For many of us, school is finally out and summer has arrived!

You may be planning a much-needed vacation right now; I suggest putting IAFP 2014 in your scheduler as part of your planning. This event will be held August 3–6 in Indianapolis, Indiana. Registration is open and details of the program, exhibits and all meetings can be found on the IAFP website (www.foodprotection.org). Thanks go to the Indiana Environmental Health Association (IEHA) for acting as this year’s Local Arrangements Committee. The efforts put forth by our local Affiliates are part of the reason that IAFP’s Annual Meetings run so smoothly every year.

If planning to attend, I encourage you to participate in one or more of the PDG meetings on Sunday, August 3, where many ideas for future symposia and workshops are initiated. Our Affiliates are the “arms” of IAFP in helping advance food safety at the local level. Equally important is that the local or regional initiatives and experiences be showcased at Annual Meetings, so bring your ideas, share your perspectives and help shape the programs for future meetings! Also, please encourage your student Members to attend. Student registration is quite reasonable, and the meet-

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ing is guaranteed to be an eye-opening experience for them. The issues, new approaches and food safety information presented can help shape students’ views about the food safety profession and show how the skills learned in a classroom setting can be applied to the outside world.

Preparations are well under way for the Affiliate Council Meeting, August 3, 7:00 a.m. – 10:00 a.m. The agenda is presently being formulated, and I encourage Affiliate Members to submit discussion items to Susan Smith or me to have them included. This meeting provides an excellent opportunity to discuss and share any outstanding issues and overall successes/concerns about your respective Affiliate.

Congratulations to this year’s Affiliate Award recipients, who will be recognized during the Affiliate Council Meeting (the C.B. Shogren Award will be formally presented at the IAFP 2014 Awards Banquet). We had strong competition this year in several categories; however, few Affiliates applied for the C.B. Shogren Award or for the Membership Award. We know many Affiliates are worthy of applying for our various awards to honor their annual contributions and hard work, so I encourage each of you to review your accomplishments for 2014 activities carefully before submitting your Annual Report next year.

The Affiliate Awards Selection Committee faced a challenging situation this year while judging the “Best Overall Affiliate Meeting Award” category. Because of an increase in activity between Affiliates and IAFP-sponsored international meetings held in their locale, an Affiliate that hosts and organizes such a comprehensive meeting (which can include participants from multiple countries) has an advantage over an Affiliate hosting their local “comprehensive meeting addressing a wide range of food safety topics,” as stated in the current award criteria. Any local Affiliate meeting will be much more narrow in scope, participation and potential impact than can be achieved by hosting an international meeting, offering an unfair advantage in vying for this award. A more detailed description is needed in 2015 to define the criteria for this award, which we will discuss at the Affiliate Council Meeting.

My term as Affiliate Council Chair ends at the conclusion of IAFP 2014. I have appreciated this opportunity to serve all the Affiliates, and thank you for your support. I have enjoyed interacting with Affiliate Members and others who are interested in learning about the Affiliate groups and IAFP. I was most pleased to provide insight to our newest Affiliates, the Indian...
Purnendu C. (P.C.) Vasavada
President, Indian Association for Food Protection in North America

OCCUPATION | Professor Emeritus of Food Science, University of Wisconsin–River Falls (UWRF); Professor and Managing Member of PCV & Associates, LLC, River Falls. Currently serves as the Food Safety Preventive Controls Alliance (FSPCA) Outreach Program Manager.

QUALIFICATIONS | B.S., M.S. and M.Sc. Degrees in Microbiology from India; Ph.D. in Food Science, University of Georgia, Athens.

CAREER HIGHLIGHTS | P.C. spent 30 years conducting the annual UWRF Food Microbiology Symposium: *Current Concepts in Foodborne Pathogens and Rapid and Automated Methods in Food Microbiology*, as it grew in scope and stature as evidenced by international audiences of more than 110 attendees representing large and small food companies, regulatory agencies and academia. The Symposium formed a unique and sustained collaboration with Kansas State University’s *International Rapid Methods in Microbiology Workshops*, providing a venue for discussions of contemporary issues, exchange of ideas and supported involvement of Developing Scientists, while fostering several ‘mini-Rapid Methods’ seminars and conferences around the world. P.C.’s three sabbatical leaves resulted in international collaborations with the Commonwealth Scientific, Industrial and Research Organization (CSIRO) and the Dairy Research Laboratory (DRL) in Australia; as a Visiting Professor at both St. Istavan’s University in Budapest, Hungary and the National University of Ireland in Cork; and as a Visiting Scientist at 3M Food Safety, Global Business Operations in St. Paul, Minnesota.

