A new season is here! It’s finally spring – a time for yard work, gardening, and enjoying the warmer weather! It’s an excuse to get outside and break the chains of a brutal winter for many of us in the U.S. Hiking, fishing and climbing are some of my favorite outdoor activities.

Being outdoors also gives us more opportunities to grill and picnic. Remind your loved ones and co-workers to stay vigilant about food safety during these activities by having plenty of ice on hand in food coolers. It’s not only for beverages – it helps keep perishables at safe temperatures to avoid the potential for food-borne illness!

Hand sanitizers are helpful for sanitizing, but nothing beats a proper handwashing. And make sure you have a good quality meat thermometer on hand while being mindful of potential cross-contamination.

These activities (at least for me) are often trumped by

(Continued on page 2)

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56 Affiliates Across the Globe

African Continental Argentina Australia Brazil Canada | Alberta British Columbia Ontario Quebec Chile China Chinese in North America Colombia Hong Kong Hungary Indian in North America Japan Korea Lebanon Mexico New Zealand Portugal Southeast Asia Spain Taiwan Turkey United Arab Emirates United Kingdom United States | Alabama Arizona Arkansas California/Southern Capital Area Carolinas Colorado Connecticut Florida Georgia Idaho Illinois Indiana Iowa Kansas Michigan Minnesota Minnesota/Upper Midwest Missouri Nebraska New Jersey New York Ohio Oklahoma Pennsylvania South Dakota Texas Washington Wisconsin
spring cleaning! It’s a good time to sort through our basements, pull everything out of our closets, and strip our kitchens for a thorough deep cleaning. As a food safety professional, cleaning is something we’re known for. I get asked by friends and family to come help them make sure they “get it all.”

This time of year is also a reminder for us to look at our company cleaning policies and review our employee training. Have you added any equipment? Are manuals up to date? Has your company added any members to your team who need training? Have you scheduled refresher training for supervisors and managers to fight complacency?

Spring is always a time to look forward. In February, the IAFP Executive Board met in Louisville, Kentucky to tour the Annual Meeting facilities and surrounding areas. IAFP 2019’s preliminary symposium and roundtable program topics are now posted on the IAFP website, and I can attest that we have some excellent sessions planned! For me, the best part of our conference is reconnecting with our extended food safety “family” and building new connections. Louisville can easily accommodate those activities – there are many things to do during your down time, including great restaurants and plenty of nightlife!

It’s a perfect time to encourage your colleagues to register for IAFP 2019, July 21–24. (Receive the early rate by registering before June 21, 2019!) Consider extending your food safety knowledge by attending one of the six Pre-Meeting Workshops on July 19 and July 20. July 21 is filled with not only the Affiliate Council Meeting, but also the Professional Development Group (PDG) meetings. Find one that interests you and try to attend; times and locations are listed on the IAFP website under the Annual Meeting page.

Students are encouraged to take part in the Three-Minute Thesis Competition during the Student Luncheon. And the Student PDG will also be selling IAFP 2019 T-shirts throughout the meeting; help fund student activities by purchasing one (or more!) of these as a great souvenir!

Speaking of souvenirs, plan now to donate to this year’s Silent Auction (see pages 12–13). Each year, we count on our Members, attendees, Affiliates, sponsors and exhibitors to donate items to help raise funds for the IAFP Foundation. Take part in this lively event by donating AND bidding! We appreciate all your donations to the Foundation!

The Affiliate Council needs your help! We need a few topics to discuss during the Affiliate Council Meeting’s roundtable discussions on Sunday morning, July 21. Please send me or Susan Smith (ssmith@foodprotection.org) your suggested topics so we can include these on the Meeting Agenda to be sent out prior to the meeting.

All Affiliate Delegates are listed on page 9. Please take a minute to make sure your Delegate is an active IAFP Member (as required under the Bylaws).

And finally, we are seeking Affiliate Delegates to run for the position of Affiliate Council Secretary. Want to learn more about IAFP, its leadership, and how the Association operates? Throw your “hat in the ring,” and stand for election this year! I have found this to be a very rewarding and eye-opening opportunity to help guide the Association and our Affiliates in achieving our food safety goals. If interested, send me or Susan an email (see page 8 for more details).

