

To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply

David Lloyd, *Affiliate Council Chair*

Gloria Swick-Brown, *Affiliate Council Secretary*



View from the Chair: *The year in review*

As we head into the summer months (well, at least for some of us!), I know that many of the Affiliate Members and Delegates have been busy developing, marketing, and running Affiliate Meetings. Having reviewed the Annual Reports over the past two years, I am aware that many meetings will be scheduled for this period (especially those including golfing days!).

In May, I attended IAFP's European Symposium on Food Safety in Ede, The Netherlands, and have been heavily involved in the development of this year's UK AFP meeting. It really is inspiring to see meetings under the IAFP umbrella being delivered across the globe.

In our last Executive Board meeting, the Board Members approved Taiwan as our newest affiliate which, by my calculations, means that we currently stand at 48 affiliates. Let's hope that we will reach 50 over the course of the next year!

The organisation for all of the 100-Year celebrations and recognitions continues at a rapid pace and the historical review of the Association should be evident during this year's Annual Meeting. Throughout the 100 years of our organisation, there have been many food poisoning outbreaks and as we enter our 101st year, the reverberations of the *E. coli* outbreak originating

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48 Affiliates Across the Globe

Australia Brazil Canada | Alberta British Columbia Ontario Quebec Chinese in North America Colombia
Hungary Korea Mexico New Zealand Portugal Spain Taiwan Turkey United Arab Emirates
United Kingdom United States | Alabama Arizona Arkansas California California/Southern Capital Area Carolinas
Connecticut Florida Georgia Idaho Illinois Indiana Iowa Kansas Kentucky Metropolitan Michigan Minnesota/Upper Midwest
Missouri Nebraska New York North Dakota Ohio Pennsylvania South Dakota Texas Washington Wisconsin Wyoming

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in Germany are having an impact on the produce sector across Europe. The projected cost of this latest outbreak is estimated to be \$1.2 billion and has affected trading across Europe and Russia. Cases of those suffering from food poisoning symptoms as a result of this outbreak have spread across Europe, Scandinavia, and even as far as Canada, illustrating that food safety is indeed a global concern.

I have just returned from our university's graduation ceremony and you can be sure that I will be telling the next cohort of students about IAFP and the great work it does around the world.

“You can be sure I will be telling the next cohort of students about IAFP and the great work it does around the world.”

As this is my last report as Chair, I would like to offer my sincere thanks to all fellow Affiliate Delegates for their commitment to IAFP and a special thanks to all at the IAFP office for their help, support, and guidance during the past year. I would also like to offer my gratitude to my fellow Board Members who made me feel welcome from the very first meeting. And may I take this opportunity to wish

Gloria Swick-Brown a very enjoyable and fulfilling year in her role as Affiliate Chair. I know she will be a great Chair for fellow Affiliate Delegates and for IAFP.

The celebrations planned for **IAFP 2011** do not come cheaply and so I reiterate my call to all Affiliate teams to dig deep and contemplate a donation to the IAFP Foundation in this special year of our organisation.

I hope to see all of you in Milwaukee! Stay well!



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

Your research would look good here.

But you can't publish if you don't submit. Check out the "Instructions for Authors" today at www.foodprotection.org.



Affiliate BioBrief

Kathleen (Kathy) Glass

Past President, Wisconsin Association for Food Protection



OCCUPATION | Permanent Principal Investigator, Associate Scientist, and Associate Director, Food Research Institute (FRI), University of Wisconsin-Madison.

QUALIFICATIONS | B.S. in Biology, University of Wisconsin-Eau Claire; M.S., Biological Sciences, Northern Illinois University, DeKalb; Ph.D., Food Microbiology and Safety (Food Science), University of Wisconsin-Madison.

In her position, Kathy provides expertise on food safety issues, develops the Institute's training and outreach program, and oversees the highly-regarded FRI Applied Food Safety Laboratory. She has extensive experience in the field of microbial food safety, and is considered an international expert on the safety of processed cheese, *Clostridium botulinum* challenge studies, and *Listeria monocytogenes* in ready-to-eat meat products. In addition, she co-developed the curriculum for the Better Process Cheese School in collaboration with Kraft Foods.

CAREER HIGHLIGHTS | After completing her undergraduate degree, Kathy taught middle school and high school biology for four years before returning to college to earn her M.S. degree in 1985. She joined FRI in September 1985 (hired by former IAFP President Mike Doyle), where she developed skills in the principals of practical food safety through interactions with icons of food safety at FRI and in the food industry. Kathy completed her Ph.D. while continuing to work at FRI, and received Permanent Principal Investigator status in 2010 from the University of Wisconsin – Madison Graduate School.

PORTFOLIO | Kathy has been actively involved with IAFP since joining in 1990. She is a Past President of both IAFP and its Wisconsin affiliate; is Co-Chair of the Local Arrangements Committee for **IAFP 2011**; has served on many Professional Development Groups and other IAFP Committees; and is an organizer of Annual Meeting symposia. She has published numerous research papers; is a frequent invited speaker at scientific meetings and workshops; is a scientific reviewer for multiple journals and granting agencies; and serves as a mentor to students and researchers who train in the FRI laboratories. Kathy will receive the Fellow Award at **IAFP 2011** in Milwaukee, Wisconsin.