PORTFOLIO | Throughout his nearly 30 years as an IAFP Member, P.C. has developed and presented workshops and symposia at the national and local levels; and served on various IAFP committees, editorial boards, undergraduate task forces and PDGs. He is a long-time Member of the **Wisconsin Association for Food Protection**, serving as President (twice) and on several Affiliate Committees. He received the (then) IAMFES Elmer Marth Educator Award in 1997, IAFP Fellow Award in 2010, the Harry Haverland Citation Award in 2011 and was a joint recipient of the GMA Food Safety Award in 2012. P.C. was also a key member in organizing one of IAFP’s newest Affiliates, the **Indian Association for Food Protection in North America**, which will receive its Charter at IAFP 2014.

PERSONAL ENDEAVOURS | Since ‘retirement,’ P.C. continues to support and provide consultation, training and technical assistance to professional organizations – including IAFP – and food industry clients. He also serves on several charitable boards.
Indiana Environmental Health Association

Diversity and Dedication Keys to Success
Contributed by Ed Norris
Editor/Publisher, IEHA Journal

Sixteen like-minded individuals who gathered in Indiana 63 years ago could hardly have imagined where that first meeting would lead. They merely believed that working together could accomplish more for public health than working separately. Thus, in 1951 the Indiana Association of Sanitarians was born.

In 1985, the name was officially changed to the Indiana Environmental Health Association (IEHA). IEHA is governed by its constitution and an Executive Board; Members are part of eight regional chapters that each hold regular meetings, which always include an educational or community service component, along with a business meeting.

Activities and Action
IEHA Members take to heart the mission statement that includes the words “to promote, preserve, and protect environmental public health,” demonstrated in part by the existence of four standing committees that deal with timely issues including food protection, wastewater, general environmental health, and terrorism and other hazards. Each committee promotes the education of Members on vital environmental issues. When legislation was proposed in the Indiana Legislature that was viewed as detrimental to public health, Members rose to the challenge by contacting their legislators and testifying at public hearings. Ad hoc committees have also been formed as needed to respond to other environmental challenges. For example, Members traveled to Guyana to help with a project to provide potable water for the residents, who before then only had polluted water available.

IEHA Members have also been active in the formation of the Indiana Environmental Health Response Team (INEHRT), which is composed of trained individuals able to respond to emergencies, natural or manmade. This team was invaluable during the response to the severe tornado outbreak last year in southern Indiana.

IEHA chapter Members are civic-minded. Two examples include the Northwest Chapter’s ongoing participation in the state’s Adopt a Highway program. Several times yearly, Members clean up a mile-long section of the high-

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way. The Indiana Department of Transportation erected a sign to recognize their participation. And the Wabash Valley Chapter showed their civic support by spending many hours weeding, restoring and planting hundreds of native plants along a Wabash River recreational trail.

**Conferences**

The IEHA Constitution states that Members will gather twice annually for a business meeting to handle the affairs of the association. However, Members choose this opportunity to enhance their public health knowledge by participating in the Annual Fall Educational Conference, a three-day event featuring outstanding speakers and concurrent sessions. This meeting has been called one of the best conference values in the country. To help control costs, the Spring Conference is a one-day meeting.

**Awards**

IEHA recognizes its Members for outstanding achievements with a variety of awards presented at the Annual Fall Conference, including the Environmental Health Specialist of the Year and the Tim Sullivan Memorial Award (named for a pioneer in food safety in Indiana), given for excellence in the area of food protection. Rookie of the Year is awarded to one who has excelled within their first two years in the public health field. Sanitarian Emeritus and Lifetime Achievement are presented to those who have had a distinguished career.

**IEHA Journal and Website**

One avenue of Member communication and education is the IEHA Journal, published three times annually. Members can access the Journal by traditional PDF file or in a “flip-page” format.

IEHA’s Technical Committee recently launched our updated website, www.iehaind.org, which now includes many interactive features for Members. Affiliate information can now be found without the need to log in.

**Host for IAFP 2014**

IEHA is proud to host IAFP 2014. Our members are excited by the challenges of hosting ‘the world’s leading food safety conference,’ knowing that many attendees will be visiting Indianapolis for the first time. The downtown Convention Center is perfectly suited for large events, with many attractions near the center of the city within walking distance, such as government buildings, the Lucas Oil Stadium (home to the Indianapolis Colts) and the Circle Center Mall, a four-story mall in the heart of the city. Dozens of eating establishments and other entertainment are easily available. What can go unnoticed to the casual visitor is that a portion of the city west of downtown is connected by a network of tunnels and overhead walkways, linking several hotels to the Convention Center and mall without the need to venture outside.

