load-out Systems. Chris Cherry, CIDEC, spoke on evaluation of sanitary welds and quality control. Rodney Hinz, NYSDAM, explained different types of potable water protection. Rick Watters, QMPS, explained the importance of performing NMC equipment evaluations when milking systems are installed or altered.

All of the meetings were well attended by Equipment Installers, Certified Milk Inspectors and Agriculture and Markets personnel. Thank you to Byrne Dairy, Stewart’s and Upstate Niagara who donated delicious dairy products for lunch and snacks.
Food Safety and Inspection News

Food Inspector Joshua Lopez was chosen by the Association of Food and Drug Officials as one of two national winners of the 2018/2019 Jacob Joseph Corby Achievement Award. This award is given to an individual in their first ten years of service for one or more specific achievements, or for a documented sustained high level of performance.

Food Inspectors Joshua Lopez and Leo Levenchenko have both been selected for the International Food Protection Training Institute, Cohort VIII fellowship program. The IFPTI Fellowship Program is a unique, year-long program for food protection professionals who want to make a positive impact on the profession through association membership, advocacy, and applied leadership.

New Employees

In January 2019, the Division of Food Safety and Inspection hired the following new Food Inspectors: Maryann Chipperfield (Rochester area), Ross Johnston (Buffalo area), Lingli Lin (Brooklyn), Brandon Moore (Brooklyn), Marianna Erlikh (Brooklyn), Connor Borghardt (Suffolk County), and Robert Bubnick (Bronx).

In June/July 2019, the Division of Food Safety and Inspection hired the following new Food Inspectors: Michael Krushelnitsky (Albany area), Loe Johandy (Bronx), Nindia Brown (Bronx), Suzanne Morovic (Bronx), Ryanne Murcko (Binghamton area), Paul Gelfand (Brooklyn), Neelum Aftab (Brooklyn), Adel Ibrahim (Manhattan), Jack Delorenzo (Manhattan), and Sandeep Ubha (Queens).

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

- FPGI Ben Casterlin was hired to cover assignments in the Capital area and eastern part of New York
- FPGI Amanda Elholz was hired to cover work assignments in the Rochester/Buffalo area.
- FPGI Katherine Rini was hired for work assignments in the Hudson Valley

Please join me in welcoming all of our new team members to the Division and the Department.

Retirements

Food Safety and Inspection also had the following retirements during this time period. Supervising Farm Products Grading Inspector Marty Farrell and Farm Products Office Assistant Erin Keeley both retired after many years of service to the Division. Chief Food Inspector Robert Dondorf, and Food Inspectors Margaret Flores, Alex Osmoyto, and Wanda Vega also retired since the last newsletter, after many years of service. Best wishes for a long enjoyable retirement to all of the individuals noted above.
CNYAFP Meeting held on May 23, 2019 at Theodore's Restaurant in Canastota, NY

Left to right are Omyia Damaj, Thao-Vy Vuong & Stephanie Morse.

Fifty one members and eight speakers were in attendance at the Central New York affiliate annual equipment meeting held at Theodore’s Restaurant in Canastota on May 23, 2019.

Speakers for the meeting were Becca Durant from NYSDAM who spoke on 2019 NCIMS Conference updates along with Chris Hylkeema NYSDAM/Equipment Specialist who provided insight on hydrogen peroxide water treatment. Anja Sipka from Cornell Quality Milk Production Services spoke on key performance indicators of udder health. Bob Gilchrist of Agri-Mark spoke on updates in milk hauling. Cornell University graduate students Stephanie Morse, Omyia Damaj, Elsbeth Kane and Thao-Vy Vuong provided the audience with presentations on E-coli outbreaks in flour, Salmonella outbreaks in ground turkey, Salmonella outbreaks in cucumbers, and Hepatitis A linked to scallops respectively.

This meeting is used by many of the NYS Certified Milk Inspectors for their annual training requirement.

There was a 50/50 raffle to benefit the CNY Sanitarians college scholarship fund. Winner of the raffle was Brittany Wood.

CNY Sanitarians scholarships of $150 dollars each were awarded to college students Seth Durant, Brigid Hildreth, Elizabeth White and Bryanna Kinney.

Door prizes were donated by John Rutherford - Queensboro Farm Products, Rich Lathrop - Oneida Madison Co-op, Sara Gillette - Upstate Niagara, Amber Brown-Organic Valley, and Frank Brady - DFA.

A delicious buffet lunch was served by Theodore’s Restaurant in Canastota, NY.

The next meeting to be announced for summer of 2019.

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Years Ago in the Milk and Food Industry

20 Years Ago - Summer 1999

- In his president’s column, Gary L. Davis announced that a new addition would be added to the Annual Conference this year, a Processing Session, so plant personnel will have their own session. We will also be recognizing our Sustaining members who have been members for at least 30 years.

- Jeff Bloom MADFES President, writes that the Metropolitan Dairy Technology Society formed in 1936 is now a leading professional organization addressing health and food safety concerns, etc. and has become the New Jersey Affiliate of IAMEFS as of 1993. The affiliate is titled Metropolitan Association Dairy, Food and Environmental Sanitarians.

- Over the past two years, the Education and Professional Improvement Committee has been involved in the development and upkeep of the association’s website. It has been up and running since August 1998.

- 75 were in attendance for the Annual Central New York Sanitarians Equipment meeting held on May 5, 1999 in Vernon, NY

- Caskill Mountain Sanitarians toured the Yeldmeier Plant in Little Falls on April 18, 1999 with around 25 members and guests in attendance.

- NYAMPS is now accepting MasterCard and Visa as payment of registration/dues.

- It’s just about a month away before we will be heading off to Rochester to attend the 76th Annual Conference of this association to be held at the Rochester Marriott Thruway Inn. Rates are $88 Single/double.

- Running for the Regulatory/Industry seats on the Executive Board are Bill Young, UPSTATE FARMS and Norman Fogg, New York State Department of Health.

- South Central Sanitarians elected new officers at their annual meeting and include President, Henry Mapes, POLLIO; Vice-President, Bob Slavinski, FRIENDSHIP and Ed Borkowski, NYS Dept. Ag & Markets.

- Members of St. Lawrence Valley Sanitarians held a luncheon meeting in Potsdam, NY on June 10, 1999 and included election of officers. They include Robert Dewey, President; Carmen Armstrong, Vice-President; Donny Goleby, Secretary; Merle Putnam, Treasurer; Bernie Cheney, Council of Affiliates Rep and Jeff Straight, Reporter.