PERSONAL ENDEAVOURS | Kathy is married with two grown sons, one recently married and in graduate school; the other engaged and a recent college graduate. Her hobbies include cooking safe and delicious food, and she enjoys parks, museums, chocolate, good coffee, and her many IAFP friends.

This department is reserved exclusively for article contributions by IAFP Affiliates. We invite your perspective on topics of interest to organizations and professionals dedicated to the advancement of global food safety. Send to Susan Smith at ssmith@foodprotection.org.

Affiliate *WorldView* contributor's column



Ontario Food Protection Association

The Winning Reasons

By Paul Baxter, OFPA President

“The Ontario Food Protection Association facilitates interaction between industry, government, and academia to promote, educate, and communicate innovation in food safety.”

The Ontario Food Protection Association has established an award-winning reputation. Many factors contribute to our success. The role of OFPA is to educate those whose interests intersect with ours: food safety. To make it all happen, OFPA has a dedicated core of volunteers who sit on the Board of Directors and meet monthly.

Our Board of Directors

The board is a dedicated, hard-working, and passionate group of team players. This engaged Board of Directors, representing a variety of backgrounds including industry,

government, academia, and retail, comes with a broad base of networks and contacts. Recruitment of new Board Members from various food sectors is vital to ensure diversity and innovation. Aside from the specific career experience of potential Board Members, it is important to consider other skill sets such as newsletter writing/editing, web design/development, finance, social media, and sales/marketing. These are all keys to a successful and productive board.

“The board is a dedicated, hard-working, and passionate group of team players.”

The OFPA board is extremely fortunate to have the support of a very devoted Executive Director. **Victoria Rosa** has been the OFPA Executive Director since 2009 and provides an incredible foundation of support. The Executive Director is essential to ensure that our monthly meetings

and, of course, our conferences run smoothly. Victoria continues the great work of her predecessor, **Gail (Evans) Seed**, who was our Executive Director for many years in addition to serving as OFPA Past President and receiving the OFPA Lifetime Achievement Award.

Committees and Conferences

Committees form an integral part of the operations of OFPA. From membership, scholarships, and event planning, these committees – typically chaired by a Board Member and comprised of volunteers from our general membership, past board members, and/or executives – ensure that OFPA not only continues but flourishes.

OFPA offers two annual full-day conferences on food safety issues, which appeal to a wide audience connected to the food industry. Attendees are in food manufacturing areas such as quality control or marketing divisions; are government

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regulators at the municipal, provincial, and federal level; and are suppliers to the food industry, such as those who supply sanitizers or cleaning products, laboratory testing services, or pest control services. These conferences are venues to exchange ideas, discuss challenges, and update new technologies/legislation/innovation. Not only do meetings provide information on current issues, they also offer ample opportunities for networking at the morning and afternoon breaks, lunch, and by visiting the exhibitor booths of our Sustaining Corporate Members.

The quality of the speakers is key to the success of an event, which we see in our feedback responses. Most presenters volunteer their time and many are members of our Association. Although there is a designated Board Member in charge of each of our annual conferences, there is also a committee which recommends speakers and assists with the overall planning and execution of the event. Being able to draw on IAFP for advice has also been helpful. We have diverse and dedicated Past Presidents and Board Members who are leaders in the food industry and involved in Association activities and planning. Our location near a large city (Toronto) with considerable food industry and agriculture is definitely beneficial. We have strong associations with well-recognized universities with active food safety-related programs (e.g., University of

Guelph and Ryerson University). Having members active in IAFP also helps to draw from that collective

“In November 2008, OFPA marked 50 years as an organization.”

experience for formats and speakers when planning our events. The support of our Sustaining Corporate Members has been great, with some faithful companies supporting and sponsoring our events for many years.

A Milestone Anniversary

In November 2008, OFPA marked 50 years as an organization. Following the regularly-scheduled Fall Conference, we hosted a wine and cheese reception and a gala dinner event with a guest speaker. The following day, OFPA held a full-day Microbiological Methods Workshop with presenters and exhibitors from across North America. It was a well-attended event and an excellent way to commemorate 50 years as an organization.

Innovation and Changes

Throughout the past 50 years, many ideas and changes have evolved to allow the Association to grow and prosper. Among those are our:

Newsletter: Our quarterly newsletter, *Prophylaxis*, has gone ‘green.’ It is E-mailed to OFPA members and available in the members-only area of our Web site. This saves paper... saves costs...saves the environment!

Newsletter articles address technical issues, review IAFP or OFPA speaker presentations, announce IAFP award winners and OFPA student scholarship recipients, inform readers of our annual golf tournament and upcoming conferences with the proposed speakers’ agenda, and have URL links to upcoming meetings and resources. The back page lists our Sustaining Corporate Members.

Web site: Recently revamped and refreshed, the OFPA Web site now has the added features of on-line registration and payment for membership, conferences, and the annual golf tournament. This is the public’s portal to learn about OFPA and IAFP, and exchange ideas on protecting the food supply. For others, it’s a place to stay current on OFPA events. The members-only area has additional resource information including the latest issue of *Prophylaxis* (as well as archived editions), presentations from past OFPA conferences, the Sustaining Corporate Members Directory, and our Professional Members Directory.

Golf Tournament: OFPA’s 9th Annual Golf Tournament took place in June 2011. The Planning Committee changed the venue for this event last year, trying to maximize value and convenience for participants. The golf tournament has been very successful over the years and provides a fun-filled networking opportunity for the OFPA membership and others.