Again, thank you for this opportunity to serve you!

James O’Donnell
+1 314.298.4778
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Contributors

British Columbia Food Protection Association: Annual General Meeting Held
Reported by Yvonne Ma, Student, University of British Columbia

The British Columbia Food Protection Association (BCFPA) held its 2018 Annual General Meeting on January 28, 2019 at the Shadbolt Centre for the Performing Arts in Burnaby. Forty-three members were in attendance.

BCFPA Vice President Justin Falardeau opened the meeting by covering AGM business, including information about membership enrollment during the past year; an overview of events held; and a summary of the budget report. Motions were passed to accept the Report and Minutes.

Two Canadian Food Inspection Agency (CFIA) Senior Compliance Officers, Joan Soriano and Hedwig Lee, presented new content and information on the “Safe Food for Canadians Regulations,” recently put into place on January 15, 2019. Sixteen regulations were repealed with the introduction of the new regulations, with one regulation now covering all food to help streamline information. The presentation sparked many questions from audience members, such as inquiries about specific requirements and feedback about the need for more communication to industry groups regarding the new regulations. Different compliance deadlines are based on factors such as the size of a business, food commodity, and type of activity. CFIA inspectors answered those questions they were able to address and referred more specific questions about regulations to a tool on the Agency’s website, designed to help businesses determine what and when they need guidelines to be in place.

A delicious lasagna dinner took place prior to presentation of awards. BCFPA presented the President’s Award to Annette Moore, a long-serving executive board member of the Association who has made substantial contributions. Annette became a board member in 2000, serving as a Director-at-Large. In 2003, she assumed the role of Vice President and Newsletter Coordinator, as well as serving as the Affiliate President’s “right hand” for many years. She kept the Association going through its formative years and also served as Treasurer when needed, working behind the scenes, and was often seen with students at the Registration Desk.

Siyun Wang, Associate Professor at the University of British Columbia (UBC), was presented with the Food Safety Award for her work in fur-

(Continued on page 4)
thering food safety research. Siyun shows promise as a young researcher in UBC’s Faculty of Land and Food Systems. She has been awarded several prestigious grants, and has led numerous food safety research projects, including a survey of agricultural water for foodborne pathogens. Her lab has produced a booklet on food safety and irrigation water and participated in a related webinar. Siyun is also heavily involved with sprout growers, working toward new methods to improve sprout safety.

The Affiliate presented two students with the Student Scholarship Award. **Yaxi Hu** (above), recent Ph.D. graduate from UBC, placed first with her essay, “Novel Technologies in Food Traceability.” **Yvonne Ma** (above), M.Sc. candidate at UBC, placed second with her essay, “Blockchain: A Step Toward Improving Food Traceability.”

Arizona Environmental Health Association: Many Speakers Part of Spring Conference
Reported by Cheri Dale, President

The 2019 Arizona Environmental Health Association (AZEHA) Spring Conference was held March 6–7 at the Arizona State University downtown campus in Phoenix.

**Dr. David Dyjack,** NEHA Executive Director, opened the meeting with “Ecological Fallacies, the Environmental Health Profession and You.” Dr. Dyjack reminded audience members that environmental health is “profoundly local,” and we must create a culture of curiosity; to trust but verify facts; be first on the scene; and be heard in our communities.

**Mario Seminara,** FDA Regional Food Safety Specialist, followed with “Active Managerial Control,” talking about how we need to partner with industry to control foodborne illness risk factors. He spoke of the industry’s responsibility to put procedures and practices into place to protect the public. The inspector’s responsibility is to assess and verify that the procedures

(Continued from page 3)
and practices are working effectively. Mario stressed that environmental health specialists need to partner with industry and be the “agents of change.”

Arizona Department of Health Services (ADHS) Foodborne Epidemiologist, Mackenzie Tewell, spoke about the Salmonella Montevideo outbreak that was linked to restaurants in California and Arizona. She also presented on the E. coli O157 outbreak linked to romaine lettuce. These two cases involved working with various agencies throughout the country to identify the cause of each outbreak. Active managerial control was again mentioned as a deterrent to outbreaks.