- Around 45 members were in attendance for Central New York Sanitarians Annual Meeting held on June 9, 1999 at the Nelson Inn, Nelson, NY. During the business meeting, Election of officers was held. They included President-Ken Slentz; Vice-President, Peter Slunnhie; Secretary/Treasurer - Rich Lathrop and Council of Affiliates delegates—Bill Fredericks and Roy Leuenberger.
Western Association of Sanitarian's annual "Critical Issues" conference was held at Terry Hills Golf Course in Batavia on June 6th with fifty-two food and dairy professionals attending. A light continental breakfast was served and following Marsha Koerner's welcome and affiliate update, Melanie Hemenway DVM from the NYS Cattle Health Assurance Program gave an interesting presentation on this Department of Agriculture and Markets sponsored program which uses team approach to provide dairy farmers with the tools to prevent cattle diseases and address issues such as biosecurity and judicious animal drug usage. Following Dr. Hemenway's presentation, Mary Walawander, Epidemiologist for Erie Co. Department of Health and John Luker, Assistant Director for the Division of Food Safety and Inspection, spoke on the regulatory response to food borne illnesses from county and state agency perspectives.

After a delicious buffet lunch, Kim Bukowski, Cornell Dairy Foods Extension Specialist gave a high audience interactive presentation on quality and statistical process controls which emphasize prevention and early detection of processing problems. The last speaker of the day, Donna Walker of Dairy Farmers of America, gave an overview of dairy farm sanitation regulation in a talk titled "Food Defense on the Farm."

Following the conference, seventeen participants took advantage of the beautiful early summer weather and played nine holes of golf. Carolyn Podgurski had the longest drive for the women, Bryan Wherry had the longest drive for the men and Kevin Culm had the closest to the pin. Kevin claims it wasn't very close must have been closer than the others!
Critical Issues in the Food Industry Conference
Held June 6, 2019

Upstate table

O-AT-KA table

Lactalis table with Kevin Calm - Ecolab

Melanie Hemensway DVM discussing "NYS Cattle Health Cattle Health Assurance Program"

Mary Waldonder, Epidemiologist, discussing "Regulatory response to Food Borne Illness"

Kim Bukowski presents "Sliced Swiss Cheese: A Weight Loss Story"

Donna Walker discussing "Food Defense on the Farm"
Years Ago in the Milk and Food Industry

30 Years Ago - Summer 1989

- Chairperson Gary Davis opened the meeting with an announcement that he is co-chairperson of the Committee with Marty Mitchell who is representing the food people. Gary and Marty decided to combine dairy and food as it has been difficult to recruit membership from the food sector.

- Members of the Farm Methods Committee held their February meeting at the Agway Research Center located at Tully, NY. They took a tour of their new milk parlor; an all exit, all stainless milking parlor with a new wash milk receiver and bottom fill 6000 gallon bulk milk tank.

- The 1989 Laboratory Workshop will concentrate on phosphatase testing with emphasis on cultured product test procedures.

- Plans are now completed for the 66th Annual Conference of New York State Association of Milk and Food Sanitarians according to Program Chairman and President-elect Richard Ledford. Dates for this year's conference are Tuesday, September 19th to Thursday, September 21st. This year's conference site is the Sheraton Buffalo Airport.

- NYSAMFS in conjunction with Montgomery County Cooperative Extension have sponsored a Pesticide Certification Course. Past President John Baxter, one of the organizers and a course instructor, reported 36 attendees.

- On May 11th, NYSAMFS co-sponsored with Cornell University and FDA a seminar entitled Good Manufacturing Practices for Food Establishments. Many thanks goes to Board Member Terry Musson and his FDA colleagues for planning this seminar.

- Members of St. Lawrence Valley Sanitarians met on June 21, 1989 to hear Gerard Ruth, Technical Sales and Support, Penicillin Assays, Inc., Malden, Mass discuss FDA Activities with regard to sulfa containing drugs and aflatoxins in milk.


- On June 21, 1989, Ontario Sanitarians met to hear John Perry, DVM and representatives from Monsanto Chemical discuss Bovine Growth Hormone/Bovine Somatomorphin and its effect on animals, farmers, consumers and the dairy industry in general.

- The 27th Annual Update for Dairy Products Specialists was held once again this year at Ithaca. Director Awards given for excellent reports or inspections or investigations were given this year to Joseph Simone, William Fredericks, Steven Cossen, Randy Smith, Charles Lindberg and Mike Beanilla. Dairy Products Specialist of the Year Award was given to William Irwin.

NYSAFP Has a New Website

Earlier this summer the New York State Association for Food Protection launched a newly redesigned website via the work of Tru-Vine with input from Executive Secretary Amy Rhodes and the Association's Executive Board. The new site is very user friendly and contains links for Annual Conference registration and hotel room reservations making it a "one stop site" for getting ready to attend the conference. Also included on the new site are previous copies of the Association newsletter (in color no less) and a job postings board where prospective employers can post job openings to a targeted food and beverage industry audience. By clicking on the "More" tab, you can also automatically get notifications of future events sent to you via email.

CHECK OUT THE NEW SITE AT NYSAFP.COM

Get the latest on "lab" topics.
Attend the NYSAFP Annual Conference!
New York State Association For Food Protection
Regular/Sustaining Membership Application
2019-2020 (Year Ending August 31, 2020)

Please check appropriate category:

___ Sustaining Membership (Company) ...........................................$200.00

___ Regular Membership (Individual) ...........................................$50.00

___ Student Membership (Individual) ...........................................$15.00

Name: ____________________________________________

Company: ____________________________________________

Address: ____________________________________________

_____________________________________________________

Phone/Fax#: _________________________________________

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

3M
Biotrax
Baker Commodities
Bandler, David
Bartell, John
Bruns Brothers Process Equipment
Byrne Dairy Inc.
Capitol Plastics
Certified Laboratories
Charm Sciences
Commercial Food Sanitation LLC
Converse Laboratories Inc.
Dairy Farmers of America

2019 SUSTAINING MEMBERS

Donaldson Company
Eastern Crown Inc.
Empire Cheese Inc.
Ensystex Inc.
Fruit Crown Products
Great Lakes Cheese of NY Inc
HP Hood LLC
IBA Inc.
Micro Essential Laboratory
Mollenberg-Betz Inc.
Northeast Dairy Foods Association Inc
O-At-Ka Milk Products

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

Application for Membership
NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

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

☐ 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

Name______________________________
Business Affiliation______________________________
Mailing Address______________________________
About 150 members, spouses and guests filled the Doubletree Hotel in East Syracuse September 17 – 19, 2019 to attend the New York State Association for Food Protection’s Annual Conference. Attendees of the conference were able to view 20 presentations on various topics related to food safety over two days as well as enjoy the receptions, luncheons and exhibitor displays which are the signature of the annual event.

The success of this year’s program represents the combined efforts of the following committees: Laboratory Practices, Farm Methods, Food and Local Arrangements along with Cornell University and the New York State Department of Agriculture and Markets. The Executive Board wishes to extend their special thanks to all these committee members, sustaining members, the membership and the exhibitors for all their work in ensuring another outstanding conference.

