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View From the Chair: Changing Seasons



Hi there!

It's May, and it has been raining non-stop for three days in a row, which is very unusual for this season here. I'm kind of gloomy—but everything is relative! Depending on where you live, you may say, "C'mon only three days of rain and already complaining?" I know, I know; you are right, but I'm a sun-dependent person (I discovered this while living in England). However, it cheers me up thinking that IAFP 2007 is quickly approaching and it should be sunny (but hot) in Orlando.

Have you already registered for the meeting and the workshops? Checked out the program on the IAFP Web site? If you haven't yet, go now to www.foodprotection.org and click on the sorcerer's hat logo. Again this year, it will be tough to decide which session to attend. Also, the evening events and the Saturday and Thursday field tours

promise to be great as well. Could you ever imagine having the chance to go behind the scenes at Disney? I'm looking forward to that, too. Isn't this a kind of dream-come-true? Ooh! I think I've read this somewhere before...

When do you plan to arrive in Orlando? Try to be there on Saturday, July 7, OK? Why? Hmm...

This is where I have good news and not-so-good news. Let's go for the good news first. This year we will again have the Welcome Reception on Saturday, 5:00 p.m. – 6:30 p.m. This is our opportunity to mingle before our Sunday breakfast. The not-so-good news is that, contrary to what I had written in my Spring *Affiliate View* column, there will be no Affiliate Educational session before the Welcome Reception.

I know you'll be as disappointed as we all are, but the Local Arrangements Committee could not find a speaker to

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Affiliates Across the Globe

Brazil **Canada** Alberta British Columbia Ontario Quebec **Korea** **Mexico** **New Zealand**
Portugal **United Kingdom** **United States** Alabama Arizona California California/Southern
 Capital Area Carolinas Connecticut Florida Georgia Idaho Illinois Indiana Iowa Kansas Kentucky
 Metropolitan Michigan Minnesota/Upper Midwest Mississippi Missouri Nebraska New York
 North Dakota Ohio Pennsylvania South Dakota Tennessee Texas Washington Wisconsin Wyoming

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meet our needs and expectations. The Affiliate Council will have to discuss this issue again this year and try to find a solution. Would you help us on that? What do you think can be done to revive the Educational Session? Please, send us your suggestions on possible alternatives. Your input is very important, because this is an activity for

Before I pass the gavel to Carl, I'd like to wrap things up by focusing on the Affiliate Annual Report submission. This year we received 20 reports, which represented just 48 percent of the 41 Affiliate organizations of IAFP.

members of every IAFP Affiliate. I believe that Carl Custer, our incoming Affiliate Council Chairperson, will appreciate having some guidelines or a checklist for next year's Local Arrangements Commit-

tee to reference.

Talking about Carl reminds me that our Affiliate Council Officer succession is approaching, and that this is my last column as Chairperson. Before I pass the gavel to Carl, I'd like to wrap things up by focusing on the Affiliate Annual Report submission. This year we received 20 reports, which represented just 48 percent of the 41 Affiliate organizations of IAFP. In 2006, 18 of a possible 41 reports were submitted. It caught my attention—and disappointed me—to receive only three reports from our international Affiliates,

which represented just 30 percent from that category. We IAFP Affiliates have to try harder to submit the Annual Report on time, because it is among our obligations to the Association. As I noted in my Winter column, this report is our "window" to the Association.

In closing, these two years have been a great experience for me. It was really valuable being part of the Executive Board, learning and understanding how IAFP is run. The Board meetings, numerous E-mails, conference calls, and voting decisions were all new for me, and I'm sure I'll miss that.

Thanks to the Delegates of the Affiliate Council for giving me this opportunity, and thanks to the Board for making me feel at home. Last, but not least, thanks to David Tharp and the IAFP staff for all the support and patience; you guys are THE BEST! Carl, you'll be in good hands—you bet!

So, see you all in Orlando! Mickey and friends are waiting for us.



P.S. And don't forget your sun screen!



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Affiliate Delegate Bio Brief

Lynn McMullen

Delegate, Alberta Association for Food Protection



OCCUPATION | Professor, Food Microbiology, Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton, Alberta, Canada

EDUCATION | PDF, University of Saskatchewan, 1994; PhD, Food Microbiology, University of Alberta, 1994; MSc, Foods and Nutrition, University of Alberta, 1988; BSc, Foods and Nutrition, University of Alberta, 1980

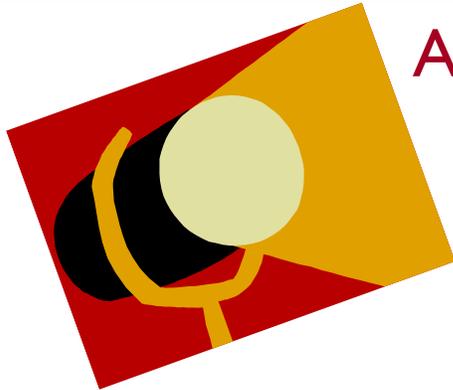
CAREER HIGHLIGHTS | After working for Alberta Agriculture, Food and Rural Development for four years, Dr. McMullen realized that there had to be more to life than watching milk samples go by—and went back to University to complete her graduate training in sensory evaluation. Hired by Dr. Michael E. Stiles to conduct sensory evaluations on modified atmosphere packaged sandwiches, she realized that all of the sensory changes were related to the microbiological changes in the product, which inspired her to complete a doctorate in food microbiology. After a seven-month postdoc at the University of Saskatchewan, Dr. McMullen was appointed at the University of Alberta as the Alberta Agricultural Research Institute Professor for Food Packaging and Preservation, where she presently teaches courses in food microbiology, food safety, and food fermentations.

PORTFOLIO | McCalla Professorship (2006–2007); Faculty Teaching Award, awarded by the Faculty of Agriculture, Forestry and Home Economics (2006); Teacher of the Year, awarded by the Faculty of Agriculture, Forestry and Home Economics (2005); World's Poultry Science Association Education Award (2004); Growing Alberta Leadership Award in Food Safety (2002); Growing Alberta Leadership Award in Building Youth Leadership (2002); University of Alberta Unit Teaching Award, awarded to the Poultry Research Group (2001); Teacher of the Year, awarded by the Faculty of Agriculture, Forestry and Home Economics (2001)

PERSONAL ENDEAVORS | After many years of work, work, work, in 2005 Dr. McMullen married Dale Hayduk (you might have seen him wearing the gold Mickey Mouse ears at the IAFP 2006 registration desk!). Dale brings balance to Dr. McMullen's world by helping her realize there is more to life than research data, and encourages her to enjoy the small things each day. For the past year-and-a-half, her new stepson, Ryan, has made sure there is never a dull moment in their family life. With a driving passion for good wine, Dr. McMullen's lifelong goal is to visit all of the major wine production regions of the world. She has a way to go yet...



Dr. McMullen at work in the lab.



