



Affiliate Annual Report for Calendar Year 2025

(Complete Attachment B to be considered for one or more 2026 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 3, 2026** (late reports will not be considered for awards):

REQUIRED:

- ☐ This completed form (*in English*).
- ☐ 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 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.

Name of Affiliate

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

Steve Murphy
253 Ringwood Rd. Apt I
Freeville, NY 13068
607-227-5831
Scm4@cornell.edu

IAFP Member? Y ☒ N ☐

Official Contact for IAFP Correspondence (indicate “same” if person also serves as Delegate)

Amy Rhodes
32126 State Route 12E
Cape Vincent, NY 13618
315-775-7008
Amyr.nysafp@gmail.com
IAFP Member? Y ☒ N ☐

2. Membership List

- a. Indicate the current total number of members in your Association: 264
- b. How many NEW members joined your Association in 2025? 19

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 9-11, 2025 at the Holiday Inn, Saratoga, NY with 110 attendees.
- b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):
September 15-18, 2026 at the Embassy Suites by Hilton, Syracuse Destiny USA, NY
- c. List all other general membership meetings held in 2025 (excluding board meetings). Include title, dates and attendance numbers.

Farm Methods Meeting	2/20/25 held in person and virtual at NYS Fairgrounds, Syracuse with 16 attendees
Western Association Meeting	3/6/25 held at The Steer, Buffalo, NY with 16 attendees
Name of Meeting	Date(s) Held & # of Attendees

4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2025. Include name of award and qualification for award.

Casey McCue	William Hickey Award for outstanding service in the field of Food Sanitation
Angela Montalbano	Emmett Gauhn Memorial Award for outstanding service and leadership on behalf of the association.
Christopher Lawrence	Howard Marlatt Memorial Award in recognition of outstanding service and leadership in the field of laboratory technology
Michael Winkler	Dr. Theodore Reich Memorial Award in recognition of outstanding service and leadership in the field of milk sanitation.
Kevin Culm	Dr. Paul B. Brooks Memorial Award in recognition of outstanding contributions to the affiliates of the association.
Amy Rhodes	Honorary Life Membership for continued support of the association.

b. List scholarships awarded during 2025; include recipient and qualification for scholarship.

Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?

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:
www.nysafp.com and the website was last updated in July 2025.

Did you launch a new Affiliate Web site in 2025? 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., 2025–2026) for your current Executive Board:

2025-2026

President

Jeffrey Van Sice
4815 Ellicott St.
Batavia, NY 14021
585-813-8692
jvansice@oatkamilk.com

IAFP Member? Y ☒ N ☐

Past President

Cynthia James
158 Food Research Lab
665 W North St.
Geneva, NY 14456
315-787-2622
Csj55@cornell.edu

IAFP Member? Y ☒ N ☐

President Elect

Heather Torino
10B Airline Dr.
Albany, NY 12235
518-457-0172
Heather.torino@agriculture.ny.gov

IAFP Member? Y ☐ N ☒

Executive Secretary

Amy Rhodes
32126 State Route 12E
Cape Vincent, NY 13618
315-775-7008
arhodes@uncdairy.com

IAFP Member? Y ☒ N ☐

Board Member

Dr. Ann Charles Vegdahl
Food Micro Research Center
665 W North St.
Geneva, NY 14456
315-787-2258
Acv45@cornell.edu

IAFP Member? Y ☒ N ☐

Board Member

Kevin Culm
496 Shetland Dr.
Buffalo, NY 14221
716-243-6895
Kevin.culm@ecolab.com

IAFP Member? Y ☒ N ☐

Board Member

Daniel Fisher
10B Airline Dr.
Albany, NY 12235
518-935-7116
daniel.fisher@agriculture.ny.gov

IAFP Member? Y ☐ N ☒

Webmaster

Donna Walker
3150 Chandler Rd.
Piffard, NY 14533
315-439-8344
Donna.walker@dfamilk.com

IAFP Member? Y ☒ N ☐

Before continuing, please check one of the boxes below:

☒ **CHECK HERE and return electronically by 3/3/26 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2026 AFFILIATE AWARDS. (You are required to complete Attachment B.)**

☐ **CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2026 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 2026, 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.)*

☒ 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 of increase in membership from 2025 to 2026;
- 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.