Thanking everyone involved in planning and executing conference details is difficult but credit must be given to certain key individuals for their contributions, often behind the scenes, to make this event special. Vickie Pedersen, Jennifer Micha, Elizabeth Strebel and Donna Walker of the Local Arrangements Committee made sure everything ran smoothly with the hotel, snacks and door prizes; Donna Walker and Kelly Natali very ably handled the scholarship raffles; John and Nancy DiBlasi were again welcoming faces at the registration desk and Steve Murphy once again masterfully handled the IT/AV challenges. Thank you as well to the several companies and individuals who provided baskets for the scholarship fund raffle. Many others also worked diligently behind the scenes to make the meeting a success.

On Wednesday evening September 18th the gavel was passed to Dr. Elizabeth Bihn, Cornell University Food Research Laboratory in Geneva, NY who became the Association’s 93rd President. Casey McCue became the Immediate Past President and Donna Wilker became President-Elect. Elected to the Executive Board by the Association’s Membership was Angela Montalbano, Supervising Food Inspector with the NYS Department of Agriculture and Markets Division of Food Safety and Inspection.

Amy Rhodes, HP Hood LLC and Chris Krawczyk, Upstate Niagara continue as Executive Secretary and Council of Affiliates Chair respectively. Charles Lindberg, NYS Dept. of Agriculture and Markets (retired) is now Newsletter Editor as was reported in the last newsletter edition. Kim Buksowski remains as Cornell Coordinator as do Kathryn Boor and Martin Wiedmann, Cornell University, as Scientific Advisors.

During the Wednesday evening reception, several members were recognized by the Association with awards.

- The Paul B. Brooks Award is given to a member who has done a great deal of work to advance the progress of the affiliates and the state association in the areas of organization, inspection improvement and welfare. Thomas DiBlasi, NYS Dept. of Agriculture and Markets received the award.

- The Emmett R. Gauln Memorial Award is presented to a member who has made an outstanding contribution to the association in his or her field of endeavor. This year’s award was presented to Vickie Pedersen, NYS Dept. of Agriculture and Markets.

- The Howard B. Marflett Memorial Award is presented to a member for outstanding contributions in the field of food and dairy laboratory work. The award went to Thomas Angstadt of Dairy Farmers of America.

- The William V. Hickey Award winner is chosen by the Food Committee and is presented to a member who has made outstanding contributions in the field of food sanitation. The award was presented to Erin Sawyer, NYS Dept. of Agriculture and Markets.

- The Dr. Theodore H. Reich Award is presented to a member who has made a significant positive impact in the field of dairy farm sanitation and improvement. This year the award went to Kerry Case of Cornell’s Quality Milk Production Services.

- The George “Sid” Miller Affiliate of the Year Award was presented to the Western Association of Sanitarians for that group’s success in holding well-attended meeting and training opportunities throughout the past year.

- Honorary Life Memberships were presented to Joseph Corby, Gary Davis, Robert Harrington, Janene Lucia and Charles Lindberg for their outstanding contributions to the Association.

- Tasman Eissa, a Food Processing Technology major at Genesee Community College and Morgan Dickens, an undergraduate Food Science major at Cornell University were recipients of NYSAFP James C. White Scholarships.

- Also for the second year in a row, the attendees voted and awarded the “Most Engaging Vendor Award” to an exhibitor that went out of their way to introduce new and exciting offerings at the meeting. The exhibitors were provided an opportunity to stand up and present for three minutes at Wednesday’s luncheon in an effort to increase discussions at their tables. This year the award was presented to IBA and the recipient was Levi Cahan.

The newsletter’s 2019 Annual Report will print further information on conference proceedings including reports from all committees and details regarding the award winners.
President's Corner

Hello all,

It is my honor to be serving as the 53rd President of the New York State Association of Food Protection. To begin, thank you to Casey McCue, our past president, and our executive board. The dedication of those who have served this organization has inspired me to do more over the last 5 years. As a member, it is not always obvious how much time and effort goes into events like the annual meeting. I think it is important that you know the deep commitment, care, and consideration the board has for this organization and its membership. I am hopeful you will be inspired to become more engaged like our newest executive board member, Angela Montalbano. She brings 29 years of food safety inspection experience and is becoming more involved to enhance our learning experiences by bringing innovative speakers to our annual meeting and by sharing new ideas for effectively integrating food safety across the food industry.

It is quite possible many of you do not know me, and I am very much still a newcomer to this group and in many ways, represent some challenges our organization is trying to navigate. We need to maintain and grow membership as the food safety landscape continues to evolve. One thing the executive board has tried to do is expand our membership to different communities and groups. My background is in fruit and vegetable miscellaneous food safety. Traditionally, our associations membership and has mostly been from the dairy industry. With the passage of the Food Safety Modernization Act, our executive board saw a need and an opportunity to expand. We have been reaching out to fruit and vegetable industry personnel, industry membership, food product entrepreneurs, and food processors and share how our great organization can benefit them. This has been done through the development of a new website, revising our marketing materials and establishing new networks.

As we strive to expand membership, we are also conscious of our dedicated members who have participated in this organization for their whole careers. Each year we strive to provide the best training, professional development, and networking opportunities while keeping dues and the annual meeting registration affordable. The executive board implemented an annual meeting registration evaluation as a way to gather feedback from membership. For those of you who have not attended an annual meeting in a few years, we have been making some changes in response to requests, by modifying our Wednesday night reception from a formal at downtown hotels to a casual reception to increase interaction among members. Still, there’s great food, but more opportunities to catch up with colleagues and meet new people. This year marked our second Golden Microscope Award, given to the exhibitor who provides the most engaging 3-minute pitch. This is a quick way for membership to identify exhibitors they want to visit and for exhibitors to share the products and services they offer. I want to be clear that the evaluations are just one way we are gathering feedback. All the executive board members are open to your ideas and even your criticisms. To keep this association vibrant, we need our membership to be involved. Getting involved is a challenge for all of us. No one is looking for more to do. We are looking to engage in value we gain since our time and resources are limited.

It is my hope that the efforts I invest as president will add value and maintain the high standards that have allowed this organization to thrive for almost 100 years. With your help, commitment, and feedback, I am confident we can continue to build on this vibrant industry, engage in new ideas, welcome new members, and work to overcome food safety challenges throughout the food system. Wishing you all the best at 2019 and 2020 begins.

Take care,
Betty Bihn

Elizabeth A. Bihn

By Heather Tierney

The Division of Milk Control & Dairy Services held their annual Dairy Products Specialist training from September 30th through October 3rd with the support and collaboration of Cornell University’s Department of Food Science. Topics covered included; Factors Allffecting Fluid Milk Quality, Controlling Spoons on the Farm, CRDA’s, FSMA Recall Plans, Job Safety, Scheduling, Work, Plan Review, and more.