Affiliates in the Spotlight

Southern California Association for Food Protection February 2007

California Dairies, Inc. was toured by members of Southern California Association for Food Protection (SCAFP) on February 23, with highlights featured in their April newsletter. The tour was followed by a lunch presentation by **Darren Blass**, Director of Quality Assurance and Food Safety at Jack in the Box, who discussed food safety and staying out of the news. Following are excerpts from the newsletter:

"As we were traveling between the two places, the New York City fast food rat incident was hitting the news and it was a shock wave throughout the States. This demonstrated how fast things can get out of control.

"During an actual event, your company and your associations are connected and it never 'goes away.' What you can do is aggressively minimize the risk and effectively direct the outcome. The risks are always changing, with the 1990s stressing *E. coli* O157:H7, and the early 2000s [stressing] *Listeria monocytogenes*. Now it is produce.

"Food safety is the only thing you bet your business on every day. Sales, food cost, waste, and speed of service are all secondary to food safety.

"To use a sports analogy: You meet the challenge with offense, defense, special teams, and a home field advantage. The offense is built on food safety; supplier selection and management; distribution oversight; proactive restaurant involvement, such as HACCP training and performance barriers; and regulatory awareness. The defense is ingredient performance evaluation; supplier communication; product performance awareness with swift response to non-conformance; a surveillance and communication network; restaurant performance evaluations; and action. Special teams include management; a field communication network; the regulatory community; in-house support groups; a crisis management team; and industry support. The



home field advantage is a food safety culture. This culture includes senior management; technical and operational staff; field and distribution administration; and a field surveillance staff.

"Food safety touches everyone in the organization. The daily challenge is that food safety is not a project with a timeline. There is not a 'food safety' guy. You need to clearly define your food safety goals. You need to develop programs that aggressively manage those goals, and then you need to aggressively manage them. You need to remove barriers to success. Lastly, you need to celebrate the victories."



Darren Blass of Jack in the Box speaks during lunch with SCAFP members, February 2007.

Missouri Milk, Food and Environmental Health Association April 2007

Reported by Steven S. Crawford, MMFEHA President

The Missouri Milk, Food and Environmental Health Association (MMFEHA) continues to provide exceptional training to its membership at the MMFEHA Annual Educational Conference (AEC), which is held every year during the first full week of April. The 2007 AEC proved to be as exceptional as those held during previous years.

The AEC was graced by such noteworthy speakers as **Dr. Daniel Fung** of Kansas State University, who led the Opening Session with two informative and entertaining topics: his keynote address, "Ethnic Food Safety," and an exceptional presenta-

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tion on "Rapid Method Automation in Food Microbiology." Dr. Fung said of the conference: "Your colleagues were fantastic in welcoming me, and worked with me. The meeting was truly enjoyable."

To close out the Opening Session, Kate Iola, author of *Deadstock*, spoke on the "Use of Fiction to Educate the Public Regarding Possible Natural and Bio-Terror Related Incidents."

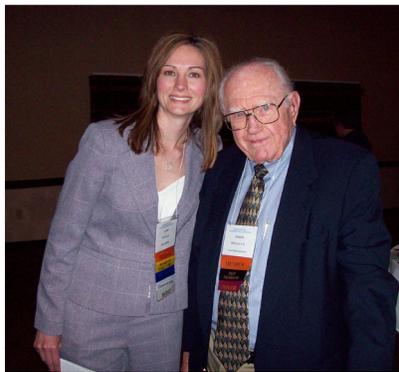
During our break-out sessions, **Dr. Purnendu C. Vasavada** of the University of Wisconsin gave two presentations, "Misconceptions of Milk Safety" and "Shigellosis in Dairy," both of which were refreshing additions to the Milk Session. **Dr. Douglas Powell** of Kansas State University provided an update to the *Salmonella* in peanut butter outbreaks with his presentation, "Peanut Butter: The

EVENT PROFILE:
Missouri Milk, Food and Environmental Health Association (MMFEHA)

- ◆ April 4-6, 2007, Annual Educational Conference, Columbia, MO
- ◆ Featured speakers included Dr. Daniel Fung and author Kate Iola
- ◆ "Get the Bun Undone Scholarship Challenge" raised \$1,100 in two days

New Spinach? Food Safety and the Law." Other topics of interest included "Food Safety Spanish 101"; "Sunshine Law: Your Responsibility and the Public's Right to Know"; "Embargo of Pharmaceuticals"; "Preparation of Court Cases"; and, during our Closing Session, the very entertaining and enlightening presentation by Quality Coach **Hank Epstien** on "Behavioral Style and How it Affects Interpersonal Relationships."

Other highlights of our 2007 AEC included the participation of several corporate members such as Clark Mosquito Control, who received recognition for five years of sponsorship; Sneez Guard Solutions, who



MMFEHA Secretary Cathy Sullivan with Wilbur Feagan, April 2007.

received recognition for 10 years of sponsorship; and Auto-Chlor, who received recognition for 15 years of sponsorship.

During our Awards Banquet, the Ecolab Sanitation Citation Award was given to **Weymeth Stipp** of Hilland Dairy, for his achievements as a field sanitarian, his professional accomplishments, and his leadership and program effectiveness. The Wilbur S. Feagan Award was given to **David Francis** of the Kansas City Missouri Health Department, for his outstanding efforts as a field sanitarian. A Lifetime Achievement Award was given, for the first time in

MMFEHA' S membership raised over \$1,100 this year for the Harold Bengsch Scholarship, in response to a challenge issued by **Marsha Perkins**, Ex-Officio Advisor to the MMFEHA Board, and carried out with the creative participation of Treasurer Gala Miller. Ms. Miller, well known and respected by the membership of MMFEHA for her exceptional service to the organization, likes to wear her hair up. After being asked by several members if she would ever be willing to take it down, she agreed to do so if they could raise \$1,000 for the Harold Bengsch Scholarship fund. When Marsha Perkins introduced the "Get the Bun Undone Scholarship Challenge," our membership responded overwhelmingly by raising over \$1,100 in less than two days. Gala let her hair down during our awards banquet, leaving it down for the entire evening. The interest generated by this fund drive resulted in another well-funded scholarship for MMFEHA and increased attendance to the MMFEHA Awards Banquet. I would like to thank Gala and Marsha for being true to the cause and doing so much good for the association. They are an example for all of our members.



MMFEHA Executive Board at April 2007 AEC (L to R): Steve Crawford, Gala Miller, Steve Raihel, Andrew Hoffman, and Cathy Sullivan.

nearly two years, to **Gala Miller** for her lifetime commitment to the ideals and mission of MMFEHA.

The AEC was further highlighted by an Ice Cream Social sponsored by our dairies, a wine tasting of local Missouri wines, and most of all, the professional interaction of our membership.

