NYSAFP Annual Conference Goes Online

For the first time in its 97-year history the New York State Association for Food Protection will hold the annual conference in a virtual format instead of its usual live version. In late June the Executive Board made the difficult decision that, due to the impossibility of safely holding a live conference during the ongoing COVID-19 pandemic, Association members would be best served by modifying and moving the annual conference to an online platform. So, mark your calendar and make sure you have a good Internet connection because on Wednesday, September 23rd at 10:00 AM the conference kicks off with a slate of high-quality speakers who will be appearing virtually in your home, office or wherever you happen to be.

The conference begins with a welcome and introduction by Association President Dr. Elizabeth Bihm and moves right into a presentation on "Foodborne Illness Litigation" by keynote speaker Bill Marler, Esq. Bill is a founder and Principal Partner of Marler Clark LLC based in Seattle, WA which is nationally recognized as the pre-eminent law firm specializing in food safety issues and foodborne illness litigation. Following Mr. Marler's presentation, speaker Dr. Socrates Trujillo will speak on "FDA's Recognition of the Value of Research for the Development of Effective Regulation" which will seek to explain how science-based food safety regulations are developed. Next up, representatives from McDonald's Corp. Tracey Jonstone and Dionne Crawford will explain "How I Make Sure the Job Gets Done" when conducting food safety inspections and audits. The final presentation on Wednesday is a "Panel Discussion on Food Safety" presented by all four of the day's previous speakers and will provide a great format for getting your food safety questions answered by the experts.

Thursday the 24th is designated for break out sessions in the field, laboratory or food specialty disciplines with the program to again begin at 10:00 AM. Those tuned into the Field Session will see an "FDA Update" presented by FDA Milk Specialist Amanda Zick followed by "Evaluating CIP Programs and Creating On-Farm

Continued page 9

Liz Strebel, Dairy Products Specialist with the NYS Department of Agriculture and Markets, conducts a farm inspection recently. Truly a sign of the times we are currently living in.
Hello all,

I ended my first newsletter article with these sentences: "With your help, commitment, and feedback, I am confident we can continue to build on this vibrant history, engage in new ideas, welcome new members, and work to overcome food safety challenges throughout the food system. Wishing you all the best as 2019 closes and 2020 begins!" These sentences seem both naïve and prescient since the COVID-19 outbreak has resulted in illnesses, deaths, and losses that have been devastating yet provided the opportunity for us and our NY food industry to rise up to our better selves by overcoming challenges we had no idea we would be facing. Despite the fact that SAR-CoV-2 is not a foodborne virus, it has most definitely impacted the food industry. From milk dumping to produce plowing, the entire food system was impacted. Solutions were found in collaboration and innovation. The challenges are definitely not over so it is as important as ever to build professional networks and increase our knowledge in order to support the collaboration and innovation that will be necessary to solve problems as they evolve.

The New York State Association for Food Protection Board of Directors and Committee Chairs have decided to move our annual meeting to a remote platform. This is for two very important reasons. The first is to allow all of our members to participate in a safe environment. We know many of our members might be willing to come together, adhere to social distancing while wearing cloth face coverings, but for many of our members the risk is just too high. The second reason is because it is critically important that we maintain and grow our professional networks and continue to expand our food safety knowledge. We feel we can do both of these things in a remote setting. We have worked hard to recruit great speakers and set a schedule that is both functional and interactive. I hope you will take the time to join us and be part of this experience.

Betsy Bihn

This is not really the year I thought it would be serving as this association’s president. My mom is prone to saying, “you get what you get and you don’t throw a fit.” At no point have I been tempted to throw a fit because I have been surrounded by dedicated people who have been concerned, engaged, dedicated, and committed to using science and knowledge to move this association forward to serve the NY food industry. Some of our goals for this year may be delayed but we have charged forward into new territory that may bring us opportunities we had not considered or did not know existed. It is important to keep making progress with our heads up; talk to others, build networks, and share information. The more we work together, the stronger and more prepared we will be to overcome the next challenges. It has been a pleasure to be part of this association. I welcome you all to be part of the process that continually improves and pushes the association to its potential.