The NYSAFP celebrated it's 102nd annual conference in 2025 with 110 attendees. Our conference agenda has been attached. As part of the membership committee responsibilities, the committee reached out by email to many new businesses and had some positive feedback. For the numbers this year we had 19 new regular memberships and three new sustaining members including HACCP Assurance Services, Ashland Pest Control and Coleman Scientific that can mainly be attributed to the committee reaching out. We also reached out to any IAFP members who registered from New York who were not currently a NYSAFP member. We partnered with Cornell University for some educational opportunities and copies of some of the email blasts have been attached including the Juice Webinar, Safety and Quality in Juice Thermal Processing, and Cornell Virtual Office Hours. The Western Association Affiliate also had a meeting in the spring to discuss educational opportunities that they would like to pursue in the coming year. We increased the amount of email blasts coming from the organization to the current membership (monthly instead of quarterly) and encouraged them to forward them on to their organization to encourage younger and more diverse members. We have also sent out a couple of survey's to the organization encouraging feedback on what they need from the organization and what we can do better to encourage more participation and support them. We changed up our annual meeting this year and moved it to Albany, NY in hopes of attracting more people by moving to different locations within NY. The survey at the end of the conference indicated people liked it more central so we are moving back to Syracuse in 2026. We also changed it up by having a brunch instead of a lunch. We are continuing to recruit new people to the board and to committees and are working on getting our local affiliates back up and running.

X 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, website (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.

Our annual conference agenda is sent out to members as an email blast as well as being put on our website. We continue to promote the conference for months prior to the event and offer one year's membership fees as part of the conference payment. We have updated our website to allow our current sustaining members the opportunity to promote job opportunities when they become available and we link their websites for easier access.

Some of the ways we have recruited new members includes reaching out to our current membership using our website mail blasts and using Linked In and Facebook. We are in contact with the student IAFP PDG and have requested their help in getting more college students involved. We have a reduced fee for college students who join on their own and offer 5 free students to our annual conference with one college professor/educator who is a paid member. We also contacted colleges to allow students to present their poster presentations at the annual conference. Fliers sent are attached.

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.

In addition to Facebook and LinkedIn we send out three newsletters and the annual report through regular mail. The electronic version of the annual report is attached and a picture of the winter newsletter has been added as an example. Some of the flier email blasts have been attached as examples as well.

X Affiliate Education Award

What types of food safety education program(s) did your Affiliate provide to its members during the past year? 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.

Describe any awards provided to students or young professionals. 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.)*

We partnered with Cornell University for some educational opportunities and copies of some of the email blasts have been attached including the Juice Webinar, Safety and Quality in Juice Thermal Processing, and Cornell Virtual Office Hours. Summaries of the attendance and outcomes of those webinars have also been attached. The annual meeting agenda showing the educational opportunities provided at the time has also been attached. The annual meeting includes a full day on Wednesday with the full group as well as break out sessions on Thursday for food, lab and field. This year at the annual conference we had a great session on Multi-generational workforces and how to motivate, understand and influence the different age groups in the work force.

X Best Overall Affiliate Meeting Award

Did your Affiliate hold an outstanding food protection meeting (not sponsored/co-sponsored by IAFP*) 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);
- Objective for the meeting (if relevant);
- Activities/Topics (e.g., poster competition, vendor tech talks; a printed copy of the agenda may be included with your award application);
- 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 relationship to the Affiliate Chapter and/or meeting's topic(s);
- Audience participation (through roundtable discussions, exercises, etc.);
- Student involvement;
- Partners (e.g., other associations or affiliates);
- Speakers and their affiliations (if available);
- Sponsors;
- Engagement of attendees with exhibitors;
- Diversity of meeting participants (range of sectors represented, e.g., students, academia, extension, government, NGO, industry representatives, etc.), which can be broken down into services (e.g., retail, education, research, manufacturing, etc., if available); and
- Other information (e.g., whether the meeting included a celebration of a milestone Affiliate anniversary and related activities).

