The New York State Association for Food Protection's first "virtual" annual conference held on September 23rd - 25th was a great success according to attendee evaluations with viewers able to tune into 18 informative presentations on various food safety topics over the three day span of the conference. Missing were the receptions, luncheons and exhibitor displays usual to the conference but, as large in-person gatherings are out during 2020, this year's version was a shining example of how to successfully hold an online conference. With up to 90 members viewing presentations at any one time, the excellent line-up of speakers did a great job of engaging the audience and skillfully educating in their chosen specialties.

Of course, the success of this year's program did not happen by accident. It took many (virtual) meetings and a great deal of effort on the part of President Bihn and the Executive Board as well as the Laboratory Practices, Farm Methods and Food Committees to plan and execute an Annual Conference like no other in the history of the Association. Credit also must be given to Cornell University, the New York State Department of Agriculture and Markets and the Association's membership for their help and support in advancing the conference's goal of providing the educational tools needed to help food safety professionals make food safer for consumers in New York State and around the world.

On the afternoon of Friday, September 25th, the President’s gavel was symbolically passed to Donna Walker, Regulatory Manager for Dairy Farmers of America, who became the Association's 94th President. Dr. Elizabeth Bihn became the Immediate Past President and Kelly Natali became President Elect. Elected to the Executive Board by the Association’s membership was Dr. Bruno Xavier, Senior Extension Associate and Process Authority at Cornell University's Food Venture Center in Geneva, NY.

Rounding out Board posts, Amy Rhodes of HP Hood LLC will continue as the Association’s Executive Secretary and Charles Lindberg extends his stint as Newsletter Editor. Chris Kravczyk has decided to step down as Council of Affiliates Chair and will be replaced by Barbara Williams of the NYS Department of Agriculture and Markets Division of Milk Control and Dairy Services. Kim Bukowski will remain as Cornell Coordinator as will Scientific Advisors Kathyrn Boor and Martin Wiedmann, Cornell University.

During Thursday's breakout sessions, three individuals were recognized for their outstanding contributions to the food laboratory, dairy farm sanitation, and food sanitation fields during these respective sessions.
Members and friends of the New York State Association for Food Protection,

Thank you for supporting our Association this year! Your commitment to participation in the fellowship and continuing education offered by NYSAFP is the reason we are here. 2020 is the kind of year that tests the strengths of organizations and, to be very honest, the board was faced with so many uncertainties this year that our Annual Conference and even the future of the Association sometimes felt in jeopardy. But – after a lot of brainstorming and the use of all of our newly developed Zoom skills, we were proud to present a very successful first ever Virtual Annual Conference. The mix of internationally recognized speakers combined with the best of our NYS professional community reminded us of the big picture importance of food safety and gave us practical ways to implement it. Special thanks go to our immediate past president Betsy Bihn and the Institute for Food Safety at Cornell University who generously provided all the resources at their disposal to support the conference, executive secretary Amy Rhodes who sent hundreds of individual emails with links to the conference, Sara Kelly who worked on the nifty new QR code evaluation and to all the people who stepped up to learn new skills and help with the conference. While it took a lot of work and rethinking on the part of our all-volunteer board, committees and speakers, we appreciate that our membership made the Annual Conference a success by attending. Thank you for your support.

I am so happy to be greeting you as the president of the NYSAFP during its 98th year. This is such an important organization with a significant history of promoting food safety in New York State. I joined the NYSAFP in 1998, during the first year that I was employed as a Certified Milk Inspector by Dairylea Cooperative. This association has been an important part of my professional education. I learn something from each speaker every year at the conference. But, the most important benefit of membership for me is the lasting connections and friendships with caring professionals from all the varied facets of the food industry. I have - and I imagine most members have - reached out to the contacts made at our conference to consult on food safety questions, interpretation of regulations or other matters where collaboration – no matter what company or agency we work for - helps make the whole industry better.

As we look forward to the 100th anniversary of the Association, it gives me pause (and makes me feel old) to realize that I have been a member for almost a quarter of that time. During that time, the Association has continued to move from being a predominately dairy group to including members from many different food groups. We need to continue to reach out to people and industries who could benefit from the education and experiences shared by this group in the interest of making food safer. In the next year, we will work to keep improving our ability to communicate with membership. Our website at NYSAFP.com has been updated to include a Members Only section where conference presentations, newsletters and Annual Reports are posted. Please let us know if there are ways to make the website more useful to you. Our affiliate chapters have been challenged by limited opportunities to meet in person. The board will be brainstorming to find ways help the affiliates share relevant information in the near future. We will also start planning to celebrate our 100th anniversary in 2023. As always, we ask our members to reach out to people you think would benefit from NYSAFP membership and to reach out to one of the board members if you would like to be more involved in our association. Thank you for the important work you do to keep our food supply safe! Stay safe this winter and we look forward to meeting in person next year.
By John Luker

Food Inspectors Leonid Levchenko (Suffolk County) and Joshua Lopez (Brooklyn) both applied and were accepted in the VIII Cohort of the International Food Protection Training Institute (IFPTI) Fellowship Program. At the completion of this year’s program, Josh and Leo both presented their work virtually to a nationwide audience in July 2020. Leo offered a great perspective on the Major Food Safety Challenges Associated with Retail Sushi Operations. Josh did an excellent in-depth dive into Cold Brew Coffee Regulations and Policies. Both presentations were extremely informative and provided for great discussion in the form of questions and comments. Congratulations to Josh Lopez and Leo Levchenko for their professional participation in the Fellowship Program on behalf of the New York State Department of Agriculture and Markets, Division of Food Safety and Inspection.