Take care,

Betsy Bihn
CNYAFP Meeting
Held November 22, 2019
at Madison County Distillery
in Cazenovia, NY

By Vickie Pedersen

There were 25 members in attendance at the Central New York Association for Food Protection held on November 22, 2019.

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

First order of business was speaker Barbara Williams. Barb is a DPS 1 with NYSDAM in Cortland Co. Barb is weeks away from finishing her master's degree in Food Safety and gave an informative presentation on Food Defense plans for processing plants. DFA CMI Donna Walker spoke next on Food Defense and food safety at the farm level. Thanks to both speakers for their hard work and great presentations.

Next on the agenda was the Election of officers. Barb Williams was nominated for President by Vickie Pedersen and second by Becca Durant. All were in agreement. Heather Spraker agreed to remain on as Vice President and Treasurer Rich Lathrop agreed to serve for another year and all were in agreement. Elizabeth Strebel DPS 1 with NYSDAM was nominated for Secretary and seconded by Becca Durant. All were in agreement. Three Directors were nominated and seconded: Erin Aungier-Markoff from Cayuga Milk Ingredients, Bryan Bendixen CMI for DFA & John Rutherford CMI for Queensboro Farms. All were in agreement.

A delicious taco bar was served for lunch followed by a tour of the distillery by owner Mike Basla. He explained about the process of making Vodka & Gin and how the beautiful still works. The distillery opened last year, and Mike explained the process of getting started and plans for the future.

Door prize was donated by Oneida Madison Coop and won by Jeni Micha

All material for the Fall issue of the NEWSLETTER should be submitted to the Editor (preferably typed, double-spaced) NO LATER THAN NOVEMBER 1, 2020.

Postmaster: Send address changes to New York State Association for Food Protection, Newsletter - 5212S State Route 12E, Cape Vincent, NY 13618.
Ensuring the safety of our food supply is more important than ever right now during the COVID-19 pandemic. The Division of Milk Control & Dairy Services has remained committed to our core public health mission to help protect the food supply by continuing our essential health and safety inspections. While our conducting inspections, our inspectors continue to wear face coverings and follow all guidelines to help “Stop the Spread.”

Due to COVID-19, our 2020 Processing Plant Superintendents meetings were postponed. At this time, they have not been re-scheduled. In April, we held our annual Dairy Laboratory seminar in conjunction with Cornell University’s Dairy Foods Extension virtually through Zoom.

Division changes include the addition of two new DPS I trainees. Katelyn Fay joined Region 3 (Madison County) in January and Maryann Janicki joined Region 1 (Cattaraugus County) in April. DPS I Vickie Pedersen retired at the end of June after nearly 15 years in Milk Control & Dairy Services. We thank Vickie for her years of dedication and wish her all the best in retirement.

The conference will kick-off on Wednesday, November 4th, with speakers from National Milk Producers Federation, International Dairy Foods Association and a keynote address from Rachel Kyllo, the Senior Vice President of Growth and Innovation at Kemps, LLC. The speakers will share their perspectives on how dairy consumers and industry partners have adapted to challenges in 2020 and shed some light on what may be in store for 2021. Combined task force sessions with guest speakers and the introduction to our new standard guideline format will happen on Thursday, followed by a “Business Luncheon at Your Desk” on Friday, November 6 where we will celebrate our members, our 2020 accomplishments, and conduct our official business meeting. DPC will offer two workshops this year. One will be in partnership with the Innovation Center for US Dairy focused on emerging food safety technologies. The second workshop will be an abbreviated version of our popular Automated Milking Systems workshop. Dates, times, and details TBD. Registration begins in September at www.dairypc.org. Save The Dates and contact Mary Wilcox at evp@dairypc.org if you have questions.
STAY AHEAD OF THE CURVE

As businesses adjust to new procedures for preventing COVID-19 in the plant, there is a need to look at the big picture of how to mitigate exposure and assess which tools are best to use at essential businesses for preventing COVID-19 outbreaks. Here are our Top 3 considerations.