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.)*

**Does not include funds provided under the IAFP Executive Board Speaker/Expanded Speaker Program*

NYSAFP's 102nd Annual Conference was held in Saratoga, NY and had many highlights including an ice cream social to kick off the meeting and provide attendees some changes in the ice cream industry after the Blue Bunny incident. Wednesday included six vendor speaks where exhibitors to the conference were given five minutes each to present what is new and exciting in their industry and to promote one-on-one conversations with the exhibitors during the breaks. We also had a live podcast with Ben Chapman (North Carolina State University) and Don Schaffner (Rutgers University) where we hit on many food safety topics and had great interaction with the audience. Other highlights to Wednesday morning included opening remarks from Katie Howard, Deputy Commissioner of NYS Agriculture and Markets, updates on SQF V10 and PCQI 2.0 from Kim Bukowski and Water Quality on Raw or Pasteurized products from Dr. Nichole Martin (Cornell). After brunch additional topics included an Avian Flu Panel with Casey McCue and Dr. Eireann Collens (NYS Agriculture and Markets), Larry Bailey (Walker Farms LLC) and Dr. Diego Diel (Cornell) and just prior to the podcast Seafood Aquaculture presented by Dr. Michael Ciaramella (NY Sea Grant). Thursday included break out session for Food, Lab and Field with the presentations outlined on the attached agenda. In addition to the vendor speaks, we included an award for best exhibitor presentation at the annual banquet and

that was presented to Ron Crawford and Erin Peterson of Unleashed Potential on their “Dealing with a Multi-Generational Workforce” presentation.

We had 110 attendees to the annual conference with 3 sponsors, 22 sustaining memberships and 15 exhibitors. We also had 7 past presidents attend as well as 5 Honorary Life Members. We had representation from manufacturing, government, academia, grocery and restaurant as well as the companies that supply those organizations.

☐ **C.B. Shogren Memorial Award**

NOTE: Applying for the Shogren Memorial Award does not automatically include your application for any of the other Affiliate awards. If applying for this award, you must apply separately for one or more of the other Affiliate awards which may have contributed toward meeting the criteria of the Shogren Award. (Note: Your Affiliate is not required to win one of the other Affiliate awards.)

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"*)? The judges will also consider how the Affiliate has demonstrated its commitment to food safety over the years. "Overall achievement" should encompass at least several of the following activities/accomplishments of your Affiliate:

- Exceptional achievement in membership;
- Types and effectiveness of communication and education;
- Awards and scholarships presented;
- Attendance numbers at meetings;
- Collaboration with other professional organizations;
- Whether the Affiliate has been considered for and/or won other Affiliate awards in the past;
- Involvement in the IAFP Affiliate Council Meeting (e.g., participation at the Affiliate Council Meeting held during the IAFP Annual Meeting and in online Affiliate Council meetings throughout the year; submissions to the *Affiliate View* newsletter, sharing Affiliate Council information with Affiliate members); 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.

New York State Association for Food Protection

SAVE THE DATE

SEPT 15-17TH 2026
SYRACUSE, NY

More details and registrations info coming soon!

NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

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



VOL. 67, NO. 2
WEBSITE ADDRESS: WWW.NYSAFP.COM

Newsletter
WINTER 2025

Virtual Better Process Control School - Acidified Foods PRESENTED BY CORNELL'S FOOD VENTURE CENTER

Now accepting registration for our March 31 - April 1, 2025 class

This course covers the training requirements for facilities manufacturing shelf stable foods using Mild Thermal Processes, such as acidified foods and Water Activity Controlled Foods.

