Affiliate Annual Report for Calendar Year 2020
(Complete Attachment B to be considered for one or more 2021 Affiliate Awards.)

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

Please return the following items electronically by Tuesday, March 9, 2021 (late reports will not be considered for awards):
REQUIRED:
This completed form (in English).
Your Association’s membership list (Item 2).
Your Association’s list of current term officers (complete Attachment A).
OPTIONAL:
Attachment B: Completion required only if your Association requests to be considered for one or more Affiliate Awards.
IAFP now accepts all Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.
Digital photos (with names and descriptions) to appear in the Affiliate View quarterly newsletter.

New York State Association for Food Protection

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

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

IAFP Member? Y ☒ N ☐

2. Membership List

a. Indicate the current total number of members in your Association: 253
b. How many NEW members joined your Association in 2020? 39 with some of them being people who had returned after several years away.
c. Fax or email your current membership list. Include name, title, complete address, phone number, fax number, and email address of all active members.

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

a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees. September 23-25, 2020 Numbers fluctuated over the 3 days but stayed around 78 attendees.

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference): September 21-23, 2021 at the Doubletree in East Syracuse, NY or virtually if travel restrictions persist in New York State.

c. List all other general membership meetings held in 2020 (excluding board meetings). Include title, dates and attendance numbers.

| Rochester Area Sanitarians | 12/12/19 – Holiday gathering with the topic of Animal Wellness: What is it Really? 29 attendees. |
4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2020. Include name of award and qualification for award.

<table>
<thead>
<tr>
<th>Name</th>
<th>Qualification</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Bandler</td>
<td>Lifetime Achievement Award – for dedicated service to the organization for many years</td>
</tr>
<tr>
<td>John Bartell</td>
<td>Lifetime Achievement Award – for dedicated service to the organization for many years</td>
</tr>
<tr>
<td>Vickie Pedersen</td>
<td>Honorary Lifetime Membership - for dedicated service to the organization for many years</td>
</tr>
<tr>
<td>Marsha Koerner</td>
<td>Honorary Lifetime Membership - for dedicated service to the organization for many years</td>
</tr>
<tr>
<td>Paul Brooks</td>
<td>Debra Hill – Contributed to the welfare and progress of the affiliates</td>
</tr>
<tr>
<td>Emmett Gauhn</td>
<td>Casey McCue – Made a significant contribution to the NYSAFP or in their field of endeavor</td>
</tr>
<tr>
<td>George “Sid” Miller</td>
<td>Central New York State Association for Food Protection – Given to the affiliate that is the most active in promoting the NYSAFP and education opportunities</td>
</tr>
<tr>
<td>Theodore Reich</td>
<td>Rodney Hinz – Outstanding contribution in Dairy</td>
</tr>
<tr>
<td>Howard Marlatt</td>
<td>Tom DiBlasi – Outstanding contribution in Dairy and food laboratory work</td>
</tr>
<tr>
<td>William Hickey</td>
<td>David Nicholas – Outstanding contribution in the improvement of the food industry</td>
</tr>
</tbody>
</table>

b. List scholarships awarded during 2019; include recipient and qualification for scholarship.

<table>
<thead>
<tr>
<th>Scholarship</th>
<th>Recipient</th>
</tr>
</thead>
<tbody>
<tr>
<td>James White Scholarship/$1000</td>
<td>Haley Hardie – 3rd year student at SUNY Geneseo majoring in biology and an intern at QMPS</td>
</tr>
</tbody>
</table>

5. Web Communication

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

Please provide your existing Affiliate’s Web site address AND date last updated: Complete overhaul was done in 2019. We did another upgrade in 2020 to be able to post materials to “members only” and to be able to do the virtual conference and post the information from the conference. The website address is still: www.nysAFP.com

Did you launch a new Affiliate Web site in 2020? Y □  N ☒
Attachment A (completion required)

Association Officers List

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

Indicate the term dates (e.g., 2020–2021) for your current Executive Board:
2020-2021

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
<th>Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>President</td>
<td>Donna Walker</td>
<td>3150 Chandler Rd, Piffard, NY 14533, 315-439-8344, <a href="mailto:donnawalker@dfamilk.com">donnawalker@dfamilk.com</a></td>
</tr>
<tr>
<td></td>
<td>IAFP Member?</td>
<td>Y ☑ □</td>
</tr>
<tr>
<td>Past President</td>
<td>Betsy Bihn</td>
<td>665 West North Street, Food Research Lab, Geneva, NY 14456, 315-726-2277, <a href="mailto:Eab38@cornell.edu">Eab38@cornell.edu</a></td>
</tr>
<tr>
<td></td>
<td>IAFP Member?</td>
<td>Y ☑ □</td>
</tr>
<tr>
<td>President Elect</td>
<td>Kelly Natali</td>
<td>39 White Chapel Rd, Baldwinsville, NY 13027, 315-399-9972, <a href="mailto:Kelly.natali@hphood.com">Kelly.natali@hphood.com</a></td>
</tr>
<tr>
<td></td>
<td>IAFP Member?</td>
<td>Y ☑ □</td>
</tr>
<tr>
<td>Board Member</td>
<td>Sara Kelly</td>
<td>318 Howard Street, Buffalo, NY 14206, 716-712-6807, <a href="mailto:skelly@sahlen.com">skelly@sahlen.com</a></td>
</tr>
<tr>
<td></td>
<td>IAFP Member?</td>
<td>Y ☑ □</td>
</tr>
<tr>
<td>Board Member</td>
<td>Angela Montalbano</td>
<td>250 Veterans Memorial Highway, Hauppauge, NY 11788, 917-689-7479, <a href="mailto:Angela.montalbano@agriculture.ny.gov">Angela.montalbano@agriculture.ny.gov</a></td>
</tr>
<tr>
<td></td>
<td>IAFP Member?</td>
<td>Y ☑ □</td>
</tr>
<tr>
<td>Executive Secretary</td>
<td>Amy Rhodes</td>
<td>32126 State Route 12E, Cape Vincent, NY 13618, 315-404-0133, <a href="mailto:Amy.rhodes@hphood.com">Amy.rhodes@hphood.com</a></td>
</tr>
<tr>
<td></td>
<td>IAFP Member?</td>
<td>Y ☑ □</td>
</tr>
</tbody>
</table>
Before continuing, please check one of the boxes below:

☒ CHECK HERE and return electronically by 3/9/21 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2021 AFFILIATE AWARDS. (You are required to complete Attachment B.)

☐ CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2021 AWARD. (You are done! It is not necessary to complete Attachment B.)
Attachment B (optional)

Affiliate Award Considerations
To be considered for one or more of the five Affiliate Awards to be presented at IAFP 2021, Affiliates are required to check the box next to the award(s) for which you wish to be considered and provide the related criteria (in English). (REMINDER: Please confirm IAFP Membership of your Affiliate President and Delegate before completing Attachment B to avoid award disqualification.) Submit your Annual Report and any attachments in ONE email to avoid errors and omissions.

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

• how new members were recruited throughout the year;
• the number of new members joining the Affiliate;
• the percent increase in membership from 2019 to 2020;
• specific efforts on how you retained existing members; and
• other methods related to helping grow and maintain your membership.

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

Our organization currently has 451 people on our general mailing list and we have 253 active members with 39 being either new or people who have come back to the organization after being away for at least 3 years. One way we recruit new members is by taking the IAFP list each month of people who have paid for IAFP membership from New York State and sending them a flyer of what our organization has to offer them if they join. The flyer has been attached.

With updates to our website we now have the ability to send mass emails using Mail Chimp and we provide periodic mail bursts on what is happening in the organization as well as in the world at large. We have also partnered with the Northeast Dairy Organization to have a blurb sent out in their mailing which currently goes to over 2,000 people. We have also done sponsorships which this year included the Food Processing Pest Management Workshop held on 2/4 and 2/5 (flyer attached). Along with actively promoting our website through Mail Chimp, we also send emails to our affiliates in the form of a newsletter emails from the affiliate and mailed newsletters and annual report from the board. We also maintain a Facebook page. These have all been provided as attachments.

Due to the diverse board that we have, we also promote the organization through our daily dealings with customers, vendors and organizations outside of the NYSAFP that we interact with. This includes the Northeast Dairy Association, The Innovation Center for US Dairy, Cornell University, Dairy Practices Council and AFDO.
Affiliate Communication Award

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

This year we did another update to our website in order to create a section of the website that is specifically for members. In this section we post the annual conference materials as well as the newsletters and annual report. We post at least weekly on our Facebook page in order to keep people aware of what is happening both locally and nationally. I have included some examples in the attachments. This year due to the fact that we could not get together physically, we started posting affiliate communications in the form of newsletters. Some examples of the newsletters/emails have been attached but a brief summary includes:

1st Quarter: (April) Focused on Covid and the shutdown. SOP’s were provided that were created by Cornell University and included: (1) Food Facility Covid-19 Strategy Checklist; (2) Covid Cleaning and Sanitizing Frequently Touched Surfaces; and (3) Actions When Worker Tests Positive for Covid 19 v2. Also provided was a page dedicated to NYS Laws and Regulations related to Food, Farm, and Beverage Industries as well as AFDO Covid-19 resource page that had links to the FDA Technical Assistance Network, CDC resources, FDA resources and their webinar series.