Division changes include the promotion of Lynndsay Berrymon from Dairy Products Specialist I to DPS II. Lynndsay is now supervising the Intacture Milk Shipments rating and lab operations, and is the division’s FSMA compliance coordinator. Additionally, she is overseeing the NYS split laboratory proficiency program. In the NYC area (Region 7) DPS I Howard Meyers has retired, and Jaslyn Kurt will be joining the department as a DPS I trainee in early November.

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Letters to the Editor

The Executive Board of NYSAF has agreed to a policy of not replying to emails directed to the Editor of the newsletter for publication. It will let the email sender know that the editor has reviewed their message. If you have a question, concern, or suggestion (from personal experience or from others), please feel free to email the Board (at info@foodprotection.org) and we will make sure it is properly addressed.

Thanks for your interest and support of our organization. We look forward to seeing you at the next annual meeting.

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Year’s Age in the Milk and Food Industry

2010
• USDA decreased the 2010 milk price for Class I milk by $12.75 per hundredweight.
• The Dairy Margin Calculator (DMC) began as a model to help dairy farmers manage cash flow.

2011
• The USDA began to report prices on any change in milk pricing.
• The cheese price drops continued to affect the dairy margin.

2012
• The USDA began to increase the milk price by $5.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2013
• The USDA began to increase the milk price by $10.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2014
• The USDA began to increase the milk price by $13.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2015
• The USDA began to increase the milk price by $16.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2016
• The USDA began to increase the milk price by $19.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2017
• The USDA began to increase the milk price by $22.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2018
• The USDA began to increase the milk price by $25.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

2019
• The USDA began to increase the milk price by $28.75 per hundredweight.
• The cheese price drops continued to affect the dairy margin.

10 Years Age - November 2009

2009
• The 80th Annual NYSAF Conference held September 22-24, 2009 at the DoubleTree Hotel in L. Syracuse was a big success, drawing close to 200 registrants. Theme: "Global Food Safety," the conference was held jointly for the first time with the FDA Northeast Regional Milk Meeting. Robert Reiten was presented with the Charles R. Gates Award during Wednesday night’s banquet. Ruth Ryan, Upton Niagara Farms East Main Dairy Division, announced John Glimm as President of NYSAF and John Diffado, recently retired from NYS Department of Agriculture and Markets, was elected to the Executive Board.
Cornell Collaborates in First Ever NY Win

NYSAFP Welcome Angela Montalbano to the Executive Board

Elizabeth A. Bihn, PhD, Director of the Produce Safety Alliance and National GAP Program, Executive Director of the Institute for Food Safety at Cornell University, Department of Food Science, Cornell AgriTech, 665 W North Street, Food Research Lab, NYAES, Geneva, NY 14456. gwp.cornell.edu, produceforalliance.cornell.edu, instfoodforhealth.cornell.edu

Dr. Elizabeth A. Bihn began her professional career in fisheries after receiving her B.S. in zoology from the Ohio State University. Her undergraduate research experience in plant molecular biology led her to attend graduate school at the University of Florida, graduating with an M.S. in horticulture. Though her M.S. thesis was focused on microscopy and protein localization research, she also took classes in plant breeding, education, and horticulture, and traveled domestically and internationally to learn about horticulture production. This exposure to fruit and vegetable production would later influence her career path. After completing her M.S. degree, Betsy worked for the University of Florida dedicating time to several different positions. She worked on a project to investigate the impacts of space travel on plant growth that included preparing a payload that flew on the space shuttle. She served as a junior scientist at the University of Florida Indian River Research and Education Center in Fort Pierce, FL, developing classes and collaborations between the produce industry and a newly established degree program. Betsy began her career at Cornell University in 1999 as program coordinator for the National Good Agricultural Practices (GAP) Program, a program she leads today as its director. While working, she relocated to graduate school at Cornell University and completed her Ph.D. in Food Science. Her dissertation research focused on surface water quality used in the production of fruits and vegetables. This area of research continues as part of her current efforts. Betsy's primary focus is as Director of the Produce Safety Alliance (PSA) leading a nationwide team tasked with providing fundamental, science-based, on-farm food safety knowledge to fresh fruit and vegetable farmers, packers, regulatory personnel and others interested in the safety of fresh produce to meet the Food Safety Modernization Act's Produce Safety Rule requirements. The nine-member PSA team is located throughout the U.S. to facilitate training and technical assistance to stakeholders. The PSA team was awarded the 2019 Cornell University College of Agriculture and Life Sciences Outstanding Accomplishments in Extension/Outreach Award. Betsy is also the Executive Director of the Institute for Food Safety at Cornell University with a mission to provide training and conduct research to support the food industry in reducing foodborne illness risks from farm to fork. She has developed award-winning educational materials and training programs for fruit and vegetable farmers, packers, and farm workers for over 20 years, receiving the American Society for Horticultural Science (ASHS) Outstanding Video Award in 2004, the ASHS Best Extension Publication Award in 2001, and the New York State Association of County Agricultural Agents Outstanding New Extension Publication Award in 2001. Betsy received the William V. Knicky Award from the New York State Association for Food Protection in 2015. In 2018, Betsy and her co-authors were awarded the Most Cited Peer-reviewed Food Protection Trend Publication Award by the International Association for Food Protection.

2020 Cornell Extension Course Calendar

- **Dairy Science and Sanitation**: February 11-12, 2020 • Ithaca, NY
- **Preventive Controls for Human Food**: February 25-27, 2020 • Capital Region—Location TBD
- **Sensory Intensive Experience: In Dairy Foods**: March 16-18, 2020 • Ithaca, NY
- **Introduction to Aridic for Caners and Processors**
  - **Leadership Skills for Success**: March 24-25, 2020 • Ithaca, NY
- **Core Meats Processing**: March 30-31, 2020 • Ithaca, NY
- **HACCP for Meat and Poultry Producers**: April 1-2, 2020 • Ithaca, NY
- **Hazard Analysis Critical Control Points (HACCP)**
  - **High Temperature Short Time Pasteurization**: April 14-16, 2020 • Ithaca, NY
  - **Fluid Milk Processing for Quality and Safety**: May 13-15, 2020 • Ithaca, NY
  - **The Science of Yogurt (Basic Level)**
    - **High Temperature Short Time Pasteurization**: July 14-16, 2020 • Ithaca, NY
  - **Core Milk Impoundments School**: July 20-23, 2020 • Ithaca, NY
  - **Dairy Science and Sanitation**: August 11-12, 2020 • Ithaca, NY
- **Other Courses**:
  - **Flawed Analysis Critical Control Points (HACCP)**
  - **Implementing SQF Systems**: August 19-20, 2020 • Ithaca, NY
- **SQF Quality Systems**: August 23, 2020 • Ithaca, NY
- **Perishable Crops for Human Food**: September 1-3, 2020 • Brooklyn, NY
- **Membrane Filtration, Drying, and Rehydration**: September 26-30, 2020 • Ithaca, NY
- **High Temperature Short Time Pasteurization**: October 13-15, 2020 • Ithaca, NY
- **Van PestFigure**: October 20, 2020 • Ithaca, NY
- **The Science of Cheese (Basic Level)**
  - **The Science of Cheese (Advanced Level)**
  - **Pedoman Environmental Monitoring**: November 16-11, 2020 • Ithaca, NY
- **Practical Controls for Human Food**: December 8-10, 2020 • Ithaca, NY