Visitors can also walk to the Eiteljorg Museum, the Indiana State Museum, the IMAX Theatre, and the national NCAA headquarters. Further west is White River Park, home to the Indianapolis Zoo, and the White River Gardens. The zoo’s recently-opened International Orangutan Center is unlike any other in the world. Visitors can get up close to watch Azy, one of eight orangutans housed there. And of course, the Indianapolis Motor Speedway is always worth a visit outside the downtown area.

IEHA looks forward to our visitors during IAFP 2014! Please take some extra time to fully realize all that Indianapolis has to offer – we promise to show you genuine Hoosier Hospitality!
The Ontario Food Protection Association (OFPA) held its Spring Technical Meeting April 3 at the Mississauga Convention Center. Approximately 140 people attended, with 26 tradeshow booths on display, featuring products and services spanning many areas of food safety.

This year’s theme was “Regulatory Updates.” Keynote speaker Jim Laws, Executive Director of the Canadian Meat Council, spoke about Canada’s Free Trade Agreement with the European Union (EU) and its impact on food processors.

Samuel Godefroy, Health Canada, presented “Health Canada’s Food Regulatory Modernization – Domestic Priorities in a Global Context.” He focused on developing food safety and nutrition standards as one of the instruments used to prevent food safety- and nutrition-related negative problems. In addition, he discussed the plan for sustainability of Health Canada’s Food Program, fostering an organizational environment of openness and transparency, promoting a “people’s” agenda.

Lyzette Johnson, Director, Agrifood Division, CFIA, talked candidly about the Regulatory Modernization Update for Food Processors and Importers. She discussed the CFIA’s role in Food Safety and Canada’s move to strengthen its world-class safety system.

Keith Musser, VP, Regulatory Affairs and Chair, Food Committee for the Canadian Association of Importers and Exporters (CAIE), spoke on “How are Importers Preparing for Regulatory Modernization? Food Sector is the Second Largest Import/Export Sector in Canada.” He impressed upon all of us the need for collaboration with the CFIA and CBSA, as well as the U.S. FDA.

Ruth Klahsen, Owner, Monforte Dairy, discussed challenges for small/medium establishments in meeting changing regulations, speaking frankly about how government and regulators should be revered as allies and not adversaries.

Todd Cato, FDA Southwest Import District and Co-Chair, FSMA Imports Implementation, talked about how the U.S. Food Safety Modernization Act (FSMA) will impact business between the U.S. and Canada, stressing that consumers expect that food imported into the U.S. should meet the same level of public health protection as domestically produced food.

The afternoon panel discussion participants spoke on consumer confidence and third-party audit increases affects on food safety.

Shaun Kennedy, Associate Professor, University of Minnesota, discussed how fraud impacts the food...
industry. Lastly, Greg Vallee, OFPA Board Member, spoke on OFPA’s status and the benefits of membership.

The annual Poster Competition saw 12 participants, with three award recipients: Joshua Pries, Ryerson University (first place); Surya Paliyath, University of Guelph (second place); and Sofia Oke, University of Guelph (third place).

OFPA’s Fall Meeting will take place on November 20 at the Mississauga Convention Center.

Southern California Association for Food Protection: Crisis Management and Avoidance
Reported by Kelli Cavaliero Secretary

Southern California Association for Food Protection (SCAFP) held its Spring Meeting May 2 at the Holiday Inn in Buena Park, with nearly 50 Members and guests in attendance. Continuing on the theme of crisis management and avoidance, SCAFHP was privileged to have Dr. Dave Theno, CEO of Gray Dog Partners, and Bill Marler, Owner and Managing Partner, Marler Clark, LLP PS, as the keynote speakers.

Dave presented a compelling message on the true foundational attributes of good food safety culture and the criticality of moral courage: Doing the right thing at the critical moment. He reminded us about the serious economic consequences that could arise in the case of an outbreak, and what happens if moral courage is not exercised and a critical response is not executed at the right time. Dave summarized some key responsibilities of a good food safety leader and asked the group to think about what kind of leaders they are. He stated that if one cannot exercise moral courage as food safety leaders, then one may want to consider a different profession. The importance of food safety ownership from the top down contributing to a strong culture was clearly outlined. He closed with final questions to the group highlighting the need for a self-assessment to look at our commitment and engagement as leaders and how we support moral courage. The message was quite motivational for the audience as to how important our jobs are to protect the consumers of the products that our respective companies produce.

Bill Marler, food safety attorney, followed with his emphasis on what important roles we have as food safety leaders. He spoke from the perspective of responding to an outbreak situation as opposed to prevention. Bill summarized how many companies choose to change after a tragedy and how a positive approach as Dave described will not only minimize risks, but potentially save lives.

A Q&A session followed with both speakers, where the message of weaving food safety into the “Framework of Operational Dialogue” was emphasized and other questions were addressed.