2nd Quarter: (June) Focused on resources and guidance for reopening under Covid put out by Cornell University, public health as well as government. Links were provided for creating a Covid-19 Health and Safety Plan as well as what was needed to comply with for the plan. There was also a reminder to small businesses that they are required to register under FSMA and that the bi-annual registration had some new requirements for 2020.

3rd Quarter: Focused on sanitation and what is needed for SOP’s and the MSS.

In addition to the email newsletters, we also send out more formal newsletters as well as our annual report to our membership. These go out in the regular mail and are posted on the website. These have also been attached.

Our annual conference was held virtually this year and a copy of the program has been attached. Our keynote speaker this year was Bill Marler but we had many amazing speakers throughout the program.
**Affiliate Education Award**

What types of food safety education did your Affiliate provide to its members during the past year? Please provide the following details on all technical meetings, educational conferences, webinars, workshops, classes, and other methods pertinent to the interests of the membership:

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

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

This year we sponsored the Food Processing Pest Management Workshop that was held 2/4-2/5 and was provided by Cornell University. The flyer for the workshop has been attached. We also provided quarterly updates to the association from the affiliates in the form of a newsletters/emails that had links to other materials and some SOP's that were created by Cornell. These have also been attached. Our annual conference was held in September and was well attended with the main sessions having 78 attendees. Our keynote speaker was Bill Marler and we had an amazing array of speakers. I have attached the agenda with the topics covered. We provide updates on Facebook on a weekly basis with links to articles and other publications that revolve around food safety. When asked by members, we post educational opportunities on our calendar on the website and include links to more information regarding these classes. I have attached some examples of Facebook updates in the attachments.
Best Overall Affiliate Meeting Award
Did your Affiliate hold an outstanding self-sustainable (not sponsored/co-sponsored by IAFP) food protection meeting which you consider ‘over and above’ those normally held? If so, provide the following details, if applicable, on what led to a highly successful meeting:

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

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

This year’s meeting was held virtually due to Covid-19, but we still had an amazing turn out to the meeting. I have attached a copy of the agenda which includes the topic, presenter and where they are from. Some things that were done differently because of the virtual meeting included having a QR Code at the end of each presentation that attendees could scan and be taken directly to a survey regarding that session. This resulted in more feedback than usual on the sessions and was given in real time so that the attendees remembered better what they heard. For people who did not want to scan the code, we sent a survey link at the end of the session so we still received their feedback. Our session instead of being 1.5 days was done in 3 days with shorter sessions in order to keep people’s attention longer. Another change was how to answer people’s questions. This was done using the “Q&A” button on the Zoom meeting. We had some excellent questions using this method and these were captured and posted on the website so everyone had the benefit of the learning. We typically present awards at our annual conference and these were presented prior to the meeting and pictures taken so that when we did the presentation on the virtual meeting the recipients could talk about the experience but there were pictures that the other attendees could see of them getting the award. We received a lot of positive feedback after the meeting but hope to have our meeting in person in 2021.
C.B. Shogren Memorial Award

How did your Affiliate demonstrate exceptional overall achievement during the past year in promoting the mission of IAFP ("To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply")? "Overall achievement" should encompass at least several of the following activities/accomplishments of your Affiliate during 2020:

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

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

Our organization currently has 451 people on our general mailing list and we have 253 active members with 39 being either new or people who have come back to the organization after being away for at least 3 years. Our board is committed to IAFP which is evident with 4 of our voting board members are IAFP members as well as 2 additional non-voting board.

I believe the reason our organization continues to grow is because of the diversification we have been heading towards over the past decade as well as the commitment our organization has to being a benefit to our members. We have a diverse board who has food safety as it's number one priority. We provide educational materials throughout the year in the form of newsletters, annual reports, Facebook posts, affiliate meetings, and the annual conference. We take the learnings that we gather throughout the year and share them in as many forms as we can in order for everyone to benefit from the learnings.

Some of the highlights of 2020 include:
* Updated our website so we now have the ability to send mass emails using Mail Chimp and we provide periodic mail bursts on what is happening in the organization as well as in the world at large.
* We have partnered with different organizations to increase membership and exposure and provide educational opportunities such as the Northeast Dairy Organization to have a blurb sent out in their mailing which currently goes to over 2,000 people and Cornell to offer the Food Processing Pest Management Workshop held on 2/4 and 2/5 (flyer attached).
* Send emails through our affiliates in the form of a newsletter/emails with links to educational and informational materials from universities, government and regulatory agencies. These emails also include SOP's at times. Copies have been attached.
* Send newsletters and annual report from the board.
* We also maintain a Facebook page.
* This year's annual meeting was held virtually due to Covid-19, but we still had an amazing turn out to the meeting. I have attached a copy of the agenda which includes the topic, presenter and where they are from. We had many key learnings through the
process of changing from an in person meeting to a virtual setting, but we had everything go off without a glitch (due to MANY meetings prior and run through with presenters on several occasions).
* We had several members of the organization as well as a few board members attend the virtual IAFP meeting and Amy Rhodes attended the affiliate meeting and business meeting. This information is typically shared at our annual meeting but the main meeting was held later than usual so only the affiliate information was available for sharing at our conference.
* We presented two key people in our organization who have been members for over 50 years Lifetime Achievement Awards. John Bartell and David Bandler were the 2nd and 3rd recipients of this prestigious award that we do not give typically.
RONALD D. GARDNER
FOOD PROCESSING
PEST MANAGEMENT WORKSHOP
with Post-Workshop Sessions for
Structural Pest Control and
Fumigation

February 4-5, 2020

RIT Inn & Conference Center
5257 W. Henrietta Road
Henrietta, NY 14467
(585) 359-1800

Program Co-Sponsors
*Pesticide Management Education Program
*NYS Association for Food Protection
*Rochester Area Sanitarians

Program Schedule
*Recertification credits also awarded for Pennsylvania and New Jersey.*

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:15</td>
<td>Course Registration, Pastries, Coffee</td>
</tr>
<tr>
<td>7:50</td>
<td>Welcome and Introductions</td>
</tr>
<tr>
<td></td>
<td>Dan Wixted, Cornell PMEP</td>
</tr>
<tr>
<td>8:00</td>
<td>Managing Rodents in Food Facilities</td>
</tr>
<tr>
<td></td>
<td>Bobby Corrigan, RMC Pest Consulting Services</td>
</tr>
<tr>
<td>9:00</td>
<td>Food Pest Management Products Update</td>
</tr>
<tr>
<td></td>
<td>Multiple Exhibitors</td>
</tr>
<tr>
<td>9:30</td>
<td>Managing Sanitation Pests in Food Processing Facilities</td>
</tr>
<tr>
<td></td>
<td>cisse Spragin, Rockwell Labs</td>
</tr>
<tr>
<td>10:30</td>
<td>Break and Visit Exhibits</td>
</tr>
<tr>
<td>11:00</td>
<td>Meeting FSMA, USDA, and 3rd-Party Auditors’ Pest Management Requirements</td>
</tr>
<tr>
<td></td>
<td>Chris Del Rossi, Food and Drug and the Bug</td>
</tr>
<tr>
<td>12:00</td>
<td>Lunch and Visit Exhibits</td>
</tr>
<tr>
<td>1:00</td>
<td>Pest Exclusion in Grain Facilities</td>
</tr>
<tr>
<td></td>
<td>Matt Frye, NYSIPM</td>
</tr>
<tr>
<td>2:00</td>
<td>Break and Visit Exhibits</td>
</tr>
<tr>
<td>2:15</td>
<td>Pesticide Regulation Update</td>
</tr>
<tr>
<td></td>
<td>Don Nelson, NYSDEC</td>
</tr>
<tr>
<td>3:00</td>
<td>Break and Visit Exhibits</td>
</tr>
<tr>
<td>3:15</td>
<td>Leveraging Technology to Raise the Bar in Pest Management</td>
</tr>
<tr>
<td></td>
<td>Joe Barile, Bayer Environmental Science</td>
</tr>
<tr>
<td>4:15</td>
<td>Adjourn</td>
</tr>
</tbody>
</table>

DEC Recertification Credits:
Category 7 A = 3.00 + Core = 0.75 Total 3.75
Category 7 F = 5.50 + Core = 0.75 Total 6.25
Category 8 = 4.50 + Core = 0.75 Total 5.25
February 5: Structural Session

7:15  Course Registration, Pastries, Coffee
7:50  Welcome and Introductions
Dan Wixted, Cornell PMEP
8:00  Managing Wood-Boring Beetles
Reid Ipser, Nisus Corporation
9:00  Break and Visit Exhibits
9:30  Don’t Get Stung by Bee Removals
Stephen Repasky, Bee Control
10:30  Break and Visit Exhibits
10:45  Handling Cases of Delusional Parasitosis
Jason Dombroskie, Cornell Entomology
11:45  Adjourn

DEC Recertification Credits:
Category 7A = 3; Category 7B = 2

Course Objectives

The objective of the Food Processing Pest Management Workshop and post-workshop sessions is to provide information to enable structural and food industry pest control applicators and their clientele to improve their pest management skills.

