View from the Chair:  
Don’t Forget Friends and Family

In their Executive Board columns appearing in the November issue of *Food Protection Trends*, IAFP President Katie Swanson and Executive Director David Tharp gave me a new perspective. Both mentioned how holiday meals with family and friends offer the chance to subtly share food safety information with those who mean the most to us. Their comments helped me realize that I typically separate my professional and personal lives, overlooking opportunities to protect my friends and loved ones from foodborne illness.

A great way to change one’s attitude or behavior is by sharing information in a personal and positive way. As a handy reference, I keep a magnet on my refrigerator that lists safe endpoint temperatures for meat, poultry, eggs and seafood. Last year when entertaining friends in my home, one of them asked about the magnet. I told Jennifer that the only way to know for sure if food is safely cooked is by measuring its internal temperature. Appearance, time, smell, taste and touch are inaccurate indicators of doneness. I admitted that, prior to routinely using an instant-read thermometer, I usually overcooked poultry, making it tough and unpalatable. She seemed receptive, so I mentioned where she could buy a thermometer. At the next IAFP Annual Meeting, I picked up an FDA safe cooking temperatures refrigerator magnet for her.

Several months later, Jennifer’s spouse, Don, volunteered to help with a barbe-  

(Continued on page 2)
que chicken fundraiser. Two civic groups (primarily men) cooked 2,100 chickens that served 4,200 people in our community that weekend. Jennifer told me that Don used their thermometer to check as many chickens as possible to ensure the temperature reached 165°F. I was amazed at his dedication!

Although this fundraiser has been held for many years, other volunteers noted that this was the first time a thermometer had been used to properly check for doneness.

This experience proved the importance of removing my ‘professional hat’ and sharing food safety knowledge in a personal way.

3) Please consider running or nominating someone for the position of 2013–2014 Affiliate Council Secretary. The Affiliate Council Meeting convenes at 7:00 a.m. (sharp!) on Sunday, July 28, in Charlotte, where the Secretary election will take place. (More information on this position can be found on page 11.)

Annual Report/Award Submissions Update

Now that the dust has settled on Affiliate Annual Reports and Award submissions, let’s assess the major changes implemented this year. Here’s what the Selection Committee noted:

1) Despite reducing the amount of information required this year, only 42 out of 50 Affiliates (84%) filed Annual Reports (see list on page 12). We require all 50 Annual Reports – 100% – to be filed with the IAFP office! Thank you to those who met the filing deadline. As a reminder, filing an Annual Report is a requirement for affiliation with IAFP; not filing can endanger that relationship.

2) In 2014, Affiliates need only submit one copy of their Annual Report (by mail or electronically) to the IAFP office if not applying for an Award (for calendar year 2013 information). Those applying for one or more awards must provide four hard copies to the IAFP office.

3) The Affiliate President and Delegate are both required to be IAFP Members during their terms. An Affiliate who does not meet this requirement is automatically disqualified for any awards, so make sure to double check your President’s and Delegate’s Membership status before submitting! When applying next year, your award application(s) should include meetings/activities only during the calendar year 2013 for the Annual Report; do not include information prior to January 2013.

4) This year, eleven Affiliates applied for Awards based on their 2012 activities. In some cases, the Committee had to sift through unnecessary information. Next year, those applying for one or more awards should provide only the information requested (detailed beneath the specific award’s description). By eliminating non-essential documents, such as executive board meeting minutes and other wordy reports, the Selection Committee will be better able to determine the most qualified Affiliate for each award.

We do hope that this year’s modifications made it easier for Affiliates to file their reports. We want your feedback on what worked and what’s needed to further streamline the reporting structure for next year. Thank you!

Joni Stivers
Affiliate BioBrief

Fritz Buss
President, Wisconsin Association for Food Protection

OCCUPATION | Technical Director, Nelson-Jameson, Inc., Marshfield, WI.

QUALIFICATIONS | B.S. in Secondary Education (Natural Sciences); M.S. in Food Science, University of Wisconsin – Madison.

CAREER HIGHLIGHTS | Fritz enrolled at the University of Wisconsin – Madison in 1964 on an athletic scholarship for football. In 1970, he was drafted by the Philadelphia Eagles. After suffering a severe hamstring injury, Fritz began his teaching career. His first job was in Biloxi, MS, where he taught earth science at Fernwood Jr. High School during its inaugural year of integration. He also taught high school biology and physics and coached football in Pensacola, FL, before returning to UW – Madison to earn his master’s degree.

During his graduate studies, Fritz was the Assistant Plant Manager of Babcock Hall on the university campus. He also took classes – “and lots of advice” – from Elmer Marth, Bob Bradley, Norm Olson, Daryl Lund, Owen Fenema, Joe von Elbe, Bob Diebel (“Don’t take his sauerkraut class!”) and other esteemed UW – Madison professors who, at that time, contributed so much to the food and dairy industries.