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Sustaining Corporate Member

Sponsorship Opportunities: Our recent development of sponsorship programs provides enhanced opportunities for OFPA Sustaining Corporate Member (SCM) companies.

Sponsorship programs have improved the financial outcome of our events. Sponsorship opportunities also include providing promotional items to event participants. Items such as tote bags, BBQ aprons, and water bottles with OFPA event information and the sponsor company's logo have been given away in the past. OFPA conference trade-shows are a cornerstone of our events. We aim to include new and long-time SCMs in our tradeshow and have enhanced the interaction and experience of the participants on both sides of the tradeshow tables. Our latest improvement has been a tradeshow "Passport." This initiative highlights 10 SCM names on a passport card and provides an opportunity to win a special prize for conference participants who visit all of the highlighted SCMs. An *iPad*® was given away at our last event.

Scholarships: Our dedication to promote and develop excellence in the industry is evident with our scholarship program. OFPA offers five annual undergraduate scholarships of \$1,000 to five Ontario universities and colleges. These schools have programs with an emphasis on food safety. Other scholarship opportunities include a \$2,500 Gradu-

ate Bursary in Food Safety and a \$2,000 Food Safety and Quality Assurance Scholarship. Additionally, OFPA Student Members whose abstracts are accepted for presentation at the IAFP Annual Meeting receive \$500 from OFPA toward travel to the meeting.

“Our dedication to promote and develop excellence in the industry is evident with our scholarship program.”

Awards: Each year, OFPA offers three special awards to members of the Association who have made exceptional contributions. Our goal is to recognize and promote excellence in food safety in Ontario. The awards are: **OFPA Sanitarian of the Year** – Presented to any member of the Association deemed to have contributed outstanding service to the food industry in the area of sanitation and food safety; **OFPA Award of Merit** – Presented to a member of the Association deemed to have contributed outstanding services to OFPA; and **OFPA Lifetime Achievement Award** – Recognizing an individual who has made substantial contributions to the objectives of OFPA through many years of active service in the Association.

Conferences: Information is gathered on feedback from recent conferences and suggested topics for fu-

ture events. This is summarized and used by the planning committee to make enhancements to our programs. This has been successful as our spring and fall conferences typically have over 200 participants. We take advantage of IAFP's Executive Board Speaker Program at one of the OFPA conferences each year, including these recent speakers: 2009:

Vickie Lewandowski, current IAFP Past President – Kraft Foods; 2010: **Don Schaffner**, current IAFP Secretary – Rutgers University; and **David Lloyd**, current Affiliate Council Chair – University of Wales Institute, Cardiff, who will be presenting at this year's OFPA Annual Meeting in November. Modeling our conferences after IAFP has allowed us to have successful events that provide a wonderful economical alternative for those individuals who cannot attend the IAFP Annual Meetings.

Responsible Financial Management:

Our nonprofit objective helps make OFPA events affordable for our membership and others. As a result, there is a broad scope of people attending, from inspectors to plant owners to sanitation contractors. Conservative budgeting over the years and strong event performance have allowed us to consistently be financially successful. The allocation of funds over and above operating costs is discussed and approved by the board and presented to the general OFPA membership each fall at

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the annual business meeting. Initiatives we have been able to fund as a result of our strong financial performance include the creation of new scholarships (i.e., the J. D. Cunningham Memorial Travel Award of \$2,000 awarded annually) and investment in special events like our 50th Anniversary Celebration in 2008.

It All Adds Up!

At the core of the success of OFPA in driving its mission is a passionate Board of Directors, a dedicated Executive Director, and active and hard-working committees.

Acknowledgement from IAFP, our parent organization, provides us with encourage-

ment when our board and organizing committees grow weary from our daily jobs, our often hectic family lives, and our other volunteer commitments. OFPA remains ever faithful that we can make a difference in protecting the food supply.

Paul Baxter is President of the Ontario Food Protection Association. For the third year in a row, OFPA will receive the 2011 C.B. Shogren Memorial Award at IAFP 2011 in Milwaukee, Wisconsin. This award is given to an Affiliate which has demonstrated exceptional overall achievement in promoting the mission of the International Association for Food Protection. The award will be presented at the IAFP Awards Banquet on August 3, 2011. OFPA also received the Shogren Award in 2003 and is the past recipient of the Affiliate Communication Materials Award (2006 and 2008) and the Affiliate Membership Achievement Award (2007).



In Memoriam

*Condolences go out to the family and friends of **Dr. Dean Cliver**, who passed away May 16, 2011 at his Davis, California home.*

Dr. Cliver was a well-respected and widely-published member of the worldwide scientific community, with his work taking him to Europe, Asia, and North and South America. In his work with foodborne diseases, Dr. Cliver was often called upon for information by members of the media, as he was known for his ability to make science understandable to non-scientists.

A graduate of Purdue University with bachelor's and master's degrees, Dr. Cliver completed his Ph.D. at Ohio State University in 1959. He was a professor at the University of Wisconsin-Madison in the Food Research Institute from 1962–1995 and was a professor at the University of California-Davis from 1995–2008, continuing as a professor emeritus until his recent illness.

Dr. Cliver joined IAFP in 1995 and was a Member of the California Affiliate.



Take the spotlight!

To be featured here in the next issue, send your news and photos by September 26 to: ssmith@foodprotection.org.