Food Inspector Kimberly Birklin (Syracuse) has taken over the responsibilities of the Division’s Manufactured Foods Regulatory Program Standards (MFRPS) Coordinator. In this role, Kim is responsible for maintaining all aspects of the 10 nationally integrated food safety system standards, throughout New York State.

Food Inspector Sherri Card (Central New York) has taken a position with our newest inspection unit within the Division of Food Safety and Inspection. Sherri is now a member of our Produce Safety Inspection Unit charged with enforcing the Produce Safety Rule section of the Food Safety Modernization Act (FSMA), statewide.

Since our last newsletter informational input, we have also had a few retirements within the Division of Food Safety and Inspection.

Food Inspector Greg Slivinski (Syracuse) has retired after many years with the Department of Agriculture and Markets. Greg spent time working for both the Division of Milk Control and Dairy Services and most recently the Division of Food Safety and Inspection. We wish Greg a long and enjoyable well-earned retirement.

Food Inspector Elaine Lippman (Staten Island) also retired this year after many years with the New York State Department of Agriculture and Markets, Division of Food Safety and Inspection. Best wishes to Elaine for a long well-deserved retirement.

Also, our Division of Food Safety and Inspection Director, Jon Greenberg (Albany) has retired after a couple of years with the division. We all wish Jon a long and healthy retirement as well.
Continued from front page...

- The Howard B. Marlatt Memorial Award is presented to a member for outstanding contributions in the field of food and dairy laboratory work. The award was presented this year to Thomas DiBlasi of NYSDAM, Division of Milk Control and Dairy Services.

- The Dr. Theodore H. Reich Award is presented annually to a member who has made a significant positive impact in the field of dairy farm sanitation and improvement. This year’s award went to Rodney Hinz of NYSDAM, Division of Milk Control and Dairy Services.

- The William V. Hickey Award winner is chosen by the Food Committee and is presented to an individual who has made outstanding contributions in the field of food sanitation. The 2020 award went to David Nicholas of the NYS Department of Health.

On Friday afternoon the Association honored several members for their exemplary service to the organization.

- The Paul B. Brooks Award is given to a member who has worked to advance the progress of the affiliates and the state association in the areas of organization, inspection, improvement and welfare. Debra Hill with the Genesee County Health Department received the award.

- The George “Sid” Miller Affiliate of the Year Award was presented to the Central New York Sanitarians Association for that group’s communication and outreach to members even during the pandemic.

- The Emmett R. Gauhn Memorial Award is presented annually to a member who has made an outstanding contribution to the association or in his or her field of endeavor. This year’s award was presented to Casey McCue, NYSDAM, Director of Milk Control and Dairy Services.

- Honorary Life Memberships were presented this year to Vickie Pedersen and Marsha Koerner, two truly deserving members who have long made significant contributions to the success of the Association.

- Awards presentations were capped by the presentation of Lifetime Achievement Awards to David Bandler and John Bartell. These two individuals have been, and continue to be, driving forces in the NYSAFP. Both were able to appear online and accept their award.

The newsletter’s 2020 Annual Report will print further information on conference proceedings including all committee reports and details regarding the award winners.

Donna Walker
Becomes NYSAFP
94th President

Donna Walker grew up on a 6th generation dairy farm in Springwater, New York. After graduating from Cornell University with a B.S. in Biology, she worked for Quality Milk Production Services as a laboratory technician. Donna started as a Certified Milk Inspector and Field Representative with Dairylea Cooperative and after many mergers is currently a Regulatory Manager with Dairy Farmers of America.

Donna is the current chair of the NYSAFP Farm Methods Committee, sits on the Quality Milk Advisory Committee, and is a past board member of the Empire State Milk Quality Council.

Donna and her husband (who operates a dairy farm with his family) live in Piffard, New York with their two children. Outside of work, Donna enjoys volunteering with the NYS 4-H Horse Program and the Springwater-Webster Crossing Historical Society.

Remember to wash your paws often and use hand sanitizer
Developing a Master Sanitation Schedule

By Barb Williams

In this edition 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 help you troubleshoot potential problem areas should any quality or safety issues 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 cleaning frequency will allow you to maintain these items in a satisfactory state. 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. You need to ask yourself if the frequency you set up has been effective. Perhaps you have had an increase in customer complaints and you realize that you need to increase the cleaning frequency of some equipment or perhaps you realize there is a piece of equipment that needs to be taken apart and hand cleaned that you originally left off of your MSS.