SCREENING EMPLOYEES FOR COVID-19

While a useful tool, taking employees' temperatures as a means of screening is not a foolproof way to screen employees. Employees may not have an elevated temperature as a symptom. It is important to screen employees by asking them about other symptoms as well. *See our checklist for screening employees and visitors before entering the processing facility.

Employers must communicate well with employees about why they are putting policies in place, and what employees should be doing. Employees should know the symptoms to watch out for, who they should notify if they show symptoms, what they should do if they come into contact with someone who has or may have COVID-19, and that they will still be paid if they must leave work due to COVID-19. This decision tree may be helpful for deciding how to handle COVID-19 positives or potential positives. *(For more information on using temperatures to screen employees, see this FAQ.)*

As new information comes out related to different methods of screening employees, it is important that leaders of essential businesses ask themselves, “what do the results of this test tell us?” Using tests as a screening method for employees should be carefully considered before implementing.

BACK TO BASICS

Handwashing is one of the most famous Good Manufacturing Practices, and is also one of the most difficult practices to consistently enforce and achieve. The rules of handwashing have always been, “before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated.” Hands may frequently become soiled or contaminated, with or without COVID-19. Employees should be washing their hands after touching their face or frequently touched surfaces. This has never been more important to enforce in facilities. Employers should consider evaluating their facility and looking at where handwashing facilities are. For example, an employee sitting in a control room may be practicing social distancing, but it is not easily achievable for that employee to leave the control room every time the employee touches their face.

Leadership should be verifying proper Good Manufacturing Practices and new social distancing policies are being followed throughout facilities. At a minimum, performing visual observations and following up with any issues is important. *Download a spreadsheet for verifying social distancing in the food processing plant.*

RISK DOESN'T CARE ABOUT THE WALLS OF THE FACILITY—PLANT LEADERSHIP MUST PROVIDE GUIDANCE

Crisis management teams struggle with how to mitigate risk of employees acquiring COVID-19 outside of the plant. Employees are getting news from different sources in their personal lives. Personal friends, social media, and news stations are all pouring our information that has varying degrees of facts. Food manufacturers must step in to help employees understand relevant factual information. Meeting with employees to provide them with resources and guidance is key to helping employees understand what measures they should be taking in their personal life, and who to go to if employees have concerns.

It is prudent for plant leadership to evaluate anticipated threats to their specific employee base. For example, if they know many employees use public transportation to get to work, it would be wise to assess if there is a better way to get employees to work and expose them to less risk. If essential employees are in living situations that put them at risk, there may be potential to work with community partners (such as hotels) to temporarily relocate them.

These are unprecedented times for food manufacturers. Leaders need to think outside the box and look at the big picture of what efforts will make the biggest difference for employee health. For questions or guidance, please feel free to reach out to our team at foodsafety@cornell.edu.

*For more information and checklists, check out instituteforfoodsafety.cornell.edu*
Bruce Walter Krupke, 61, was a life-long Central New Yorker. He was born on July 30, 1958 in Oswego, NY. God called Bruce home on Sunday, March 15, 2020, as he was surrounded by his devoted family. Bruce was a family man, a friend to many, as well as a man of strong Catholic faith. Bruce loved summer vacations on the shores of Lake Ontario. He played the piano and trombone with The Celebration Band for over 20 years. Bruce was an avid sailor with Hobie Cat Fleet 204 and loved teaching sailing to new people. A former Boy Scout, Bruce had a great appreciation for wildlife and astronomy. He was a dedicated Syracuse Orange basketball fan. Bruce spent the majority of his career working in the dairy industry. He was the Executive Vice President of the Northeast Dairy Foods Association for 28 years. Early in his career, he was a salesman for Byrne Dairy and a Regional Marketing Specialist for the American Dairy Association & Dairy Council. Bruce also had an entrepreneurial spirit, working in and owning family businesses. Bruce was a graduate of Pulaski Academy & Central Schools. He earned his A.A.S. in Business Administration from SUNY Morrisville and his B.S. in Business Management & Economics from SUNY Empire State College. Survivors include his wife of 37 years, Patricia (Kembrowski); his children, Allison Krupke (Douglas Reeves), Jessica Krupke (Will McAuliffe) and Matthew Krupke; his two adored grandchildren, Leo and Colin McAuliffe; his siblings, Daniel Krupke (Sylvia), William Krupke (Julie), and Rebecca Thomas (David); and his parents, Charles and Barbara Jane (Adams) Krupke.