Contributors

Ontario Food Protection Association: 200+ Attend Spring Meeting

Reported by Victoria Rosa, Affiliate Contact

The Ontario Food Protection Association's (OFPA) 2011 Spring Meeting was held at the Mississauga Convention Centre on April 21. The event was well-attended with over 200 members and non-members.

The morning theme was "Food Safety Risks," moderated by **Jeff Hall**, Metro Canada. **Tim Sly**, Ryerson University, opened the day's technical program speaking on "Perceptions and Priorities: A Risk-Based View of Food Safety." **Anthony Gene**, McCormick Canada, spoke on "Food Safety of Spices," discussing the various stages of the chain of spice produc-

tion, from cultivation to the kill step, and stressing the importance of key relationships in that chain. **Cara Piggot**, TDL Group Corp., discussed "Food Safety Issues in Quick Service Restaurants."

The morning rounded out with a panel discussion on "Much Ado About GFSI – How to Choose or Change Your Food Safety Standard." **Irwin Pronk**, HACCP by Design, kicked off the discussion with a comparison of the most popular GFSI standards in North America. He was joined by **Iain Wright**, GFTC; **Julie Press**, QMI SAI Global; **James Cuff**, NSF; and **Jawameer Al-Hakeem**, SGS.

The afternoon's theme was "Hot Topics" with **Joanne Boudreault**, Canadian Food Inspection Agency

serving as moderator. Keynote Speaker



Julie Powell, Sobeys Retail Brands, addressed the group on "Partners in Progress – Food Safety and Regulatory Compliance." She explained how Sobeys teams with partners to create an open environment based on mutual trust, which allows the sharing among partner organizations of information critical to food safety. **Doris Valade**, Malabar Super Spice, provided a "Sodium Reduction Task Force Update," along with a presentation on "Sodium Reduction and Food Safety." **Marc Charlton**, Steritech, caught everyone's attention with an update on "What's New in Pest Prevention: Bed Bugs, Cockroaches, and Rodents."

The day's technical program concluded with **Martin Gooch**, George Morris Centre, providing insights into "Food Waste Through the Supply Chain in Canada."

Metropolitan Association for Food Protection: Spring Seminar Packed With Speakers

Reported by Carol Schwar, MAFP Contact, Secretary/Treasurer

Rutgers University in New Brunswick, NJ played host to the Metropolitan Association for Food Pro-



Attendees listen attentively at the OFPA Spring Meeting.

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tection's (MAFP) 2011 Spring Seminar on May 4. Over 130 attendees from government and industry gathered to hear five presentations addressing current topics and challenges facing food safety professionals today.



Grant Stile and **Julie Hong-Sakowski**, USDA's SITC Program (Smuggling Interdiction and Trade Compliance), spoke about the purpose of the program, its main function, operation location, and what the program intends to protect. **Pat Brown**, The Great A&P Tea Company, presented "Implementing Emergency Procedures and Biosecurity Programs in Retail Stores." She spoke about the challenges that A&P, a large supermarket chain in the northeast, faces in protecting the food supply and the efforts they put forth in meeting those challenges. Pat also shared with the audience actual case studies from recent events in New Jersey.



Virginia Wheatley, New Jersey Department of Health and Senior Services Food and Drug Safety Program, spoke on "Is Snake Oil an Approved Drug?" at the MAFP Spring Seminar.

Tom Peter, Infection Control Technologies, spoke on "Mold in Food Establishments," presenting thorough instruction on the types, dangers, origins, and prevention of mold. Keynote Speaker **Martin Wiedmann**, Department of Food Science at Cornell University, presented a fascinating overview of *Listeria monocytogenes* and its prevalence in our environment, how it is transmitted into our food supply, various strains, and testing procedures. He spoke of a case study on a human *listeriosis* outbreak and the ensuing investigation and outcome.

The day's final speaker, **Virginia Wheatley**, New Jersey Department of Health and Senior Services Food and Drug Safety Program, talked about "Is Snake Oil an Approved Drug?" Her presentation covered the prevalence of misbranded and adulterated dietary supplements, unapproved drugs and cosmetics, and the need for awareness. She pointed out how to identify illegal "medical" or performance enhancing products – those that pose as helpful but are actually dangerous to the public's health and are often characterized as "snake oil" products.

Texas Association for Food Protection: Record 189 Attendees at 30th Annual Meeting

Reported by Fred Reimers, Delegate

The **Texas Association for Food Protection (TAFP)** held its 30th Annual Meeting at the Omni Southpark in Austin June 6–8. TAFP brings together food safety professionals from industry, academia, and the regulatory community who are interested in advancing food safety knowledge that will protect the public's health while assuring food



Paul Hall and Katie Swanson, featured speakers at TAFP's 30th Annual Meeting, pose for the camera.

processors receive the latest scientific information which allows them to control risk within their operations, assuring a safe food supply.

This year's conference began with a golf event at Grey Rock Country Club in South Austin. Thirty-eight golfers braved 103-degree weather to help sponsor TAFP's scholarship drive supporting students in food science programs at both Texas Tech University and Texas A&M University. The Affiliate's annual meetings also allow each university to receive up to \$5,000 each year for student support, helping to further their education and knowledge about the food industry, as well as defraying related travel costs.