Registration Information

The pre-registration fee for this seminar is $135 for February 4th, $80 for February 5th, or $200 if you attend both days and includes refreshment breaks and (for Feb. 4 only) lunch. Pre-registration is being accepted online and by mail or fax by January 24, 2020. Registration after January 24th will be an additional $10. A website is now available for online registration. Visit https://psep.cce.cornell.edu/foodpest if you would like to register online. If registering by mail, please make your check payable to Cornell University and send your information to:

Mrs. Amber VanNostrand
Cornell University
Pesticide Management Education Program
525 Tower Road, CALS Surge Building
Ithaca, NY 14853
Ph: (607) 255-1866

Refunds

Registrants may withdraw from the course with a full refund, less a $20 processing fee, provided written notification is received by January 28, 2020. No refunds will be issued after that date. Substitutions may be made at anytime.

Course Location

This seminar will be conducted at the RIT Inn & Conference Center. If you need overnight accommodations, please make reservations directly with the hotel at: (585) 359-1800. The hotel has a block of rooms reserved under the name Cornell University. To reserve a room in this block, you must call the hotel by January 14, 2020.

Monitoring Attendance

Each applicator must check in by showing a Certification ID Card and signing the roster. The doors to the room are closed at the beginning of each session. All sessions will be monitored.
**Wednesday, September 23, General Session**

<table>
<thead>
<tr>
<th>Time</th>
<th>Topic</th>
<th>Presenter(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:00</td>
<td>Welcome and Introduction</td>
<td>Elizabeth Bihn, NYSAFP President</td>
</tr>
<tr>
<td>10:15</td>
<td>Foodborne Illness Litigation</td>
<td>Bill Marler, Marler Clark</td>
</tr>
<tr>
<td>11:15</td>
<td>FDA’s Recognition of the Value of Research for the Development of Effective Regulation.</td>
<td>Socrates Trujillo, FDA</td>
</tr>
<tr>
<td>12:00</td>
<td>Break</td>
<td></td>
</tr>
<tr>
<td>12:30</td>
<td>How I Make Sure the Job Gets Done</td>
<td>Dionne Crawford and Tracy Johnstone, McDonald’s</td>
</tr>
<tr>
<td>1:15</td>
<td>Panel Discussion on Food Safety</td>
<td>Session Speakers</td>
</tr>
<tr>
<td>2:00</td>
<td>Wrap up and Announcements</td>
<td></td>
</tr>
</tbody>
</table>

**Thursday, September 24, Break-out Sessions**

**Field Session**

<table>
<thead>
<tr>
<th>Time</th>
<th>Topic</th>
<th>Presenter(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:00</td>
<td>Welcome and Introduction</td>
<td>Donna Walker, Farm Methods Committee</td>
</tr>
<tr>
<td>10:15</td>
<td>FDA Update</td>
<td>Amanda Zick, FDA</td>
</tr>
<tr>
<td>11:00</td>
<td>Evaluating CIP Programs &amp; Creating On-Farm Wash Charts</td>
<td>Levi Cahan, IBA Inc</td>
</tr>
<tr>
<td>11:45</td>
<td>Theodore Reich Award</td>
<td></td>
</tr>
<tr>
<td>12:00</td>
<td>Break</td>
<td></td>
</tr>
<tr>
<td>12:30</td>
<td>Evaluation of Farm Water Systems</td>
<td>Chris Hylkema, NYS Department of Agriculture and Markets</td>
</tr>
<tr>
<td>1:15</td>
<td>Milk Money – The Evolution of Dairy Marketing and its Impact to Farm Management</td>
<td>Amie Thomas, Cayuga Milk Ingredients, LLC</td>
</tr>
<tr>
<td>2:00</td>
<td>Wrap up and Announcements</td>
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**Laboratory Session**

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<tr>
<th>Time</th>
<th>Topic</th>
<th>Presenter(s)</th>
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<tbody>
<tr>
<td>10:00</td>
<td>Welcome and Introduction</td>
<td>Christina Angell, Laboratory Committee</td>
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<tr>
<td>10:15</td>
<td>Testing During Pandemic – A Guided Tour Through Questions and Decisions for the Food Industry</td>
<td>Aljosa Trmcic, Cornell University</td>
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<tr>
<td>11:00</td>
<td>Testing During Pandemic – Panel Discussion</td>
<td>Aljosa Trmcic, Cynthia Mangione, NYS Department of Agriculture and Markets</td>
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<td>11:45</td>
<td>Howard Marlatt Award</td>
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<td>12:00</td>
<td>Break</td>
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<tr>
<td>12:30</td>
<td>Identifying Chemical Hazards in Your Food Safety Plan: the FDA Guidance Document and Beyond</td>
<td>Steve Murphy, Cornell University</td>
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<tr>
<td>1:15</td>
<td>Dairy Waters – Testing and Follow Up</td>
<td>Lyndsay Perryman, NYS Department of Agriculture and Markets</td>
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<tr>
<td>2:00</td>
<td>Wrap-up and Announcements</td>
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### Food Session

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<tr>
<th>Time</th>
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<tbody>
<tr>
<td>10:00</td>
<td>Welcome and Introduction</td>
<td>Angela Montalbano, Food Committee Chair</td>
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<tr>
<td>10:15</td>
<td>Panel Discussion: Food Manager Certification at Retail</td>
<td>Dionne Crawford and Tracy Johnstone, McDonald’s, John Marcello and Mary Leong, FDA, Elizabeth Nutt, Tulsa Health</td>
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<td>11:00</td>
<td>Pesticide Management</td>
<td>Dan Wixted, Cornell University</td>
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<td>11:45</td>
<td>William Hickey Award</td>
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<td>12:00</td>
<td>Break</td>
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<tr>
<td>12:30</td>
<td>Foodborne Illness Update</td>
<td>David Nicholas, NYS Health Department</td>
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<td>1:15</td>
<td>The Analysis of Toxic Elements in Foods Sold in New York State</td>
<td>Thomas King, NYS Department of Agriculture and Markets</td>
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<td>Wrap-up and Announcements</td>
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### Friday September 25, General Session

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<tr>
<td>10:00</td>
<td>Welcome and Introduction</td>
<td>Elizabeth Bihn, NYSAFP President</td>
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<tr>
<td>10:15</td>
<td>Presidential Address</td>
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<tr>
<td>10:30</td>
<td>Has anthropogenic climate change already affected global agricultural productivity?</td>
<td>Ariel Ortiz-Bobea, Cornell University</td>
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<tr>
<td>11:15</td>
<td>Emerging Issues in Food Safety – Locally, Nationally and Globally</td>
<td>Michael Brodsky, Brodsky Consultants</td>
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<td>12:00</td>
<td>Break</td>
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<td>12:30</td>
<td>NYSAFP Business Meeting</td>
<td>Elizabeth Bihn, NYSAFP President</td>
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<td>1:15</td>
<td>NYSAFP Awards</td>
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<td>Dr. Paul B. Brooks Memorial Award</td>
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<td>George “Sid” Miller Jr. Affiliate of the Year</td>
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<td>Emmett R. Gauhn Memorial Award</td>
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<td>Honorary Life Members and Special Association Awards</td>
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<td>2:00</td>
<td>Happy Hour</td>
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Helping the New York State Food Industry
THAT'S WHAT WE DO

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

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

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

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

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

Our Partners
Academia
Cornell University
• Food Science Department
• Charles H. Dyson School of Applied Economics and Management
• Quality Milk Production Services
Morrisville College
Regulatory
• NYS Department of Agriculture & Markets
• NYS Department of Health and County/Local Health Departments
• US Food and Drug Administration
• US Department of Agriculture
Trade Associations
• International Association for Food Protection
• Dairy Practices Council
• Local Affiliates of NYS Association for Food Protection

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

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http://nysafp.com
August 2020

Good morning CNY AFP members,

I thought I would continue with my informational emails, since we haven’t been able to meet in-person yet this year. I am still hopeful that we will be able to meet on Friday, November 6th at Heritage Hill Brewery (time TBD), but will continue to monitor CDC and NYS recommendations. I will continue to keep you all updated as to where we stand with the meeting as the time draws closer.