The Better Process Control Schools (BPCS) certify supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified canned foods. Each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing.

FDA's regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979. These regulations are designed to prevent public health problems in low-acid and acidified low-acid canned foods. The BPCS provide the practical application of the principles set forth by these regulations. These FDA regulations also apply to low-acid canned pet foods.

Similar regulations and training requirements, 9 CFR 318.300 and 381.300 for thermally processed meat and poultry products, were implemented by the U.S. Department of Agriculture's

(USDA) Food Safety and Inspection Service (FSIS) on June 19, 1987. This school satisfies the training requirements specified in both the FDA and USDA regulations.

A registration fee of \$360 per person covers the Acidified (Mild Thermally Processed) Foods Program. Students are required to purchase a textbook at the cost of \$85.00 plus shipping and handling. The textbook ordering instructions will be emailed to you within a week after payment is completed. Only \$150 will be refunded for cancellations after March 24, 2025.

Registration Link

<https://cals.cornell.edu/virtual-better-process-control-school-acidified-foods-0>

Sponsored by

Cornell Food Venture Center, Department of Food Science
- Cornell University, Institute for Food Safety at Cornell
University, Cornell Cooperative Extension, Consumer Brand
Association Foundation, NYS Department
of Agriculture and Markets.

Cynthia James Becomes 98th NYSAFP President



Past President Angela Montalbano (left) receives a presentation gavel from 2024-25 President Cynthia James (right) who, in turn, receives the Association's "official" gavel.

Other upcoming course dates:

June 2 & 3, 2025

August 11 & 12, 2025

Questions about registration?

Contact:

Angela Durso

315-787-2248 or ad2358@cornell.edu

Specific questions about this class
your product?

Contact:

Cornell Food Venture Center
at cfcv@cornell.edu



We are pleased to invite you to attend the [2025 New York Association for Food Protection Conference](#), scheduled for **September 9–11 in Saratoga Springs, NY**. This annual event brings together professionals from academia, industry, and regulatory agencies to discuss critical issues in food safety and public health.

This year's conference is a rich combination of speakers featuring sessions focused on **factors affecting milk quality, regulatory updates**, multi-generational workforce, **pathogen antimicrobial resistance**, seafood aquaculture, and a panel discussing the impact and current state of the **avian influenza epidemic**. The second day features breakout tracks focused on food, field, and lab topics within the **food space and dairy industry** offering a well-rounded platform for dialogue and knowledge exchange among food protection stakeholders and presentations from well-known industry, regulatory and academic personnel.

We are honored to welcome **the Commissioner of New York State's Department of Agriculture and Markets, Richard Ball**, as our **keynote speaker**. Mr. Ball is a lifelong farmer and has held a number of positions within agriculture and community organizations at the local, state and national level before being nominated for Commissioner in 2014, including the New York State Vegetable Growers Association, the New York Farm Bureau, the American Farm Bureau and. He was honored to serve as the National Association of State Departments of Agriculture (NASDA) 2021-2022 President.

A special highlight of this year's conference is a **live recording of the popular podcast *Risky or Not***, hosted by **Dr. Don Schaffner** (Rutgers University) and **Dr. Ben Chapman** (North Carolina State University), both widely recognized for their contributions to food safety education and outreach.

We strongly encourage **both academic and industry participants** to submit **poster presentations**. This is an excellent opportunity to showcase research findings, innovative approaches, or practical solutions related to food protection and safety. Students are also welcome and encouraged to present their work.

The conference offers a unique opportunity to connect with like-minded colleagues, stay informed about emerging issues, and contribute to the advancement of food safety practices.

[Click here to register.](#)

On behalf of the Board, we hope you will join us in Saratoga Springs this September.

Warm regards,
Cynthia James, MSFS

President, NYSAFP

[View this email in your browser](#)



May 30, 202

IAFP Offers Open Access to Webinars During June 2025!