Your MSS tells you the what and the how often of items to be cleaned. You should develop Standard Operating Procedures (SOPs) that tell you the who and the how to clean the items. Checklists to document that the cleaning was completed are also a necessity. The MSS, SOPs, and cleaning checklists can be simple Excel or Word documents. The person who actually 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 necessary 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 will lead to improved food safety and quality, both of which can help you develop brand loyalty in your customers. This is something we all desire and need in order to stay in business in today’s consumables market. 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.

Please reach out to your Dairy Products Specialist, Food Inspector, your chemical supply company, or Cornell Dairy Foods Extension if you want further help with developing your MSS.

Years Ago in the Milk and Food Industry

30 Years Ago - November 1990

• Around 300 members, spouses and guests were in attendance at the Annual Conference held at the Sheraton Inn, Liverpool September 17-19, 1990.

• John B. Baker assumed the office of President of the Association. Kim Bukowski was elected to the Executive Board and Len Jones becomes President-Elect.

• During the Annual Banquet session the following individuals received recognition awards: The Brooks Award was received by Robert J. Ryan, The Gauthn Award was presented to Gaylord Smith and Robert Gates. Al Avery was recipient of the Reich Fieldman’s Award. The Marlat for outstanding laboratory work was received by Al Yaxiss and the Hickey Food Award was presented to Don Rung.

• Over 50 were in attendance at the annual picnic and clambake sponsored by Penn-York Milk Dealers and Inspectors Association held on June 29th. At Quinlin Park, Waverly.

President Walker Announces COMMITTEE CHAIR APPOINTMENTS

President Donna Walker announced the 2020-21 Chair appointments for Association Standing Committees. They are listed below:

Farm Methods – Donna Walker
Laboratory – Christina Angell
Food – Angela Montalbano
Council of Affiliates – Barbara Williams
Mission and Planning – Elizabeth Bihn
Nominating – Elizabeth Bihn
Awards – Elizabeth Bihn
Scholarship – Donna Walker
Resolutions – Kim Bukowski
Membership/Sustaining
Membership – Barbara Williams
Auditing – Kelly Natali
The NYSAFP made a lot of changes in 2020! We changed our fiscal year from September-August to January-December to simplify financial reporting. Because of this, Sustaining and Regular Membership applications will be sent out in January. Please keep an eye out for them. **If you attended the 2020 virtual conference, your REGULAR dues are paid for 2021!**

Our website was upgraded to accommodate our first ever virtual conference. We now have a “Members Only” section. Speaker slides and links to recordings of presentations (with presenter permission) will be available in the Members Only section of the website when they are finalized.

To access this section, you will need to login using the below information:

Login ID: the email address we have on file  
Password: [Redacted]

You may change your password to something much easier to remember after logging in for the first time.

We appreciate your continued support of our organization and hope that 2021 will allow us to meet in person.

Sincerely,  
Amy Rhodes  
Executive Secretary, NYSAFP

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**Milk Control News**

By Heather Torino

The Division of Milk Control & Dairy Services is working hard to maintain our training and public health work in the world of COVID-19. Our latest initiative is to ensure dairy processing plants are doing their best to follow the COVID-19 “stop the spread” guidance measures. We have created a checklist of the guidance items and are hopeful that going through the list with each plant will be a beneficial preventive measure to highlight any areas that could be improved upon to help “stop the spread.”

Our annual DPS Update that was scheduled for October was unfortunately canceled due to COVID. We are working to put together a virtual update for late Winter, as this annual training event is critical in providing our inspectors with valuable information.

After postponing the 2020 Processing Plant Superintendent meetings, we were finally able to move forward and held two virtual meeting sessions at the end of September. Topics covered included: equipment design, prevention of post processing contamination, electronic record keeping, recall plans, and navigating the manufacture of food while trying to avoid the dangers of pathogens. The meeting was recorded, and the plan is to be able to share the recording with anyone that missed it. Our 2020 Certified Milk Inspector meeting will be held virtually on November 30th, 2020.

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

40 Years Ago - November 1980

- Howard L. Cobb assumed the office of President of NYSAMFS for 1980-81, succeeding Charlotte W. Hinz. John B. Bartell, Associate Professor and Curriculum Coordinator for The Agricultural Science Program at Alfred and Newsletter Editor was elected to the Executive Board. Upon receipt of a new camera, he also became “Official Photographer.”

- Receiving Honorary Life Memberships at the Annual Conference Award Banquet were Richard and Barbara March, George Reigelsberger, Edward Jensen, Allan Essler and Paul Corash.

- Earl Wright, Executive Secretary, IAMFES, was the featured speaker at the Past President’s Luncheon. A new magazine, *Dairy and Food Sanitation*, begins publication in January 1981.

- Award winners for 1980 included Donald L. Downing, Recipient of the Hickey Award; John R. Bartell, The Brooks Award; Charles J. Gimbrone, The Gauln Award; Ralph S. Taylor, The Reich Award and Thomas O. Noonan, The Marlett Award.