Finally, I would like to invite any IAAP Member to join MMFEHA and to attend our 2008 AEC to be held April 2-4 at the Stoney Creek Inn in Columbia, MO. For conference information, contact Kelly Claspill at 573.346.5479; send inquiries to MMFEHA, P.O. Box 105017, Jefferson

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City, MO 65110-5017; or view our
Web site at www.mmfeha.org. I hope
to see you in April 2008!

Ontario Food Protection Association April 2007

Report provided by Janet Harris, OFPA

The 2007 Spring Technical Meeting of the Ontario Food Protection Association (OFPA) drew a crowd of 137 food safety professionals for an excellent program titled (*Food Safety Science, Sense and Sensibilities*). The audience was honored with the presence of six OFPA Past Presidents:

Roger Wray, Ralph Abell, Gail (Evans) Seed, Michael Brodsky, Anna Lammerding, and Kathy Wilson. Mike Cassidy, who moder-

ated the morning session, introduced the Past Presidents attending and welcomed everyone.

The morning session, "Holy Cow," began with two presentations on milk. **Dr. Mansel Griffiths** of the University of Guelph talked about some of the pasteurization processes and how pasteurization was designed to eliminate *Coxiella burnetii*, the causative agent of Q Fever. In the past, batch pasteurization was used, and still is on some farms. But HTST (High Temperature Short Time) is the standard method used today. He discussed some myths and realities about drinking raw milk. For example, raw milk proponents claim that raw milk is safer now because milk production is more hygienic than it was 100 years ago. Dr. Griffiths refuted that myth by pointing out that the epidemiology of milk-borne pathogens has also changed over the years, with new organisms of concern (e.g. *E. coli* O157:H7) being present in milk. He mentioned that overall, 3-4% of outbreaks are related to milk products, and many are because

of soft cheeses. To combat this problem in France, the industry is putting controls (such as use of certified herds) in place for their soft cheese production.

Dr. Murray McQuigge, former Chief Medical Officer of Health for the Grey Bruce Health Unit, and currently a public health consultant, continued the milk theme in his presentation. He gave a brief history of how pasteurization was first "discovered" by Louis Pasteur trying to prevent souring of milk, and how Adelaide Hood was instrumental in having pasteurization becoming mandatory in Ontario after the death of her son from contaminated raw milk. Dr. McQuigge stated that cows' milk is not safe coming out of the udder and that milk is a good medium for microbial growth. The rent-



a-cow scheme, in which some individuals are partaking, has not been tried in court yet. The vast majority of Canadians "get it," and the people who advocate raw milk consumption are a minority. Drinking raw milk is not a personal choice if it is given to children. It is not an anti-farming issue, as some make it out to be, but rather an issue of consumption of a dangerous product.

After the nutrition break, **Ms. Beverly Grant** of Kasar started the "Cold Chain" session by noting that the cold chain operates from field to fork, and that the common link is transportation. The Canadian National Transportation Program is recognized by CFIA. The program consists of a core HACCP section with sector-specific modules.

Mr. Doug Pepper of Gordon Food Services continued the theme, stating that a tracking system is necessary because a lot of things can happen before the product is delivered to the customer. The primary objective is to prevent contamination of product. There are four key control components of a food safety plan: time/temperature abuse; cross contamination; personal hygiene; and docu-

mentation. Employees are an integral part of the plan. They need to understand why the systems are in place and how their actions affect food safety. A food safety plan shows responsibility to consumers; addresses government regulations; provides a competitive advantage; maintains high employee morale, and it's the right thing to do. Food safety is non-negotiable.

After a delicious lunch and time for networking, **Ms. Isabelle Laberge** of CFIA spoke on CFIA's efforts to keep fresh produce safe for Canadians. The percentage of outbreaks associated with fresh produce is increasing, with the CFIA currently seeing approximately 40 "issues" per year. Without lot numbers on produce, the trace-backs must rely on well-kept records. The CFIA is developing an import policy for fresh produce. The primary responsibility for providing safe food lies with the producers. Worker hygiene is a problem, but is probably not the cause in major outbreaks. Such outbreaks are the result of a larger problem. Ms. Laberge briefly described the investigations into the spinach outbreak and recall of 2006 with pictures of the production fields. It was concluded that wild boars were at least partly re-

EVENT PROFILE:

Ontario Food Protection Association (OFPA)

- ◆ April 18, 2007, Spring Technical Meeting, Mississauga, Ontario
- ◆ 137 in attendance, with 6 OFPA Past Presidents
- ◆ Session Titles: "Holy Cow" and "What Would Popeye Do?"

sponsible for contamination of the spinach fields.

Before speaking on sampling and testing methods for fresh produce, **Mr. Michael Brodsky** asked the audience what Popeye would have done following the spinach outbreak of 2006. He said the public is faced with an enigma because they are encouraged to eat more fresh produce while aware of contamination

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problems associated with these foods. He noted that since most produce is grown outdoors in large fields, it is impossible to control all variables, such as wild animals and birds. He cautioned the audience to think carefully about methods to isolate and identify pathogens from fresh produce. To begin with, testing rinse water may not be effective because studies have shown that not all organisms are removed by rinsing. In addition, organisms are not uniformly distributed over the product, so a sub-sample is likely not representative of the whole item. Mr. Brodsky categorized methods into three categories: traditional (culture), rapid, and proprietary (test kits). He informed the audience that many of the methods (even the traditional, gold standard tests) have not been properly validated.

The afternoon concluded with a talk on produce recalls by **Mr. Tom Dexter**, Vice President of Fresh Start Foods in Milton, Ontario. He told the audience that produce is hard to track because of its fast turnover time. In the winter, most of the produce comes from California. It takes approximately three days to travel to Ontario; it is kept in the warehouse for approximately 24 hours; then it is shipped to the customer. Because of its short shelf life, it is not possible to test and hold produce. In some cases, produce is sampled at the farm and the test runs while produce is being shipped. This gives the warehouse advanced warning if the test shows contamination. The product can then be isolated upon arrival at the warehouse. Mr. Dexter finished by saying that a safe supply is the basis for a safe product.

OFPA thanks all the presenters, sponsors, and organizers of this event. Please check the OFPA website at www.ofpa.on.ca for the slide presentations. We hope to see you at our next annual meeting, which will be held on November 8, 2007, at the Mississauga Convention Centre.

Affiliate Clips

Highlights of your communications with the IAFP office

Arizona Environmental Health Association (AZEHA) held its Annual Educational Conference and Membership Meeting March 14-15, 2007, at Arizona State University in Tempe. A line-up of seven presenters included **David Ludwig** of Maricopa County Department of Health Services, speaking on *Heroes in Environmental Health*, and **Dr. Dale Grinstead** of JohnsonDiversey, speaking on *Listeria in Retail*.

Spring was quite a season for the **Florida Association for Food Protection (FAFP)**. An April educational luncheon at Publix Aprons Cooking School in Jacksonville focused on how growers and shippers can maintain the integrity of organic produce. In June, a second luncheon was held in Orlando to address lessons learned from the 2006 outbreak from *E. coli* O157:H7 in fresh produce, as well as disaster preparedness and recovery for retail and distribution. The *FAFP Connection* newsletter was produced for all members.