The annual NYS AFP meeting is being held virtually this year on Sept 23-25 from 10 am to 2 pm daily. Registration information can be found on their website at: https://nysafp.com/conference.aspx/register. They have locked in some wonderful speakers, including Mr. Bill Marler. I have attached the PDF of the conference schedule. Please consider not only attending the meeting but joining the state organization as well. Annual dues are only $50, and membership allows you access to research and resources to help you develop stronger food safety programs. If you have any questions regarding the NYSAFP membership, please reach out to me!

This quarter I would like to focus on sanitation. While there was a heightened awareness around sanitation when COVID first appeared, there are still many struggling with the development of a Master Sanitation Schedule (MSS). A strong sanitation program, including a well-developed MSS, can serve as an extremely useful trouble shooting method, should any problems arise with your products.

All plants should have a list of all equipment and surfaces that need to be cleaned within their facility. The list should include, but is not limited to, all food contact surfaces, walls, floors, windows, and surroundings. Once you have developed your list of items that need to be cleaned, you need to determine what frequency you think will allow you to maintain these items. For example, for windows every six months may be enough whereas your blend tank will need to be cleaned after every use. Your MSS will need to be re-evaluated at least annually. This evaluation will help you determine effectiveness of frequency, and how that frequency may be related to such things as customer complaints and quality of products. The re-evaluation should also examine the effectiveness of the current cleaning schedule. For example, during the re-evaluation you may determine that certain pieces of equipment need to be broken down and hand cleaned more frequently than originally thought. Any time a new piece of equipment is installed, or a piece of equipment modified, you need to re-evaluate and update your MSS, as well.

Your MSS tells you the what and the when (frequency) of items to be cleaned. You should develop SOPs that tell you the who and the how to clean those items. Ideally, your SOPs will include photos to help clearly show employees the expectations. You should also have checklists to document that the cleaning was completed. The MSS, SOPs, and cleaning checklists can be as simple as an Excel or Word document. The person who performed the cleaning should be the person who completes the cleaning checklist. The idea is to create accountability at all levels of your organization. One of the basics for a strong food safety culture is to ensure that all of the employees understand the food safety performance expectations of their job. If employees understand the significance of the cleaning process and their role in it, then they are more likely to do the right thing when no one is looking. A strong sanitation program can lead to increased food safety and quality. Both of these can help you develop brand loyalty in your customers, which is something we all want and need. There are several websites
that can show you examples of MSS, cleaning SOPs, and cleaning checklists. While it may take some effort to get the program up and running, it can save you a lot of problems in the future.

If you want further help with developing your MSS, a simple Google™ search should provide several places to start. You can also reach out to your chemical supply company or Cornell Dairy Foods Extension.

I would very much like to continue to send out informational emails every 2-3 months. If there is a topic that you would like to see addressed, please reach out to me or your inspector. If I am not familiar with the topic, I will seek out a guest writer for that issue. Please continue maintaining social distancing, handwashing, and mask wearing. New York has gone from one of the worst states to one of the best states due to our diligence and we need to show the rest of the country how it is done!

Barb Williams

President elect CNY AFP
1.0 PURPOSE

This document reviews the actions to be taken when a worker is being tested for and/or tests positive for CoVID-19 virus.

2.0 SCOPE

This SOP details procedures to be used when (i) an individual calls in to inform the facility that they are being tested for CoVID-19 and (ii) an individual calls in to report testing positive for CoVID-19.

Currently any person that has samples taken for a CoVID-19 test will have to be isolated at home. The local health department will be involved in notifying the individual of the test results and the individual is responsible for contacting their employer of the results. Sick policies should make sure that a person is being tested for COVID-19 is NOT permitted to work until the test comes back negative (which may take more than 2 days).

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS

CoVID-19 is a new type of virus that can spread rapidly between individuals that do not take proper precautions (e.g., social distancing).

CoVID-19 symptoms include cough, fever and shortness of breath. Symptoms can be severe, and in some cases, it can cause death. Elderly and immunocompromised are most at risk.

The virus is spreading mainly through person-to-person contact including through respiratory droplets produced when an infected person coughs or sneezes.

**Food or food packaging is not associated with transmission of CoVID-19 virus.** Regular Cleaning and Sanitizing procedures that are in place are sufficient to control contamination with CoVID-19 virus in the processing environment.

The primary goal of this SOP is to reduce the risk of person-to-person transmission and to reduce the risk that a large proportion of the workforce in a food processing facility is unable to work (e.g., because they have to be quarantined).

Actions need to take priority and be implemented without delays.

All workers **MUST** notify their PIC (Person-in-Charge, i.e. Plant Manager and/or HR Manager) as soon as they are tested for CoVID-19 virus.

Workers tested for CoVID-19 virus are **NOT** allowed to return to work until the test confirms negative (which may take more than 2 days).
4.0 REQUIRED TOOLS / EQUIPMENT

Employee Training register which includes employee job skills and contact information of employees that are qualified to replace absent workers, Phone, and Local Health Department contact information.

5.0 FREQUENCY

Whenever a person working in ___________ facility is being tested for CoVID-19 virus.

Whenever a person working in ___________ facility tests positive for CoVID-19 virus.

6.0 RESPONSIBILITY

Responsibility for the implementation, execution and success of this program is cross functional:

Internal Partners
- Human Resources
- Production/Manufacturing
- Food Safety/Quality Assurance
- Crisis Management Team

External Partners
- Local health department
- State Department of Agriculture
- Centers for Disease Control and Prevention

7.0 PROCEDURE

- TASKS:
  1. After being notified that a worker is being tested for CoVID-19
     While these procedures are currently recommended, they may not be feasible if widespread COVID-19 testing of individuals is being conducted
     1. Inform other workers that an individual in the facility had a pending test for COVID-19; maintain confidentiality
     2. Identify workers who came into close contact with the tested individual, while maintaining the privacy of the tested individual’s identity.
     3. If feasible, send workers who came into close contact with the tested person home until the results of the test are known.
     4. Clean and Sanitize all sensitive surfaces and areas that individual may have come into contact with; follow appropriate SOPs.
     5. Keep tested worker’s locker locked.
     6. Clean and Sanitize outside of affected worker’s locker.
     7. Discard all personal food that might be shared in a break room setting refrigerator. Clean and sanitize interior and exterior of breakroom refrigerator.
8. Prepare for the possibility that your local Health Department may require testing of other employees. In which case they will have to be isolated at home. Review employee contact and prepare for changing shift procedures and responsibilities to account for any short staffing. Create a plan to enlist other trained workers to be available to fill any void.

(2) **After the test for CoVID-19 comes back negative**
   1. Inform workers of the negative test result.
   2. Inform workers at home of the negative test result and discuss when they can return to work.
   3. No further action needed.

(3) **After the test for CoVID-19 comes back positive**
   1. Report the positive test to your local Health Department  
      a. follow instructions provided by Health Department  
      b. obtain information if other workers will be tested  
   2. Re-clean and sanitize all areas that individual may have come into contact with; follow appropriate SOPs.
   3. Inform individuals that stayed home because of the close contact of the positive test; have them finish the 14 day quarantine or get tested for COVID-19. After the quarantine or after they test negative they can return to work. If during quarantine they develop any of the symptoms have them inform you, local Health Department and reach out to their primary care provider.
   4. Identify potential contacts of the individuals that stayed home in quarantine, while maintaining the privacy of these individuals.
   5. If feasible, send workers who came into close contact with the persons in quarantine home until the results of the test are known.
   6. Assess risk to the business based on the information obtained from the Health Department.
      a. If number of workers that need to be tested is low: Review employee contact and prepare for changing shift procedures and responsibilities to account for any short staffing. Create a plan to enlist other trained workers to be available to fill any void.
      b. If the number of workers that will be tested is too high to be able to maintain production: Adjust production schedules to be able to have enough product on stock until test results come back (which may take more than 2 days). Plan to be ready to resume production on the day the results come back negative.
      c. If information on workers that will be tested is not available, act as if all will be tested.
   7. Allow individuals that tested positive for COVID-19 to return to work when the following conditions are met:
      a. **General conditions:**
         i. At least 3 days (72 hours) have passed since resolution of fever without the use of fever-reducing medications
         ii. Improvement in respiratory symptoms (e.g., cough, shortness of breath)
         iii. At least 7 days have passed since symptoms first appeared
      b. **Healthcare provider conditions:**
         i. Resolution of fever without the use of fever-reducing medications
         ii. Improvement in respiratory symptoms (e.g., cough, shortness of breath)
         iii. Healthcare provider determines based on tests and evaluation that they can return to work
8.0 VERIFICATION: Plant Manager/HR Manager or another PIC (Person-in Charge) will perform the actions in this SOP, record information and sign off those actions were taken.