Upon graduation, Fritz joined Kraft Foods as a production and laboratory supervisor. While managing his lab, he was extremely fortunate to have been mentored by Ron Case. In 1994, Fritz joined Nelson-Jameson as Laboratory Products Manager; he currently serves as Technical Director and Laboratory Products Department Manager.

PORTFOLIO | Fritz has been an IAFP Member since 1985 and has consistently attended the Association’s Annual Meetings since 1998. He is a long-time Member of the Wisconsin Association for Food Protection, where he received the Sanitarian of the Year Award, and is currently serving his second term as President. Fritz has served on several industry association boards, including the Wisconsin Laboratory Association, where he received the Laboratorian of the Year Award; the Wisconsin Institute of Food Technologists; and the Board of Trustees for the Marshfield Clinic Medical Research Foundation. He has also been a coordinator or instructor for numerous workshops conducted by various trade associations and university food science instructors.

PERSONAL ENDEAVOURS | One of Fritz’s most rewarding professional experiences was helping produce “A Taste of Wisconsin,” held at the Milwaukee Art Museum as part of IAFP’s 100-Year Anniversary Celebration during IAFP 2011. Together with the IAFP Staff; the Local Arrangements Committee; Andrea Neu, former Marketing Executive with the Wisconsin Milk Marketing Board and Wisconsin Dairy Business Innovation Center; and Matt Mathison, Wisconsin Milk Marketing Board V.P., the event was quite the party! (And Fritz still has one cow apron available – for the right price!)
Many Changes Over Nearly 80 Years!

By Janice Landrum, Secretary/Contact

In 1934, 17 like-minded sanitarians met in Lansing, MI at the Michigan Public Health Association’s 14th Annual Conference. By 1935, this small group had grown to 33 and was granted affiliate status by the Michigan Public Health Association (MPHA).

Through a series of mergers, unions and transformations, including between the Michigan Society of Environmental Health and the Michigan Association of Sanitarians, the group ultimately became known as the Michigan Environmental Health Association (MEHA) in 1970. Membership had increased to 300 by that time, and conferences had become top professional quality, requiring larger accommodations than what were previously used.

By 1975, the LaRue Miller Award for Lifetime Achievement was added as an annual presentation at the yearly conferences, and the association quickly grew to more than 400 Members. As MEHA entered the 1980s, the state selected Grand Rapids as the host city for the National Education Conference, and the Association was key in orchestrating a highly professional conference that was ‘second to none.’

In 1987, the Dave McMullen Young Professional of the Year Award was created, and the first-ever Food Conference was held in Lansing the following year.

The 1990s saw the start of MEHA’s corporate sponsorship program debuting in the winter issue of the *MEHA Journal*. The first Groundwater Conference was held in 1994, and the Association elected Janet (Morlik) Phelps as its first female president in 1998.

By 2000, membership topped 700, and the first Annual Education Conference was held in Sault Ste. Marie. The Samuel M. Stephenson Sanitarian of the Year Award was created in 2004.

Today, MEHA is a volunteer, non-profit organization of professionals who are “dedicated to the improvement of health through management of the environment.” Members are employed in various sectors of government, private industry and academia as environmental health specialists, sanitarians, public health nurses and university professors. MEHA is also proud to be an Affiliate of the International Association for Food Protection (since 1990) and the National Environmental Health Association.

As an organization, MEHA provides its membership with forums of exchange, networking opportunities and access to the latest information and research.
related to environmental and public health issues. Among many areas, MEHA focuses on offering educational resources to Members in areas such as food and drinking water protection, vector control, sewage and hazardous materials disposal, and air quality issues, along with recreation water protection and emergency planning resources. By advocating for the registration and licensure of our Members, our association strongly endorses the highest standards of competency for anyone practicing environmental health.

In addition to their daily jobs in public health protection, MEHA Members influence the creation of environmental health policies and design educational programs that provide additional security for our communities. Members also worked together to produce the MEHA Ready Reference, an invaluable environmental health quick source reference guide used by sanitarians throughout Michigan and other states.

In 2013, MEHA held its 69th Annual Education Conference (AEC) in Rochester, MI. The conference theme was “Stay in the Education Loop with MEHA” and featured timely presentations on wastewater management, meat processing in food services, environmental aspects of climate change and many other pertinent sessions. The AEC is also a time when MEHA acknowledges excellence in the profession. This year, MEHA’s Distinguished Service Award recipients were Carolyn Hobbs Krieger of the Michigan Department of Environmental Quality, and John Demerjian of the Wayne County Department of Public Health, both recognized for their outstanding accomplishments in the field of environmental health. MEHA was also honored to present the Samuel M. Stephenson Sanitarian of the Year Award to Dana DeBruyn of the Michigan Department of Environmental Quality.