- Gary Maxwell was recipient of the “Sanitarian of the Year Award” of Western Association of Sanitarians at the September 10, 1980 meeting held a Grandma’s Steak House in West Seneca.
Cornell Food Venture Center provides assistance to food manufacturers to ensure safety and stability of food products entering the marketplace including:

1. Process Authority services and Scheduled Process:
   - Product Review, Documentation, and Process Validation

2. Lab Analysis for pH, water activity, and Brix of food and beverage products

Check out our website for additional resources:

- Contact lists for Nutrition Analysis, Co-packers, Packaging Suppliers, Shelf-Life Studies, and More!
- Regulatory Compliance: Registration and Licensing information and applications with State and Federal agencies
- Small Scale Food Entrepreneurship:
  - A Technical Guide for Food Ventures
- Better Process Control School: Necessary certification for manufacturers of Acidified and Low Acid Foods
- Schedule a Free Initial Consultation with a Food Safety Specialist
- Visit the Cornell Food Venture Center Fruit and Vegetable Processing Pilot Plant for your latest production prototype needs.

For further information contact:

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Dropbox: https://cornell.box.com/v/NECFEGuide

Dr. Bruno Xavier Joins Executive Board

During the conference’s Friday’s business meeting, President Bihn announced the election of Dr. Bruno Xavier to the NYSAFP Executive Board. Dr. Xavier is a Food Engineer with a PhD in Microbiology (Cornell University, 2008). He previously worked as a post-doctorate associate at the Milk Quality Improvement Program (Cornell University, 2008-2009), and as a university professor (UFSJ, 2009-2016), where he taught courses related to Biotechnology and Industrial Microbiology.

Bruno currently works as a Senior Extension Associate and Processing Authority at the Cornell Food Venture Center, which provides training in food processing and safety to food manufacturers and regulators, as well as product development and safety validation services to food companies in NY State and beyond, helping to bring more than 2,000 products to market yearly.

Years Ago in the Milk and Food Industry

10 Years Ago - November 2010

- The 87th Annual Conference was successfully held at the Doubletree Hotel in East Syracuse on September 21-23, 2010. Leslie Ball became the Association’s 84th President and Larry Bogdan was elected to the Executive Board. Bill Byrne was presented with the Emmett R. Gauthn Award
- The Association sadly announced the passing of William “Bill” Young, 59, on August 15, 2010. Bill was a long-time member of the Association who served as President (2002-2003) and Chair of the Council of Affiliates for six years.
- The International Association for Food Protection announced a record-breaking attendance of 2,170 food safety professionals representing 49 countries, 47 states and 5 Canadian provinces at its Annual Conference in Anaheim, CA August 1-4, 2010.
Speakers at the 97th Annual Conference

The following speakers presented at the NYSAFP Conference in September

Wednesday, September 23
GENERAL SESSION

FOODBORNE ILLNESS LITIGATION
Bill Marler

Bill is the most prominent foodborne illness lawyer in the United States. In 1993, Mr. Marler entered the world of foodborne illness litigation when he represented Brianne Kiner in her case against Jack in the Box, in which she received a landmark settlement of $15.6 million from the company.

Throughout the last 27 years, Mr. Marler has represented victims in nearly every large foodborne illness outbreak in the United States. He has secured over $600 million for the victims he has represented. During this time, Mr. Marler has earned a reputation as a food safety advocate and has helped to increase the food safety regulations across the United States.

Mr. Marler is also the publisher of Food Safety News, an online food safety news site. His experience in preparing his litigations has given him a unique look into the world of food safety. At this conference, he shared some of these insights with the audience with the hope of teaching them how to help strengthen their own food safety programs.

FDA'S RECOGNITION OF THE VALUE OF RESEARCH FOR THE DEVELOPMENT OF EFFECTIVE REGULATION
Socrates Trujillo

Socrates is currently a Biologist at the Office of Applied Research and Safety Assessment (OARSA), CFSAN, FDA. He provides leadership, oversight, and direction to staff members on biological research matters and works closely with the Directors of the Division of Virulence Assessment, the Division of Molecular Biology, and the Deputy Office Director, to make certain that the research conducted in the division is within the parameters needed for supporting all regulatory programs.

Socrates’ career at the FDA started in 2001 at CFSAN as a postdoctoral fellow. His research was in developing assays to detect naturally occurring toxicaants in FDA regulated foods. Later, due to his background in produce production environments, biochemical engineering, food microbiology, and analytical chemistry, he worked at the Division of Microbiology, developing and validating DNA-based detection methods for foodborne pathogens, specifically in produce. His knowledge of produce production environments positioned him to provide advice to FDA Investigators during produce outbreaks. He joined the Produce Safety Staff, now Division of Produce Safety, and was part of the team that developed the Produce Safety Rule. He also worked at the Office of the Center Director as the team lead of the successfully implemented Systems Recognition program, working with counterparts from New Zealand, Canada, Australia, and the European Union, to evaluate each other’s food safety systems.