9.0 DOCUMENTATION OF TRAINING

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10.0 SIGNATURES AND APPROVALS

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<th>Role</th>
<th>Name and Title</th>
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<tr>
<td>Plant Manager</td>
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1.0 PURPOSE

The purpose of this SSOP is to detail the proper procedures and technique(s) to clean and sanitize frequently touched surfaces and equipment in processing facility __________ in response to CoVID-19.

2.0 SCOPE

This SSOP applies to anyone who is actively processing and preparing the processing plant for production pre-operational.

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS

COVID-19 is spreading mainly through person-to-person contact including through respiratory droplets produced when an infected person coughs or sneezes. Practice proper social distancing of at least 6 feet between employees.

Because COVID-19 cannot survive outside of the host for long the only possible alternative route is through Frequently Touched Surfaces.

As a safety precaution Frequently Touched Surfaces need to be cleaned with increased frequency during production day.

Use gloves to protect hands when cleaning and sanitizing the Frequently Touched Surfaces.

Use goggles when adding chemical.

4.0 REQUIRED TOOLS / EQUIPMENT

4.1 Color coded Brush/ Bucket (tagged with appropriate chemical identification placard), as it applies to carts and racks for color coded sanitation equipment.
4.2 Bucket (tagged with appropriate chemical identification placard), as it applies to sanitizers for color coded sanitation equipment
4.3 Spray Bottle designated for Sanitizer and labeled with chemical identification sticker.
4.4 Chlorinated Alkaline Cleaner.
4.5 2% Chlorine Sanitizer Solution. If Chlorine Sanitizer is not available, see NYS Department of Environmental Conservation list of products registered in NYS to be effective against CoVID-19.
4.6 Titration kits for the cleaning and sanitizing solutions.
4.7 pH test strips
4.8 Disposable Sanitizing Wipes, use wipes that contain sanitizer approved by NYS Department of Environmental Conservation to be effective against CoVID-19.
5.0 FREQUENCY

A list of frequently touched surfaces must be assembled for the facility; surfaces should be classified into two categories including (i) surfaces that are cleaned with bucket and brush, followed by sanitation with Sanitizing Spray: every 3h (these are surfaces that are in the processing area and are likely to become soiled) and (ii) surfaces that are sanitized with disposable Sanitizing Wipe every 1h (these are surfaces that are unlikely to become soiled but are frequently touched, e.g., light switches).

5.1 Frequently Touched Surfaces to be cleaned with Bucket and Brush and sanitized with Sanitizing Spray: pre-op and Every 3h during operation.
5.2 Frequently Touched surfaces that are sanitized with disposable Sanitizing Wipe: pre-op and Every 1h during operation.
5.3 If any of the Frequently Touched Surfaces become soiled they should be cleaned and sanitized immediately regardless of the frequency above.

6.0 RESPONSIBILTY

- **TASK:** Assigned operator is responsible for performing the cleaning and sanitizing procedures according to this SSOP. Assigned operator has to fill out the Daily Check List of Frequently Touched Surfaces each cleaning and sanitizing cycle during the day (See attached).
- **VERIFICATION:** QC Manager will review Daily List of Frequently Touched Surfaces document each day and indicate by date and initial that task has been performed.

7.0 PROCEDURE

7.1 Use the document with the list of Frequently Touched Surfaces (attached in section 8.0).

7.1.1 The list is organized into two columns by types of surfaces.

7.1.1.1 First column **Bucket and Brush/ Sanitizing Spray:** Surfaces that can withstand direct water and chemical with a brush and bucket (i.e. stainless prep tables, hose handles, step ladder rails, cart handles).

7.1.1.2 Second column **Disposable Sanitizing Wipe:** Surfaces that are more sensitive to water and cleaning chemicals (i.e. machine controls, light switches, phone screens, HMI screens).

7.2 Based on the type of surface, there are two procedures

7.2.1 Procedure for surfaces in the first column of the Frequently Touched Surfaces (**Bucket and Brush/ Sanitizing Spray**):

7.2.1.1 Using proper color-coded brush/bucket, generate a recommended concentration of chlorinated alkaline cleaner.

7.2.1.2 Titrate solution and record on daily processing record in QA lab. Adjust accordingly to ensure a proper concentration.

7.2.1.3 Brush the surface vigorously, followed by a rinse with warm domestic water.

7.2.1.4 Prepare a 2% solution of Chlorine Bleach. Use pH test strips to confirm pH of the final solution is between 6.5 and 7.5. If alternative product from the NYS Department of
Environmental Conservation list is used; follow manufacturer’s instructions. Prepare fresh solution each day.

7.2.1.5 Titrate solution and record on daily processing record in QA lab. Transfer a portion of this solution to a spray bottle designated and labeled for sanitizer.

7.2.1.6 Spray area generously and allow for 5 min contact time before wiping it dry with a paper towel.

7.2.2 Procedure for surfaces in the second column of the Frequently Touched Surfaces (Disposable Sanitizing Wipe):

7.2.2.1 Using an approved Disposable Sanitizing Wipes wipe entire surface making sure to apply proper pressure and contact. Leave sanitizer to air dry.

7.2.2.2 If frequently touch surface from the second column are visible soiled, extra attention must be given before sanitizing. Using a mild dish soap and a moist sponge, carefully clean the affected area, rinse with water and dry with a cloth. Continue with the sanitizing procedure.

8.0 ATTACHMENT/DOCUMENTATION

9.0 SIGNATURES AND APPROVALS

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<thead>
<tr>
<th>Role</th>
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<td>Cornell Dairy QA Manager</td>
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<td>SQF Practitioner</td>
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Food Facility COVID-19 Strategy Checklist

This document outlines a draft checklist on COVID-19 risk management strategy implementation for food companies. Possible measures to be implemented are organized following the "TOP" principle - Technical/Organizational/Personnel. This is a guide only and any given company is strongly encouraged to modify this to fit their situation and circumstances.

This is a work in progress; please contact Louise Felker with feedback and suggestions for corrections. We will post updated versions as we further improve this document.

Technical Measures

☐ Install hand sanitizer dispensers, particularly at entrances, exits and transition areas
☐ Verify the virucidal effects of hand sanitizers with EPA Guidance Document
☐ Assess supply of gloves and other PPE, encourage their judicious use, and re-order supplies asap (without over-ordering)
☐ Assess supply of cleaning supplies, sanitizers, and disinfectants, encourage their judicious use, and re-order supplies asap (without over-ordering)
☐ Post informational signage directing risk-minimizing behavior for employees
   Examples:
   ☐ Hand-washing procedures
   ☐ Glove usage
   ☐ Cleaning and Disinfecting- example guidance; NYS Dept. of Health and Dept. of Agriculture & Markets Guidance
   ☐ COVID-19 Symptoms and how to stop the spread
☐ Identify high-risk locations/surfaces (Example locations) and develop an SSOP to assure that these locations are routinely clean and sanitized (with enhanced frequency)

Organizational Measures

☐ Appoint a COVID-19 point person within the organization to handle communication and coordination
☐ Hold initial staff meetings on COVID-19 control strategies (obey social distancing during these meetings, train in small groups and maintain a distance of > 6ft between people) and regularly update and remind staff on COVID-19 control strategies. Use the meetings to enforce and communicate
   ☐ A proactive sick leave policy
   ☐ A method for confidential reporting personal illness and close contact with individuals that test positive for COVID-19
☐ Prohibit non-essential visitors and outside contractors
☐ Prohibit interaction with truck drivers and limit their movement in the facility
☐ Identify supplies that may be jeopardized in the current supply chain and plan allocation accordingly

Check the Institute for Food Safety at Cornell University's website to be sure that you have the latest version of this file.

- If at any time there is a substitution or change in formulation or packaging, your food safety plan should be reviewed; this may lead to the need for a process authority review; see here for a list of process authorities or consult with your state food safety agency on appropriate process authorities.

- Develop an SOP that details actions to be taken if an employee is tested for COVID-19 and/or tests positive for COVID-19; see here for an example

**Personnel Measures**

- Develop and use protocol for employee screening (See here for a suggested/example of a screening sheet that could be used)

- Instruct staff to practice social distancing
  - Maintain at least 6 feet of distance between each other whenever possible
  - Avoid personal contact: shaking hands, etc.