For course registration details contact Alex Solo (als62@cornell.edu) or Louise Pelker (lm229@cornell.edu)

President Bihn Announces Committee Chair Appointments

President Elizabeth Bihn has announced the 2019-20 Chair appointments for Association Standing Committees. These are listed below.

- **Farm Methods** • Donna Walker
- **Laboratory** • Christina Angell
- **Council of Affiliates** • Chris Krawczyk
- **Food** • Angela Montalbano
- **Scholarship** • Donna Walker
- **Mission and Planning** • Casey McCue
- **Nominating** • Casey McCue
- **Resolutions** • Kim Bukowski
- **Membership/Sustaining** • Barbara Williams
- **Awards** • Casey McCue
- **Auditing** • Danielle Prince
In Remembrance

Eric J. Dutton, 83, Adams

Eric J. Dutton, 83, Adams, passed away Sunday evening, November 3, 2019, at his home with his family by his side under the direction of Hospice of Jefferson County.

Eric was born in Gowanda, NY, on July 30, 1936, a son to Waldo and M. Inez Milks Dutton. He was a 1954 graduate of Gowanda Central High School.

Following his high school education, Eric managed the Kane Dairy Co-op, Kane, PA for one year. Eric graduated from Alfred State Technical College in 1957. He served with the NY Army National Guard Reserve from 1953 to 1956 and the US Army from 1955 until his honorable discharge in 1962.

In 1957, Mrs. Dutton was hired by the New York State Department of Agriculture and Markets, Milk Control Division as a field inspector. He was promoted to Dairy Products Specialist in 1980, retiring in 1996 after 39 years of service. During his career, Eric worked tirelessly to promote positive field staff inspectors by advocating for educational opportunities and high standards of conduct. For these efforts, he received the NYS Dairy Product Specialist Association’s “Specialist of the Year” award. Eric was a career long member of the NYS Assn. of Milk & Food Sanitarians (now NYS Association of Food Protection) serving as Council of Affiliates Chair from 1989 - 1992 and was awarded the Dr. Paul B. Brooks Memorial Award in 1993 and the Emmeren R. Goodwin Memorial Award in 1994. For his years of faithful service to the Association, in 1996 he was awarded Honorary Lifetime Membership.

Eric was recognized by Cornell University, Dept. of Food Science and the NYS Cheese Manufacturers Association for his years of dedication to the cheese industry through his annual cheese making and grading seminars and received Honorary Lifetime Membership in the Cheese Manufacturers Association as well. Nationally recognized as a cheese judge, Eric served as Chief Judge for many years for the NYS Fair Dairy Products Contest and as a judge at the 1988 World Championship Cheese contest held in Wisconsin.


Eric was an avid self-taught sailor, starting with a 14 ft. Rhodes Barram, progressing to a 30 ft. CAL sailboat. He was an accomplished self-taught woodworker and enjoyed making custom pieces for his family and friends. Eric also enjoyed photography and was a professional photographer from 1970 through the early 1980s. He was a member of the Boy Scouts of America and was a dedicated member for years of services with the South Jefferson Lions Club.

Mrs. Dutton is survived by a daughter Katharine Dutton (Joseph Redlich), Osage, NY; two sons, Richard (Marcia) Dutton, Limerick, NY and Christopher Dutton (Nydia Colon), Auburn, NY; his grandchildren Jonathan Belben, Karl Belben, Erin (Kevin) Jones, Jase Dutton, Adrian James and John Weimer; a great granddaughter Emily Jones.

Years Ago in the Milk and Food Industry

20 Years Ago - November 1999

- Over 250 members, spouses and guests attended the 76th Annual Conference held at the Marriott Rockleyme Inn, Hanover, NH on September 21-23, 1999 where Kathryn J. Booth, Assistant Professor, leader of extensons and research programs in the Dept. of Food Science’s Food Safety Lab said the Milk Quality Improvement Program at Cornell was installed as President. Gary L. Davis of Calmodalga, Dairy Products Specialist and State Milk Laboratory Evaluation Officer for NYS Dept. Ag. & Markets, Div. of Milk Control and Intermediates that President became a member of the Association’s Executive Board. Bill Young, Farm Inspector for Upstate Farms and former Chair, Council of Affiliates, was elected to the Executive Board.
- Another c追捧 was elected by 260s at the Canawecaw Cacuary Club in Norwich, NY. Over 80 played golf and three scholarships were $2,000 each were presented in college students.
- On October 19th, Finger Lakes Sanitarians enjoyed a tour of the Hudson Egg Farm in Ellenville, NY. 15 members and guests were in attendance to learn about a facility that houses 110,000 chickens in a ratch interrirus, unrated arrangement that allows for effieicent feeding, watering and disease control.
- New officers were elected for the affliate and included Larry Duchovny, President; Bob Bovier, Vice-President; Treasurer; Chuck Curtis and Nancy Casey as Secretary.
- Around 25 members and guests of South Central Sanitarians were in attendance at the Fall Meeting held on November 4th at Corna’s Restaurant in Auburn, NY. President Henry Mayes introduced the program, Ed Coll, Special Assistant of the Commissioner of NYS Dept. Ag. & Markets, State Emergency Management Office. On the program was Lee Radford, Director of Operations at the State Emergency Management Office.
- On September 29, 1999, Allegany Region Sanitarians held a golf tournament at Bonnie Pines. Students members and guests were present.
- General New York Sanitarians met on Nov. 2, 1999 for their Fall Meeting. The group toured open houses at the ucmor completed 3400 cow milk complex at Curtis Bros. new location at Bridgeport, NY, completed with a 66 cow milking parlor. 35 members and guests toured the facility and listened to Carl Hammond and Larry Beckwith discuss computer pricing.