From the restaurant industry, Nicole Wakeham, Director of Brand Safety for Cerca Trova Restaurant Concepts, talked about “Best Practices in Food Safety: The Operator Perspective.” Nicole also stressed the importance of using active managerial control to instill an organizational culture that includes food safety.

Amanda Bond, Maricopa County Environmental Services Supervisor, showed how “feet on the ground” reduced the number of complaints regarding the homeless population. Through “Educating Citizens in Maricopa County Regarding ‘Healthy’ Ways to Give to Individuals Experiencing Homelessness,” the department worked with individuals and groups to understand the issue that their ways of ‘helping’ the homeless were short-term and may be worsening the issue in the surrounding residential community. Through education and training, healthy ways of helping the homeless resulted in a cleaner environment, with volunteers working together to create long-term solutions and assistance.

Joelle Wirth, Summit Environmental, challenged attendees to look for “New Opportunities for Wastewater Treatment and Reuse.” She reminded us that there is currently not enough water in some areas of the world and presented projections of water shortages in major U.S. cities in the future. Various challenges exist to the way water is currently viewed. Public perception of “toilet to tap” needs to change. Regulations need to allow for new technologies to be used to reuse water. Environmental health specialists, especially those knowledgeable about wastewater, need to be involved in the legislative process to develop regulations that will take us into the future of reusing water that is currently considered waste.

“The Consequences of Addiction and Community Health Implications of Starting Over” was presented by Colin Bishop (above), CEO, Anua. Colin reminded the audience that addiction can be a substance abuse or a behavior abuse that is used to feel good and create the perception of empowerment and self-confidence. The cost of addiction is more than $1 trillion – approximately five percent of the U.S. gross national product! The environmental cost of addiction is homelessness, resulting in many more issues, one of which is improper disposal of wastes. As Amanda Bond discussed, simply knowing what local resources are available can assist those in need.

Maricopa County Vector Control Supervisor, Jim Will, discussed the best management practices for vector surveillance and control. The field data of the number and types of mosquitos trapped throughout the county provides a ‘picture’ of where the most threat to public health may be. This information is then used to determine where and what time of day to conduct fogging operations. Pima County provided an overview of the RCRA (Resource Conservation and Recovery Act), and took attendees on a ‘virtual’ inspection of a facility.

(Continued from page 4)
Travis Gillund (above), Environmental HAZMAT Technician, spoke on how the Maricopa County Recycling program has recycled 1.9 million tons of material since it started in April 2015.

Representatives from the ADHS and Pima County Department of Environmental Quality provided an overview of their current programs and challenges.

The conference closed with a presentation on “Food Service Establishment Construction and Maintenance...Gone Wrong!” Fake grass on restroom walls in a sports bar; a floor drain created by chipping out the flooring under a sink; the maze of RPZ valves; and a warning sign stating “Rats Inside” placed outside the building (dead rats were actually found inside the establishment!) were just a few of the cringe-worthy examples.

Throughout the meeting, the presenters all demonstrated the power of using data in analyzing where and how to respond to a variety of incidents. They stressed how communication with and between various agencies is critical. And through it all, environmental health truly is local. As environmental health specialists, we must know our community and offer knowledge and assistance, both in good times and in bad.

Affiliate Briefs

The Florida Association for Food Protection (FAFP) announced their newly-elected officers:

President/Contact: Erik Montanez  
President Elect: Vanessa Cranford  
Vice President: Travis Chapin  
Secretary: Kiley Harper Larsen  
Treasurer: Rick Barney  
Past President: Tom O’Brien  
Delegate: Peter Hibbard

The Mexico Association for Food Protection (MAFP) recently elected new officers. They are:

President/Contact:  
Nydia Ozeneth Orue  
Vice President:  
Raul Avila Sosa Sanchez  
Secretary:  
Maria Teresa Jimenez Munguia  
Treasurer: Luisa Y. Solis  
Past President: Guadalupe Virginia Nevarez-Moorillon  
Delegate: Norma Heredia

Attendees at AZEHA’s 2019 Spring Conference found time to network during the meeting.
Affiliate Calendar

Let IAFP help advertise your meetings on our website and in our publications. Submit your event details directly to our online calendar, or email to ssmith@foodprotection.org.

Affiliates in Action
First Quarter 2019

April 2019
(Meetings through April 17 were held prior to press time.)