MEHA’s 70th AEC is scheduled for March 18–21, 2014 in Big Rapids, MI, and promises to be another outstanding opportunity for environmental health professionals to learn, grow and share. Feel free to visit our Web site at www.meha.net or contact Chris Klawuhn, MEHA President, at cklawuhn@meha.net for more information about our Affiliate.

The MEHA Annual Education Conference is the premier environmental health education event in the state. The MEHA Annual Education Conference is the premier environmental health education event in the state. Not only does this event attract hundreds of environmental health professionals each year, it is also a gathering for industry, corporate and scientific representatives to exchange valuable ideas and make meaningful connections.

Chris Klawuhn (left) is President of the Michigan Environmental Health Association (MEHA) and works for the Ingham County Health Department in Lansing, MI. Contact him at cklawuhn@meha.net. Janice Landrum (right) is Secretary/Contact of MEHA and works for the Saginaw County Department of Public Health in Saginaw, MI. Contact her at jlandrum@saginawcounty.com.
Contributors

Southern California Association for Food Protection: Food Facts
Reported by Craig Overlock, Contact

The Southern California Association for Food Protection (SCAFP) met December 12, 2012 in La Palma to ‘wrap up the year.’ Guest speaker Dr. Christine Bruhn, Center for Consumer Research, University of California, Davis, delivered a masterful presentation on trends in consumer food safety attitudes, practices and behaviors in the home. Her voluminous research yielded ‘real world’ consumer behavior data related to food safety practices – what people say they do and what they actually do. She noted that when purchasing food, children who sit in shopping carts aren’t often separated from the food, risking exposure to raw meats and spreading germs to other foods. Shoppers rarely separate raw from ready-to-eat meat in a cart; only 28 percent of shoppers separate raw from fresh foods.

Dr. Bruhn stated that groceries aren’t likely to be chilled en route from the store to home. Once home, 23 percent of shoppers store meat wherever there is room in the refrigerator and nine percent store meat on a shelf above other foods, risking drip-down.

Refrigerator temperature variations were addressed, and Dr. Bruhn spoke on food preparation, particularly percentages of those who report washing their hands before preparing food (90 percent) and various percentages and times of those who were observed washing their hands. Cleaning fresh produce was also discussed, as were facts on cooking and irradiation.

British Columbia Food Protection Association: Two Events Kick Off the New Year

Student Event reported by Karen Edgar, Bachelor of Technology Candidate, British Columbia Institute of Technology (BCIT); Annual General Meeting reported by Victoria Chatten, Bachelor of Science, University of Waterloo, and Bachelor of Technology Candidate, BCIT

On January 16, the British Columbia Institute of Technology (BCIT) opened its doors for the first British Columbia Food Protection Association (BCFPA) “Student Night.” This event presented a perfect opportunity for learning and networking at no cost for those attending. Students were given the opportunity to hear informative presentations and enjoy complimentary refreshments while keeping within tight student budgets, resulting in approximately 50 attendees.

Guest speakers included Terry Peters, (retired) West Area Manager for the Canadian Food Inspection Agency, presenting “When I Grow Up, I Want to be an Astronaut,” and Lorraine McIntyre, Food Safety Specialist at the British Columbia Centre for Disease Control, who spoke on “Consequences of an Xtremely Large Food Recall and Policy Recommendations Arising From Food Investigations.” Each presenter was well-received, and it was an honor to have them share their knowledge with the eager BCIT crowd.

During the meeting, Event Organizers Ildiko Herr, BCIT Student Representative, and Ana Cancarevic, current BCFPA Student Coordinator, discussed the benefits of becoming a BCFPA Student Member, including networking opportunities; publishing and presenting research projects; attending events like Speakers Evenings and industry tours; student scholarships; and earning money for articles contributed to the Grapevine newsletter.

In addition, several students shared their personal experiences from the Molson Brewery tour held in November 2012. The BCFPA Student
Event also provided attendees with an excellent opportunity to network with fellow students, teachers and speakers. Overall, the event was a big hit, and BCFPA was successful in recruiting a new student member.

On behalf of all attendees, thanks go to the organizers and presenters.

More than 75 members attended the British Columbia Food Protection Association’s (BCFPA) 2013 Annual General Meeting on January 23 at the Delta Burnaby Hotel and Conference Center in Burnaby.

Prior to the meeting, attendees had plenty of time for networking while viewing displays and enjoying delicious appetizers. The meeting opened with Association President Alex Montgomery welcoming attendees and presenting the Annual Report, proclaiming (as mentioned in the report) that 2012 was a year of positive growth for BCFPA.