Dairy Foods Extension, to continue to meet dairy processors’ training needs, has moved several courses to online formats during the current NYS ‘Pause.’

The online self-paced Dairy Science and Sanitation Workshop is tailored to dairy processing personnel and is designed to help participants understand the basic principles of dairy science and safety, as well as emphasize dairy processing establishment needs related to dairy sanitation to ensure that proper programs are conducted in their establishments. This course has rolling admission open beginning May 4, 2020. You may begin the course once your registration and payment are confirmed. Participants have 4 weeks to complete the course, either at home or their facility. Registrations are accepted at any time.

A 4-day (4 hours/day) instructor-led online FSMA Preventive Controls for Human Food Qualified Individual course will fulfill the FDA Requirements for FSMA Qualified Individual Training through the Food Safety Preventive Controls Alliance and AFDO. The course, scheduled for June 16-19, 2020 will include opportunities for participants to review the final rule and participate in classroom exercises to better understand the regulation. At the conclusion of the course, participants will receive a certificate issued by the Association of Food and Drug Officials (AFDO) certifying their training as a Preventive Controls Qualified Individual. Registration is open now.

Other courses scheduled for the spring and early summer have been rescheduled to autumn dates. Additional online programming is being added to the training roster.

Bob Harrington of Robert Harrington Enterprises and longtime Dairy Products Specialist (retired) receives his NYSAFP Honorary Life Membership certificate from Vickie Pedersen who retired from the NYS Department of Agriculture and Markets at the end of June.
Researchers Identify Biofilm Hotspots, Document Danger Zones

Scientists in Austria have investigated where biofilms hide and what bacteria can be found in them.

Biofilms are proven sources of contamination in the food industry. They can cause additional costs in production and can be a danger to consumer health.

Researchers at the unit of food microbiology at Vetmeduni Vienna looked at biofilms in an Austrian meat-processing environment that included pork, poultry, and beef. Knowledge gained on presence and composition, published in the International Journal of Food Microbiology, could help to prevent and reduce biofilm formation within food processing environments.

Positives after cleaning and disinfection

Scientists from the Feed and Food Quality, Safety and Innovation (FFoQSI) Competence Center examined 11 rooms in November 2018 within the plant and took 108 samples — 47 food contact surfaces before operation and 61 surfaces not directly in contact with food during daily operation — for the presence of biofilms.

Ten hotspots were identified, five on food contact surfaces such as cutting machines and accessories. Seven of the biofilm-positive samples were taken during work and three after cleaning and disinfection, including one at a screw conveyor.

Five biofilms were detected on non-food contact surfaces like drains and water hoses resulting in 9.3 percent of the sites being classed as biofilm positive.

Biofilms are microorganisms that cling to a surface in a very narrow space and form a protective layer, the so-called matrix. This matrix, which consists of carbohydrates, proteins and extracellular DNA, protects inhabitants of the biofilm from external influences such as disinfectants, UV radiation and dehydration. Food processing offers ideal conditions for biofilm formation.

Biofilms may include spoilage agents and food pathogens such as Listeria, E. coli and Salmonella. If food comes into contact with these biofilms, contamination may occur. Shelf life can be reduced and consumers may become ill by eating contaminated food.