A record 189 attendees were treated to an outstanding technical and scientific program which focused on foods safety risk. **Paul Hall**, AIV Microbiology, kicked off the schedule with an excellent presentation on "Salmonella Risk in Low-Moisture Foods." **Allen Saylor**, Randolph & Associates, followed with an update

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on the Food Safety Modernization Act, which provided fuel for thought on future directions by the FDA and industry requirements.

Katie Swanson, Ecolab and IAFP Vice President, opened the afternoon session with “Useful Microbiological Testing for Food Safety Management.” **David Darr**, DFA, followed with “Sustainability Perspectives and Initiatives.”

Day Two ended with an interesting update on “Emerging Pathogens in ROP and Dairy Foods” by **Richard Parker**, HEB. This tied in with Key-note Speaker **Elsa Murano’s** “International Crystal Ball.” The TAMU Professor and President Emerita opened everyone’s eyes on how global food safety and the history of food safety in Europe can help us reduce risk in the U.S. A special continuing education seminar on the FOSS FT120 was added to TAFP’s meeting, which helped the Scholarship Program.

The day-and-a-half meeting concluded with a Silent Auction, contributing over \$2,300 toward the TAFP Scholarship Program. A delicious catfish dinner and great Texas entertainment closed out the event. Those who missed this year’s successful meeting can review copies of many of the presentations on TAFP’s Web site at: <http://texasfoodprotection.tamu.edu/>.

Hungarian Association for Food Protection: Officers Elected

Reported by Csilla Mohacsi-Farkas, President

The **Hungarian Association for Food Protection (HAFP)** held its 2011 Annual Meeting in Budapest on June 6, in tandem with NetSci-

2011 Satellite Symposium Network Science Applications to Food Security and Safety. More than 70 participants from around the world heard outstanding presentations about the networks in biology by **Peter Csermely**, Semmelweis University, Budapest during the morning session. “Networks” was the theme throughout, with a diverse lineup of speakers. In the afternoon session, **Jozsef Baranyi**, Institute of Food Research, UK, talked about the new methods that network science offers to food safety research. **Csilla Mohacsi-Farkas**, HAFP President-Elect, spoke on both HAFP and IAFP, focusing on the mission and Membership benefits of IAFP, including publications, Annual Meetings, and how to become involved. Organizers expressed special thanks for the generous support of IAFP.

During the meeting, the following officers were elected to serve during the upcoming year:

- President:* **Csilla Mohacsi-Farkas**
- Vice President:* **Gabriella Kisko**
- Secretary/Treasurer:* **Julia Cseh**
- Delegate:* **Laszlo Varga**

Ohio Association for Food Protection: Meeting Includes Test Kitchen Tour

Reported by Gloria Swick-Brown, Delegate

The **Ohio Association for Food Protection (OAFP)** met June 29 at the Hobart



Corporation in Troy for their Annual Summer Conference and Tour. Hobart hosted 31 attendees at their manufacturing plant, extending their presentation with a “hands-on” visit in their test kitchen.

Hobart manufactures Flight Type warewashing machines and waste equipment systems in Troy. Warewashing machines are also made in Owen Sound, Ontario; and Danville, KY. Hobart also produces equipment in Lancaster, PA; Petaluma, CA; Hillsboro, OH; and Richmond Hill, CA.

Carrie Hoff presented “Warewash Products Overview,” discussing the different types of machines, do’s and don’ts of use and maintenance, proper cleaning, detergents and sanitizers, and benefits of the ventless units.

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The OAFP Annual Summer Conference and Tour included presentations from Hobart Corporation.

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Joel Hipp spoke on “Emerging Technologies in Commercial Equipment,” presenting information on energy recovery including ventless exhaust, and FDA Food Code Changes including potable water rinse, reduced temperatures, and slicer NSF changes.

Five of the 22 Kitchen Innovation Award recipients at the 2011 NRA Show feature Energy Recovery, an environmentally-friendly process using exhaust energy (heat) from a dish machine to preheat water used for the final rinse. These systems preheat final rinse water from ground temperature to approximately 100-degree F+ before entering the booster heater.

Dana Herbst and **Robert Freese** provided a fascinating tour of Hobart’s factory to watch the production process of the warewashing machines.

Jamie Churchill and **Jeremy Drury**, Cold Jet, LLC in Loveland, presented “Benefits of Cleaning Food Service Equipment with Dry Ice,” which was most interesting. Their international company designs have produced machines that blast dry ice pellets so forcefully as to peel grease and grime off of equipment, yet are gentle enough to clean pages of antique books. Unlike sand blasting or using caustic chemicals, no residue is left behind since dry ice sublimates into carbon dioxide. And it is unnecessary to close down or cool equipment for cleaning.

News Briefs

Stoney Creek Inn in Columbia, MO played host to the **Missouri Milk, Food & Environmental Health Association’s (MMFEHA)** 2011 Annual Education Conference, held March 30–

April 1. **Gloria Swick-Brown**, IAFP Affiliate Council Secretary, started Day One with “Being a Sanitarian: What



They Didn’t Teach You in College.” She was followed by **Sandra Long**, NEHA, speaking on “The Scoop on the

National Environmental Health Association.” **Mary Glassburner**, Bureau of Environmental Health Services, gave an MDHSS Update; **Cynthia Kunkel**, FDA, reported on “What’s New with the FDA;” and **Debbie Dougherty**, University of Missouri, closed the afternoon with “Emotional Intelligence: Integrating Yourself into Your Professional Persona.”