Capital Area Food Protection Association: Affiliate Takes Part in Career Day
Reported by Keith Lampel, President

On May 3, the Capital Area Food Protection Association (CAFPA) participated in the Prince George’s County Alumnae Chapter, Delta Sigma Theta Sorority, Inc. Science and Everyday Experiences (SEE) STEM (Science, Technology, Engineering and Mathematics) Career Day at a local middle school. The objective was to draw middle and high school students to the program to learn more about a career in science.

A planned career panel discussion group introduced students to different aspects of science, e.g., engineering, chemistry, etc., as a future career choice. This was followed by students visiting various booths representing the different local science organizations. Tables were also available to students to provide information about research opportunities, science fairs and scholarships. (Some local high schools in Prince George’s County offer programs for students to seek and participate in research programs at area facilities, such as Goddard Space, NASA, NIH and the FDA.)
CAFPA was invited to participate at the career fair to represent the world of food science. Of course, IAFP was kind enough to send enticing ‘tidbits’ (refrigerator/freezer thermometers and magnets) to draw the students to its booth. Before the day started, CAFPA President Keith Lampel was introduced to Katrina Dobbs who happened to be an alumna of a Prince George high school. Katrina was a former participant in a research program at her school and completed a project with the FDA in Keith’s laboratory when both were located in Washington, D.C. After her college graduation, Katrina worked in private industry and is now gainfully employed by the FDA. As Keith states, “She is a great example of the impact such career day programs can have on a young student.”

The first two students who stopped by the CAFPA booth did not seem too interested in a career in science; one had his heart set on being a pro football player, but just in case this option does not prove attainable, he will hopefully remember the food and science ‘pearls of wisdom’ shared with him that day.

As the day went on, more students stopped by and seemed keenly interested in the combination of food and science. The STEM Career Day made for a truly interesting Saturday with hopes that CAFPA will return in 2015 to continue introducing students to the abundant opportunities that exist in food science.

New Jersey Association for Food Protection: Six Presenters Fill the Day

Rutgers University in New Brunswick hosted the New Jersey Association for Food Protection’s (NJAFP) Spring Seminar on May 7. More than 100 attendees from government and industry were on hand for six presentations which addressed many timely topics and concerns facing food safety professionals today.

Liz Cohen, Food Packaging Specialist, SupplyOne, presented Cruising: Breathtaking or Gut-Wrenching. An avid cruiser and food safety professional, Liz took the opportunity to share her recent “The Celebrity Summit” and its food safety defense program. She provided details on the cruise ship industry and its battles against preventing norovirus onboard, including a number of recent case studies. She gave many tips on how to select a cruise with the best food safety and lowest rates of norovirus cases.

Natural Antimicrobials in Food Preservatives was presented by

Dr. Michael Chikindas, Rutgers University Food Science Department. This in-depth presentation helped the audience better understand the overall market growth of antimicrobial preservatives and how they are used for control of targeted microorganisms. Michael also spoke about several commercially available preservatives currently on the market, providing some case studies of their use and success in controlling bacteria growth.

Bob Towey, Sedgewick LLC, a well-known law firm specializing in food defense, spoke on Food Defense & Internal Communications. His presentation included an inside look at how a company might prepare a food defense program and how the Food Safety and Modernization Act (FSMA) might be part of that strategy. He spent time explaining “CARVER & SHOCK,” an acronym for Criticality, Accessibility, Recuperability, Vulnerability, Effect and Recognizability, along with SHOCK and the affects to health, both economically and psychologically. Bob explained that by using this risk assessment tool, a company might better prepare a food defense program.

Hank Hirsch, President, RK Environmental, presented Pest Management Basics, giving an in-depth explanation of pest management by addressing the basic questions that may arise in a pest management program, such as: Are we taking pest control for granted? How much time is devoted to this program? What is expected from the PCO? Are there written guidelines? What are the pest control issues? What are the responsibilities of the client? What importance is placed on preven-
tion? Are self-inspections conducted in a timely manner? He also gave an in-depth understanding of the actual pests, how to identify them and how to create food defense systems against them.

**Loel Muettter and Virginia Wheatley**, New Jersey Department of Health, spoke on *Tackling Super Bowl XLVII* from a food safety perspective, giving insight into the realities of providing food to the thousands of attendees and different venues at February’s Super Bowl held in New Jersey. Loel’s presentation addressed who was running the show and the priorities that were present; unfortunately, food safety did not seem high on the list at the event, to the dismay of the NJDOH staff who were present. However, the limited staff onsite conducted their inspections as best they could and, fortunately, all went well. Many valuable lessons were learned, making for better events in the future.