Field Session

- Chris Cherry from CIDECC, LLC speaking on milking cooling calculations
- Dr. Rich Watson of Quality Milk Production Services presented on milking during the Field Session

40 Years Ago - November 1979

- Annual Conference at Clarion H. First became 50th President of NYSAMS. She succeeded William K. Jordan. Special awards were made to John W. Kuhl, the Warren D. Guellich Memorial Award, Lawrence Green, the Dr. Paul B. Brooks Memorial Award, Roger Allen, The Theodore H. Reich Award and Robert Zall, the Howard B. Maxler Award. A new award recognizing outstanding contributions in the field of food sanitation has been established by the Association in honor of William V. Hickey, first chairman of the NYSAMS Food Protection Committee. Presentation of the first annual Hickey award will made to Maurice Gannon. On August 14th, a luncheon was held in honor of two sons who left his position as Associate Biotechnologist and State Laboratory Survey Officer with New York State Department of Health.
- The annual refresher courses for Qualifyied Industries Inspectors (QIIS) were held during October in five different locations throughout the state. Speakers for the courses were Robert Ryan, Harold Berdick and Stewart Dean of the State Dept. of Ag. & Markets and Gerard Baudel, Cornell.
- The Northeast Dairy Products Council held its annual meeting October 31-November 2 at the Palmview Hotel, Elmaville, NY. Over 100 persons were in attendance.
- The New York State Association was named winner of the Shogun Award at the International Association annual awards banquet during the conference in Orleans in August.
- D. K. Baudel, Food Science, Ithaca has been working on eclaircements and center of hydrophilic colloidal in fresh and aged processed milk. D. John, Dornskeeter, was promoted to the rank of Associate Professor with tenure at Cornell.
# 2019 Dairy Products Competition

**Competition Winners**

**CLASS 1: CURRENT CHEDDAR**

| Gold       | Great Lakes Cheese of NY   |
| Silver     | Great Lakes Cheese of NY   |
| Award of Excellence | Great Lakes Cheese of NY |

**CLASS 2: AGED CHEDDAR**

| Gold       | DFA Pavilion               |
| Silver     | Great Lakes Cheese of NY   |
| Award of Excellence | Great Lakes Cheese of NY |

**CLASS 3: "SUPER" AGED CHEDDAR**

| Gold       | Great Lakes Cheese of NY   |
| Silver     | Great Lakes Cheese of NY   |
| Award of Excellence | Great Lakes Cheese of NY |

**CLASS 4: COTTAGE CHEESE FULL FAT**

| Gold       | Supero Friendship          |
| Silver     | Supero Friendship          |
| Award of Excellence | HP Hood, LLC Lafargeville |

**CLASS 5: LOWFAT COTTAGE CHEESE**

| Gold       | Supero Friendship          |
| Silver     | Supero Friendship          |
| Award of Excellence | Upstate Niagara Cooperative, Inc. |

**CLASS 6: NONFAT COTTAGE CHEESE**

| Gold       | Supero Friendship          |
| Silver     | Supero Friendship          |
| Award of Excellence | HP Hood, LLC Lafargeville |

**CLASS 7: CREAM CHEESE**

| Gold       | Kraft Heinz Lowville       |
| Silver     | Kraft Heinz Lowville       |
| Award of Excellence | Kraft Heinz Lowville |

**CLASS 8: LOW MOISTURE MOZZARELLA**

| Gold       | Lactalis American Group, Inc. |
| Silver     | Lactalis American Group, Inc. |
| Award of Excellence | Empire Cheese, Inc. |

**CLASS 9: MOZZARELLA, NON-PIZZA**

| Gold       | Upstate Farms Cheese       |
| Silver     | Kraft Heinz Lowville       |
| Award of Excellence | Upstate Farms Cheese |

**CLASS 10: RICOTTA**

| Gold       | Upstate Farms Cooperative, Inc. |
| Silver     | Lactalis American Group, Inc. |
| Award of Excellence | Lactalis American Group, Inc. |

**CLASS 11: PROVOLONE**

| Gold       | Empire Cheese, Inc.        |
| Silver     | Empire Cheese, Inc.        |
| Award of Excellence | Empire Cheese, Inc. |

**CLASS 12: PROCESSED CHEESE/COLD PACK CHEESE**

| Gold       | Original Herkimer County Cheese |
| Silver     | Original Herkimer County Cheese |
| Award of Excellence | Original Herkimer County Cheese |

**CLASS 13: FLAVORED NATURAL CHEESE**

| Gold       | McCadam Cheese Cooperative |
| Silver     | McCadam Cheese Cooperative |
| Award of Excellence | McCadam Cheese Cooperative |

**CLASS 14: OPEN CLASS**

| Gold       | Yankee's Fancy, Inc.       |
| Silver     | Old Chatham                |
| Award of Excellence | Yankee's Fancy, Inc. |

**CLASS 15: FARMSTEAD OPEN CLASS**

| Gold       | Old Chatham                |
| Silver     | Nettle Meadow              |
| Award of Excellence | Brix Summit |

**CLASS 16 AND CLASS 17 COMBINED - FARMSTEAD GOAT/SHEEP CHEESE**

| Gold       | Acorn Hill Farm, LLC       |
| Silver     | Old Chatham                |
| Award of Excellence | Nettle Meadow |

**CLASS 18 & 19 COMBINED - FARMSTEAD ARTISAN/COWS MILK SOFT CHEESE**

| Gold       | East Hill Creamery         |
| Silver     | Daniel Meier               |
| Award of Excellence | Revierie |

**CLASS 20: SOUR CREAM**

| Gold       | Supero Friendship          |
| Silver     | HP Hood, LLC Lafargeville  |
| Award of Excellence | HP Hood, LLC Arpt |

**CLASS 21: BUTTERMILK**

| Gold       | Supero Friendship          |
| Silver     | HP Hood, LLC Arpt          |
| Award of Excellence | Upstate Niagara Cooperative, Inc. |

**CLASS 22: DAIRY DIPS**

| Gold       | Upstate Niagara Cooperative, Inc. |
| Silver     | HP Hood, LLC Arpt |
| Award of Excellence | Argyle Cheese |

**CLASS 23: PLAIN YOGURT**

| Gold       | Upstate Niagara Cooperative, Inc. |
| Silver     | HP Hood, LLC Arpt |
| Award of Excellence | Argyle Cheese |

**CLASS 24: FLAVORED YOGURT**

| Gold       | Supero Friendship          |
| Silver     | HP Hood, LLC Vermon     |
| Award of Excellence | North Country Dairy |

**CLASS 25: FLUID MILK**

| Gold       | Garlick Farms Dean Foods  |
| Silver     | Byrne Dairy               |

**CLASS 26: FLUID MILK SMALL PROCESSOR**

| Gold       | Trinity Valley            |

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**2019 Dairy Products Competition Grand Champion**

Yankee's Fancy, Inc. Chautauqua

Judge were: Chief Judge Heather Spraker, NYS Dept. of Agriculture and Markets; Valerie Castlin, NYS Dept. of Agriculture and Markets; Chad Martin, NYS Dept. of Agriculture and Markets; Charles Lindberg, NYS Dept. of Agriculture and Markets (retired); David Benders, Cornell (retired); Steve Murphy, Cornell (retired); Robert Blystone, Cornell; David Benders, Vivalec