After this encouraging introduction, two notable awards were presented. The BCFPA Lifetime Achievement Award was presented to Terry Peters for his outstanding dedication to the Affiliate since 1999. The President’s Award was given to Stephanie Chiu for her successful leadership as Student Coordinator for more than five years.

The Association then proudly introduced Dr. Yemi Ogunrinola, who spoke on “Effective Sanitation as a Way to Mitigate Food Safety Risks in the Food Processing Environment.” He emphasized the importance of sanitation, highlighting that it must be regarded in all areas, including those sometimes overlooked.

Following a nutrition break, the scholarship awards were presented to Karine Lawrence and Stephanie Nadya, students at the University of British Columbia (UBC).

Student research followed, beginning with Jayde Wood (UBC), who looked at how bacteria are transmitted at the farm level. Meera Sunkara (BCIT) revealed her study on bacterial growth involved in raw food diets. Finally, Jennifer Liu (UBC) spoke on antibacterial resistance in Vibrio parahaemolyticus.

Door prize drawings brought the evening to a close. BCFPA extends its thanks to Dr. Ogunrinola for taking time to speak, and to all the student presenters, volunteers and everyone who attended this highly successful meeting.

Ohio Association for Food Protection: Education and Networking
Reported by Sarah Badenhop, Vice President and Christina Ritchey Wilson, Delegate

The Ohio Association for Food Protection (OAFP) held its Winter Meeting and Annual Business Meeting on January 30 at the Ohio Department of Agriculture’s Bloomfield Building in Reynoldsburg. The day included several educational presentations and concluded with the Annual Business Meeting. Of course, there were ample opportunities to also network with our colleagues!

Dr. Alejandro Mazzotta, Senior Director of Global Food Safety for Campbell Soup Company and IAFP Secretary, was the featured speaker. OAFP greatly appreciates IAFP for making his attendance possible. Dr. Mazzotta not only gave an informative introduction to the benefits of becoming an IAFP Member, but also presented two

(continued on page 8)
very appreciated sessions for our members. In “Thermal Processing of Foods: Commercial Sterilization,” he provided an interesting point of view of the canning process, including food safety, risk, different types of canning, and how they work. In his second presentation, “Microbial Food Safety – Process Validation,” Dr. Mazzotta described the implementation of practices and policies that assist in validating food product safety.

OAFP also welcomed Guy W. Cartwright, FDA, who updated attendees on the Food Safety Modernization Act (FSMA) and how the recent developments will benefit the public.

The meeting’s final speaker, Tim Tewksbary, Ohio Department of Agriculture, spoke about the addition of cut leafy greens to the definition of TCS Foods in the Ohio Uniform Food Safety Code and the changes that licensed facilities will need to make to comply with this new rule.

Kathryn Madden, RS, won the IAFP Membership certificate drawing and is considering attending IAFP 2013 in Charlotte, NC as well. During the Annual Business Meeting, several changes to our Bylaws were voted on. Voting was then opened to the entire membership for a few Constitutional changes.

This year, OAFP was excited to introduce three new awards to be presented annually. The awards and this year’s recipients are: Outstanding Food Safety Accomplishments by a Company in a Food Industry, presented to John Morrell Food Group; Outstanding Service to the Public in the Field of Food Safety, awarded to Christina Ritchey Wilson; and Devotion to the Ideals and Objectives of the International Association for Food Protection and the Ohio Association for Food Protection, presented to Connie Freese. Special recognition was given to Gloria Swick-Brown, who, after an incredible 22 years as OAFP Delegate, decided it was time to start enjoying retirement! OAFP thanks Gloria for the many years of dedication and wishes her all the best!

The Association elected a new Delegate, 2nd Vice President and Secretary/Treasurer. Kelli Dodd decided against running for re-election; we appreciate her six years of service on OAFP’s Executive Board, including serving as President in 2008.

Officers elected to serve the upcoming term include:

President: Mike Thiel
Vice President: Sarah Badenhop
2nd Vice President: Odilia Ndefru-Tumanjong
Past President: Cindy Ewing
Secretary/Treasurer: Elizabeth Ousky
Delegate: Christina Ritchey Wilson

Taiwan Association for Food Protection: Annual Meeting Draws 53
Reported by Yayin Jou, Member

The Taiwan Association for Food Protection (TAFP) held its 2013 Annual Meeting February 21 at the Institute of Food Science and Technology, NTU. Fifty-three people were in attendance. Several officers from the Taiwan Food and Drug Administration (TFDA) attended as VIPs. The establishment of TAFP is something the officers of TFDA appreciate, as the Affiliate can play the important role of a platform for communication between industry and government.