- Refresh staff on proper hand hygiene and glove practices including handwashing and refraining from touching your face

- Develop and use protocol for respiratory hygiene (see here for example guidance)

- Promote protective behavioral measures such as avoiding to touch doorknobs by hand, etc.

- Reset break and meeting rooms seating to promote physical distancing

Check the [Institute for Food Safety at Cornell University's website](https://www.ifssa.cornell.edu) to be sure that you have the latest version of this file.

*Updated on March 23, 2020.*
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2019-2020

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2018-2019

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Good morning and welcome to the 96th annual New York State Association of Food Protection conference. My name is Casey McCue and I have the honor as serving as this organization’s 92nd president. On behalf of myself and the executive board, we are extremely excited to get this informative conference underway.

Please join me in thanking our sponsors Capital Plastics at the Diamond Level and Converse Labs at the Gold Level. Thank you to all of our vendors and please take a moment to interact and see the great lineup of goods and services they are showcasing. We are compiling the long list of product donors, so bear with us since we do not want to leave anyone out, but thank you all so much and we will announce all the donor names shortly.

At this time, I would like to recognize all the members of the Executive Board and committee chairs who work hard behind the scenes to bring this all together. Please note there is a degree of change with some incoming and outgoing responsibilities. A warm welcome to the new and a huge thanks to those moving on.

- Past President and Executive Secretary Amy Rhodes
- President Elect Dr. Betsy Bihn
- Board Members
  - Donna Walker, who also serves as Farm Methods Comm. Chair
  - Kelly Natali
  - Sara Kelly Smolinski
- Cornell Coordinator. Outgoing Prof Emeritus Dave Bandler and incoming Kim Bukowski
- Council of Affiliates Chair. Christine Krawczyk
Presidential Address Cont’d

- Editors to our Newsletter. Outgoing John Bartell and incoming Chip Lindberg
- Scientific Advisors. Dean Kathryn Boor and Dr. Martin Wiedmann
- Food Safety Committee Chair and Executive Board Nominee Angela Montelbano
- Outgoing Laboratory Committee Chair. Cynthia Mangione
- A big thanks to John and Nancy DiBlasi for staffing the reception desk and hosting the Western Association of Sanitarians located in room 741.

Welcome to our association, should you have questions please look up one of the board members or staff to answer your questions.

It is our pleasure to announce the executive board has renamed the AFP scholarship after Past President James C. White who passed away last fall and lived just short of his 102nd birthday. Please support this great cause and assist those students in attaining degrees relevant to our industries.

At this time and with a heavy heart I ask everyone to respect a moment of silence in memory of some close friends lost over the past year:
- Past President Mr. James White
- Past President Mr. Albert Lahr
- Mr. John Greene
- Mrs. Jean Wolff
- Mrs. Nancy Bartell

We have many folks in this room missing those lifelong friends; please accept our sympathies as we heal from their absence.

I would like to take a moment to review some fundamentals for all of us; whether this is your first or 50th, let’s take a look inside.

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

What is our objective?
NYSAFP’s primary objective is to create a forum where individuals can exchange information and ideas on improving and protecting the food supply.

Cont’d on Page 6
How are we delivering the information?

The executive board have made many recent changes to provide value to our membership and to utilize technology to make an improved AFP experience.

1. Our new website through the selection of website host TrueVine has been a positive experience and offers many opportunities to better communicate and conduct transactions with members.
   a. We as a board have made a pledge to move towards, to the greatest extent possible, all electronic correspondence (We apologize to the US Postal system.) Please be sure you update your contact information at the registration desk.
   b. The online credit card transaction process has been updated through the new website and we hope your experience has been positive.
   c. Should anyone have any questions or comments please be sure to bring your ideas or issues to a member of the executive board and know we take member input very seriously and will do all we can to address the matter.

2. Please be sure to sign onto our Facebook page. Kelly Natali does a wonderful job maintaining that page. This is yet another tool in the membership toolbox to stay connected and to keep the association and food safety issues at the forefront. A round of applause for Kelly please!

3. Over the past few years we have worked to update the conference experience, to allow greater interaction with our vendors, more networking opportunities with our members and we cannot fail to mention the fun-filled battle for the infamous NYS Assoc. of Food Protection Golden Microscope - a recently introduced award to the most engaging vendor presentation during the lunch on Wed. and voted on by you, the members.

I want to take the opportunity to thank the membership. Your strength and dedication to the food industry, to food safety and to this organization, one which is fast approaching its 100th year in existence, is critical as we move forward into the FSMA framework. One with ever emerging food safety issues, new detection techniques and challenges that will be better met with the collaborative network established by this organization and the International Association of Food Protection to the betterment of all consumers. As we deal with products from all over the globe, NY sits in a very unique place on the food safety and outbreak spectrum and deals with a truly international menu. The NYS AFP executive board strives to address issues in bringing world class discussions to the membership enriching our knowledge and understanding of issues impacting our industry and it is our hope you find the 96th annual conference lineup of topics and speakers, intriguing, engaging and fulfilling.

For those that know me and my love of all things aeronautical, let's go wheels up on the 96th annual AFP Conference and enjoy!
EXECUTIVE SECRETARY’S REPORT
SEPTEMBER 18, 2019

Welcome to the 96th Annual Conference!

Your board of directors met 6 times during the fiscal year to conduct the business of the Association.

September 25, 2018
December 14, 2018
January 16, 2019
March 21, 2019
June 5, 2019
September 6, 2019

This has been a busy year for the Association. We undertook a massive redesign of our website to make it easier for the board to maintain on the back end and hopefully easier for you to use on the front end. We now have the capability of setting up email blasts using Mail Chimp so make sure you go on and update your email information if you have not been receiving emails from us (and set us up to ensure we do not go to your spam folders!) We have some new exhibitors this year so make sure you check out what they are providing for resources. We have some new members this year as well as some new sustaining members.

<table>
<thead>
<tr>
<th>Membership Report</th>
<th>2018</th>
<th>2019</th>
<th>Change</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Members</td>
<td>255</td>
<td>220</td>
<td>-35</td>
</tr>
<tr>
<td>Honorary Life Members</td>
<td>34</td>
<td>30</td>
<td>-4</td>
</tr>
<tr>
<td>Sustaining Members</td>
<td>74</td>
<td>41</td>
<td>-33</td>
</tr>
</tbody>
</table>

**Totals**

| 363 | 291 | -72 |

**Other Activities – Summary**

In September, 2018 the 95th Annual Conference was held at the Doubletree Hotel in E. Syracuse, NY on September 25-27th with a final attendance of 125. The Annual Exhibit area had 14 exhibitors.

The Association received a total of $900 in sponsorships and another $1,197 for the scholarship fund in the form of donations, basket raffles and the 50/50 raffle.

Two $1,000 scholarships were awarded in 2018 at the Annual Conference to Carolyn Wright and Samuelle Marlett.
The awardees also received an additional $250 each from the Western Association of Sanitarians.

In January the board met to start the process of finding a new webpage designer. In the spring, the board met twice with the focus on the 2019 Annual Conference and detailing the speaker program and other conference events.

The association’s 97th annual conference will be held at the Doubletree Hotel, Carrier Circle in Syracuse, NY, September 22-24, 2020. This is a week later than we usually go so make sure you mark your calendar.

To all committees, the executive board, and members, many thanks for your continued support of the association.

Respectfully Submitted,
Amy A. Rhodes
Executive Secretary

---

2019 ANNUAL AUDITOR’S REPORT

The audit committee of the NYSAFP met on September 18th, 2019 with the Executive Secretary Amy Rhodes. We conducted a review of the Annual Treasurer’s Report for the year ending August 31, 2019 along with related documents.

The Executive Secretary is proficient in keeping track of the income and disbursements throughout the year and makes regular reports to the Executive Board. We reviewed the reports provided to the board.

Upon review, the Audit Committee finds all records to be in order and feel the reports represent an accurate reflection of this Association’s financial position.