**Gary Cohen**, Food Packaging Specialist, SupplyOne, closed out the program with *New FDA Proposed Labeling Guidelines and Review of Reference Amounts Customarily Consumed (RACCs)*, which will be made to the Nutritional Labeling and Education Act (NLEA). He spoke on how the current nutrition labels will be updated with a better understanding of the nutritional values of the foods purchased by consumers. Some of the specific food groups that will be affected were also reviewed, including single serve beverages, snack foods, ice cream and bakery items. Realistic serving sizes is one goal for the proposed changes.

**Georgia Association for Food Protection: Successful Spring Meeting**

Reported Tori Stivers, Delegate

Fifty-five attendees were present at the May 8 meeting of the Georgia Association for Food Protection (GAFP), held at the Salvation Army Temple in Atlanta. The turnout included University of Georgia food science and technology students, as well as several first-time GAFP meeting attendees.

Five speakers presenting wide-ranging and interesting topics included:

- **Recalls and the Connection to Foodborne Illness Outbreaks**, Jessica Badour, Recall Outreach Specialist, GA Department of Agriculture;
- **Influence of Fat Content on Survival of Microbes in Low Water Activity Foods**, Lisa Trimble, Ph.D. Food Science student, University of Georgia;
- **The Role of Magnets in Food Safety Systems**, Paul Hardy, Industrial Magnetics, Inc.;
- **The Next Generation in Food-Safe Lubricants**, Jennifer Desrosiers, LPS Laboratories; and
- **Environmental Sampling Overview**, Krissa Jones, Rapid Response Review Manager, GA Department of Agriculture.

During the business meeting, election of officers took place. They are:

- **President**: Wendy White
- **President Elect**: Steven Fuller
- **Vice President**: John Szymanski
- **Past President**: Walid Alali
- **Secretary**: Rae Hunter

**Treasurer**: Mark Norton

Delegate: Tori Stivers

Webmaster: Ed Giera

Student Liaison: Lisa Trimble
The 2014 Annual Meeting of the United Kingdom Association for Food Protection (UKAFP) took place on May 13 at the Village Hotel in Cardiff. One hundred ten attendees from government, industry, academia and enforcement bodies, along with a number of exhibitors, spent the day listening to a diverse list of speakers and networking over lunch. The program was one of the strongest to date, and the organizers were delighted that IAFP was represented by both David Tharp, Executive Director, and Don Schaffner, IAFP President.

The group took a moment to pay tribute to Louise Fielding, former UKAFP President and a keen supporter of IAFP, who passed away in December 2013.

David’s presentation focused on the work and objectives of IAFP, and he announced that the 2015 European Symposium for Food Safety will take place in Cardiff (and hosted by UKAFP). His program also blended scientific food safety subjects with analysis of food sales and trends, allowing the attendees to understand UK-based food sales.

Scientific talks included a presentation by Lynn McIntyre, Harper Adams University, on Campylobacter and a novel approach to rapid identification. Professor Chris Griffith talked about The Changing Face of Food Safety Management and the role of the technical manager in modern food processing. Dr. Carol Wallace, University of Central Lancashire, spoke on Making a Success with AHCCP – Lessons from International Manufacturing. The day closed with keynote speaker, Don Schaffner, who presented Applying Predictive Microbiology and Quantitative Microbial Risk Assessment for Fun and Profit.

Florida Association for Food Protection: “Yo Ho Ho! A Food Safety Pirate’s Life for Me!”

The Florida Association for Food Protection (FAFP) held its Annual Educational Conference May 28–30 at the Sheraton Sand Key in Clearwater Beach. The event kicked off Wednesday evening with the President’s Reception. The next day’s Opening Session gave attendees an opportunity to meet and mingle with each other and the 12 vendors. Following in the tradition of our “exhibitor passport,” all attendees were encouraged to visit the exhibit booths to get their passport stamped. The event’s pirate theme asked attendees to fill in treasure maps for the chance to receive ‘pirate booty.’

The educational lectures began with Dr. Linda Harris, IAFP Secretary and Extension Specialist at the University of California–Davis. Each year, FAFP is grateful to IAFP for providing the opportunity to help support a representative speaker through its Executive Board Speaker Program. Linda talked about the benefits of Membership with IAFP and how important its Affiliates – like FAFP – are to promoting the goals of food safety around the

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world. She followed up with some of her research highlighting Food Safety Risks and Intervention Strategies with Tree Nuts.

The event’s nine other speakers came from regulatory, industry and academia, giving the conference a well-rounded and balanced range of topics. FAFP’s goal was to bring real life objectivity and education to our Members and attendees through diverse topics ranging from produce washing to food truck safety to crisis management.