May 2019


June 2019

3: Brazil Association for Food Protection, 2019 Symposium, São Paulo, Brazil. Contact Mariza Landgraf at landgraf@usp.br.


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:

♦ IAFP pop-up display. This updated and attractive pop-up display shows attendees that you are affiliated with IAFP.

♦ IAFP 2018–2019 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 email Susan Smith at the IAFP Office.

To be featured in the next issue of Affiliate View, send your news and photos by May 24 to Susan Smith at ssmith@foodprotection.org.
Forty-three Annual Reports Received

Forty-three out of 51 (84%) active Affiliates (those more than a year old and in force) completed and submitted 2018 Annual Reports in February. This is up 2% from submissions for 2017. Annual Report submissions maintain compliance with IAFP Constitution and Bylaws and help us better track your contact information, activities, and accomplishments.

Award recipients will be recognized at IAFP 2019 in front of their peers at the Affiliate Council Meeting on Sunday, July 21 (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 the deadline:

- African Continental Association for Food Protection
- Alabama Association for Food Protection
- Argentine Food Safety Commission
- Arizona Environmental Health Association
- Arkansas Association for Food Protection
- Brazil Association for Food Protection
- British Columbia Food Protection Association
- Capital Area Food Protection Association
- Chilean Association for Food Protection
- Chinese Association for Food Protection in North America
- Columbian Association of Food Science and Technology
- Colorado Association for Food Protection
- Florida Association for Food Protection
- Georgia Association for Food Protection
- Hong Kong Food Safety Consortium
- Hungarian Association for Food Protection
- Idaho Environmental Health Association
- Indian Association for Food Protection in North America
- Indiana Environmental Health Association
- Iowa Association for Food Protection
- Japan Association for Food Protection
- Kansas Environmental Health Association
- Korea Association for Food Protection
- Mexico Association for Food Protection
- Michigan Environmental Health Association
- Minnesota Food Protection Association
- Missouri Environmental Health Association
- New Jersey Association for Food Protection
- New York State Association for Food Protection
- New Zealand Association for Food Protection
- Ohio Association for Food Protection
- Ontario Food Protection Association
- Pennsylvania Association of Milk, Food and Environmental Sanitarians
- Quebec Food Protection Association
- Southeast Asia Association for Food Protection
- Spain Association for Food Protection
- Taiwan Association for Food Protection
- Texas Association for Food Protection
- Turkish Food Safety Association
- United Kingdom Association for Food Protection
- Upper Midwest Dairy Industry Association
- Washington Association for Food Protection
- Wisconsin Association for Food Protection

Represent IAFP Affiliates by Running for Affiliate Council Secretary!

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 2019–2020 term, which begins at the close of IAFP 2019. 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 2020–2021 Executive Board. Duties include: 1) keeping an accurate record of the proceedings and activities of the Council; 2) assuming the duties of the Affiliate Council Chair in the absence of the Chair; 3) keeping an updated record of authorized representatives to the Council; and 4) serving as an ex-officio, non-voting member of the IAFP Executive Board, which meets four times annually: twice in Des Moines, Iowa and twice at the location of the Annual Meeting.

For more questions about this role, contact James O’Donnell, Affiliate Council Chair, or Susan Smith, Affiliate Liaison.
As we prepare for the 2019 Affiliate Council Meeting in Louisville, Kentucky, we ask that all 56 Affiliates review this list of Delegates (as of April 1, 2019) 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 in early July by email. It will also be published in the Summer issue of Affiliate View.