Food and Agriculture
Organization of the
United Nations



World Health
Organization



7 June 2025

World Food Safety Day

**Food safety:
science
in action**



#WorldFoodSafetyDay

www.fao.org/world-food-safety-day

World Food Safety Day is June 7, 2025.

In recognition of this day, and to increase awareness about food safety, IAFP will provide **open access from June 1–30, 2025**, to all recorded webinars in the IAFP archives for non-Members.

(Please share this message with your colleagues.)

IAFP non-Members can browse the webinar archives on our [website](#) where **more than 100 webinars** dating back to 2009 are located (log-in not required).

One of the many benefits of IAFP Membership is access to the Association's **free webinars**, which are sponsored by the IAFP Foundation.

Not a Member? Consider joining today. [Go here](#) to learn more.

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You are receiving this email because you are either a NYSAFP member or have opted in at our website.

Our mailing address is:

New York State Association for Food Protection

32126 State Route 12E

Cape Vincent, New York 13618

[Add us to your address book](#)

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).



INTUIT
mailchimp



APPLY TODAY!!



The New York State Association for Food Protection (NYSAFP) annually offers one, \$1,000 scholarship, to a full or part-time undergraduate student enrolled in any educational program related to food safety and protection or other agricultural related studies.

This scholarship is given in honor of James C. White '39, Ph.D. '44. James White had a wide-ranging career that included dairy and food safety research.

The scholarship application can be found on the NYSAFP website here:

[NYSAFPScholarshipApplication_20240711.pdf](#)



DONATIONS NEEDED!!



The New York State Association for Food Protection (NYSAFP) annually offers one, \$1,000 scholarship, to a full or part-time undergraduate student enrolled in any educational program related to food safety and protection or other agricultural related studies.

This scholarship is given in honor of James C. White '39, Ph.D. '44. James White had a wide-ranging career that included dairy and food safety research.

If you would like to donate a basket or item to be raffled off for the NYSAFP scholarship program, please email Ann Charles Vegdahl at acv45@cornell.edu.

Donations will be raffled off at our annual conference in September with all funds raised going directly to the scholarship program.



102nd Annual New York State Association for Food Protection Conference

WHEN: September 11th, 2025

WHERE: Holiday Inn in Saratoga Springs,
NY

DEADLINE
AUGUST 29th,
2025

CALL FOR POSTERS!!

Showcasing research, case studies, emerging
technology and practical application that
contribute to the advancement of food safety,
public health

ABSTRACT GUIDELINES:

- Abstracts should be no more than **300 words**.
- Include the title, author(s), affiliation(s).
- Submissions must be sent to **Ann Charles Vegdahl**
to **acv45@cornell.edu**
<https://nysafp.com/>



Cornell **CALS**
College of Agriculture and Life Sciences

Webinar

Food Safety and Shelf-Life Strategies for Small Juice and Beverage Producer

- **Microbial Food Safety**
- **Food Science**
- **Department of Food Science**
- **Institute for Food Safety**

Small food producers play an important role in the food supply chain, providing locally sourced products to consumers. They contribute to regional food production growth and foster economic development. However, they often face food safety challenges and struggle to implement food safety practices, which can hinder their ability to comply with state or federal regulations. This is especially true for juice and beverage producers, who must navigate complex safety standards while ensuring product quality and shelf stability. To address these challenges, the Cornell Microbial Food Safety Extension and Outreach Program conducted a survey to identify knowledge gaps and training opportunities among juice and beverage producers. This webinar is a direct outcome of that project. We're bringing together experts to discuss fundamental aspects of food microbiology, shelf-life

studies, and the use of preservatives — both natural and chemical — to enhance product stability and safety.

In this Lunch & Learn webinar, participants will:

- Get a brief overview of food-related microorganisms
- Learn the key steps for conducting a shelf life study
- Understand the application of preservatives (chemical and natural)

Join us for an informative 1-hour session designed to help small-scale producers in understating key factors at play in beverage and juice products.