Promotional materials at the Brazil Association for Food Protection (BAFP) conference, June 2006.



Maria Teresa Destro with organizers and presenters of the BAFP conference, June 2006.

David D. Fry of Lawrenceville, GA, was honored by the **Georgia Association for Food Protection (GAFP)** through its generous gift of \$2,500 to the IAFP Foundation, in commemoration of Mr. Fry's many years of outstanding service to his Affiliate and to IAFP. The Foundation is grateful to Mr. Fry, Treasurer **Mark Norton**, and the entire GAFP membership for their consideration, generosity, and ongoing efforts to advance food safety worldwide.

Advancing Environmental Health: Making a Difference was the theme of the **Idaho Environmental Health Association's (IEHA)** 2007 Annual Education Conference at Boise State University in March. With a keynote presentation by a speaker representing victims of food poisoning, the day's food safety topics included "Protecting Idaho's Groundwater."

The 63rd Annual Educational Conference of **Michigan Environmental Health Association's (MEHA)** was held March 27-30 in Kalamazoo. *Conducting Risk-based Inspections* and a chef's demonstration were two of several food safety presentations during the four-day event.

The **Metropolitan Association for Food Protection (MAFP)** held its Spring Seminar on April 12 at Cook College in New Brunswick, NJ. Morning sessions were devoted to inspections and regulations, with the afternoon focused on the safety of fresh produce. **David Gombas**, VP of Scientific and Technical Affairs for United Fresh Produce Association, was among the featured speakers.

Missouri Milk, Food & Environmental Health Association announces the recipients of awards presented at its AEC conference (see pages 5-6): Ecolab Sanitation Citation Award, **Weymeth Stipp** of Hiland Dairy Foods; Wilbur S. Feagan Award, **David Francis** of Kansas City Health Department; J.E. Edmondson Scholarship Award,

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Kristen Dickerson of the University of Missouri; President's Award, **Natasha Sullivan** of Washington County Health Department; Lifetime Achievement Award, **Gala Miller** of Jefferson City; Special Recognition Awards, **John Spangler** of Mid-States Dairy and **Lonnie Parmenter** of Hiland Dairy Foods; Corporate Awards, **Clarke Mosquito Control**, **Sneeze Guard Solutions**, **Auto-Chlor**, and **bioMérieux**; and Membership Award, **Cathy Sullivan** of the Missouri Department of Health.

Thanks to **Roger Cook**, President and Delegate of **New Zealand Association for Food Protection (NZAFP)**, for sharing his Affiliate's impressive new advertising pieces with the IAFP office. Roger's accompanying note called it "proof we are doing something down here." When you keep the IAFP office on *your* Affiliate's mailing list, you grant us the valued opportunity to celebrate, or even contribute to, these types of accomplishments.

Dan Erickson, Delegate of **Upper Midwest Dairy Industry Association (UMDIA)**, forwarded a variety of photos from his Affiliate's September 2006 meeting. Dan also reported that UMDIA teamed up with **Iowa Association for Food Protection** in April 2007 for their second year of joint Spring Meetings in Minnesota. Themed *Communicating Quality*, the discussion addressed how the dairy industry communicates quality across disciplines from production and processing to build consumer confidence.

In March, **Wisconsin Association for Food Protection (WAFP)** joined forces with the State of Wisconsin Department of Agriculture, Trade, and Consumer Protection to hold a one-day session on *HTST Pasteurizer Operation and Procedures Providing Training and Certification of Operators*. The morning opened with

an overview by **Glenn Goldschmidt** of the Wisconsin Department of Agriculture. **Dr. Bill Wendorff** presented "Microbiology of Raw and Pasteurized Milk," and **Lee Larsen** was among the presenters of "Design & Operation of Pasteurization Systems." The examination was held in the afternoon, following **Allan VerVoot's** session on the HTST Sanitation Program. ■



Bruce Steege of UMDIA presents Paul Nieman the Certificate of Merit, September 2006.



Dan Erickson, UMDIA Delegate, September 2006.

Affiliates in Action

Second Quarter 2007

April

- ◆ Missouri Milk, Food and Environmental Health Association (MMFEHA)
- ◆ Indiana Environmental Health Association
- ◆ Metropolitan Association for Food Protection (MAFP)
- ◆ Ontario Food Protection Association (OFPA)
- ◆ Upper Midwest Dairy Industry Association (UMDIA) with Iowa Association for Food Protection

May

- ◆ Pennsylvania Association of Milk, Food and Environmental Sanitarians (PAMFES)
- ◆ Associated Illinois Milk, Food and Environmental Sanitarians (AIMFES)
- ◆ Southern California Association for Food Protection (SCAFP)

June

- ◆ Texas Association for Food Protection (TAFP)
- ◆ Ohio Association of Food and Environmental Sanitarians (OAFES)
- ◆ United Kingdom Association for Food Protection (UKAFP)
- ◆ Brazil Association for Food Protection (BAFP)
- ◆ New Zealand Association for Food Protection, (NZAFP)
- ◆ Wisconsin Association for Food Protection

We know that IAFP Affiliates are making things happen—and we want to share it here in the *Affiliate View*! We welcome your meeting articles & photos; events on your calendar; tips for Affiliate growth & networking; and recognition of your members who have received an award or made a notable achievement.

Send your news and photos to:
Leilani McDonald
lmcdonald@foodprotection.org

Affiliate Events

September

12: Ohio Association of Food and Environmental Sanitarians, Annual Meeting, Ohio Department of Agriculture, Reynoldsburg, OH. Contact Gloria Swick-Brown at 614.466.7760; E-mail gloria.swick-brown@odh.ohio.gov

18–20: New York State Association for Food Protection, 84th Annual Conference, E. Syracuse, NY. Contact Janene Lucia at 607.255.2892; E-mail jgg3@cornell.edu

19–21: Washington Association for Food Protection, Annual Meeting, Campbell's Resort & Conference Center, Lake Chelan, WA. Contact Stephanie Olmsted at 206.660.4594; E-mail Stephanie.Olmsted@safeway.com

24–26: Indiana Environmental Health Association, Fall Conference, Radisson Hotel, Merrillville, IN. Contact Pat Minnick at 765.483.4458; E-mail pminnick@co.boone.in.us

25–27: Wyoming Environmental Health Association, Annual Educational Conference, Little America Hotel & Resort, Cheyenne, WY. Contact Doug Evans at 307.686.8036; E-mail devans2@state.wy.us

October

9–11: North Dakota Environmental Health Association, Educational Conference, Bismarck, ND. Contact Debra Larson at 701.328.1291; E-mail djlarson@state.nd.us