Day Two consisted of three simultaneous breakout sessions: Milk; Food; and Environmental. Day Three’s Closing General Session featured **Jill Dodson**, Decade Software, who spoke on “Electronic Inspection Programs;” **Mike Batz**, University of Florida, who presented “Risk Assessment: Impact on Policy and Resources – So That’s What All Those Numbers Mean;” and **Patty Waller**, Marler-Clark LLP, who ended the meeting with “What Happens When the Lawyers Come: A Mock Deposition of a Health Department Employee.”

The 2011 Spring Conference for the **Associated Illinois Milk, Food and Environmental Sanitarians (AIMFES)** was held at the Eastland Suites Hotel and Convention Center in Bloomington May 11–12. A packed agenda included presentations from **Julie Cole**, Prairie Farms, on “Farm Quality – Impact of Farm Quality on the Finished Product;” **Larry Terando**, USFDA, on “Regulatory Issues on the Farm;” **John Herrmann**, University of Illinois, on “Center for One Health Illi-

nois;” **Mark Ernst**, IDOA, on “Biological Risk Management for Producers;” **Joe Delaney**, Prairie Farms, on “A Practical Approach to Food Safety Training;” and Stan Palmer, Ecolab, on “Farm Sanitation.”

The event’s second day gave way to presentations from **Bob Walker** and **Randy Hansen**, Prairie Farms, on “Visual Factory Management;” **Dennis Gaalswyk**, USFDA, on “FDA-CFSAN/What’s New in Washington?;” and **Steve DiVincenzo**, IDPH, **Joe Delaney**, Prairie Farms, and **Larry Terando**, USFDA, teaming to present “2011 NCIMS Conference Update.” The 4th Annual Mike Pendleton Memorial Golf Tournament concluded the two-day event.



IAFP is pleased to announce our newest Affiliate, the **Taiwan Association for Food Protection**. The IAFP Board of Directors approved the Charter for TAFP at its April meeting. The Charter will be presented to the Affiliate at the **IAFP 2011** Opening Session in Milwaukee on July 31.

Officers for TAFP include:

President: **Lee-Yan Sheen**

Vice President:

Chong-Liang Pan

Secretary: **Chia-Yang Chen**

Treasurer: **Tsui-Ping Huang**

Delegate: **Tsung-Yu Tsai**

Congratulations to IAFP’s 48th Affiliate!

IAFP 2011 Happenings



Annual Award Recipients to be Recognized

Please join us in congratulating your fellow Affiliates and colleagues selected to receive awards during **IAFP 2011** in Milwaukee, WI. This year's recipients include:

IAFP Affiliate Awards

C.B. Shogren Memorial Award:

Ontario Food Protection Association (OFPA)

Best Affiliate Overall Meeting:

Alabama Association for Food Protection (AAFP)

Affiliate Member Education:

Florida Association for Food Protection (FAFP)

Affiliate Communication Materials:

Florida Association for Food Protection (FAFP)

Affiliate Membership Achievement:

Texas Association for Food Protection (TAFP)

IAFP & Special Awards

Black Pearl: bioMérieux, Inc.,

Hazelwood, MO

Fellow: Kathy Glass

President's Lifetime Achievement:

O.D. "Pete" Cook (posthumously)

Honorary Life Membership:

Ann Draughon, Jack Guzewich,

Charles Price, Pete Snyder, and Ewen Todd

Harry Haverland Citation:

P.C. Vasavada

Food Safety Innovation:

Food Marketing Institute and GS1 US

International Leadership:

Patricia Desmarchelier

GMA Food Safety:

Edmund Zottola

Frozen Food Foundation Freezing Research:

Dennis Heldman

Maurice Weber Laboratorian:

Elliot Ryser

Larry Beuchat Young Researcher:

Manan Sharma

Sanitarian: Randy Elsberry

Elmer Marth Educator: Xavier Malcata

Harold Barnum Industry: Veny Gapud

Samuel J. Crumbine: Toronto Public Health

Travel Award (new this year):

Robyn Atkinson, Leslie Frank,

Joe Graham, and Christina Ritchey Wilson

IAFP Student Travel Scholarships:

Ashley Bramlett, Georgia

Jessica Corron, Colorado

Marcus Cossi, Brazil

Sarah Finn, Ireland

Patricia Hingston, Canada

Kevin Njoku, Nigeria

Vinicius Ribeiro, Brazil

Courage Saba, Spain

Jan Mei Soon, UK

Thank you to those who took the time and effort preparing nomination and application materials for consideration during the 2011 awards season. And we especially want to thank our various Selection Committee Members for spending considerable time reviewing the many applications.

Wisconsin Affiliate Serves as Local Arrangements Committee for IAFP 2011

Each year, IAFP receives crucial planning support for its Annual Meeting from food safety professionals who reside in proximity to the location site. The Local Arrangements Committee is a dedicated group that often consists of Members from our Affiliate associations. This year's committee from the **Wisconsin Association for Food Protection** is no exception and has put in hundreds of hours to ensure that **IAFP 2011** will be a memorable event for our attendees while in Milwau-



IAFP Headlines

kee. For their time and hospitality, we thank these loyal and hard-working professionals:

Randy Daggs (Co-Chair); **Kathy Glass** (Co-Chair); **Cindy Austin, Kara Baldus, Barbara Buss, Fritz Buss, Deb Cherney, Hondo Dammann, Erin Headley, Linda Leake, Lindsey McDonnell, Franco Milani, Andrew Neu, Gary Pruitt, Elliot Ryser, and P.C. Vasavada.**

Thank You for Your Silent Auction Donations

Each year, the Annual Meeting's Silent Auction proves to be one of the most popular events. 2011 will be no different when our generous donators provide some interesting and unique items to bid on, including a few historical items in celebration of our 100th Anniversary.