HOW I MAKE SURE THE JOB GETS DONE
Dionne Crawford and Tracy Johnstone

Dionne began her career in 1989 as a member of the United States Air Force Medical Corp. A veteran of the Gulf War and recipient of the United States Air Force Medal of Achievement, she supported European Aeromedical Evacuation Operations for 7 years. She is a graduate of the University of Texas, the Air Force School of Nursing, and the Air Force School of Aerospace Medicine.

Dionne joined US McDonald’s Operations team as a Business Consultant in 2002. Over her 18 year career with McDonald’s, she served as an Operations and Training Consultant, and Food Safety Supervisor before assuming the role of Manager of US Restaurant Food Safety in 2013 where she supports more than 14,000 McDonald’s restaurants across the United States.

In addition to her role as Manager of US Restaurant Food Safety for McDonald’s, she serves as an active member of the National Environmental Health Association and the Association of Food and Drug Officials. She is also a past executive board member for the Central Atlantic States Association of Food and Drug Officials, and a co-founder the national food safety forum Partners with a Common Purpose. Dionne and her husband Ralph, also a military veteran, reside in New Mexico.

Tracy is a QSR industry professional who consistently builds teams, sales, and profit. She is educated and experienced in organizational culture, leadership development, corporate communication, change management, and predictive analytics. Her favorite course in graduate school was forensic psychology and she finds that content useful in her career.

A graduate of Florida State University, Tracy is an Owner and Operator of McDonald’s locations in Panama City, Panama City Beach, Freeport, and Madison, Florida. She is also an Adjunct Professor at Gulf Coast State College.
EVALUATION OF FARM WATER SYSTEMS
Chris Hylkema

Chris is a Dairy Products Specialist 2 with the NYS Dept. of Agriculture & Markets, Division of Milk Control. Covering all of New York State, his duties include oversight of the dairy processing equipment installation program for plants and farms and he is responsible for providing technical consultation to field inspectors for evaluation of the sanitary design and installation of dairy process equipment.

Chris is currently President of The Dairy Practices Council, Secretary on the Board of Directors for 3-A Sanitary Standards, Inc. and serves as Chair of the Technical Engineering Review Committee of the National Conference on Interstate Milk Shipments (NCIMS).

Chris has been in the dairy industry for 24 years working in UHT fluid and cultured dairy production with the last 19 years spent at the NYS Dept. of Agriculture and Markets. In 1995 he received a B.S. in Environmental Microbiology from the SUNY College of Environmental Science & Forestry in Syracuse, NY.

EVALUATING CIP PROGRAMS AND CREATING ON-FARM WASH CHARTS
Levi Cahan

Levi Cahan is the northeast manager of IBA Dairy Supplies. In this role, Levi manages the IBA distributorships as well as provides professional consultation and troubleshooting services for dairies in the area of sanitation and parlor performance. Levi is a former dairyman, agricultural educator, and author of agricultural textbooks. He enjoys combining his life long experience in the dairy industry with educational expertise to support the dairy industry working with dairy farms, field staff from milk cooperatives and regulatory professionals.

In his personal life, Levi manages a beef and organic hay farm in Whitehall, NY. Levi also manages a sheep grazing operation within the 26 acre solar operation on his farm. His wife, Deby, is an agricultural educator and they enjoy raising their young son and daughter (Boaz and Diana) in a farm setting.

MILK MONEY – THE EVOLUTION OF DAIRY MARKETING AND ITS IMPACT TO FARM MANAGEMENT
Amie Thomas

Amie started her career at the DMS and DFA where she served in various roles within sales, marketing, and operations over a period of 10 years. After leaving the DFA, Amie worked at Farm Credit East as a Business Consultant where she assisted farm businesses with financial analysis, marketing, and strategic planning.

In October 2018, Amie joined Cayuga Milk Ingredients as their Director of Sales and Marketing.

Amie received her Bachelor of Science in Applied Economics Management from Cornell University (Ithaca, N.Y.). In addition, she has obtained her Masters of Science degree in Agriculture Economics from Purdue University (West Lafayette, Ind.) and an MBA from Indiana University (Bloomington, Ind.). Amie is also a graduate of LEAD NY, and serves on the LEAD NY Board. When she’s not working, Amie enjoys running, hiking, competing in triathlons, gardening, traveling, reading, and spending time with family and friends.
Thursday, September 24
LABORATORY SESSION

TESTING A DURING PANDEMIC – A TOUR THROUGH QUESTIONS AND DECISIONS FOR THE FOOD INDUSTRY

Aljosa Trmcic

Al is an Extension Associate in the Dairy Foods Extension Program at Cornell University. He is also part of the food safety expert team addressing COVID-19 concerns and questions of the food industry. In 2011, Al received his PhD in Biotechnology jointly from the University of Ljubljana in Slovenia, and AgroParisTech in France, and was awarded the 2011 Exceptional Scientific Achievement Award from the Slovenian Academy of Sciences and Arts. In 2013, he joined the Food Safety Lab and Milk Quality Improvement Program at Cornell University as a Postdoctoral Associate before moving to Vancouver in 2016 as a Research Associate in the Lab of Molecular Food Safety at the University of British Columbia. In 2018, Al joined the British Columbia Centre for Disease Control as a Food Safety Specialist before returning to Cornell University in January 2020.