Date & Time

February 25, 2025

12:00 pm - 1:00 pm

Location

Online

[Register for the webinar](#)

https://cornell.zoom.us/webinar/register/WN_WPUIV2V4Q2OI8Zd0jRrJSQ#/registration



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You are receiving this email because you are either a NYSAFP member or have opted in at our website.

Our mailing address is:

New York State Association for Food Protection

32126 State Route 12E

Cape Vincent, New York 13618

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Cornell **CALS**
College of Agriculture and Life Sciences

Cornell Dairy and Food Safety Virtual Office Hours

Wednesday, March 5, 2025 | 12:00 pm to 1:00 pm Eastern Time (US & Canada)

Save the Date for our next session of Dairy and Food Safety Virtual Office Hours. We will discuss Highly Pathogenic Avian influenza Virus (HPAIV) and the risk to human health including the potential risk of consuming raw milk and raw milk cheese. Join us for a moderated Q&A session with a panel of experts in the field to get the latest information and recommendations for the dairy industry and dairy consumers.

Panel of Experts:

Dr. Abby Snyder, Associate Professor, Department of Food Science, Cornell University
(Moderator)

Dr. Diego Diel, Associate Professor, Department of Population Medicine and Diagnostic Sciences, Cornell University

Elisha Frye, DVM, DACVPM, Assistant Professor of Practice, Animal Health Diagnostic Center, Cornell University

Dr. Nicole Martin, Assistant Research Professor, Department of Food Science, Cornell University

Katherine Jeune Koebel, DVM, Cornell University College of Veterinary Medicine

Dr. Aljosa Trmcic, Senior Extension Associate, Department of Food Science, Cornell University

Dairy and Food Safety Virtual Office Hours are hosted in collaboration with the [Dairy Foods Extension Program](#), the [New York Integrated Food Safety Center of Excellence](#), and the [IFS@CU](#).

Intended audience: Open to anyone in the food industry from farm to fork.

Cost: Free

Registration required:

https://cornell.zoom.us/meeting/register/SN_snT7ORo63cMwaa179DA

After registering, you will receive a confirmation email with information to join the session.

In Case You Missed It

Recording of February's Food Safety Virtual Office Hours is available.

The recording features Melanie Neumann, J.D., M.S. and Jennifer McEntire, Ph.D. who provide a brief recap of the key requirements of the Traceability Rule and some perspective on the “facts, fiction, and future” of this rule.

The recording is now available here: https://youtu.be/UwO6d_Ds04Q

Previous recordings are also available on the [IFS@CU's YouTube Channel](#).

Several resources were shared during this session and can be found listed below.

FSMA Final Rule on Requirements for Additional Traceability Records for Certain Foods

<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-requirements-additional-traceability-records-certain-foods>

The FDA Food Traceability Rule At-A-Glance

<https://www.fda.gov/media/183514/download?attachment>

Electronic Sortable Spreadsheet

<https://www.fda.gov/media/179617/download?attachment>

Food Traceability List

<https://www.fda.gov/food/food-safety-modernization-act-fsma/food-traceability-list>

Critical Tracking Events (CTEs) & Key Data Elements (KDEs)

explained www.fda.gov/media/163132/download

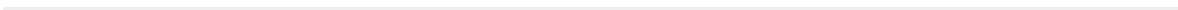
Traceability Plan

<https://www.federalregister.gov/documents/2022/11/21/2022-24417/requirements-for-additional-traceability-records-for-certain-foods#sectno-citation-1.1315>

Traceability Lot Code <https://www.fda.gov/food/food-safety-modernization-act-fsma/traceability-lot-code>

For upcoming sessions of Food Safety Virtual Office Hours, please visit the [IFS@CU's website](#).

You can also join the [IFS@CU mailing list](#) for notifications of upcoming events.