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**50 Years Ago - November 1969**

- Francis J. Brennan, Holbrookville, New York City Health Department was advanced to president of NYSAMS at the annual meeting held in Syracuse, September 19-19, 1969. He was succeeded as president-elect by Roy H. Bliss, Syracuse, assistant quality control director of the Dairyman's League, Mr. Brennan succeeds Frank B. Reilly, Stothouse, Country division manager for Seafood Foods. The conference, attended by more than 500, was the 17th year that the meeting was conducted as a joint conference with the Food Science Department at Cornell. For the first time, it was also held as a joint session with the Institute of Food Technologists.
- Both President Brennan and Executive Secretary-Treasurer Mark are recovering from mild coronavirus.
- The Cottontail Milk Commission Laboratory is using an instrument known as the Infrared Milk Analyzer in its testing work. The analytical time for fat is 21 seconds. Most routine testing is performed in a time of from 24 to 26 seconds an hour.
- The Council of Affiliates recently held a meeting where they addressed their attention to the problem of proper management of bulk milk collection procedures.
- A New York State Farm Methods Committee is being formed to deal with problems concerning NYS forms. This will permit the Farm Practices Committee to devote all of its time to problems which arise through out the entire Northeast.
- The Annual testing program for Qualified Milk Producers consisted of the following subjects: Sampling and quality control records by Dave Benders, former West Supply by C. E. Wisher, Bath and the New York State Health Code by W. V. Perry.
New York State Department of Agriculture & Markets - Division of Food Safety & Inspection News: November 2019

Food Safety and Inspection News

By John Luker

New Employees and Promotions

October 2019, the Division of Food Safety and Inspection was fortunate to be able to hire the following new Food Inspector Trainees:

- Ashley Drum (Genesee County), Jessica Valescule (Montgomery County), Connie Sawatski (Onondaga County), Deborah Sellari (Mercer County), Mohammed Rahman (Broome County), Pakish Kumar (Bronx County), Eric Sulema (Queens County), Biswa Shuddham (Queens County), Sandra Sampson (New York County), Ramis Shaff (New York County), Tanaz Sipansh (King County), Nur Qoddu (King County), Rafael Munafin (King County), Shailah Husse (King County), Omotayo Aseloa (King County).

Food Safety and Inspection is also pleased to welcome Steve Perrot to the Division. Steve has joined our Compliance Unit in the Albany Central Office.

Food Inspector, Sarah Czarapanski was promoted to Supervising Inspector for Contracts/Complaints earlier this year as well. Sarah brings a wealth of experience and knowledge to the position after working in the central office Compliance Unit and field locations.

Also in our Farm Products unit we have been fortunate to promote the following employees: Tom Tubbs has been promoted to Farm Products Grading Inspector 3 covering the western half of New York State. Promotions in Farm Products also included the following: Nathan Hance, Joshua Cremens, Scott Friedman, Linda Reiter and Farid Shemouda, all promoted to Farm Products Grading Inspector 2 positions. Additionally, Cathy Floksi was promoted to Secretary 1 in our Farm Products unit.

Please join me in welcoming all of our new team members and our newly promoted staff members to the Division of Food Safety and Inspection.

Other News

Food Safety and Inspection held our 2019 Food Inspectors Update at the Hilton Garden Inn in Troy, NY. As usual we held two sessions breaking our field staff up into two groups. The first session was held in early October followed by a repeat session at the end of October. Our agenda included a fantastic presentation on Specialized Processing Technologies/Activities offered by Bruno M. Xavier, PhD, Cornell Food Ventures Center. Our own Farm Products Unit offered a presentation on their day-to-day activities by Linda Wason, Jocelyn Muskey and George Spaho. Time management training was presented by Human Resource Specialists, Arthe Bloomfield, Sarah Rayove, Richan Ali and Division Director, Mark Lanning. Our agenda also included a very informative presentation on the Department's Industrial Hemp Pilot Program, presented by Chad LeGrand, Director of Plant Industry, Tim Sweeney, Policy Analyst Plant Industry, Kaseyam Tanski, Plant Industry and Bob Sheridan, Food Laboratory Specialist. Whole Genome sequencing was reviewed by Ira Saunders and Greg Detillo from the Food Lab. Interactive Sampling and Packaging was discussed along with a Kramer Review/Update, presented by Rabbi Aaron Metzger, SharePoint/ New Policy Procedures, discussed by Anita Emery, Lucy Shepherd and Chief Inspector Bill Kahanak, respectively. A informative presentation was offered on issues relating to Pest Control by Dr. Matthew Free from Cornell University. We closed out our session with regional updates/highlighted by an Award Presentation for Outstanding performance. Photos from our 34th Annual Update below.

Local Arrangement Committee

Local arrangements committee members for Menasha, Victor Pedersen and Elizabeth Steheli all work with the NY Department of Agriculture and Markets helped keep things running smoothly.

Is my food safe? Join the NYSAFP and find out!

Past Presidents

**Awards**

Tom DiBlasi (left) is presented with the Dr. Paul B. Brench Award from breeder and Past President John DiBlasi.

Now Past President Casey McCue passes the gavel on to new President Betsy Read.

Evin Sawyer receives the William V. Hickey Award from John Ludor. Both are with the Division of Food Safety and Inspection.

Janene Lucia receives an Honorary Life Membership plaque from President McCue.

Vicki Robe is presented with the Caulder Award, the Association’s highest honor, by Casey McCue, Director of the Division of Milk Control and Dairy Services.

Leni Cohen of NHA received the “Golden Microscope” Award for best exhibitor presentation from President McCue.

John DiBlasi, Debbie White and Martha Kemper receive the George Nill Miller Affiliates of the Year Award on behalf of the Western Association of Sanitarian.

Honorary Life Membership certificate is given to Charles Landauer by Casey McCue. Also receiving life membership were Joseph Carty, Gary Davis and Robert Harrington.

**Laboratory Session**

NYS Food Laboratory Specialist Cindy Mangione spoke 2019 National Conference on Interstate Milk Shipments Conference laboratory proposals.

Peer meals with the NYS Department of Labor discussed laboratory methodologies.

Almae Dickey of the NYS Department of Health discussed laboratory safety.


**60 Years Ago - November 1959**

- Walter H. Groves, Chief of the Country Milk Section, City Department of Health, was elected president of the Association at the annual meeting held September 22, 1959. He succeeds Dr. Robert E. Menke, Dairyman’s League Cooperative Assoc., Syracuse, NY. At the same time, William D. Gay, New York Milk and Cream Co., Oswego, was elected to the office of president-elect and W. A. Macdonald, Saratoga Lake, was elected to the Executive Board.