In addition to reporting on the business conducted during the previous
year, Chang-Chuan Chan, Associate Dean of the College of Public Health, spoke on “Risk Communication on Food Safety.”

During the discussion period, several participants brought up important issues, including the regulation of herbicide residues on agricultural products. All attendees found the event to be informative and look forward to the Affiliate’s next meeting.

Jennifer Thomas was presented with a plaque to recognize her service during the past year and begin her tenure as Past President. GAFP Officers elected or standing again include:

- **President:** Walid Alali
- **President-Elect:** Wendy White
- **Vice President:** Steven Fuller
- **Past President:** Jennifer Thomas
- **Secretary/Contact:** Rae Hunter
- **Treasurer:** Mark Norton
- **Website Manager:** Ed Giera
- **Delegate:** Tori Stivers

After the meeting, attendees toured Chick-fil-A’s new produce innovation center, “Hatch,” which is a collaborative effort with the Savannah College of Art and Design to incorporate cutting-edge creativity and technology into restaurant facility design.

A variety of food-related presentations from four speakers included “Farm-to-Fork Food Safety: A Restaurant’s Approach,” by Steven Lyon, Chick-fil-A; “Quality Systems in Liquid Product Manufacturing,” by Suzanne Mailman, Golden State Foods; “Foodborne Outbreak Disease Surveillance,” by Hanna Gould, Centers for Disease Control and Prevention; and “Seafood Illness in the United States,” by Tori Stivers, University of Georgia.

The Affiliate elected Steven Fuller to serve in the new position of Vice President. Outgoing President

Georgia Association for Food Protection: Record Attendance
Reported by Tori Stivers, Delegate

The Georgia Association for Food Protection (GAFP) held its 2013 Spring Meeting on March 7 at Chick-fil-A’s corporate headquarters in Union City. Attendance was at a record 114 people, who were treated to gracious Southern hospitality and a visit by Chick-fil-A’s famous costumed cow character.

A variety of food-related presentations from four speakers included “Farm-to-Fork Food Safety: A Restaurant’s Approach,” by Steven Lyon, Chick-fil-A; “Quality Systems in Liquid Product Manufacturing,” by Suzanne Mailman, Golden State Foods; “Foodborne Outbreak Disease Surveillance,” by Hanna Gould, Centers for Disease Control and Prevention; and “Seafood Illness in the United States,” by Tori Stivers, University of Georgia.

The Affiliate elected Steven Fuller to serve in the new position of Vice President. Outgoing President Jennifer Thomas was presented with a plaque to recognize her service during the past year and begin her tenure as Past President. GAFP Officers elected or standing again include:

- **President:** Walid Alali
- **President-Elect:** Wendy White
- **Vice President:** Steven Fuller
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- **Secretary/Contact:** Rae Hunter
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- **Delegate:** Tori Stivers

After the meeting, attendees toured Chick-fil-A’s new produce innovation center, “Hatch,” which is a collaborative effort with the Savannah College of Art and Design to incorporate cutting-edge creativity and technology into restaurant facility design.
As we prepare for the 2013 Affiliate Council Meeting in Charlotte, NC, we ask that all 50 Affiliates review this list of the Delegates expected to represent their Affiliate. To report changes or an anticipated absence, please notify Susan Smith at the IAFP office. Affiliate Council Delegates will receive the official meeting agenda by E-mail in early July. It will also be published in the summer issue of Affiliate View.

As we prepare for the 2013 Affiliate Council Meeting in Charlotte, NC, we ask that all 50 Affiliates review this list of the Delegates expected to represent their Affiliate. To report changes or an anticipated absence, please notify Susan Smith at the IAFP office. Affiliate Council Delegates will receive the official meeting agenda by E-mail in early July. It will also be published in the summer issue of Affiliate View.

Africa | Courage Saba
Alabama | Thomas McCaskey
Alberta | Lynn McMullen
Arizona | Shikha Gupta*
Arkansas | Jerri Lynn Pickett
Australia | Ian Jenson
Brazil | Maria Teresa Destro
British Columbia | Terry Peters
California | John Bruhn
California/Southern | Turonda Crumpler
Capital Area | Jenny Scott
Carolinas | Angela Fraser
Chinese AFPNA | Zhinong Yan
Colombia | Jairo Romero*
Connecticut | Frank Greene
Florida | Peter Hibbard
Georgia | Tori Stivers
Hungary | Laszlo Varga
Idaho | Jami Delmore
Illinois | Thomas Jacobs
Indiana | Haley Oliver
Iowa | no delegate
Kansas | Kathrine Robnett
Kentucky | Kenny Cole
Korea | Jeeyoun Chong
Lebanon | Zeina Kassaify*
Mexico | Montserrat Hernandez Iturriaga
Michigan | Chris Klawuhn*
Minnesota/Upper Midwest | Lisa Hensel
Missouri | Paul Gregory
Nebraska | Elizabeth Burmester
New Jersey | Gary Cohen*
New York | Stephen Murphy
New Zealand | David Lowry
North Dakota | Elisabeth Otto*
Ohio | Christina Ritchey Wilson
Ontario | Jeff Hall
Pennsylvania | Janice Bowermaster
Portugal | Laurentina Pedroso*
Quebec | Julie Jean
South Dakota | LuAnn Ford
Spain | David Rodriguez-Lazaro*
Taiwan | Lee-Yan Sheen
Texas | Brian Miller
Turkey | Samim Saner
United Arab Emirates | Bobby Krishna
United Kingdom | David Lloyd
Washington | Karen Killinger
Wisconsin | Michael Schoenherr
Wyoming | Theresa Leichtweis