10–11: Associated Illinois Milk, Food and Environmental Sanitarians, Annual Meeting, Stoney Creek Inn, East Peoria, IL. Contact Steve DiVincenzo at 217.785.2439; E-mail steve.divincenzo@illinois.gov

November

8: Ontario Food Protection Association, 49th Annual Meeting, Mississauga Convention Centre, Mississauga, Ontario. Contact Gail Seed at 519.463.5674; E-mail seed@golden.net

To ensure that your scheduled meeting appears in the Affiliate Events Calendar and other IAFP publications, please send the following details to Leilani McDonald at the IAFP Office:

- ◆ Meeting date
- ◆ Meeting title
- ◆ Meeting site & city
- ◆ Contact details

IAFP Support Materials 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.** Inserts include posters for the upcoming IAFP Annual Meeting, IAFP Mission & Membership Benefits, and the International Food Safety Icons.
- **Promotional materials box.** Contents include current issues of *FPT*, *JFP*, and the *Affiliate View*; sample copies of *Procedures to Investigate Foodborne/Waterborne Illness* booklets; Food Safety Icons cards; and a variety of IAFP Membership materials.

To request the tri-fold display and/or promotional materials box, call or E-mail Leilani McDonald at the IAFP Office.

Affiliate Meeting Planners' Notes

Featured Speakers & Topics of the IAFP Executive Board

Frank Yiannas, M.P.H., *President*

- ◆ Food Safety is Magical, But It Doesn't Magically Happen: A Retail Safety Overview
- ◆ Key Trends Influencing the Future of Food Safety
- ◆ Using Information Technology to Manage Food Safety Risk
- ◆ Innovations in Retail Food Safety

Gary Acuff, Ph.D., *President-Elect*

- ◆ Evolving Food Safety Issues
- ◆ Effective Validation of Critical Control Points
- ◆ History of Microbiological Testing and Role in HACCP

Stan Bailey, Ph.D., *Vice President*

- ◆ *Salmonella*, Methods
- ◆ *Salmonella*, Control in Chickens
- ◆ Rapid and Automated Methods in Food Microbiology

Vickie Lewandowski, M.S., *Secretary*

- ◆ HACCP (all aspects)
- ◆ Safety of Dairy Products
- ◆ Applied Molecular Methods for the Food Industry

Jeff Farber, Ph.D., *Past President*

- ◆ *L. monocytogenes*, a Foodborne Pathogen
- ◆ *Enterobacter sakazakii* – Should We be Concerned?
- ◆ Molecular Typing of Foodborne Pathogens
- ◆ Microbial Food Safety Policy in Canada

Maria Teresa Destro, Ph.D., *Affiliate Council Chair*

- ◆ ISO 17025: How to Implement It? The Vision of an Auditor
- ◆ *Listeria monocytogenes*

Carl Custer, *Affiliate Council Secretary*

- ◆ Microbiology and Critical Steps in Manufacturing Jerky and Dried Meat Products
- ◆ HACCP and Fermented Sausages

Guidelines for the IAFP Executive Board Speaker Program

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 Leilani McDonald, Affiliate Staff Liaison, at 800.369.6337 or 515.276.3344; lmcdonald@foodprotection.org

Affiliate Business at IAFP 2007

Affiliate Council Meeting

Affiliate Delegates or designated officers will converge for the Affiliate Council Meeting on Sunday, July 8, from 7:00 a.m. to 10:00 a.m., in the Grand Republic Ballroom, Section B, at Disney's *Contemporary* Resort. A continental breakfast is provided.

In accordance with Association Bylaws, the Delegate for each Affiliate must be an IAFP Member. Delegates may appoint a substitute to represent their Affiliate, and other visitors are welcome to attend as observers. Please be prepared to exchange ideas and information with fellow Affiliates.

Affiliates listed below are either confirmed attendees of the Affiliate Council Meeting, or have registered to attend IAFP 2007:

Alabama, Thomas McCaskey
 Alberta, Lynn McMullen
 Arizona, Tom Dominick
 Brazil, Maria Teresa Destro
 British Columbia, Terry Peters
 California, John Bruhn
 California/Southern, Margaret Burton
 Capital Area, Carl Custer
 Carolinas, Paul Dawson
 Connecticut
 Florida, Peter Hibbard
 Georgia, Sid Camp
 Idaho
 Illinois
 Indiana, Helene Uhlman
 Iowa
 Kansas, Bronson Farmer
 Kentucky, Tony Hall
 Korea
 Metropolitan, Donald Schaffner
 Mexico, Montserrat Hernandez Iturriaga
 Michigan, Janet Phelps
 Minnesota/Upper Midwest, Dan Erickson
 Mississippi
 Missouri, Steve Sikes
 Nebraska, Harshavardhan Thipparreddi
 New York, Steven Murphy
 New Zealand, Roger Cook
 North Dakota
 Ohio, Gloria Swick-Brown
 Ontario, Kathy Wilson
 Pennsylvania, Eugene Fry
 Portugal, Laurentina Pedroso
 Quebec, Julie Jean
 South Dakota
 Tennessee
 Texas, Fred Reimers
 United Kingdom, David Lloyd
 Washington, Stephanie Olmsted
 Wisconsin, Randall Daggs
 Wyoming

Meeting Agenda

- I. Call to order
 - A. Approval of agenda
 - II. Delegate roll call and introduction of guests
 - III. Minutes of 2006 meeting as published in *FPT*
 - IV. Reports
 - A. Maria Teresa Destro, Affiliate Council Chairperson
 1. 2007 Affiliate Award Winners
 2. 2006 Recommendations to Executive Board
 - B. Frank Yiannas, President
 - C. David Tharp, Executive Director
 - D. Leilani McDonald, Association Services
 - V. Election of Affiliate Council Secretary
 - VI. Unfinished business
 - VII. New business
 - A. Affiliate Educational Session status
 - B. Rate of submission for Annual Reports
- BREAK**
- VIII. Recommendations to the IAFP Executive Board
 - IX. Affiliate Reports (please limit your report to two minutes)
 - X. Final comments
 - XI. Passing of gavel
 - XII. Adjournment

Buzz for the Board

Don't Let Meetings Make You Crazy

These five questions to consider will help you get more done and waste less time.

By Elaine H. Ernest, CAE

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Having made the transition from nonprofit CEO to full-time community volunteer, I'm often reminded of how important some meetings can be for creating shared visions—and how frustrating others are when they go off track. But bad meetings need not exist if you weigh the following five considerations, which apply to everything from the full board to committees.

Consideration 1: Is an Onsite Meeting the Best Way to Meet Your Goal?

Do not have a meeting if:

- ◆ There is no need for group interaction;
- ◆ Needed participants cannot attend;
- ◆ The goal is already accomplished;
- ◆ You don't have enough information;
- ◆ You and other participants are not prepared.

A more effective alternative may be to:

- ◆ Have a conference call;
- ◆ Send an email or voice mail;

- ◆ Email a report or memo;
- ◆ Ask for individual input.