Thank you to those who donate faithfully each year and have already shipped items directly to us for this year's auction. Items can also be delivered in person as well; just remember to bring along the completed Silent Auction form, available on our Web site, with your donation.

Don't Miss Out on IAFP PDGs

IAFP Members are among a variety of those in education, government, and industry who provide networking opportunities for food safety professionals worldwide. By joining a Professional Development Group (PDG), you can filter that network to meet others who share your specialty area, while gaining a different perspective and learning new information and techniques.

Mission statements and names of Members in each PDG can be found on our Web site. PDG meetings begin Saturday afternoon, July 30, with International

Food Protection Issues' "Codex Alimentarius – Past Concerns, Current Issues, and Future Prospects." The following PDGs will meet on Sunday, July 31:

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

To find a PDG that meets your needs, call the IAFP office at +1 800.369.6337 or +1 515.276.3344.

Workshops | July 29–30

- Cleaning and Sanitizing Practices: A Hands-on Look at How Chemical, Process and Equipment Choices Impact Cleaning Performance (*registration now closed for this workshop only*)
- Improving Dairy Quality
- FD312 – Special Processes at Retail

Networking | July 30–August 3

- Welcome Reception
- Committees & PDG Meetings
- Student Luncheon
- Editorial Board Reception (*by invitation*)
- Opening Session & Ivan Parkin Lecture



- Cheese & Wine Reception
- Exhibit Hall Luncheons & Receptions
- Monday Night 100-Year Celebration
- Late Breaking Session: *E. coli* O104 Outbreak in Europe – Update and Dialogue
- President's Reception (*by invitation*)
- U.S. Secretary of Agriculture Tom Vilsack
- Business Meeting
- John H. Silliker Lecture
- Awards Reception & Banquet

Program | July 31–August 3

The IAFP 2011 Program begins July 31 with the Ivan Parkin Lecture and concludes following the John H. Silliker Lecture and Awards Banquet on August 3.

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

- 100 Years of Dairymen Speak – A Look Back and a Look Forward
- *Campylobacter* – Getting Reacquainted with an Old Foe
- China Food Safety: Challenges and Opportunities
- Egg Safety and *Salmonella* – Hard-Boiled Reality on Regulation, Prevention, and Detection
- Forward: Innovations in Food Defense
- Bacteriophage: Friends, Foes, or a Little of Both?

As part of IAFP 2011, a late-breaking session titled "*E. coli* O104 Outbreak in Europe – Update and Dialogue" will take place on Tuesday, August 2 from 8:30 a.m.–12:00 p.m. in Milwaukee. The session will begin with a 90-minute symposium. Leading authorities from Europe will speak on the outbreak epidemiology, virulence factors, and detection methods, and the industry perspective on the outbreak. The symposium will be followed by a 90-minute roundtable with additional experts joining speakers for discussion and audience participation.

U.S. Secretary of Agriculture Tom Vilsack is scheduled to speak at IAFP 2011 on Wednesday, August 3 at the Frontier Airlines Convention Center from 11:45 a.m.–12:30 p.m. All IAFP 2011 attendees are welcome.

Ivan Parkin Lecture

July 31, 6:00 p.m.

"100 Years of Food Safety: Putting the Risk in to Take the Risk Out"

Dr. Roger L. Cook

Assistant Director (Science) & Principal Adviser (Microbiology)

New Zealand Food Safety Authority
 Ministry of Agriculture and Forestry

John H. Silliker Lecture

August 3, 4:00 p.m.

"Reducing the Foodborne Disease Burden, Focusing on Risk Assessment, Food Safety Objectives, and Analytical Needs"

Dr. Jorgen Schlundt

Deputy Director
 National Food Institute
 Technical University of Denmark

Affiliate Calendar

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

Affiliates in Action Second Quarter 2011

April

- ◆ Missouri Milk, Food & Environmental Health Association
- ◆ Indiana Environmental Health Association

May

- ◆ Metropolitan Association for Food Protection
- ◆ Pennsylvania Association of Milk, Food & Environmental Sanitarians

June

- ◆ Florida Association for Food Protection
- ◆ Hungarian Association for Food Protection
- ◆ Texas Association for Food Protection
- ◆ Brazil Association for Food Protection
- ◆ New Zealand Association for Food Protection
- ◆ Ohio Association for Food Protection

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

To be featured in the next issue, send your news and photos by **September 26** to: *Susan Smith* at ssmith@foodprotection.org.

August 2011

2: *Chinese Association for Food Protection in North America*, 2011 Annual Meeting, Milwaukee, WI. Contact Zhinong Yan at zhinong.yan@intralox.com.

September 2011

8: *Quebec Association for Food Protection*, 2011 Annual Meeting, Hotel Plaza Quebec, Quebec City, Quebec. Contact Julie Jean at julie.jean@fsaa.ulaval.ca.

13-14: *Arkansas Association for Food Protection*, 2011 Fall Conference, Springdale, AR. Contact David Edmark at dedmark@uark.edu or visit <http://arkafp.org>.