Continuing with the education theme, FAFP sponsored 14 students who presented 15 posters during the conference – a record high for us and included participation from Florida State University students for the first time. Following tradition, prior to the poster presentation, students introduced themselves to the attendees and told how they became interested in food safety, along with the reasons behind their respective research. The students gave the audience a ‘teaser’ on what the take-home message of their work was, then offered an invitation to speak one-on-one with them during the poster session. It’s important that FAFP includes these future leaders of food safety in our conference, providing an excellent opportunity to learn what topics and experiences they are transferring from academia to the ‘real’ world.

Every year during AEC, the Affiliate Board recognizes the efforts and abilities of its Members with awards for achievements in food safety. Nominations are received from the general membership through December of the prior year. The Board then reviews each nomination before final selections. We continue to encourage our Members to further the goal of food safety and food safety education. The 2013 award recipients include:

- **Bronson Lane Award**: Tony Fernandez
- **President’s Award**: David Calabrase
- **Sanitarian of the Year Award**: Dean Bodager
- **Laboratorian of the Year**: Michelle Danyluk
- **Special Recognition Award**: Eric Martin
- **FAFP President**: Tim Westbrook

**FAFP also took the opportunity to recognize our receipt of the 2014 C.B. Shogren Memorial Award (three years in a row!) and the Affiliate Members who will receive awards at IAFP 2014. They are:**

- **Harold Barnum Industry Award**: Zeb Blanton, Jr.
- **Elmer Marth Educator Award**: Keith Schneider
- **IAFP Fellow Award**: Ron Schmidt

This year’s social event brought conference attendees together for an evening Pirate Cruise on the Gulf of Mexico. Aboard the ship, Pirate’s Ransom, launched from Clearwater Beach, the group was entertained and fed by the “pirate crew.” Games and dancing took place, with everyone having a great time (and no one had to walk the plank!).

Linda Harris (left), IAFP Secretary and Celia Lynch, University of Florida Master’s student, discuss Celia’s poster on current food safety practices at farmers’ markets.

FAFP AEC student attendees (left to right): T. Keith Jenkins, Alexandra DeBose-Scarlett, Kenneth Parker, Marcos Henrique de Moraes, Isai Salas Gonzalez, Marcelo Farias and Andree George.

A few FAFP 2014 Board Members take time to pose for the camera (from left): Zeb Blanton, Ken Tyrrell and Rick Barney.

FAFP’s evening Pirate Cruise brought out the “ARRRs” in everyone on board. Peter Hibbard (top photo) and Vanessa Cranford and Tony Fernandez (bottom photo) were all smiles on the ship!
The AEC ended with a brief but introspective history of FAFP, presented by Zeb Blanton, one of the Affiliate’s most respected and well-known Members. He shared old photos and archives of past Board Members, focusing on the 1980s, and shed light on the rich history of the Association over the past 60 years.

The meeting was once again a success, thanks in no small part to our corporate sponsors, speakers, vendors, Silent Auction contributors, the door prize drawings, our Executive Board, and of course, our Members who show their continued support for FAFP. This conference continues to raise funds for student scholarships and extend the mission of promoting food safety education in Florida.

News Briefs

Kansas Environmental Health Association: April Snow at Spring Conference

The Kansas Environmental Health Association (KEHA) held its Spring Conference on April 3–4 at the Rock Springs 4-H Center in Junction City. Braving April snow, approximately 40 sanitarians and environmental health specialists from across the state attended. Topics covered included wastewater, healthy homes, solid waste and developing effective leadership.

KEHA’s Fall Conference will take place September 24–26 at the Ramada Inn in Salina.

Indiana Environmental Health Association: Conference at the Zoo

The Annual Spring Environmental Conference for the Indiana Environmental Health Association (IEHA) took place April 22 at the Dolphin Pavilion at the Indianapolis Zoo with 130 in attendance. An interesting lineup of speakers presented on various environmental public health subjects. And dolphins swimming in the viewing tank at the back of the conference room added some additional entertainment.

The agenda included the following topics and presenters: Reaching a Higher Quality of Life for Hoosiers, Jesse Kharbanda, Hoosier Environmental Council; Whiskey’s for Drinking – Water’s for Fighting, Vince Griffin, Indiana Chamber of Commerce; Raw Milk: The Public Health Risks, Kris Gasperic, Indiana State Department of Health; and How to Keep the State Legislative Process Free of Pathogens, Hon. Ed Clere, Indiana State Representative. David Tharp, IAFP Executive Director, was also in attendance, speaking on the benefits of IAFP Membership and highlighting IAFP 2014, which will be held in Indianapolis August 3–6 and hosted by IEHA.

As a special treat, attendees were also invited to a dolphin show during the morning break. Afterward, Michael Sanderson, Building Automation and Energy Manager for the Indianapolis Zoo, talked about the environmental aspects of the zoo behind the scenes.