*Delegate is currently not an IAFP Member (a requirement under IAFP Bylaws).
Online registration is open for IAFP 2013, July 28–31 in Charlotte, NC! The preliminary program is posted on our Web site and includes three days filled with a variety of food safety topics and issues.

Four pre-meeting workshops will also be offered July 26–27:
- Better Process Cheese School
- Statistical Process Improvement of the Microbiology of Food
- Food Defense
- Developing Environmental Monitoring Programs for Small and Midsize Processors

Detailed information can be found on our Web site at: www.foodprotection.org.

Networking: July 28–31
- Committees & PDG Meetings
- Welcome Reception
- IAFP Job Fair
- Student Luncheon
- Editorial Board Reception (by invitation)
- Opening Session & Ivan Parkin Lecture
- Cheese & Wine Reception
- Exhibit Hall Luncheons & Receptions
- President’s Reception (by invitation)
- Business Meeting
- John H. Silliker Lecture
- Awards Reception & Banquet

Program: July 28–31
The IAFP 2013 Program begins with the Ivan Parkin Lecture on July 28 and concludes following the John H. Silliker Lecture and Awards Banquet on July 31.

Each day features a variety of symposia and roundtable topics, as well as technical and poster sessions.

The July 28 Opening Session features the Ivan Parkin Lecture with guest speaker David W.K. Acheson, M.D., F.R.C.P., Leavitt Partners, LLC, Washington, D.C. The Opening Session runs from 6:00 p.m.–7:30 p.m.

Dane Bernard, Keystone Foods LLC, West Conshohocken, PA, will present the John H. Silliker Lecture, Wednesday, July 31, 4:00 p.m.–5:00 p.m.

IAFP’s popular and lively Silent Auction will take place throughout the majority of the Conference, ending on Tuesday, July 30 at approximately 3:15 p.m. This is an entertaining way to take home a souvenir from another locale, knowing that all winning bids go to support the IAFP Foundation. Last year’s auction raised more than $7,000! To donate an item, please visit our Web site at www.foodprotection.org and complete the Silent Auction Donation form. Or contact Laurie Hews at lhews@foodprotection.org.

If you’re not an IAFP Member but plan to attend IAFP 2013, consider joining now to save more than $200 in registration fees! And take advantage of our early registration rate until June 26.

We look forward to seeing you soon in Charlotte!

Affiliate Council Secretary: Nominations Requested

Do you know of a worthy candidate who can represent the interests and goals of your organization’s affiliation with IAFP? Nominations are now being accepted for Affiliate Council Secretary for the 2013–2014 term, which begins at the close of IAFP 2013. This vital position will serve a one-year term as Affiliate Council Secretary, followed by a one-year term as Affiliate Council Chair on the IAFP 2014–2015 Executive Board.

The Affiliate Council Secretary will:

- Keep an accurate record of the proceedings and activities of the Council;
- Assume the duties of the Affiliate Council Chair in the absence of the Chair;
- Keep an up-to-date record of authorized representatives to the Council; and
- Serve as an ex-officio, non-voting member of the IAFP Executive Board.

Inquiries and nominations can be submitted to Tori Stivers, Affiliate Council Chair, or to Susan Smith, Affiliate Liaison, at the IAFP office.
IAFP Headlines

Executive Board Welcomes Incoming Secretary

IAFP extends its congratulations to Dr. Linda Harris, who was recently elected IAFP Executive Board Secretary to serve during the 2013–2014 term. She succeeds Alejandro Mazzotta, 2012–2013 IAFP Secretary, and begins her five-year commitment following IAFP 2013, serving as President in 2017–2018.

Dr. Harris is a Specialist in Cooperative Extension – Microbial Food Safety in the Department of Food Science and Technology at the University of California, Davis. She also serves as the Associate Director at the UC – Davis Western Institute for Food Safety and Security and as a Principal Investigator for the Western Center for Food Safety.