Consideration 2: What Do You Want the Meeting to Accomplish?

Decide the meeting components.

- ◆ What is the subject?
- ◆ What are the overall objectives?
- ◆ Who are the stakeholders?
- ◆ What information do participants need beforehand?
- ◆ What are the desired outcomes, such as meeting a deadline, gathering information, or developing resources?

Divide the meeting into subtopics.

- ◆ Who will take the lead in each area?
- ◆ What time frame will be allocated to each?
- ◆ What method or techniques will you use?
- ◆ Identify the information participants need before the meeting. Then prepare the meeting announcement and agenda.
- ◆ Distribute the agenda at least a week to 10 days ahead of time.
- ◆ Request a reply to confirm that key stakeholders will be present.

- ◆ Note any prework that must be done, and by whom, in the meeting notice or cover letter.

Consideration 3: What Guidelines Would Make the Meeting Run Smoothly?

- ◆ Start on time. Leader and participants alike should arrive several minutes early to show engagement.
- ◆ Open the meeting warmly, thank people for their time, and recap the purpose.
- ◆ If members of the group do not regularly work together, ask them to introduce themselves.
- ◆ Establish ground rules. For example, only one person should speak at a time; cell phones and pagers should be turned off; and everyone should stick to the agenda and time allocation.
- ◆ Wrap up the meeting by confirming the work to be accomplished, by whom, and by when.
- ◆ Thank the group, including support staff, and note any special or extraordinary contributions.
- ◆ End on time. If you must run long, get the group's permission to continue.

(Continued on page 13)

(Continued from page 12)

Consideration 4: How Can You Increase Attendee Involvement?

To boost participation, a leader can:

- ◆ Make short premeeting contacts with selected people;
- ◆ Ask participants to read background beforehand and come with a positive attitude;
- ◆ Ask participants to serve as recorders, timekeepers, facilitators and so forth;
- ◆ Ask for input from specific individuals;
- ◆ Act quickly to deter disruptors or dominators.

To help the group, a participant should:

- ◆ Come prepared;
- ◆ Be friendly and leave out sarcasm and skepticism;
- ◆ Listen attentively, ask questions, and help clarify issues;
- ◆ Avoid off-track monologues.

Consideration 5: How Can You Promote Clear Communication?

As a leader, you can get points across best if you:

- ◆ Use visuals;
- ◆ Explain unique terms or acronyms, define new or technical terms, and encourage questions;
- ◆ Ask participants to paraphrase discussions;

- ◆ Clarify all action items and commitments made during the meeting.
- ◆ Be tenacious in your follow-up. Start preparing your next meeting agenda as quickly as possible. Consider details like:
 - ◆ What still needs to be discussed?
 - ◆ What issues were put off?
 - ◆ What action is needed?
 - ◆ What reports or projects are needed?

Remember, this is your time. Don't waste it. ■

IAFP Booklets & Products

In addition to *Food Protection Trends* and *Journal of Food Protection*, IAFP is pleased to offer these prominent resources for food safety professionals:

- ◆ **International Food Safety Icons**, CD, \$25
- ◆ **International Food Allergen Icons**, CD \$25
- ◆ *Procedures to Investigate Waterborne Illness*, 2nd Edition book, \$12 Members & government / \$24 non-members
- ◆ *Procedures to Investigate Foodborne Illness*, 5th Edition book, updated in 2007 to address intentional contamination issues, \$12 Members & government / \$24 non-members
- ◆ **Annual Meeting Abstract Supplement**, available from years 1995 through 2006, \$25 each
- ◆ **IAFP History 1911-2000**, book, \$25
- ◆ The following booklets are available for 75¢ each (minimum order 10) Members & government / \$1.50 each non-members / English & Spanish PDFs free at Web site:
 - ◆ **Pocket Guide to Dairy Sanitation**
 - ◆ **Before Disaster Strikes...A Guide to Food Safety in the Home**
 - ◆ **Food Safety at Temporary Events**

Order your selections by calling IAFP at 800.369.6337 or by completing the order form available at www.foodprotection.org



IAFP Bulletin Board

Survey Feedback Offers Glimpse of IAFP Affiliate Activities, Expectations

Thank you to the 37 Affiliate Officers who responded to the 2007 Affiliate Survey E-mailed on May 2. We value your input, and seek to strengthen your communication with and among our 41 Affiliate organizations.

Your information and suggestions are under review and will be discussed at the Affiliate Council Meeting on July 8.

If you missed the May 16 survey deadline, we still welcome receipt of your completed survey. To request a replacement survey form, please E-mail lmcdonald@foodprotection.org.

Award Recipients to be Recognized at IAFP 2007

Please join us in congratulating the Affiliates and individuals selected to receive Awards at the IAFP 2007 Awards Banquet in Florida on July 11:

IAFP Affiliate Awards

- ◆ *C.B. Shogren Memorial Award, Brazil Association for Food Protection (BAFP)*

- ◆ *Best Affiliate Overall Meeting, Washington Association for Food Protection (WAFP)*
- ◆ *Best Affiliate Educational, New York State Association for Food Protection (NYSAFP)*
- ◆ *Best Affiliate Communication Materials, British Columbia Food Protection Association (BCFPA)*
- ◆ *Affiliate Membership Achievement, Ontario Food Protection Association (OFPA)*

IAFP Awards

- ◆ *Black Pearl, Beef Products, Inc.*
- ◆ *Fellow, Paul A. Hall*
- ◆ *Honorary Life Membership, Archie C. Holliday*
- ◆ *Harry Haverland Citation, Carl S. Custer*
- ◆ *Harold Barnum Industry, Jenny Scott*
- ◆ *Educator, Elliot T. Ryser*
- ◆ *Sanitarian, Charles A. "Bert" Bartleson*
- ◆ *Maurice Weber Laboratorian, Bala Swaminathan*
- ◆ *International Leadership, Leon G.M. Gorris*
- ◆ *Food Safety Innovation, Microbiology Laboratory Staff of the California Department of*



Health Services Food and Drug Laboratory Branch (FDLB)

- ◆ *GMA-FPA Food Safety, John N. Sofos*

IAFP Student Travel Scholarships

- ◆ Rebecca Goulter, Australia
- ◆ Hyun-Ho Jin, South Korea
- ◆ Ivan Nastasijevic, Serbia
- ◆ Haley F. Oliver, Ithaca, NY
- ◆ Rebecca C. Robbins, Raleigh, NC

Florida Affiliate Members Step Out as Local Arrangements Committee for IAFP 2007

IAFP wishes to acknowledge the many FAFP members who have dedicated their time to comprise the Local Arrangements Committee for IAFP 2007, working and planning to make Orlando a memorable site for the Association's 94th Annual Meeting. Our sincerest thanks to **Rick Barney, Patricia Baxter, Zeb Blanton, Kristin Boncaro, Natalie Dyenson, Peter Hibbard, Lucia James-Davis, Marjorie Jones, Eric Martin, Tom McMahan, and Todd Rossow** for their time and dedication!