IEHA’s Annual Fall Conference will take place September 22–24 at the Belterra Hotel and Conference Center in Florence. Go to www.iehaind.org for more information.

Pennsylvania Association of Milk, Food and Environmental Sanitarians: Celebrating 75 Years!

The Pennsylvania Association of Milk, Food and Environmental Sanitarians’ (PAMFES) 75th Annual Meeting took place May 7–8 at the Nittany Lion Inn in State College. A pre-conference golf outing and barbeque was held May 6 at Toftrees Golf Resort & Conference Center.

The two-day event included engaging speakers presenting a variety of topics. Wednesday morning’s panel discussion on Aflatoxin featured Robin Breeding, Dairy Farmers of America; Charli Gardner, Cargill; Chad Mongeau, Charm Sciences, Inc.; and Amanda Rife, Land O’Lakes. Judy Martin and Lydia Johnson, both with the PA Department of Agriculture, followed with an update of the department.

The afternoon featured two concurrent sessions: Field Session and a Lab/Plant Session. Other afternoon presenters included Cindy Weimer, Mid-Atlantic Dairy, and Joe Jordan, Domino’s.

Four dairy presentations on Thursday morning closed out the meeting. Attendees were then treated to a tour of the Pegula Ice Arena, a 6,000 seat facility that brought the Penn State men’s hockey team to the NCAA.
European Symposium on Food Safety Another Success

More than 300 attendees took part in IAFP’s 10th European Symposium on Food Safety, 7–9 May, in stunning Budapest, Hungary. Seventy-eight invited presentations, 159 posters, 48 technical papers and 21 exhibitors made up the conference, drawing food safety participants from across Europe and around the globe.

In celebration of the 10th anniversary of the European conference, an evening Gala Dinner Cruise on the Danube – complete with a live band – allowed nearly 200 participants to view the gorgeous shoreline by night and magnificent architecture that Budapest offers. Conference presentations can be found at http://www.foodprotection.org/europeansymposium/programs-and-activities/program/.

Next year’s European Symposium on Food Safety will take place in Cardiff, Wales, April 20–22, 2015.

Upcoming International Meetings

Plan now to attend one or more of our upcoming international meetings later this year. IAFP’s Latin American Symposium on Food Safety will take place October 12–15 in Iguazu Falls, Brazil, during MICROAL 2014.

The China International Food Safety and Quality Conference and Exhibition (CIFSQ) takes place November 5–6 in Shanghai.

Immediately following CIFSQ is the Dubai International Food Safety Conference and Exhibition and IAFP’s Third Middle East Symposium on Food Safety. This key event is scheduled for November 9–11. For more information on each of these conferences, visit our website at: http://www.foodprotection.org/events/internationalmeetings/.

In Memory

Dr. Lloyd Luedecke, 79, long-time Washington State University (WSU) Professor of Food Science, passed away on June 4, 2014 in Lewiston, Washington. He was an active Member of the Washington Milk and Food Sanitarians Association (WMFSA, now known as the Washington Association for Food Protection), serving as Delegate and, for 26 years, as Secretary-Treasurer. In 1999, he was inducted into WMFSA’s Hall of Fame.

A 52-year Member of IAFP, Dr. Luedecke received the IAFP Fellow Award in 2000 and the IAFP Honorary Life Membership Award in 2003.

Upon his retirement from Washington State University in 2000, Dr. Luedecke received Professor Emeritus status.
IAFP 2014 Happenings

Annual Award Recipients to be Recognized

Please join us in congratulating your fellow Affiliates and colleagues selected to receive awards during IAFP 2014 in Indianapolis, Indiana. This year’s recipients include:

IAFP Affiliate Awards
C.B. Shogren Memorial:
Florida Association for Food Protection
Best Affiliate Overall Meeting:
Taiwan Association for Food Protection
Affiliate Member Education:
Taiwan Association for Food Protection
Affiliate Communication Materials:
New York State Association for Food Protection
Affiliate Membership Achievement:
Capital Area Food Protection Association

IAFP & Special Awards
Black Pearl: Sodexo, Inc.
Gaithersburg, MD
Fellow: Frank Busta, Jeff Farber, Fred Reimers, Ron Schmidt
President’s Lifetime Achievement:
John Sofos
Honorary Life Membership:
Russell Flowers, Fred Weber
Harry Haverland Citation: Jenny Scott
International Leadership: John Holah
Food Safety Innovation: David Kingsley
GMA Food Safety: Silliker, Inc.
Frozen Food Foundation Freezing Research:
Juming Tang
Maurice Weber Laboratorian:
Mindy Brashears
Larry Beuchat Young Researcher:
Jennifer Cannon
Sanitarian: Christina Ritchey Wilson
Elmer Marth Educator: Keith Schneider
Harold Barnum Industry: Zeb Blanton
Samuel J. Crumbine: none given