- William M. Ramsdell, Head of the Agricultural Department at the New York State Agricultural and Technical Institute, Albany, NY, was unanimously elected president of the Council of Affiliates. He succeeds retiring president, Henry W. Lehmkuhl, Milk Hart Supplies, Inc., Rochester, NY.

- Chapter III of the New York State Dairy Co-Op has been awarded a permit to milk dairies to deliver milk to homes in all counties of the state. This is the first time a permit to milk dairies has been issued to milk dairies in New York State, and it is hoped that a renewed interest in milk dairies will develop.

- Featured speaker for the evening at District #11 Banquet meeting was Anthony Russo, Bell’s Dairy, Campbell, Mr. Russo and the manufacturer of St. John’s was the chairman at the 1939 St. John’s in Pennsylvania and Delaware but was discontinued prior to the outbreak of the disease of Scurvy in the milk. This disease is spread in New York City and is used mostly in parishes by Italian-American families.

- Eugene T. Wolff, Assistant Director of Laboratories, Dairyman’s League has been appointed chairman of the Local Arrangements Committee for the 1956 NYSCS Meeting to be held in Syracuse.

- The Food and Drug Administration of the United States Department of Health, Education, and Welfare has begun sampling milk to determine whether or not penicillin or penicillin are present in the milk.
The Dairy Practices Council (DPC) met at a “NorthStar” in the US as its 5th Anniversary Annual Conference at the Holiday Inn by the Bay, Portland, Maine. Although the weather was not as great as the 2018 Annual Conference (we were in Texas last year...), the attendees appreciated seeing several years with a great showing of over 140 dairy professionals representing producer groups, individual dairy producers, suppliers, regulators and academia to the DPC mission, to develop and disseminate educational guidelines for the dairy industry, especially related to proper and improved sanitation and production of high quality dairy products.

As this was the 50th Anniversary Conference, it should be noted that the Dairy Practices Council’s roots are with the NY Association and the Northeast. The DPC began as the Northeast Farm Practice Committee, an offshoot of the Farm Methods Committee of the New York Association of Milk and Food Sanitarians (former name for NYSAPF). In 1970 a decision was made to transform the Committee into an independent organization of 11 states named the Northeast Dairy Practices Council (NDPC), led by Chairperson Dix March of Cornell Dairy Foods Extension. The Task Forces were established and the first 3 DPC Guidelines were published in 1972. Thus was the beginning of the DPC. More on the history of the DPC can be found on the DPC’s website in “50 Years of Collaboration.”

The DPC was founded in 1970 to address the need for a more consistent, uniform approach to dairy sanitation and quality. The DPC aims to improve dairy practices by developing and disseminating educational guidelines that address key areas of concern. These guidelines are intended to provide a framework for dairy producers to develop and implement effective sanitation practices, which in turn help to ensure the safety and quality of milk and dairy products.

At the conference, attendees had the opportunity to attend a variety of sessions and discussions, including topics such as milk cooling and storage, automated milking systems, and the importance of proper milking practices. The DPC also recognized the contributions of its members and partners through the annual awards ceremony, which highlights individuals and organizations that have made significant contributions to the advancement of dairy practices.

The DPC is committed to continuing its efforts to improve dairy practices and ensure the safety and quality of milk and dairy products. The DPC welcomes new members and encourages dairy producers and professionals to join and contribute to the organization’s mission.
Business Session

Executive Secretary/Treasurer's Report
Delegate Report given by Amy Rhodes

Newsletter - John Barrell

Membership/Sustaining Membership - Anika Zaher

Laboratory Provision - Candi Mangione

Auditing Committee Report and Council of Affiliates Report - Marka Kinner

Auditing Committee Report and Council of Affiliates Report - Marcha Kinner

Food Committee - Angela Menahem

General Session

Cassy McCue giving the Presidential Address

Charles Giambra, Rochester Malland Corp. giving an exhibitor presentation

Alejandra Mezzetto, Chehaws, discussing "Food Safety and Quality Systems with a Focus on Building Food Safety Culture"

Chris Forte, Wegman's, discussing "Sustainability Throughout the Supply Chain - Retail Focused"

Lisa Watson, Social Responsibility Officer, Innovation Center for U.S. Dairy, discussing "Sustainability Throughout the Supply Chain"

Rebecca Chong, Cornell University, talks about "HPP - What Research is Telling Us About Its Application"

Ronald Ovoll, Director of Community Outreach, Mid-Atlantic Dairy Association discussing "Sustainability Throughout the Supply Chain"

April Hovat, Association of Food and Drug Officials, discussing the AFDO Food Emergency Regulatory Guide
Some Of Our Exhibitors

At the Tuiven Booth are David VanOssie and Dan Priess.

Nick Mutuc at the 3M display.

Pete Randell at the Micro Bac display.

Carl Scham and Bebe Zahelnovy meaning the Bruns Brothers display.

The Dairy Practice Council Display.

Charles Ciambros, Rochester Midland Corp visit with Bob Kahn, Upstate Niagara at the Rochester Midland Corp display.

Larryhemah, Safety Chain visiting with Bill Kalcherka, NYS Dept. Ag & Markets during the Break.

At the Scholarship prize table are Heather Tornawa, NYS Dept Ag & Markets, Kelly Natalo, H P Hood LLC, and Deonna Walker, DFA.

Nathan Anderson at the Bio-Rad Quality Products for Food Safety display.

Visiting during General Session Break are April Skinner, Charm Sciences, Donald Wire, and Regina Bessemsmith, Cortland County Health Dept.

Patrick DeBoer and Sunil Bhanot from SUNY Geneseo.

Charm display.
2019 Sustaining Members

3M
Baker Commodities
Bandler, Dave
Barrell, John
Biotrax
Bruns Brothers
Byrne Dairy
Capital Plastic Products
Certified Laboratories
Charm Sciences, Inc.
Commercial Food Sanitarians
Converse Laboratories, Inc.
Cornell QMPS
Dairy Farmers of America
Diversey

Donaldson Company, Inc
Eastern Crown, Inc.
Ensystex, Inc.
Fruit Crown
Great Lakes Cheese
HP Hood, LLC
Huhtamaki
Hydrite Chemical Company
IBA
Micro Essential Laboratory
Mollenberg-Betz
Northeast Dairy Foods Ass.
O-At-Ka
Original Herkimer Cheese
Perry's Ice Cream

Price Chopper
Rochester Midland Corp.
Safety Chain
Sahlen Packing Co.
Saputo
Steuben Foods
Tops Markets, LLC
Twinco, Inc.
United Dairy Machinery
Upstate Niagara
Vivolac Cultures
Weber Scientific
Wegmans Food Markets
Western Association

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