In addition, Dr. Harris oversees a research program at UC – Davis on the microbial food safety of fresh fruit and vegetables and tree nuts, from pre-harvest through minimally- and fully-processed products, resulting in more than 100 peer-reviewed and lay publications.

Dr. Harris has been actively involved with IAFP since 1987. She has served as a member of both the Program and Nomination Committees, as chair of the Elmer Marth Educator Award Selection Committee, as co-chair of two PDGs, and as a judge for the Developing Scientist Awards. She has also been an editorial board member for the Journal of Food Protection since 2007. She received the IAFP Elmer Marth Educator Award in 2004 and the Frozen Food Foundation Freezing Research Award in 2010.

Dr. Harris earned her B.S.c. in Food Science and her M.Sc. in Food Microbiology from the University of Alberta (Edmonton). She received her Ph.D. in Microbiology from North Carolina State University in Raleigh.

Forty-two Annual Reports Received

Forty-two Affiliates completed and submitted 2012 Annual Reports in February. By taking time to provide this invaluable information each year to IAFP, your Annual Report submission maintains compliance with IAFP Constitution and Bylaws and helps us better track your contact information, activities and accomplishments.

Submitted Annual Reports will be on display at IAFP 2013 in Charlotte, with Award recipients being recognized in front of their peers at the Affiliate Council Meeting on July 28 (the C.B. Shogren Memorial Award will be presented at Wednesday night’s Awards Banquet). Thank you to the following Affiliates who took the time and effort to submit their reports by deadline:

- **Alabama** Association for Food Protection
- **Arizona** Environmental Health Association
- **Arkansas** Association for Food Protection
- **Australian** Association for Food Protection
- **Brazil** Association for Food Protection
- **British Columbia** Food Protection Association
- **Capital Area** Food Protection Association
- **Chinese** Association for Food Protection in North America
- **Colombian** Association of Food Science and Technology
- **Connecticut** Association for Food Protection
- **Florida** Association for Food Protection
- **Georgia** Association for Food Protection
- **Hungarian** Association for Food Protection
- **Idaho** Environmental Health Association
- **Associated Illinois** Milk, Food and Environmental Sanitarians
- **Indiana** Environmental Health Association
- **Iowa** Association for Food Protection
- **Korea** Association for Food Protection
- **Lebanese** Association for Food Safety
- **Mexico** Association for Food Protection
- **Michigan** Environmental Health Association
- **Missouri** Milk, Food and Environmental Health Association
- **Nebraska** Association for Food Protection
- **New Jersey** Association for Food Protection
- **New York State** Association for Food Protection
- **North Dakota** Environmental Health Association
- **Ohio** Association for Food Protection
- **Ontario** Food Protection Association
- **Pennsylvania** Association of Milk, Food and Environmental Sanitarians
- **South Dakota** Environmental Health Association
- **Southern California** Association for Food Protection
- **Spain** Association for Food Protection
- **Taiwan** Association for Food Protection
- **Texas** Association for Food Protection
- **Turkish** Food Safety Association
- **United Arab Emirates** Association for Food Protection
- **United Kingdom** Association for Food Protection
- **Upper Midwest** Dairy Industry Association
- **Washington** Association for Food Protection
- **Wisconsin** Association for Food Protection
- **Wyoming** Environmental Health Association
May 2013
1: New Jersey Association for Food Protection, 2013 Spring Meeting, Cook Campus Center, Rutgers University, New Brunswick, NJ. Visit www.njfoodprotection.org.


20: United Kingdom Association for Food Protection, 2013 Annual Meeting/Conference, Village Hotel, Corryton, Cardiff. Contact David Lloyd at dclloyd@cardiffmet.ac.uk.

June 2013
4-5: Texas Association for Food Protection, 2013 Annual Meeting, Omni Austin Hotel Southpark, Austin, TX. Visit http://texasfoodprotection.tamu.edu/.


July 2013
2-4: New Zealand Association for Food Protection, 2013 Meeting during the NZIFST Conference, Hawkes Bay Opera House, Hastings, New Zealand. Contact David Lowry at david.lowry@ecolab.com.

30: Chinese Association for Food Protection in North America, 2013 Annual Meeting at IAFP 2013, Charlotte, NC. Contact T.J. Fu at tongjen.fu@fda.hhs.gov.

September 2013


Affiliates in Action
First Quarter 2013

January
♦ British Columbia Food Protection Association
♦ Ohio Association for Food Protection

February
♦ Kentucky Association of Milk, Food & Environmental Sanitarians
♦ Taiwan Association for Food Protection

March
♦ Georgia Association for Food Protection
♦ Idaho Environmental Health Association
♦ Michigan Environmental Health Association

IAFP Support for Affiliate Meetings
Whether to complement the mission and promotional materials of your Affiliate, or to show your relationship with the International Association for Food Protection, we offer the following supplies for use or distribution at your meetings:

♦ Tri-fold display. This attractive table-top exhibit display shows attendees that you are affiliated with IAFP.