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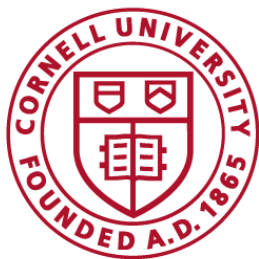
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Cornell **CALS**
College of Agriculture and Life Sciences

Webinar

Safety and Quality in Juice Processing: Validating Non-Thermal Processes

Small food producers play an important role in providing locally sourced products and supporting the economy. However, they often face food safety challenges and struggle to implement food safety practices which can hinder their ability to comply with state or federal regulations. This is especially true for juice and beverage producers, who must navigate complex safety standards while ensuring product safety and quality. To tackle these challenges, many small juice and beverage producers are looking into new processing methods like High-Pressure Processing (HPP) and Ultraviolet (UV) treatment. These non-thermal processes offer promising solutions but require proper validation and challenge studies to ensure microbial safety and regulatory compliance. Therefore, the Cornell Microbial Food Safety Extension and Outreach Program conducted a survey to identify knowledge gaps and training opportunities among juice and beverage producers. This webinar is a direct outcome of that project and builds on our ongoing efforts to support small-scale beverage producers by providing insights into conducting challenge studies, validating food safety measures, and understanding regulatory requirements.

Learning Objectives:

- Understand the purpose and methodology of challenge studies for microbial validation.

- Learn how to validate and optimize food safety measures for non-thermal processing methods (HPP and UV) and microbial control.
- Gain an overview of regulatory requirements for juice and beverage production safety.

Join us for an informative 1-hour session designed to help small-scale producers in understating key factors at play in beverage and juice products.

Date & Time

May 14, 2025

12:00 pm - 1:00 pm

[Webinar Registration - Zoom](#)



More information about this event.

Contact Information

Dr. Ann Charles Vegdahl, Extension Associate

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Speaker

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Dr. Ann Charles Vegdahl, Extension Associate

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Celebrating our 102nd year in 2025

Tuesday: 9/9/25 – Ice Cream Social (6:00 pm-8:00 pm)

Wednesday: 9/10/25

8:00-8:05 - Presidential Address – Cynthia James

8:05-8:20 - Keynote Speaker – Katie Howard, Deputy Commissioner of NYS Agriculture and Markets

8:20-8:25 – VENDOR SPEAK – Jessica Frank, Tel-Tru Manufacturing

8:25-9:05 - Updates to SQF V10 and PCQI 2.0 – Kim Bukowski, Cornell University

9:05 - 9:50 - Water Quality on Raw or Pasteurized Products – Dr. Nicole Martin, Cornell University

9:50-10:40 – BRUNCH

10:40-10:45 – VENDOR SPEAK – April Skinner, Charm Sciences

10:45-11:15 - Business Meeting

11:15-12:00 - Dealing With A Multi-Generational Workforce – Ron Crawford, Erin Peterson, Unleashed Potential

12:00-12:45 - Antimicrobial Resistance in Foodborne Pathogens – Dr. Manpreet Singh, University of Georgia

12:45-12:50 – VENDOR SPEAK – Steven Hermosura, Sani Professional

12:50-2:00 - Avian Influenza Panel

- Casey McCue – NYS Dept. of Agriculture & Markets, Division of Milk Control & Dairy Sciences
- Dr. Eireann Collens – NYS Dept. of Agriculture & Markets, Division of Animal Industry
- Larry Bailey – Walker Farms LLC, Dairy Farmers of America
- Dr. Diego Diel, Cornell University

2:00-2:15 - BREAK

2:15-2:20 – VENDOR SPEAK – Tom Lonczynski, HACCP Assurance

2:20-3:15 - Seafood Aquaculture – Dr. Michael Ciaramella, New York Sea Grant, Cornell Cooperative Extension

3:15-3:20 – VENDOR SPEAK – Catharine Young, NY State Center of Excellence in Food and Agriculture