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Affiliates Show Homeland Spirit with Silent Auction Donations

Several Affiliates have reached out in support of the IAFP Foundation by contributing to this year's Silent Auction.

We are pleased to recognize the generosity of our Affiliates in **Brazil, Georgia, Illinois, Indiana, Kansas, Michigan, Missouri, New Zealand, Washington, and Wyoming**, who have already donated.

Since items may be delivered in person at IAFP 2007 in Florida, there is still time to consider your own contribution. Be sure to complete and return the form available on our Web site, or on page 19 of this newsletter.

All Silent Auction proceeds benefit the many projects of the IAFP Foundation, including travel support for speakers at the Annual Meeting; the Ivan Parkin and John H. Silliker Lectures; the Developing Scientist Competition; the Audiovisual Library; co-sponsorship of the Crumbine Award; and Student Travel Scholarships. The Foundation also provides surplus *JFP* and *FPT* journals to developing countries.



New and Improved IAFP Resources Available Online

IAFP's Committee on the Control of Foodborne Illness recently completed revisions to the Fifth Edition of the valuable resource, *Procedures to Investigate Foodborne Illness*, with the inclusion of intentional contamination issues.

We are also pleased to announce the newly developed **International Food Allergen Icons**. These icons, easily recognizable symbols for use in the food manufacturing and food warehouse environments, can be recognized and understood regardless of a person's native language.

Both resources are available by calling the IAFP Office at 800.369.6337 or by visiting our Web site at www.foodprotection.org.

IAFP Report Now Available Online

IAFP Members now have online access to current and past issues of *IAFP Report*, the Association's first monthly electronic newsletter. The issues can be accessed through the Members Only section of our Web site.

Launched in December, the *IAFP Report* is a free benefit to all Members. Its mission is to provide global news articles relevant to the field of food safety.

All IAFP Members are encouraged to submit articles and reports at any time to report@foodprotection.org. Contributors will be acknowledged in the issue to which they have contributed.



Where in the World is IAFP?

Being a catalyst in the mission of protecting the worldwide food supply means that the Association's

work and event planning goes on year round.

Following the excitement of our 94th Annual Meeting in Florida, watch the IAFP Web site for the most up-to-date details on our work in China, at the **China International Food Safety & Quality 2007 Conference & Expo**, September 12-13; in Rome, for our **Third European Symposium on Food Safety**, October 18-19; and in Chicago, at the **Worldwide Food Expo**, October 24-27.



Executive Board Welcomes Incoming Secretary

In April, Association Members elected Lee-Ann Jaykus as Secretary of the Executive Board. Dr. Jaykus begins her five-year commitment following IAFP 2007 in July, and will serve as President for the 2010-2011 term.

A Professor of Food Science and Microbiology at North Carolina State University, Dr. Jaykus has been an active IAFP Member since receiving a Developing Scientist Award in 1993. She was a founding member of the Viral and Parasitic Foodborne Disease and Microbial Risk Analysis PDGs, and was awarded the IAFP Educator Award in 2006.

In addition to past service to **Carolinas Association for Food Protection**, Dr. Jaykus has served on numerous IAFP committees, including her current appointment as chairperson of the Program Committee.

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Affordable Dues Structure Expands Network of Food Safety Professionals

Members of IAFP Affiliate organizations and college students are among those finding true value in IAFP's new dues structure, implemented in January 2007.

Visit our Web site or see the ad on page 2 to see how easy we've made it for food safety professionals of every background to experience the power of worldwide networking and information exchange.

Certificate of Merit: An IAFP Award for All Seasons

IAFP encourages nominations of individuals for the Certificate of Merit Award at any time of the year.

This award recognizes the work of Members who have been active in both their Affiliate and IAFP, and who have demonstrated support of the ideals and objectives of IAFP.

Nominations for the Certificate of Merit Award must be in writing, and must provide background information regarding the

individual's involvement with IAFP and the Affiliate organization.

Nominations should be addressed to David Tharp, IAFP Executive Director. Please allow 60 days for the processing of nominations. Upon



approval, the Certificate of Merit Award will be forwarded to the Affiliate President for presentation.

Fabulous Forums: IAFP Professional Development Groups

Members of IAFP span the fields of education, government, and industry, providing a vast networking opportunity for food safety professionals. Joining a Professional Development Group (PDG) is an ideal way to filter that network to meet others who share your specialty area, but who approach it from a different

perspective and can offer fresh insight.

The various PDGs are listed below. Mission statements and names of Members in each PDG can be found in your 2007 IAFP Member Guide.

- ◆ Applied Laboratory Methods
- ◆ Beverage
- ◆ Dairy Quality and Safety
- ◆ Food Chemical Hazards and Food Allergy
- ◆ Food Hygiene and Sanitation
- ◆ Food Law
- ◆ Food Safety Education
- ◆ Fruit and Vegetable Safety and Quality
- ◆ Meat and Poultry Safety and Quality
- ◆ Microbial Risk Analysis
- ◆ Retail Food Safety and Quality
- ◆ Seafood Safety and Quality
- ◆ Student
- ◆ Viral and Parasitic Foodborne Disease
- ◆ Water Safety and Quality

Join the PDG that's right for you by calling the IAFP Office at 515.276.3344 or 800.369.6337. ■



Highlights of the Executive Board Meeting

April 12–13, 2007 | Des Moines, IA

an unofficial summary of actions.

Approved the following:

- ◆ Minutes of January 28–29, 2007 Executive Board Meeting
- ◆ Minutes of January 28, 2007 Executive Session Board Meeting
- ◆ Approved Archie Holliday for an Honorary Life Membership
- ◆ New staff position for administrative assistance
- ◆ Budget for fiscal year ending August 31, 2008
- ◆ Five complementary registrations for ILSI speakers

Discussed the following:

- ◆ E-mail votes taken since the last meeting
- ◆ Status of IAFP Foundation fundraising efforts
- ◆ Recognition system for IAFP Foundation contributors
- ◆ Completion of the revision to the *Procedures to Investigate Foodborne Illness*
- ◆ Papers on food worker hygiene
- ◆ Committee appointments for IAFP 2007
- ◆ IAFP 2007 program planning review
- ◆ IAFP's future plan document
- ◆ Tentative program for IAFP's Third European Symposium, October 2007
- ◆ Participation in China International Food Safety and Quality, September 2007
- ◆ Member comments on international issues
- ◆ European symposium projected growth curve
- ◆ IAFP 2010 site selection
- ◆ Suggestion to name the International Award
- ◆ Succession planning
- ◆ *FPT* cover redesign
- ◆ Scientific Editor terms for John Sofos and Ed Zottola
- ◆ Joining BIFSCo (Beef Industry Food Safety Council)
- ◆ Allergy Icons
- ◆ Webcasts and short courses
- ◆ WHO-NGO update
- ◆ 3-A Sanitary Standards, Inc.
- ◆ Non O157 *E. coli* white paper
- ◆ International Leadership Award sponsorship by Cargill
- ◆ Update on Member dues restructure
- ◆ Review of February 2007 financial statements

Reports received:

- ◆ *Food Protection Trends, Journal of Food Protection*
- ◆ IAFP Web site
- ◆ Membership
- ◆ Advertising update
- ◆ Board Members attending Affiliate meetings
- ◆ *Affiliate View* newsletter
- ◆ Future Annual Meeting schedule
- ◆ Exhibiting (IAFP On the Road)

Next meeting to be held July 6–12, 2007



Preview and register at
www.foodprotection.org

JOIN YOUR COLLEAGUES AT IAFP 2007!