Eva M. Wagner, from FFoQSI, said biofilms can also be found in a variety of places.

“We discovered further biofilms in drains and water hoses — places that are not cleaned by default, but are a potential source of contamination. Water hoses are often used to remove cleaning agents from disinfectant residues. If a biofilm is now in the water hose, freshly cleaned areas, including food contact surfaces, can be contaminated again.”

Multi-species biofilms

No pathogens were found in the work, however, detection of foodborne pathogens often requires specific enrichment methods or selective agars. Researchers isolated bacteria from the biofilm-positive samples and characterized them. A range of bacteria from 29 different types were found.

Kathrin Kober-Rychli, of the University of Veterinary Medicine Vienna, said bacteria of at least four and a maximum of twelve different types were isolated.

“This clearly shows that these are multi-species biofilms, so different bacteria colonize the same biofilm. Most often we were able to assign the biofilm bacteria of the genera Brochothrix, Pseudomonas and Psychrobacter.”

Brochothrix and Psychrobacter are known to be meat spoilers, pseudomonads are recognized for their good biofilm formation. In milk processing and vinegar production, biofilms are used to achieve a certain effect, so are useful.

Kober-Rychli added further research is needed in the prevention, rapid detection and control of biofilms in the food sector. Until then, regular and thorough mechanical cleaning will remain the most important prevention measure.

(From Food Safety News, July 17, 2020. Reprinted with permission from Food Safety News)
Rochester Area Sanitarians Hold Fall 2019 Meeting at Pennant Ingredients

Reported by Chris Krawczyk

Eleven people attended the Tour at Pennant Ingredients on Thursday November 13, 2019. Pictured from right are: John Valenti, Beth Claypoole, Ed Smith, Susan Smith, Amy Conny, Kelli Anne Kelly, Rachel Knapper, Matt Smith, Chris Krawczyk, Stephan Hranjec, and Chris Strait.

Pennant Ingredients operates two plants in Rochester, New York: a Dry Mix Plant which manufactures donut, cake, muffin, and other mixes, and a Wet Mix Plant. We toured the Wet Mix Plant on Buffalo Rd. that manufactures fillings, icings, and glazes. Along with the tour, we sampled fresh baked donuts, Bundt cake and brownies produced from their mixes and observed green holiday icing being packaged. A big thank you to John and Alison Valenti for the tour and their hospitality.

New York State Association for Food Protection Wins IAFP Affiliate Communications

June 5, 2020

Elizabeth Bihn
Cornell University
Jordan Hall-NYSAES
630 W. North Street
Geneva, NY 14456

Dear Betsy,

On behalf of the Executive Board and Membership of IAFP, we congratulate the New York State Association for Food Protection on being selected to receive the 2020 Affiliate State Association for Food Protection on being selected to receive the 2020 Affiliate Award for Communication Materials. The Affiliate had an impressive and diverse amount of communication materials throughout 2019, including three newsletters, websites, features, event calendar, and social media. The award consists of a mounted certificate.

As you likely know by now, IAFP 2020 has been rescheduled for October 25-26 in Cleveland, Ohio. We invite a representative(s) from the New York Affiliate to attend the Affiliate Council Meeting in Cleveland on Sunday, October 25. The meeting runs from 7:00 a.m. to approximately 10:00 a.m., and the Affiliate Awards presentations will take place during that time. We ask that you notify IAFP by Friday, July 31, regarding who will accept the award on behalf of your Affiliate. Please provide this information to Susan Smith at smith@foodprotection.org.

It gives us great pleasure to recognize the accomplishments of IAFP Affiliates. Thank you for your efforts and for your relationship with IAFP.

Sincerely,

Kail Kniel
President, IAFP

cc: Maria Ma, 2020 Affiliate Council Chair
Amy Rhodes, Delegate

Our mission is: To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply.

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Continued from front page...