3:20-3:25 – VENDOR SPEAK – Levi Cahan - IBA

3:25-5:00 - Food Safety Talk – Live Podcast, *Risky or Not*, with Ben Chapman, North Carolina State University and Don Schaffner, Rutgers University

6:00 - Awards Banquet



Celebrating our 102nd year in 2025

Thursday – 9/11/25

Field Session

8:00-8:15 – Welcome and Attendance Award

8:15-9:45 - Choosing the Right Milking System – Rick Watters, AgroChem USA, Choosing the Right Milk Storage System – Barney McConnell, Dairy Farmers of America

9:45-10:00 – Theodore Reich Award Presentation

10:00-10:30 - BREAK

10:30-11:15 - Milk Hauling and Trailer Washing Requirements – Eric Glaude. NYSDAM, and Chris Cherry, Fisher & Thompson, Inc

11:15-12:00 - FDA and NCIMS Update – Casey McCue – NYS Dept. of Agriculture & Markets, Division of Milk Control & Dairy Sciences

Laboratory Session

8:00-8:15 – Welcome and Attendance Award

8:15-9:00 - *Listeria monocytogenes*, Sequencing & Trends – Dr. Maria Ishida, NYSAGM FL

9:00-9:45 - Lead in Applesauce – Tom King, NYSAGM FL

9:45-10:00 – Howard Marlatt Award Presentation

10:00-10:30 - BREAK

10:30-11:15 – Processing Plant Quality Control, Panel Discussion

11:15-12:00 - The Critical Role of ISO – Shari Campbell – HUJA Consulting

Food Session

8:00-8:15 – Welcome and Attendance Award

8:15-9:00 – Preventing and Responding to Foreign Material Contamination – Rob Halstead, Flexray

9:00-9:45 - DOH – David Nicholas, NYS Department of Health

9:45-10:00 – William Hickey Award Presentation

10:00-10:30 - BREAK

10:30-11:15 – Validating Non-Thermal Technology – HPP & UV for Microbial Reduction – Dr. Ann Charles Vegdahl, Cornell University

11:15-12:00 – AI in Food Safety: Hazard or Preventive Control? – Dr. Bruno Xavier, Cornell University



Membership Information

Connect. Learn. Advance.

Join NYSAFP to participate in a professional organization that provides a forum to exchange information and ideas on securing, improving, and protecting the food supply through partnerships with industry leaders.

Regular Individual Membership

\$50 per year

- **Dynamic interaction** with food safety professionals from diverse commodity groups and our partners in academia, regulatory and trade associations.
- **Idea exchange** to propel innovation across food industry groups
- **Professional development** through education, networking and discussion
- **Collaborative** environment to address emerging topics in the food industry
- **Introduction** to innovative products and technologies to overcome food safety challenges
- **Subscription** to the NYSAFP Newsletter and Annual Report
- **Access** to the "Members Only" sections of the NYSAFP website, where you can find past conference materials and member only publications

**Regular membership is included with Annual Conference Registration or can be purchased separately*

Sustaining Organization Membership

\$200 per year

- **All the benefits** of regular membership and more...
- **Display** of your company logo on the NYSAFP website and at our Annual Conference
- **Ability** to post job openings on the NYSAFP website
- **Opportunity** to host a table at our conference for a Members Only price
- **Industry Exposure** through short presentations during our conference luncheon and breaks

Our Food Industry Partners Include

- **Cornell University** Department of Food Science, Charles H. Dyson School of Applied Economics and Management, Quality Milk Production Services
- **NYS** Department of Agriculture & Markets, Department of Health, Local Health Departments
- **US** Food and Drug Administration, Department of Agriculture
- **Local Affiliates** of NYS Association for Food Protection

To sign up for membership, contact us through our website NYSAFP.com or through Executive Secretary Amy Rhodes at info@nysafp.com, 315-404-0133

The New York State Association for Food Protection is an Affiliate Member of the International Association for Food Protection. foodprotection.org