PANEL DISCUSSION: TESTING DURING A PANDEMIC

Cynthia Mangione

Cynthia attended SUNY Potsdam, graduating with a degree in Biology and started with the NY State Department of Agriculture & Markets (NYSADM) Food Laboratory in 1991. She served as the Technical Program Manager for the USDA's Microbiological Data Program and a supervisor for the Food Emergency Response Network (FERN) Microbiology analysis. In her current position as QA Manager for the Microbiology section of the NYSADM Food Laboratory position playing a leading role in the NYS Food Laboratory achieving ISO/IEC 17025 Accreditation in 2008.

A member of a number of professional organizations including AOAC, CASA, AFDO, IAFP and NY State Association for Food Protection. Cynthia received the 2010 NY State Association for Food Protection Howard B. Marlatt award. As a member of APHL's Emerging Leader program (Cohort V), she served on the APHL Membership and Recognition Committee and Food Safety Committee and is a member of APHL's Human and Animal Food Sub-committee. In addition, she is the past chairperson of the NY State Association for Food Protection Laboratory workgroup and state co-lead of the Partnership for Food Protection Laboratory Sciences workgroup.

IDENTIFYING CHEMICAL HAZARDS IN YOUR FOOD SAFETY PLAN: THE FDA GUIDANCE DOCUMENT & BEYOND

Steven Murphy

Steve spent most of his career with the Department of Food Science, Cornell University, retiring in August of 2016 after 36 years of service. Steve began his work with Cornell as a laboratory technician performing research in dairy microbiology, chemistry and quality. He worked his way up to a Sr. Extension Associate position where he coordinated, developed and participated in extension-based training and outreach programs addressing milk and dairy product testing; dairy product quality evaluations and troubleshooting; and food safety. He has served as a judge for the NY State Fair Dairy Product competition for over 20 years and has been an invited technical judge for the American Cheese Society competition and other competitions. Steve has taught numerous HACCP/Food Safety Plan courses; is a Lead Instructor for the FSMA Preventive Controls for Human Foods curriculum; and routinely assists dairy operations with their food safety programs. After retiring from Cornell, Steve served as the Executive Director of the Dairy Practices Council, retiring from that position in December 2019. He is still active with the Cornell Dairy Foods Extension program as needed for training and outreach. Steve has a Bachelor of Science in Microbiology and Masters of Professional Studies in Food Science, both from Cornell University.

DAIRY WATERS – TESTING AND FOLLOW UP

Lyndsay Perryman

Lyndsay graduated from Keuka College in 2010 with a Bachelor of Arts in Biochemistry. She worked as a Lab Tech for Byrne Dairy from 2010-2015 and started with the NYS Department of Agriculture and Markets as a Dairy Products Specialist in Western NY in 2015 and became a certified Laboratory Evaluation Officer in 2015. Lyndsay was promoted to Dairy Products Specialist 2, Interstate Milk Shippers and Lab Program Supervisor, FSMA Compliance Coordinator in August 2019.
John Marcello serves as the Special Assistant to the Director of the FDAs Office of State Cooperative Programs. Acting on the Director’s priorities, his duties include resolving a broad range of issues concerning implementation of legislation, regulations, policies or procedures impacting the Office’s Milk Safety, Shellfish Sanitation, and Retail Food Safety programs. He participates with the Office Director and other management officials in the formulation of program goals, objectives, and broad operational policies with emphasis on strategic planning, project management, process improvement, and program performance metrics which result in enhancement of the Office’s achievement of its public health mission.

Mary is a Retail Food Specialist with the FDA’s Office of State Cooperative Programs (OSCP), responsible for covering the State of New York. She provides technical assistance in the interpretation of the FDA Food Code, works with state and local health jurisdictions on the Voluntary National Retail Food Program Standards and is involved in providing retail food training courses across many states. Prior to joining the OSCP, Mary was with the FDA Import Operations in Los Angeles District Office in California for about four years. Before that she was a Registered Environmental Health Specialist (REHS) for the L.A. County Health Department.

Elizabeth began her career with the Tulsa Health Department in September 1983 as a Field Sanitarian. In 1987 she became a Field Supervisor and in 1993 was promoted to Environmental Programs Manager. In 1996 to 2018 she became the Environmental Public Health Division, Division Chief. She provided oversight to Environmental and Food Protection programs. These services cover food safety, swimming pools, hotel/and motel, environmental water lab, mosquito and vector control, existing structures codes, and county nuisance abatement. In 2018 through a re-organization food safety was removed from the Environmental division and Elizabeth continues to manage the Environmental Health Services Programs.

Elizabeth attended Oklahoma State University and obtained a Bachelor’s degree in Animal Science in 1981. In 1991 she completed a Masters in Public Health from Oklahoma University Health Sciences Center.