Wash Charts” by Levi Cahan, Dairy Specialist with IBA Inc. After the presentation of the Theodore Reich Award and a half hour break, the afternoon presentations include “Evaluation of Farm Water Systems” by NYSADM Dairy Equipment Specialist Chris Hylkema and wrap up with “Milk Money: The Evolution of Dairy Marketing and Its Impact to Farm Management” by Arnie Thomas, Director of Sales and Marketing with Cayuga Milk Ingredients.

The Laboratory Session kicks off Thursday morning with a pair of COVID-19 related topics; “Testing During a Pandemic- A Guided Tour Through Questions and Decisions For the Food Industry” by Aljosa Trmac, Cornell University and then a panel discussion on “Testing During a Pandemic” with hosts Aljosa Trmac and Cynthia Mangione, NYSADM Food Laboratory. Following the presentation of the Howard Marlett Award and a break, Steve Murphy, Cornell University (retired) will present “Identifying Hazards In Your Food Safety Plan: The FDA Guidance and Beyond.” The laboratory session finishes with “Dairy Waters – Testing and Follow Up” by Lyndsay Perryman, NYSADM Interstate Milk Shipments Program Supervisor.

Those viewers tuned into the Thursday morning food Session will first see a panel discussion on “Food Manager Certification at Retail” presented by Dione Crawford and Tracy Jonstone, McDonalds, John Marcello and Mary Leong, FDA and Elizabeth Nult from Tulsa Health. Following the panel discussion will be Dan Wixted of Cornell University guiding viewers through “Pesticide Management” as it relates to food production, storage and sales. The presentation of the William Hickey Award is next and after a half hour break the session continues with a “Foodborne Illness Update” by David Nicholas, NYS Department of Health. Wrapping up the afternoon session is Thomas King, NYSADM, with a presentation on “The Analysis of Toxic Elements in Food.”

Please note that presentations in all three break-out sessions begin and end at the same time in order to afford subscribers flexibility in viewing presentations in different sessions according to their interests.

Friday, Part 2 of the General Session commences at 10:00 AM with NYSAFP President Elizabeth Bihn’s Presidential Address and after that a “big picture” look at emerging issues in food safety with Ariel Ortiz-Bobea, Associate Professor SC Johnson College of Business at Cornell University, speaking on “Has Anthropogenic Climate Change Already Affected Global Agricultural Productivity?” The last conference presentation is “Emerging Issues in Food Safety – Locally, Nationally and Globally” by Michael Brodsky of Brodsky Consultants. After the noon break, the conference wraps up with the Association Business Meeting followed by presentations of the Dr. Paul B. Brooks, George “Sid” Miller and Emmett R. Gauhn Memorial Awards. A virtual happy hour caps off the conference, so have your beverage of choice handy to toast the many presenters, board members, sustaining members, members and supporters who help fulfill the Association’s goal of providing high quality food safety educational and networking opportunities.

...the cost of the conference is a flat $100 and that nominal fee provides access to all the presentations...

The cost of the conference is a flat $100 and that nominal fee provides access to all the presentations. Conference registration can be made on the Association website (nysafp.com) and, once registered, conference viewers will be provided a conference access code. Another option for those wishing to register and pay by check is to contact Amy Rhodes at amy.r.nysafp@gmail.com or call 315-404-0133. Also, for Association supporters who would like to sign up for a sponsorship or donate to the scholarship fund, opportunities to do so will be afforded through the website. For any questions on registration, conference access or donations please contact Executive Secretary Amy Rhodes.

Register today! While the conference experience certainly won’t be the same as our past in-person conferences, food safety in New York is just as important, if not more so, than ever before and this is your chance to hear from a first class lineup of speakers on a wide variety of food industry topics.

50 Years Ago - Summer 1970

- According to Francis J. Brennan the time for the 47th Annual Conference to be held September 23-25, 1970 at Hotel Syracuse is drawing near. The program this year will reflect greater emphasis on food and environmental problems than before.