Over 500 technical papers, posters and symposia will be presented, with more than 100 companies showcasing the latest innovations and technologies in food science and safety.

Meeting attendees are offered exclusive events and tours through *Disney*, Kennedy Space Center, and other local attractions.

Visit our Web site to review the most up-to-date information on the happenings of IAFP 2007!

WORKSHOPS | July 6-7

- ◆ Environmental Sampling of Food and Water—Wet Lab
- ◆ Creating a Food Safety Management System (FSMS)
- ◆ Predictive Microbiology as a HACCP Validation and Support Tool
- ◆ Controlling *Listeria monocytogenes* in Ready-to-Eat Meat and Poultry Products: A Train-the-Trainer Workshop

NETWORKING | July 7-11

- ◆ IAFP Job Fair
- ◆ Affiliate Educational Session
- ◆ Welcome Reception
- ◆ Committees and PDG Meetings
- ◆ Student Luncheon
- ◆ Editorial Board Reception
- ◆ Cheese and Wine Reception
- ◆ Exhibit Hall Luncheons and Receptions
- ◆ Business Meeting
- ◆ President's Reception and Dinner (by invitation)
- ◆ John H. Silliker Lecture
- ◆ Awards Banquet

PROGRAM | July 8-11

The IAFP 2007 Program kicks off July 8 with the Ivan Parkin Lecture, and concludes following the John H. Silliker Lecture and Awards Banquet on July 11.

Each day features a variety of symposium and roundtable topics, and technical and poster sessions. A sampling of diverse topics includes:

- ◆ Balancing Cultural and Religious Norms and Food Safety
- ◆ Lettuce and Leafy Greens: Problems, Actions and Issues
- ◆ Food Defense Research and Application
- ◆ Water Emergencies: Too Much, Too Little, Too Late and What is the Plan?
- ◆ Emerging Issues Affecting Dairy Product Quality and Safety
- ◆ A Mystery Outbreak—What to Do When It Happens to You!
- ◆ Mitigating Spoilage Risks in Ready-to-Drink Beverages
- ◆ The Impact of Emerging Food Trends on Food Safety
- ◆ Using HACCP to Innovate New Processes in Retail Food Operations
- ◆ Food Allergies: A Growing Food Safety Concern

Ivan Parkin Lecture

Reflections on 41 Years as a Food Microbiologist
Sunday, July 8, 6:00 p.m.

Mr. Carl S. Custer
USDA-FSIS-OPHS-MD-MIB

Entering food microbiology as a tech in 1966, Mr. Carl Custer moved on to graduate studies at Texas A&M before joining the APHIS laboratory in Maryland in 1972. There, his work with *Clostridium botulinum* led to a 1980 promotion and move to Washington, D.C., where he focused on microbiological aspects of regulatory development.



AFDO, recognizing Mr. Custer's accomplishments with traditional food processes, recruited him for the development and maintenance of their retail processing manual and the presentation of its workshops. For FSIS,

he trained the hotline staff on microbiology, and the inspectors on sampling listeriae.

Mr. Custer has served as member and chair on various IAFP Committees and PDGs, including his present appointments as Nominating Committee Chair and Affiliate Council Secretary. He retires in 2007 after 34 years of federal service.

John H. Silliker Lecture

Trends in Food Safety Management
Wednesday, July 11, 4:00 p.m.

Dr. Terry A. Roberts
Food Safety and Hygiene Consultant

Dr. Terry Roberts' growing list of contributions to food safety began during his tenure with IFR at the Low Temperature Research Station in Cambridge. He later became head of microbiology at the Meat Research Institute in Langford, rounding out his IFR career at the Reading Laboratory in 1994.

A member of the ICMSF for more than two decades, Dr. Roberts served as Chairman his last nine years while co-editing five books in the ICMSF series "Microorganisms in Foods." He was a two-term consultant for both the WHO and the International Atomic Energy Agency.



In 1995, Dr. Roberts' committee involvement expanded to the UK Advisory Committee on Microbiological Safety of Foods and the EU Scientific Committee for Veterinary Measures Related to Public Health. His work with the EFSA Panel on Biological Hazards continues today.



Contribute to the Tenth Annual IAFP Foundation Silent Auction Today!

The Foundation of the International Association for Food Protection will hold its Annual Silent Auction during IAFP 2007, the Association's 94th Annual Meeting in Lake Buena Vista, FL, July 8–11, 2007. The Foundation supports:

- ◆ Student Travel Scholarships
- ◆ Ivan Parkin Lecture
- ◆ John H. Silliker Lecture (Funded through a contribution from Silliker, Inc.)
- ◆ Travel support for exceptional speakers at the Annual Meeting
- ◆ Audiovisual Library
- ◆ Developing Scientist Competition
- ◆ Shipment of *JFP* and *FPT* journals to developing countries through FAO

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

- | | |
|---|---|
| ◆ Taste of Chicago Gift Card | ◆ Purdy's Chocolates Gift Basket |
| ◆ New York Maple Syrup | ◆ <i>Food Microbiology: An Introduction</i> |
| ◆ Galileo Thermometer | ◆ Ontario Ice Wine |
| ◆ Team Canada Hockey Jersey | ◆ "Six Nations" Rugby Shirt |
| ◆ Ipod Shuffle | ◆ Cow Parade Figurines |
| ◆ Waterford Crystal Wine Bottle Coaster | ◆ Brazil Vacation Package |

Complete the form and send it in today.



Description of Auction Items _____

Estimated Value _____

Name of Donor _____

Company (if relevant) _____

Mailing Address _____
 (Please specify: Home Work)

City _____ State or Province _____

Postal Code/Zip + 4 _____ Country _____

Telephone # _____ Fax # _____

E-mail _____

Return to:

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*Explore, participate, exhibit
at IAFP 2007.*

www.foodprotection.org
Registration continues.

Please forward articles, photos,
news items, or comments to:

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**IAFP
Annual Meetings**

August 3–6, 2008
Columbus, OH

July 12–15, 2009
Grapevine, TX

Save the Dates!