♦ IAFP 2012-2013 Presentation. A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.

♦ Promotional materials box. Contents include a complimentary IAFP Membership certificate and brochures, current issues of FPT and JFP, and IAFP Annual Meeting flyers.

Additional complimentary resources are available upon your request.

To request these items for your next meeting, call or E-mail Susan Smith at the IAFP Office.

IAFP Affiliates are making things happen – and we want to share it here in the Affiliate View! We invite your meeting articles, photos and any news that recognizes the achievements of your association or of its individual Members.

To be featured in the next issue, send your news and photos by May 24 to Susan Smith at ssmith@foodprotection.org.

Let IAFP help advertise your meetings on our Web site and in our publications. Submit your event details directly to our online calendar, or E-mail to ssmith@foodprotection.org.
IAFP Executive Board Speaker Program

for Affiliates

Katherine M.J. Swanson, Ph.D., KMJ Swanson Food Safety, Inc., President
- Food Safety Management at Retail—Practical Implications
- Norovirus—Plan, Prepare, Prevent
- Useful Microbiological Testing for Food Safety Management

Donald Schaffner, Rutgers University, President-Elect
- Understanding and Managing Food Safety Risks
- Quantitative Microbial Risk Assessment of Foods
- Development and Application of Predictive Models for Food Microbiology

Don Zink, U.S. Food & Drug Administration - CFSAN Vice President
- Microbial Food Safety
- Preventive Controls in Food Poisoning
- Food Safety Research Strategy and Future Needs

Isabel Walls, Ph.D., Past President
- Food Safety Risk Assessment
- Food Defense
- Role of Food Safety in International Trade

Alejandro Mazzotta, Campbell Soup Company, Secretary
- Food Safety Management Systems
- Microbial Food Safety & Thermal Processing
- Process Validation – Training Programs

Tori Stivers, University of Georgia Affiliate Council Chair
- Vibrio Infections and Molluscan Shellfish
- Seafood Safety Education
- Seafoodborne Illness

Tong-Jen (T.J.) Fu, U.S. Food & Drug Administration Affiliate Council Secretary
- Sprout and Fresh Produce Safety: Pathogen Detection and Intervention Strategies
- Managing Allergens in Food
- Role of Researchers Related to Science-based Food Safety Standards

How It Works

1. IAFP Board Members are available to speak at Affiliate meetings on numerous topics involving food safety.

2. Each Affiliate may request one Executive Board speaker for one Affiliate meeting within a 12-month calendar year.

3. A minimum of 15 minutes should be allowed for the Board Member to deliver information about the International Association for Food Protection in addition to their main subject(s) (see #1).

4. IAFP will pay the Board Member’s expense to travel to the Affiliate meeting location.

5. The Affiliate covers local expenses, including meals, lodging, and local transportation for the Board Member.

6. The Board Member makes their own travel reservations and will submit an expense report to the IAFP office within 10 days of completion of their travel to the Affiliate meeting. Any local expense (see #5) will be billed to the Affiliate.

7. A two-month advance notice is required.

8. To invite a Board Member to speak at your Affiliate meeting, contact Susan Smith, IAFP Affiliate Services, at +1 800.369.6337 or +1 515.276.3344 or E-mail ssmith@foodprotection.org.
Contribute to the Silent Auction

Proceeds from the Silent Auction Benefit the Foundation

Support the Foundation by donating an item today. A sample of items donated last year included:

- 3M Camcorder Projector
- Corporate Gift Bags
- Custom-designed Black Diamond Necklace
- Homemade Quilt
- iPad and iTunes Gift Card
- Murano Glass Necklace
- Nook Simple Touch Reader
- University Gift Bags
- State Gift Bags
- Wine Gift Sets

As you consider your donation, please keep in mind that most attendees travel by air.

To donate an item go to our Web site at www.foodprotection.org and complete the Silent Auction Donation Form or contact Laurie Hews at lhews@foodprotection.org +1 515.276.3344; +1 800.369.6337
Your Journey Begins Here!

Advance your professional potential by joining us for four energizing days of presentations, discussions and networking with the leading minds in food safety research and technology.

Explore, learn, participate at IAFP 2013.
Join us in Charlotte, NC!
www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2014, August 3–6, Indianapolis, IN
(Sunday–Wednesday)

IAFP 2015, July 25–28, Portland, OR
(Saturday–Tuesday)

IAFP 2016, July 31–August 3, St. Louis, MO
(Sunday–Wednesday)