- At the meeting of the Council of Affiliates held in Utica on May 5th, Peter Leonelli was elected President succeeding Alfred H. Ahrens.
- After almost 50 years of upstate milk plant and dairy supervision and inspection, the New York City Department of Health has terminated the program.
- The present day Qualified Industry Milk Inspector has just about attained professional status. The requirements of experience, education and license by regulatory agency, definitely established the QMI as a profession in the field of milk production.
- The Northeast Dairy Practices Committee has been formed. It is one of the outgrowths from the former New York State Farm Practices Committee.
Strange Times

By Chip Lindberg, Editor

Since March and the spread of SARS CoV-2 throughout the world, much of what we took for granted is no longer possible and everyday life has changed in ways we never conceived of a few short months ago. Every event which draws a significant number of people has been cancelled or severely modified including sporting events, concerts, conferences, fairs, tournaments, tours, cruises, weddings and funerals to name a few. Nothing in most of our lifetimes has ever had such far-reaching effects on our personal lives as the coronavirus pandemic. Here are a few of my personal experiences and observations.

• When I retired from the Department of Agriculture and Markets about a year and a half ago, I thought I would like to eventually work a part-time job to keep my brain active. Contact tracing certainly wasn’t on my radar then as a job option but that’s exactly what I’ve been doing for the past couple of months. It’s been keeping my brain active without a doubt.

• Although I’ve learned enough about various computer software and “apps” to get by over the years, I’ve never been described as a tech wizard so it’s been rather surprising to be regularly using three different “virtual meeting” programs. Sometimes all three on the same day.

• On a recent long weekend trip to the Thousand Islands, I found it rather odd that discarded masks made up the bulk of the trash found on village streets.

• I never thought I would go 5 consecutive months without eating inside a restaurant.

• When the pandemic first became severe in March and NY went on “Pause” I thought I would work on self-improvement projects such as learning a new language, finally learning how to play my bass decently and becoming proficient in tying a variety of knots. I still can’t do any of these things.

Anyway, hang in there. This too shall pass.

10 Years Ago - August 2010

• The 87th Annual Conference of the NYSAFP will be held September 21 – 23, 2010 at the Doubletree Hotel in East Syracuse with an opening address by President Ruth Riner and presentations over two days covering topics such as the Impact of New Technologies on Food Safety, EMP and its Effect on Our Food Infrastructure and Food Product Development Challenges.

• Larry Bogdan, Business Development Manager for Diversity Inc. has been named as a nominee to the NYSAFP Executive Board.

• Kathryn J. Boor, professor and chair of the Department of Food Science at Cornell has been named the Ronald P. Lynch Dean of Agriculture and Life Sciences. “Kathryn Boor's history of scholarship and leadership in the College of Agriculture and Life Sciences and her strong affinity for a broad range of educational, research and outreach activities make her an excellent choice for dean” said Cornell President David Skorton.

• NYS Department of Agriculture and Markets and Cornell University hosted a HTST pasteurization workshop April 27th – 29th. This was the last HTST workshop held in Room 178 Stocking Hall as the wrecking ball descended on that part of the building shortly thereafter.

20 Years Ago - August 2000

• After a year’s hiatus, the 77th Annual Conference of New York State Association of Milk & Food Sanitarians returned to the Sheraton University Hotel and Conference Center. President Kathryn J. Boor extends a warm welcome to you and your colleagues to attend this year’s conference. In her President’s Corner, she mentions how the recent outbreak of milker’s illness in Osaka, Japan illustrates the widespread consequences that can result from one processing mistake.

• General Session topics this year include the Washington County Fair and Implications of the New Information Technologies for Milk & Food Sanitation Professionals.

• Nominee for the Industry seat on the Executive Board is Howard VanBuren, Chs. Hansen, Inc.

• Around 50 gathered for the Ontario Sanitarians family picnic held on July 25, 2000. According to Council Chair, Roy Sleeper, the production of homemade ice cream was a hit at the event. Among the retirees from Florida was John Greene.