13-14: *Upper Midwest Dairy Industry Association*, 2011 Annual Meeting, Holiday Inn and Suites, St. Cloud, MN. Contact Doris Mold at manager@umdia.org or visit www.umdia.org.

19-21: *Indiana Environmental Health Association*, 2011 Fall Conference, Potawatomi Inn, Pokagon State Park, Angola, IN. Contact Kelli Whiting at kwhiting@hhcorp.org.

20-22: *New York State Association for Food Protection*, 2011 Annual Meeting, Doubletree Hotel, Syracuse, NY. Contact Janene Lucia at jgg23@cornell.edu.

21-23: *Colombian Association of Food Science and Technology (ACTA)*, 2011 Annual Meeting, Bogota, Colombia. Contact Jairo Romero at jairoeromero@hotmail.com or visit www.acta.org.co.

21-23: *Washington Association for Food Protection*, 2011 Annual Meeting, Campbell's Resort, Chelan, WA. Contact Stephanie Olmsted at stephanie.olmsted@safeway.com.

22-23: *Wisconsin Association for Food Protection*, 2011 Annual Meeting, Paper Valley Hotel, Appleton, WI. Visit wafp-wi.org.

October 2011

4-5: *Associated Illinois Milk, Food and Environmental Sanitarians* Annual Fall Conference, Stoney Creek Inn, E. Peoria, IL. Contact www.aimfes.org.

11-12: *Iowa Association for Food Protection*, 2011 Annual Meeting, Quality Inn & Suites, Ames, Iowa. Contact Lynne Melchert, lynne.melchert@swissvalley.com.

25-27: *North Dakota Environmental Health Association*, 2011 Annual Meeting, Clarion Inn, Grand Forks, ND. Contact Debra Larson at djl Larson@nd.gov.

IAFP Support for Affiliate Meetings

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

- ◆ **Tri-fold display.** This attractive table-top exhibit display shows attendees that you are affiliated with IAFP.
- ◆ **IAFP 2010–2011 Presentation.** A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.
- ◆ **Promotional materials box.** Contents include a complimentary IAFP Membership certificate and brochures, current issues of *FPT* and *JFP*, and IAFP Annual Meeting flyers. Additional complimentary resources are available upon your request.

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

IAFP Executive Board Speaker Program

for Affiliates



**Lee-Ann Jaykus, Ph.D., North Carolina State University,
*President***

- ◆ Foodborne Viruses
- ◆ Molecular Detection of Foodborne Pathogens
- ◆ Microbial Food Safety Risk Assessment



**Isabel Walls, Ph.D., USDA Foreign Agriculture Service,
*President-Elect***

- ◆ Food Safety Risk Assessment
- ◆ Food Defense
- ◆ Use of Capacity Building to Ensure the Safety of the Food Supply While Facilitating International Trade



Katherine M.J. Swanson, Ecolab, *Vice President*

- ◆ Food Safety Management at Retail–Practical Implications
- ◆ Norovirus–Plan, Prepare, Prevent
- ◆ Useful Microbiological Testing for Food Safety Management



Vickie Lewandowski, M.S., Kraft Foods, *Past President*

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



Donald Schaffner, Rutgers University, *Secretary*

- ◆ Understanding and Managing Food Safety Risks
- ◆ Quantitative Microbial Risk Assessment of Foods
- ◆ Development and Application of Predictive Models for Food Microbiology



**David Lloyd, University of Wales Institute, Cardiff,
*Affiliate Council Chair***

- ◆ BRC–Development of Compliant Technical Systems/Preparation for Audit
- ◆ Inter Auditor Variability–Factors Affecting Auditor Performance
- ◆ Minimizing the Incidence of Food Poisoning Outbreaks through Effective Procurement and Monitoring Procedures



**Gloria Swick-Brown, Ohio Dept. of Health (*retired*),
*Affiliate Council Secretary***

- ◆ Food Safety from Farm to Fork
- ◆ How to be a Sanitarian: The Things You Didn't Learn in College
- ◆ Food Safety Education

How It Works

1. IAFP Board Members are available to speak at Affiliate meetings on numerous topics involving food safety.
2. Each Affiliate may request one Executive Board speaker for one Affiliate meeting within a 12-month calendar year.
3. A minimum of 15 minutes should be allowed for the Board Member to deliver information about the International Association for Food Protection in addition to their main subject(s) (see #1).
4. IAFP will pay the Board Member's expense to travel to the Affiliate meeting location.
5. The Affiliate covers local expenses, including meals, lodging, and local transportation for the Board Member.
6. The Board Member makes their own travel reservations and will submit an expense report to the IAFP office within 10 days of completion of their travel to the Affiliate meeting. Any local expense (see #5) will be billed to the Affiliate.
7. A two-month advance notice is required.
8. To invite a Board Member to speak at your Affiliate meeting, contact Susan Smith, IAFP Affiliate Services, at +1 800.369.6337 or +1 515.276.3344; or E-mail ssmith@foodprotection.org.

One destination. Global connections.



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 2011.
Help us celebrate our
100th Anniversary!
www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2012, July 22–25, Providence, RI

IAFP 2013, July 28–31, Charlotte, NC

Affiliate View is a quarterly publication for Affiliates of the International Association for Food Protection. Please submit articles, photos, news items, or comments to:

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