Respectfully Submitted,
Marsha Koerner
Danielle Wellington
Kelly Natali
### New York State Association for Food Protection

#### 2019 ANNUAL CONFERENCE

**Receipts:**
- Scholarship Fund ........................................... $1,840.00
- Sponsors ......................................................... $700.00
- Exhibitors ..................................................... $3,100.05
- Conference Deposits ....................................... $31,919.91
  **Total** .................................................. $37,559.96

**Hotel Expenses:**
- Food and Drink (not including coffee) ............... $5,710.75
- Room ......................................................... $2,300.00
- Coffee Service ............................................. $1,048.00
- AV/Tables/Hotel Supplies ................................ $1,960.00
- Administration Costs .................................... $2,903.68
- Presidents Luncheon ..................................... $344.05
- Breakfast Meeting (Audit Committee) ............... $80.04
- Tips/Bar ..................................................... $2,279.75
- Taxes .......................................................... $1,324.56
  **Total** .................................................. $17,950.83

**Additional Expenses:**
- Dr. Omar Oyarzabal Room Fee .......................... $158.20
- Steve Murphy - Hotel ..................................... $196.00
- John DiBlasi - room fee .................................. $280.00
- Tara Nielson Refund ...................................... $150.00
- George Getman Refund .................................... $200.00
- Scholarship Payments .................................... $2,000.00
- Western Assoc. of Sanitarians Award .................. $200.00
- Awards ....................................................... $337.50
- Brochure ..................................................... $334.37
- Envelopes/Postage/Ink/Badges .......................... $420.50
  **Total** .................................................. $4,276.63

**CONFERENCE TOTAL** .................. $15,332.50
## New York State Association for Food Protection
### 96th Annual Conference

### ATTENDANCE REPORT

<table>
<thead>
<tr>
<th>Category</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Pre-Registered</td>
<td>130</td>
</tr>
<tr>
<td>Walk-In Registrants</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Registered</strong></td>
<td><strong>133</strong></td>
</tr>
<tr>
<td>No Shows</td>
<td>1.0</td>
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<tr>
<td><strong>Total Final Attendance</strong></td>
<td><strong>123</strong></td>
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<tr>
<td>Awards Reception</td>
<td>85</td>
</tr>
<tr>
<td>Past Pres. Lunch</td>
<td>12</td>
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<tr>
<td>Council Luncheon</td>
<td>90</td>
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<tr>
<td><strong>EXHIBIT AREA</strong></td>
<td></td>
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<tr>
<td>Exhibitors</td>
<td>12</td>
</tr>
<tr>
<td><strong>SPONSORSHIP</strong></td>
<td></td>
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<tr>
<td>Total Donations</td>
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</tr>
<tr>
<td><strong>Company Sponsors:</strong></td>
<td></td>
</tr>
<tr>
<td>Capitol Plastic</td>
<td>$450.00</td>
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<tr>
<td>Converse Labs</td>
<td>$250.00</td>
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### SCHOLARSHIP ACTIVITY

<table>
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<tr>
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<th>Amount</th>
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<tr>
<td>Beginning Balance: 8/31/19</td>
<td>$6,936.45</td>
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<tr>
<td>Scholarship Total</td>
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<tr>
<td>Donations/Regis.</td>
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<tr>
<td>Basket Raffle</td>
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<tr>
<td>Jim White Memorial</td>
<td>$120</td>
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<tr>
<td><strong>Total Scholarship Income:</strong></td>
<td><strong>$8,776.45</strong></td>
</tr>
<tr>
<td>2019 Scholarship Awards:</td>
<td></td>
</tr>
<tr>
<td>Morgan Dickens</td>
<td>$1,000.00</td>
</tr>
<tr>
<td>Tasnim Eissa</td>
<td>$1,000.00</td>
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<tr>
<td><strong>Scholarship Balance:</strong></td>
<td><strong>$6,776.45</strong></td>
</tr>
<tr>
<td>---------------------------</td>
<td>-------------</td>
</tr>
<tr>
<td>Regular Dues</td>
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<td>Sustaining Dues</td>
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<td>Dividends</td>
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<td>Conference Deposit</td>
<td>$31,758.38</td>
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<tr>
<td>Scholarship Fund</td>
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<td>Affiliate Meetings</td>
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<td>Other (TrueVine Test)</td>
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<tr>
<td>Exhibitor</td>
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<tr>
<td>Sponsorship</td>
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<td><strong>TOTAL</strong></td>
<td>$36,558.38</td>
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<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>EXPENSES</strong></td>
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<tr>
<td>Misc. Conference Costs</td>
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<tr>
<td>Conference Hotel Costs</td>
<td>$17,539.31</td>
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<td>Postage/Mailing Fees</td>
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<td>Office Supplies</td>
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<td>Awards/Promotions</td>
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<tr>
<td>Affiliate Meetings</td>
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<td>Miscellaneous Costs</td>
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<td>Scholarships</td>
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<tr>
<td>Website</td>
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<td>Board Meeting Costs</td>
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<tr>
<td>Penny Lane Printing</td>
<td>$1,019.64</td>
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<tr>
<td>Executive Secretary</td>
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<tr>
<td>Newsletter Salary</td>
<td>$2,617.59</td>
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<tr>
<td>Refunds</td>
<td>$550.00</td>
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<tr>
<td><strong>TOTAL</strong></td>
<td>$3,338.45</td>
</tr>
</tbody>
</table>

Year Ending 8/31/2019
2019 Farm Methods Committee Annual Report

The duty of the Farm Methods Committee is to study, make recommendations, and promote sanitary milk production in New York State; to assist the producers, regulatory agencies and processors in evaluating and solving problems; and to further the establishment of uniform requirements and interpretations consistent with the sanitary requirements in other northeast states. It is also the duty of this committee to select the recipient of the annual Dr. Theodore H. Reich Memorial Award for presentation at the annual conference.

The Dairy Farm Methods Committee met in March to discuss current issues in farm sanitation, review the 2018 NYSAFP Conference and plan for this year's field session. This year's topics are very relevant to our industry and this year's Theodore Reich award winner is a truly deserving candidate.

In October the NYSAFP Farm Methods Committee with the NYS Department of Agriculture and Markets hosted a series of Dairy Farm Equipment Installer educational meetings in Albany, Syracuse and 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.

We would welcome new members to the Farm Methods Committee. If anyone is interested in serving, please feel free to contact me.

Thank you to the Farm Methods Committee and this year's conference speakers and attendees for giving time to support and improve our industry.

Donna Walker
Chair-Farm Methods Committee

2019 Newsletter Report

There were three editions of the New York State Association for Food Protection Newsletter published during the past year; the January Annual Report along with the July and November editions.

At this time, I would like to thank those individuals who regularly contribute affiliate and state-wide news items and pictures. Your continued support is most appreciated.

2019 was my 44th and final year as Newsletter Editor of the Association and it has been a rewarding experience. Over the past several months, I have worked with Charles Lindberg to help with his transition into the position.

John R. Bartell, NEWSLETTER Editor
2019 Food Committee Report

Committee Chair – Angela Montalbano – Appointed in December 2018.

Committee Members: 9 active members / 3 new members

FOOD COMMITTEE. It shall be the duty of this committee to explore and evaluate the food protection activities in New York State, to determine such weaknesses or failures as may exist now and later, and to develop and promote a competent, continuous and uniform program aimed at providing the consumers with foods of a safe, sanitary quality. It shall also be the duty of this committee to select the recipient of the annual William V. Hickey Memorial Award for presentation at the Annual Conference.

The William Hickey Memorial Award is presented to a person who has made an outstanding contribution to the improvement of the food industry. This award is designed to honor an individual who has excelled in the field of food safety and sanitation.

The committee members were canvassed at which time 2 nominees were suggested. During the voting process, one nominee received the majority vote. The award will be presented by a previous William Hickey award recipient during the annual conference.

The committee did not have any conference calls, however. With such a responsive team the members all provided speakers and topics for the annual conference. The food track agenda was voted upon and confirmed early in the year. We have a great group of speakers traveling from across the country. Please join us Thursday morning to learn about:

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

Angela Montalbano
Chair - Food Committee
The Laboratory Committee had a quiet year. No in-person meeting was held, however ideas for the laboratory session of the 2019 New York State Association for Food Protection annual meeting, as well as nominations for the Howard B. Marlatt award were discussed over several conference calls and emails. The committee worked towards a consensus on the topics for this year’s annual meeting and decided on the following: An NCIMS Laboratory Committee update, Laboratory Ergonomics, Laboratory Safety, Good Electrochemistry Practice (pH), and an update on Campylobacter detection in Foods. The Thursday morning Laboratory session promises to be very informative and the committee is excited about this agenda.

Follow up conference calls and emails were also used to select this year’s Marlatt award winner. This year’s winner is a deserving member of the laboratory community. He had retired from service and was unable to join us this week, however, the committee is eager to honor all of his years of work in the field.

The Regional Laboratory Seminars, held in conjunction with Cornell University and NYS Department of Agriculture and Markets, were continued as a helpful resource to the laboratory community throughout New York State. Topics covered at this year’s seminar included an update on the NY State Proficiency/Split Sample Program, Appendix N Pilot Program Update, an overview of the 2019 NCIMS Proposals and state update, approaches to root cause analysis, color defects in dairy products, and validating pathogen environmental programs. The NYS Dept. of Agriculture and Markets teleconferencing technology was used to host one seminar this year. This allowed all sites to view the presentation and participate in the Q&A segment. Seminars were well attended.