Africa | Peter Kennedy
Alabama | Neil Bogart
Alberta | Lynn McMullen
Argentina | Fabiana Guglielmone
Arizona | Cheri Dale
Arkansas | Barbara Smith
Australia | open
Brazil | Mariza Landgraf
British Columbia | Justin Falardeau
California/Southern | Turonda Crumpler*
Capital Area | Jenny Scott
Carolinanas | Linda Leake
Chile | Monica Galleguillos
China | Xiumei Liu*
Chinese AFPNA | Luxin Wang
Colombia | Nury Alvarez Lara*
Colorado | Juliany Rivera Calo
Connecticut | Frank Greene
Florida | Peter Hibbard
Georgia | Wendy White
Hong Kong | Terence Lau
Hungary | Laszlo Varga*
Idaho | Sherise Jurries
Illinois | Steve DiVincenzo
Indian AFPNA | Harshavardhan Thippareddi
Indiana | Amanda Deering
Iowa | no delegate
Japan | Shigenobu Koseki
Kansas | Robert Torres
Korea | Kun-Ho Seo
Lebanon | Issmat Kassem*
Mexico | Norma Heredia
Michigan | David Peters
Minnesota/Upper Midwest | Tom Berry
Minnesota | Carrie Rigdon
Missouri | James O'Donnell
Nebraska | open
New Jersey | David Reyda
New York | Amy Rhodes
New Zealand | Marion Castle
Ohio | Christina Wilson
Oklahoma | Li Maria Ma
Ontario | Angela Bernoski
Pennsylvania | Peggy Good
Portugal | Laurentina Pedroso*
Quebec | Julie Jean
South Dakota | LuAnn Ford
Southeast Asia | Alvin Lee
Spain | David Rodriguez-Lazaro
Taiwan | Chia-Yang Chen
Texas | Alejandro Castillo
Turkey | Samim Saner
United Arab Emirates | Bobby Krishna
United Kingdom | David Lloyd
Washington | Stephanie Olmsted
Wisconsin | Erin Headley

*Delegate is currently not an IAFP Member, as of April 1, 2019 (a requirement under IAFP Bylaws).
IAFP Headlines

IAFP 2019: It’s a Sure Bet!

IAFP 2019 in Louisville, Kentucky, July 21–24, promises to be another outstanding Annual Meeting. This year, we are pleased to announce the following six Pre-Meeting Workshops taking place on July 19 and July 20:

- Using Data and Statistical Analysis to Guide Food Safety Decision Making
  **Friday, July 19 (8:00 a.m. – 5:00 p.m.)**

- Developing Environmental Monitoring Programs for Small and Midsize Processors
  **Friday, July 19 (8:00 a.m. – 5:00 p.m.) and Saturday, July 20 (8:00 a.m. – 5:00 p.m.)**

- Validating Pasteurization Processes for Low-Moisture Products
  **Friday, July 19 (8:00 a.m. – 5:00 p.m.) and Saturday, July 20 (8:00 a.m. – 12:00 p.m.)**

- Whole Genome Sequencing: A Tutorial and Hands-on Workshop to Understand and Implement This Breakthrough Technology
  **Friday, July 19 (1:00 p.m. – 5:00 p.m.) and Saturday, July 20 (8:00 a.m. – 5:00 p.m.)**

- Introduction to FDA-iRISK® 4.0: A Comparative Risk Assessment Tool with New Features and Case Studies
  **Saturday, July 20 (8:00 a.m. – 5:00 p.m.)**

- Principles for Establishing and Extending Shelf Life
  **Saturday, July 20 (8:00 a.m. – 5:00 p.m.)**

Networking takes place July 20–24 and includes (in part) the Welcome Reception; Committee and PDG Meetings; Student Luncheon; Opening Session & Ivan Parkin Lecture; Cheese and Wine Reception; Exhibit Hall Luncheons and Receptions; Business Meeting; U.S. Regulatory Update on Food Safety; John H. Silliker Lecture; and Awards Reception and Banquet.

IAFP 2019’s Silent Auction will also take place throughout the majority of the meeting, ending mid-afternoon on Tuesday, July 23. More than $8,000 was raised for the Foundation in 2018. (See page 12 for more information on how to donate.)

Not an IAFP Member but plan to attend the Annual Meeting? Join today and save more than $200 in registration fees – easily recouping your Association dues and gaining valuable Member benefits! Save even more by registering on or before June 21, when early registration rates end!

When registering, make sure to book your hotel reservation at the same time. Hotel rooms offering our group rate sell out quickly, so don’t wait to reserve your room! To register for IAFP 2019 and to reserve your hotel, visit: [http://www.foodprotection.org/annualmeeting](http://www.foodprotection.org/annualmeeting).

Executive Board Welcomes Incoming Secretary

Congratulations to **Dr. Michelle Danyluk**, who was elected to the IAFP Executive Board as Secretary. Dr. Danyluk will take office at the conclusion of IAFP 2019 in Louisville, Kentucky, and will fulfill a five-year commitment to the Association, serving as President beginning in July 2022.