PESTICIDE MANAGEMENT
Dan Wixted

Since 2002, Dan has been an Extension Support Specialist with Cornell’s Pesticide Management Education Program after having spent 11 years in a similar capacity with Wisconsin’s program. He develops pesticide applicator certification training manuals and exams and is a resource to the public.

In addition, Dan recruits speakers and vendors for his program’s annual Food Processing Pest Management Workshop, has made presentations for dairy plant supervisors, and is a resource for Cornell’s Institute for Food Safety and Produce Safety Alliance.

He’s a member of New York State’s Community IPM Coordinating Council, has served on EPA’s Certification and Training Assessment Group, and has been named a Fellow of the American Association of Pesticide Safety Educators.

FOOD BORNE ILLNESS UPDATE
David Nicholas

David Nicholas is a Chief Epidemiologist with the New York State Department of Health (NYSDOH). He has received a Bachelor of Science in Biology from Rensselaer Polytechnic Institute in Troy, New York and a Master of Public Health in Epidemiology from the State University of New York at Albany, School of Public Health.

He has nearly 20 years of experience working in Public Health as a laboratory technician, epidemiologist and environmental health specialist. He has served as the Environmental Health Specialist Network (EHS-Net) Coordinator and National Outbreak Reporting System (NORS) administrator for the NYSDOH, assisted in the investigation and reporting of hundreds of foodborne and other enteric disease outbreak investigations, and coordinated numerous research studies within food service establishments. David was the 2015 recipient of the John J. Guzewich Environmental Public Health Team Award and the 2020 recipient of a Letter of Commendation from the Centers for Disease Control and Prevention. He currently conducts and directs all aspects of research and surveillance related to foodborne and other enteric disease outbreak investigations and is an Assistant Professor with Department of Epidemiology and Biostatistics at the State University of New York at Albany, School of Public Health.
ANALYSIS OF TOXIC ELEMENTS
IN FOODS SOLD IN NYS
Thomas King

Thomas started as a lab technician working for the pesticide data program in the NYS Food Lab in 1998. After three years, he transferred to the Department of Health to analyze pharmaceuticals in drinking water. Later, he returned to the Food Lab to analyze animal feeds and fertilizers for mineral claims and various foods for toxic elements. Currently, he is developing methods for the speciation of chromium and arsenic in foods. Michael has published papers on analyzing toxic elements in animal feeds and seafood.

50 Years Ago - November 1970

- At the annual conference of New York State Association of Milk and Food Sanitarians, Ray Bliss assumed the office of President for 1970-71. He succeeds Francis Brennan who presided at the conference. Joseph E. Tiernan of the Westchester County Health Department was elevated from the Executive Board to President Elect. Two new members of the Executive Board were elected. Charles G. Ashe, a representative of the Kendall Co., was elected for a four year term and John G. Burke from Borden’s was elected for a six year term.
- Professor R. P. March was installed as Secretary-Treasurer of the International Association of Milk, Food and Environmental Sanitarians at their annual meeting in Cedar Rapids, Iowa on August 19, 1970.
- The Emanet R. Gauhn Memorial Award was presented to Fred E. Ueta by Paul Corash, Franklin B. Hicks of SUNY at Canton was awarded the Dr. Paul E. Brooks Memorial Award.
- The newly formed Northeast Dairy Practices Committee will hold its first meeting at Newburgh, NY. Comprised of members from ten northeastern states, this promises to be an excellent meeting. The agenda will include a look into duplication of inspection in the northeast along with other topics.

HAS ANTHROPOGENIC CLIMATE CHANGE ALREADY AFFECTED GLOBAL AGRICULTURAL PRODUCTIVITY?
Ariel Ortiz-Boba

Ariel Ortiz-Boba is an applied economist with interests in agricultural, resource and development economics. At present, his research program is broadly focused on agricultural sustainability issues with particular emphasis on the statistical and econometric evaluation of climate change impacts on agriculture and other sectors of the economy.

EMERGING ISSUES IN FOOD SAFETY – LOCALLY, NATIONALLY AND GLOBALLY
Michael Brodsky

Michael has a post-graduate degree from the University of Toronto, School of Hygiene and Tropical Medicine. He has been an Environmental Microbiologist for more than 48 years, as a research scientist and Laboratory Director in both the public and private sectors. He currently operates as the President of Brodsky Consultants. He is a Past President of the International Association for Food Protection, the Ontario Food Protection Association and AOAC International. He serves on the AOAC Board of Directors, as Chair for the AOAC Expert Review Committee for Microbiology, as a scientific reviewer in Microbiology for the AOAC OMA and the AOAC Research Institute, as a reviewer for Standard Methods for the Examination of Water and Wastewater and as a chapter editor on QA for the Compendium of Methods in Microbiology. He is also a technical assessor in microbiology for the Standard Council of Canada and a lead auditor/assessor for the Canadian Association for Laboratory Accreditation.
NYSAFP Awards

Board Member Sara Kelly presents Marsha Koerner (right), Perry’s Ice Cream – retired, with an Association Honorary Life Membership.