Due to my workload at the Food Laboratory I will be stepping down as chair of this committee. I would like to thank all the members of the Laboratory committee for their participation, help, and support while I was chair. I look forward to helping the new chair in any way that is needed.

Respectfully submitted,

Cynthia Mangione
Chair- Laboratory Committee
2019 IAFP Affiliate Meeting Update

The 2019 IAFP meeting was held July 21-24 in Louisville, Kentucky. One new affiliate - Japan.

2017 – 3364 attendees
2018 – @ 3800 attendees
2019 – over 3800 attendees
Current membership is at 4500 members.

Affiliate Awards:
Affiliate Membership Achievement – Georgia Association for Food Protection
Affiliate Communication Materials – Food Safety Consortium Hong Kong
Affiliate Member Education – Wisconsin Association for Food Protection
Best Affiliate Overall Meeting – Argentine Food Safety Commission
C.B. Shogren Memorial Award – Missouri Environmental Health Association

Roundtable Discussion:
What technologies are you using to communicate with your affiliate members and recruit new members?

- Webex/Skype/Zoom were the most commonly used for meetings
- Mail Chimp was most common for email blasts
- LinkedIn, Twitter, Instagram, Facebook were high hitters

One topic discussed in multiple sessions was in regard to sanitary design. There will be significant changes in the updates to the GFSI scheme related to sanitary design, and going forward it will not be a question of whether a plant is cleanable, instead it will be: “show me the evidence that you have evaluated your building and equipment for sanitary design and what controls, etc. were put into place based on that evaluation.”
Resolutions Committee

RESOLUTIONS IN MEMORY OF DECEASED MEMBERS

WHEREAS, it is with deep regret and sorrow for their passing that this Association pay special tribute to the departed members of the International and State Associations who have passed on since our last meeting.

BE IT RESOLVED, that the New York State Association for Food Protection extend to the families our sincere sympathy and appreciation for their contributions in the fields of food protection, sanitation and the general improvement to our way of life, and

BE IT FURTHER RESOLVED, that the following be so remembered.

Nancy Bartell, John F. Green, Maurice A. Guerrette, Albert J. Lahr, (Mrs.) Jean Wolff, James C. White

David Bandler, Chairperson "Emeritus"
September 18, 2019

2019 NYSAFP Scholarship Committee Report

The Scholarship Committee had another successful year and would like to thank everyone for their continued support.

The Executive Board voted this year to officially name our scholarship the James C White Memorial Scholarship in honor of the many and continuing contributions of Jim White.

Last year we raised $1,600 to fund two $1,000 scholarships.

Scholarship notices were sent to Niagara County Community College, Cornell University, Genesee Community College, Alfred State College, Alfred University, SUNY Cobleskill, SUNY Delhi, SUNY Morrisville, SUNY Canton.

We received four applications and the scholarships will be awarded to:

Tasman Eissa, a Food Processing Technology major at Genesee Community College and Morgan Dickens, an undergraduate in the Food Science major at Cornell University.

Thank you again to all affiliates, individuals and companies who have supported the scholarship fund. The committee and the recipients are very grateful.

We have received excellent donations for our basket raffle and will be offering tickets for that and a 50/50 raffle this afternoon and evening. Please stop by our table when you are visiting our exhibitors.
2019 NYSAFP Scholarship Committee Report Cont’d

Scholarship Activity – 2018 - 2019
Beginning Balance – 8/31/2018 $7,329.13

Receipts:
2018 Conference -
   Baskets $907.00
   50/50 $315.00
Donations Made Via 2018 Registrations $290.00
Donations Throughout the Year $410.32

Total Scholarship Receipts $1,632.32
Total Scholarship Fund $8,961.45

2018 Scholarships Awarded:
Carolyn Wright $1,000.00
Samuelle Marlett $1,000.00
Total Scholarships Awarded $2,000.00
Scholarship Balance – March 1, 2019 $6,961.45

Respectfully submitted,
Donna Walker

Membership Committee Report

- On 11/30/2018, the membership committee met to discuss key benefits to association membership. Key takeaways included meeting with the board to agree on updated membership benefit statements
- Committee also discussed the idea of folding in college/university contacts to create long-term relationships for membership
  - In attendance: Barb Williams, Kim Bukowski, Amy Rhodes, Casey McCue, Larry Bogdan, Jim Baldwin, Anika Zuber
- On 1/16/19, Committee chair met with the BOD at their meeting to seek input on member benefit statements. These became:

Cont’d on Page 18 17
- Dynamic interaction with food safety professionals from diverse commodity groups including dairy, meat, produce
- Exchanging ideas to drive innovative concept sharing across food industry groups including academic institutions, retailers, regulatory and manufacturers
- Driving professional development by providing a platform for networking and discussing food industry practices
- Collaborative environment to address emerging topics in the food industry
- Exposure to innovative products and technologies to overcome food safety challenges

- On 3/24/2019, committee updated association flyer
- 7/2019 The membership committee created a letter that was sent to college/university contacts. The letter offered 4 free student spaces at our annual conference if the faculty member joined our association as a member.
Donations toward NYSAFP Annual Conference Milk Products Bar, Door Prizes and Scholarship Raffle Generously Provided By:

Agri-Mark
David Bandler
John Bartell
Byrne Dairy
Cabot Cheese
Capitol Plastics
Converse Labs
Craig’s Station Creamery
Joy Dagonese
Dairy Farmers of America
Eastern Crown (Dustin Zajac)
Great Lakes Cheese
John and Cheryl Grom
HP Hood LLC (Jeff Davidson, George Getman, Ethan White)
International Association for Food Protection
Angela Montalbano
Steve Murphy
Perry’s Ice Cream

Rochester Midland Corp.
Safety Chain
Sahlen’s Meats
Twinco
Upstate Niagara Cooperative
(Bob Kuhn)
Valcour Process Technologies
Vivolac Cultures (David Buteyn)
ABSTRACTS OF PAPERS PRESENTED AT 2019 CONFERENCE

**Mobile Food Regulation and Enforcement in New York City**
Laurie Sheltra, NYS Department of Health
New York State Fair. A look at the NYS Fair from a public health protection perspective. This presentation will discuss how the DOH coordinates with other agencies, plans, and implements the oversight of environmental activities at the annual NYS Fair. Topics will focus on food protection, environmental issues, and efforts to protect public health through education, inspection and enforcement.

**AFDO Food Emergency Regulator Guide**
April Hunt, Association of Food and Drug Officials
Can you survive the NYSAFP Conference? During this presentation, you’ll use the AFDO Food Emergency Pocket Guide to survive power outages, fires, floods and other emergencies in the pursuit of protecting food! The AFDO Food Emergency Guide was revised in 2018 to provide food regulators a quick reference on responding to different types of incidents in the field. Copies of the guide will be provided and it is also available electronically at: www.afdo.org

**Solutions to Cannabis Regulatory Challenges**
Lezli Engelking, FOCUS
A practical discussion highlighting the regularly challenges experienced by states that have legalized cannabis for medical or adult use, and exploring potential solutions for protecting health and safety going forward.

**Sustainability Throughout the Supply Chain**
Lisa Watson, Innovation Center for U.S. Dairy
The Innovation Center for U.S. Dairy, formed in 2008, is a voluntary, industry-wide initiative to align, promote and speak with one voice about the good work of farmers and the dairy community. Lisa Watson, Social Responsibility Officer of the Innovation Center, will share the what and why of this organization, with a special emphasis on efforts related to food safety. Also highlighted will be the recently launched U.S. Dairy Stewardship Commitment, dairy’s pledge to demonstrate and document how it responsibly produces milk and dairy products, while bringing value to the communities it serves.

**Ronald Ohrel, Mid-Atlantic Dairy Association**
American Dairy Association North East (ADANE) is the local affiliate of the National Dairy Council and one of 19 regional dairy promotion programs. ADANE is funded by dairy farmer checkoff dollars and represents the 11,000 dairy farms in New York, Pennsylvania, New Jersey, Maryland, and Delaware. Ron Ohrel, ADANE’s Director of Environmental Outreach, will highlight some of his organization’s work in New York and neighboring states to increase key stakeholder awareness and support of dairy farmers’ environmental stewardship work.

**Food Fraud**
Kim Bukowski, Cornell
Economically Motivated Adulteration or food fraud is problem that occurs throughout the world, both in developed country settings and less developed country settings. It is costly and many times malicious in nature. From examples involving melamine to increase protein in milk, to added clouding agents in juices, there are hundreds of examples of fraud taking place throughout the food industry. FDA has been consistent in its direction and activities. All types of Food Fraud have been illegal since the adoption of the Food Drug & Cosmetics Act of 1938 (FDCA or FD&C).