Dr. Danyluk is an Associate Professor and Extension Specialist of Food Safety and Microbiology in the Department of Food Science and Human Nutrition at the University of Florida in Lake Alfred.

An IAFP Member since 2002, Dr. Danyluk has organized, convened, and presented several IAFP symposia, and co-chaired the Local Arrangements Committee for IAFP 2017 in Tampa, Florida. She recently served as Vice Chair of the Constitution and Bylaws Committee and served on the Program Committee. She previously served on the Nominating Committee, the Food Protection Trends Management Committee, and several Awards Selection Committees. Dr. Danyluk received the Larry Beuchat Young Researcher Award in 2010 and the President’s Recognition Award in 2011, 2013, and 2017. She is an active member of the Florida Association for Food Protection, serving on its board for several years, including a term as President when the Affiliate received the C.B. Shogren Memorial Award.

Dr. Danyluk holds a bachelor’s in Biological Sciences with a specialization in Microbiology from the University of Alberta in Edmonton, Canada. She earned her master’s in Food Science and Technology from the University of Georgia in Athens, and her Ph.D. in Food Science from the University of California – Davis, where she also completed a postdoc for an additional ten months.
Are You Connected?

IAFP recently announced our latest benefit for Members: IAFP Connect! This added resource is a platform to connect, engage, and interact with fellow IAFP Members. Don’t miss out on important topics; sharing documents and discussions; and staying updated and informed with Members! Go to the IAFP website, www.foodprotection.org, and log in with your Member information, then click on the IAFP Connect link to get started. Not a Member? It’s easy to join our Association – and only $55 per year! Get started by clicking on the Membership tab on our website.

Join Us for This Popular Workshop!

For the 10th year, IAFP’s Microbial Challenge Testing for Foods Workshop will be held May 14–15, 2019, in Chicago, Illinois. This popular workshop, instructed by Don Schaffner, Kathy Glass and Linda Harris (photo right), is intended for food industry professionals, testing lab personnel and regulators. To learn more, visit the IAFP website at: http://www.foodprotection.org/events-meetings/workshops-conferences/. Seating is limited so sign up now!

Your research would look good here.

Each issue of Food Protection Trends features refereed articles on applied research, applications of current technology and general interest subjects for food safety professionals.

But you can’t publish if you don’t submit. Check out the “Instructions for Authors” today at www.foodprotection.org.
Contribute to the Silent Auction

Proceeds from the Silent Auction Benefit the IAFP Foundation

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

- Apple Watch
- Hand-knit Shawls
- Amazon Echo Dot
- Apple AirPods
- Hand-crafted Sterling Silver Bracelet and Earrings
- African Zebra Print
- Chocolate and Wine Basket
- Handmade Vase

To donate an item, go to our website at http://www.foodprotection.org/about/iafp-foundation/ and complete the Silent Auction Donation Form or contact Sarah Dempsey at sdempsey@foodprotection.org

+1 515.276.3344; +1 800.369.6337
SILENT AUCTION DONATION FORM

Complete a form for each item

Auction Item
Short description
(All characters or less)

Estimated Value

Donor Name for Program Materials

Contact Person

Mailing Address:

City __________________________________________ State or Province

Postal Code/Zip + 4 ____________________________ Country

Telephone

Email

Return to:
Sarah Dempsey
Email: sdempsey@foodprotection.org

As you consider your donation, please keep in mind that most attendees travel by air.
Items under $10.00 in value may be grouped with other items by the IAFP Staff.
IAFP Executive Board Speaker Program

for Affiliates

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 email ssmith@foodprotection.org. (Please do not contact Board Members directly until approved by IAFP.)