Vickie Pedersen (left), recently retired from the Division of Milk Control and Dairy Services, is presented an Association Honorary Life Membership by Barbara Williams.

Casey McCue, (left) Director of Milk Control and Dairy Services, is presented with the Gaulin Award, the Association’s highest honor, by John Luker, Director of the Division of Food Safety and Inspection.

Years Ago in the Milk and Food Industry

20 Years Ago - November 2000

• At the 77th Annual Conference of New York State Association of Milk and Food Sanitarians, Connie Kuhlman assumed the office of President where over 200 were in attendance. Also, at this conference, John Grom became the 13th Chair of the Council of Affiliates, replacing Roy Sleeper who was transferred to Florida. Howard VanBuene became ‘Junior Member’ of the Executive Board.

• During the Annual Banquet session several members received awards. The Brooks Award went to David P. Brown. The Gaulin Award was presented to Eugene T. Wolff. Jerry Ortolani received the Reich (outstanding Fieldman’s) Award. The Marlatt Laboratory Award was presented to Ruth Riner. The William V. Hickey (Food) Award was received by Al Bugenhagen. Central NY Sanitarians received the George “Sid” Miller Outstanding Affiliate of the year award.

• Allegany Region Sanitarians had their Annual Golf Event on October 5, 2000.

• Western Association of Sanitarians on October 18th toured the Brew Pub followed by a great dinner. The group’s Annual Christmas Dinner was held on December 13th at Tony Romo’s Coachman’s Inn in Clarence, NY.

• Rochester Area Sanitarians had their fall meeting at the Markleet Family Restaurant in Rochester followed by a tour of the Chock Full ‘O Nuts Coffee Facility on Thursday, October 19th. Their Christmas party was held on December 15, 2000 at the Sonnenberg Gardens in Canandaigua.

• Finger Lakes Sanitarians had their Fall meeting at Cornell where Donna Scott spoke about “Safe Food Preparation from a Consumer Perspective” following lunch.

• For the second time in two years, New York State Association of Milk & Food Sanitarians Newsletter received a “Certificate of Recognition” presented to the association of International Association of Food Protection at their Annual Meeting in August for Accomplishment in the Area of Best Communication Materials.

• The Cornell University Board of Trustees approved the promotion of Kathryn J. Boor to Association Professor with Tenure in the spring.
Barbara Williams and Elizabeth Strebek accepted the George “Sid” Miller Affiliate of the Year Award on behalf of the Central New York Sanitarians Association.

Chip Lindberg presents the Theodore Reich Award for positive impact in the field of dairy sanitation to Rodney Hines, (left) Regional Supervisor with the Division of Milk Control and Dairy Services.

Thomas DiBlasi, (left) NYS Laboratory Evaluation Officer, is presented the Howard B. Markett Award for outstanding food and dairy laboratory work from Chip Lindberg.

David Nicholas, (left) of the New York State Department of Health, receives the William Hickey Award for outstanding contributions to food sanitation from John Luker.

NYSAFP President Betsy Bihn presents Cornell University Professor Emeritus David Bandler with the Association’s Lifetime Achievement Award.

John Bartell, retired Professor at Alfred State College and longtime Association Newsletter Editor, receives a Lifetime Achievement Award from President Bihn.

Debra Hill, Genesee County Department of Health, received the Dr. Paul B. Brooks Award.
New York State Association For Food Protection
Regular/Sustaining Membership Application
2021 (Year Ending December 31, 2021)

Please check appropriate category:

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

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

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

Name: __________________________________________________________

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Address: _______________________________________________________________________________________

Phone/Fax#: _______________________________________________________________________________________

E-Mail: ______________________________________________________________

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

Please make checks payable to: NYSAFP and send with this form to:
Amy Rhodes, Executive Secretary
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.
Support Your Affiliate - Attend Every Meeting

2020 SUSTAINING MEMBERS

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Byrne Dairy, Inc.
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John Bartell
Original Herkimer County Cheese
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Vivolac Cultures
NYS Dept. of Agriculture and Markets
Steuben Foods, Inc.
Tops Markets LLC
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Rochester Midland Corp.
Ensystex, Inc.
Western NY Food Protection Assoc.
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Application for Membership
NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

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

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

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

Name ________________________________
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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.

Jamie Marolf likes this

Cornell NYS Tree Fruit Conference – Cornell Cooperative Extension’s Statewide Winter Conference for Tree Fruit Growers

Welcome! You are invited to join a meeting: Food Industry Office Hours to Answer COVID-19 Questions. After registering, you will receive a confirmation...
Jan 13 · New Resource Guide Released on Sustainable Animal Feed, Helps Companies Navigate Environmental Impacts of Rising Demand for Animal Protein – The Sustainability Consortium · New Resource Guide Released on Sustainable Animal Feed, Helps Companies Navigate Environmental Impacts of...

Jan 4 · Frank Yiannas, FDA's Deputy Commissioner for Food Policy and Response, looks at where we started, the progress that has been made through FSMA, and the work that's ahead.

fda.gov
The FDA Food Safety Modernization Act at 10: Reflecting on Progress