• Industry is not able to irradiate raw meat and meat products such as ground beef, steaks and pork chops to reduce significantly or eliminate E. coli 0157:H7 and other hazardous microorganisms according to Agriculture Secretary Dan Glickman in his announcement made on Dec. 14, 1999.

• Around 30 members were in attendance at the May 16th, 2000 meeting of Ontario Sanitarians held at Tomacny’s Restaurant in Adams, NY. John Jennings, manager at Great Lakes Cheese spoke about his visits to manufacturing plants and dairy farms in California and Ireland.

• Coslo’s Inn in Almond, New York was the site for the Spring Meeting of South Central Sanitarians on Thursday, May 18, 2000. Following an excellent meal, President Henry Mapes, Pollio Dairy called the meeting to order with introductions and distribution of door prizes. The main speaker of the evening was Carlos Rodriguez, Assistant Attorney General, Rochester Regional Office of the Attorney General Slow Singer. Guests learned that advancements are being taken of them; perhaps at the very moment the meeting is going on. Professional Consumer Fraud is a big thing everywhere and one cannot be too cautious.

• The Laboratory Practices Committee of the New York State Association of Milk and Food Sanitarians (NYSAMSF), NYS Agriculture & Markets and Cornell University offered five Regional Laboratory Workshops throughout NYS during the month of April. Presenters included Gary Davis and Ron Brown of NYS Agriculture and Markets, and Steve Murphy of Cornell University, Department of Foods Science.

• On Tuesday, March 21, 2000 members of Central New York and Catskill Mountain Sanitarians held a joint meeting at The American Legion in Oneonta with 45 in attendance.

• On Tuesday, April 4, 2000, the Finger Lakes Milk and Food Sanitarians met at the Old Erie Restaurant in Weedsport to partake of a sumptuous dinner (roast beef, ham, turkey and all the fixins’) and hear David Burch, Quality Assurance Manager for HP Hood in Oneida, speak about new dairy produces. There were 34 in attendance.

• Western and Rochester Association of Sanitarians met for their Annual Joint Meeting on Thursday, April 13th, 2000 at Cristinals Restaurant in Batavia. The program entitled "Bacterial reduction, sex and murder" was presented by Dr. Randy Worebo from the Geneva Experiment Station who discussed the complex relationship of cell communication. Forty five members and guests were in attendance.
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: _____________________________________________________

________________________________________________________________

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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
32126 State Route 12E
Cape Vincent, NY 13618

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 11

Support Your Affiliate - Attend Every Meeting

2019 SUSTAINING MEMBERS
3M
Baker Commodities, Inc.
Bandler, David K.
Bartell, John R.
Biotrax
Bruns Brothers Process Equipment
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Capitol Plastics
Certified Laboratories, Inc.
Charm Sciences
Commercial Food Sanitation, LLC
Converse Laboratories, Inc.
Dairy Farmers of America
Diversey
Donaldson Company
Eastern Crown, Inc.
Ensystex, Inc.
Fruitcrown Products Corp.
Great Lakes Cheese of NY, Inc.
HP Hood, LLC
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Mollenberg-Betz, Inc.
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Sahlen Packing, Inc.
Saputo
Steuben Foods, Inc.
TOPS Markets, Inc.
Twinco, Inc.
United Dairy Machinery Corp.
Upstate Niagara Co-op, Inc.
Vivolac Cultures
Weber Scientific
Wegmans Food Markets
Western Association for Food Protection

2020 ADDITIONS
Brooks’ Bottling Co., LLC
Beechnut Nutrition
Bullerproof! Food Safety
EAS Consulting
Madison Chemical Company

Application for Membership
NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION
Enclosed is $________________ for individual membership. Please mark box at right
Name ____________________________
Business Affiliation ____________________________
Mailing Address ____________________________

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

Please make check payable to NYSAFP and return to:
Amy Rhodes, Executive Secretary
32126 State Route 12E
Cape Vincent, NY 13618