Tim Jackson, Ph.D., Driscoll’s of the Americas
President
- Food Safety Management
- Food Microbiology
- Regulatory Food Safety

Kali Kniel, Ph.D., University of Delaware
President-Elect
- One Health
- Foodborne Viruses and Parasites
- Pre-Harvest Food Safety Risks

Roger Cook, Ph.D., New Zealand Ministry for Primary Industries
Vice President
- Foodborne STECs – An International Perspective
- Regulatory Food Control Plans – A Practical International Perspective
- The Future: Culture Independent Confirmation & Qualitative Chemical Hazard Characterization

Ruth Petran, Ph.D., Ecolab, Inc.
Secretary
- Sanitation Preventive Controls
- Norovirus Management

Mickey Parish, Ph.D., U.S. Food & Drug Administration - CFSAN/OFS
Past President
- Science and Policy in Government
- Microbiology of Juices and Beverages
- Salmonella and Spices

James O’Donnell, Hussmann Corporation
Affiliate Council Chair
- Food Safety Challenges in the Retail Space
- Working with Regulators – How Industry Can Collaborate to Advance Public Health
- Using Small Format Stores to Bring Fresh to Food Deserts

Li Maria Ma, Oklahoma State University
Affiliate Council Secretary
- New Technologies for Food Decontamination
- Foodborne Pathogen Detection: Past and Future
- Food Biosecurity
IAFP Speaker Program (expanded)

**Gary Acuff**, Ph.D.  
Texas A&M University  
- Addressing Risk Using Performance Objectives  
- Proper Use of Pathogen Surrogates in Process Intervention Validation  
- What is Really Achievable in Pathogen Reduction for Beef?

**Michael Brodsky**, Ph.D.  
Brodsky Consultants  
- Managing Food Safety and Security in the 21st Century  
- Emerging Issues in Food Safety  
- The Fallacious Fecal Coliform or What is a Fecal Coliform Anyway?

**Jim Dickson**, Ph.D.  
Iowa State University  
- Foodborne Pathogens In Meat: Progress and Challenges  
- Interventions to Control Foodborne Pathogens in Meat  
- Food Safety Issues with Pet Food  
- Process Validation for Food Safety

**Jeff Farber**, Ph.D.  
University of Guelph  
- Overview of Raw Milk Cheese Issues in Canada  
- Risk Assessment and Risk Management of Foodborne Listeriosis in Canada  
- A Dummy’s Guide to Free Online Predictive Modelling Tools  
- Emerging Foodborne Pathogens

**Kathy Glass**, Ph.D.  
University of Wisconsin – Madison  
- Opportunities and Limitations of Clean Label Antimicrobials  
- Strategies to Maintain Microbial Food Safety in Reduced-sodium Foods  
- Intervention Strategies to Control *Listeria monocytogenes* in Ready-to-Eat Foods

**Linda Harris**, Ph.D.  
University of California – Davis  
- Tree Nuts: Food Safety Risks and Intervention Strategies  
- Low-Moisture Foods: Food Safety Challenges and Opportunities  
- Low-Moisture Foodborne Outbreak Case Studies: Lessons Learned  
- Microbial Food Safety and Culinary Herbs

**Alejandro Mazzotta**, Ph.D.  
Chobani, Inc.  
- Dairy Food Safety and Spoilage  
- FSMA and Regulatory Compliance  
- Food Safety and Quality Systems

**Gale Prince**  
Retired/Consultant  
- So You Chose Food Safety as a Career Choice  
- Food Safety Culture Drives Excellence  
- Food Safety Modernization Act (FSMA)

**Don Schaffner**, Ph.D.  
Rutgers University  
- Understanding and Managing Food Safety Risks  
- Quantitative Microbial Risk Assessment of Foods  
- Development and Application of Predictive Models for Food Microbiology

**Katie Swanson**, Ph.D.  
KMJ Swanson Food Safety, Inc.  
- Useful Microbiological Testing for Food Safety Management  
- Preventive Controls for Human Foods Training Curriculum Development

**Don Zink**, Ph.D.  
IEH Laboratories & Consulting Group  
- FSMA Implementation – Foreign Supplier Verification and Preventive Controls  
- Environmental Pathogen Monitoring  
- Controlling *Listeria* and *Salmonella*
A Race to the Finish Line!

**IAFP 2019**

**ANNUAL MEETING · JULY 21–24**

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 2019.
Join us in Louisville, Kentucky
July 21–24, 2019
www.foodprotection.org

**Future Annual Meetings | Save the Dates!**

IAFP 2020, August 2–5, Cleveland, OH
IAFP 2021, July 18–21, Phoenix, AZ
IAFP 2022, July 31–August 3, Pittsburgh, PA