Travel Award for State or Local Health or State Agricultural Department Employees:
Jamie DeMent, Paul Fox, Ted Gatesy, Jennifer Pierquet, Amy Woron
Travel Award for a Food Safety Professional in a Country with a Developing Economy:
Gulu Gwesa

IAFP Student Travel Scholarships
Kazeem Akinwumi, Nigeria
Kris Alvarez, Philippines
Vinayak Ghate, Singapore
Susan Hammons, Indiana
Van Ho, Australia
Chelsea Kaminski, California
Daniele Maffei, Brazil
Stephanie Nadya, British Columbia
Bryan Oliveros, Philippines
Juan David Sanchez Calderon, Colombia
Patrick Spanninger, Delaware
Sarisa Suriyarak, Germany
Maria Elena Tanabe, Philippines
Silin Tang, New York
Jessie Usaga, New York
Qing Wang, Delaware

Annual Silent Auction Adds Major Funds to Foundation

IAFP’s Silent Auction is one event that many Annual Meeting attendees look forward to. It not only promises competitive and lively interaction among bidders, it generates valuable revenue for our Foundation. Last year’s Silent Auction consisted of more than 160 items donated by generous Members and Affiliates, with more than $10,000 going to the Foundation.

Thank you to those who donate each year and who have already shipped items directly to us for this year’s Auction. Items can also be delivered in person at IAFP 2014 along with a completed Silent Auction form (download at: http://www.foodprotection.org/about-us/iafp-foundation/foundation-fundraisers/). We can’t wait to see what you have to offer!

IEHA Serves as IAFP 2014 Local Arrangements Committee

The Indiana Environmental Health Association (IEHA) is pleased to serve as this year’s Local Arrangements Committee, providing invaluable support to the Annual Meeting from food safety professionals who reside in proximity to the location site. As always, this dedicated group has volunteered hundreds of hours toward providing “Hoosier Hospitality.” Thank you in advance to the following: Katie Clayton (Co-Chair), Jennifer Asbury (Co-Chair), Tami Barrett and Debbie Scott, plus the many who will be volunteering onsite.

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. PDG meetings begin Saturday afternoon, August 2, with International Food Protection Issues. The following PDGs will meet on Sunday, August 3:

IAFP 2013’s Silent Auction donations netted more than $10,000 for the Association’s Foundation.
To find a PDG that meets your needs, call the IAFP office at +1 800.369.6337.

Workshops | August 2
- Addressing the Challenges of Adopting Molecular Methods in Food Safety Laboratories
- Food Dating Confusion – Solutions for Public Health and Social Responsibility
- Big Data: Food Safety’s Holy Grail or Pandora’s Box?
- Impact of Produce Safety Rules for Sprout Growers
- What is Slowing Down Rapid Methods? Sample Prep!
- Assessment Challenges
- Celebrating 100 Years of Food Safety

Networking | August 3–6
- Welcome Reception
- Committees & PDG Meetings
- Student Luncheon
- Editorial Board Reception (by invitation)
- Opening Session & Ivan Parkin Lecture
- Cheese & Wine Reception
- Exhibit Hall Luncheons & Receptions
- President’s Reception (by invitation)
- Business Meeting
- John H. Silliker Lecture
- Awards Reception & Banquet

Program | August 3–6
The IAFP 2014 Program begins August 3 with the Ivan Parkin Lecture and concludes following the John H. Silliker Lecture and Awards Banquet on August 6.

Each day features a variety of symposia and roundtable topics, and technical and poster sessions. A sampling of diverse topics includes:
- Cyclospora: Recent Foodborne Outbreaks and Challenges
- Quantitative Aspects of Detection Methods for Food Safety Sampling

More than 980 technical papers, posters and symposia will be presented at IAFP 2014, with more than 155 companies showcasing the latest innovations and technologies in food science and safety. Preview the program and register today at www.foodprotection.org.

Ivan Parkin Lecture
August 3, 6:00 p.m.
“20 Years Later, Where Were We, Where are We and Where are We Going?”
William “Bill” Marler, Jr.
Managing Partner
Marler Clark, LLP
Seattle, Washington

John H. Silliker Lecture
August 6, 4:00 p.m.
“Bringing Science-based Risk Analysis to Practice to Further Improve Food Safety”
Leon Gorris, Ph.D.
Director for Regulatory Affairs in North Asia
Unilever Research & Development
Shanghai, China
IAFP Executive Board Speaker Program

for Affiliates

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

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

Alejandro Mazzotta, Ph.D., Chobani, Inc.
Vice President
- Food Safety Management Systems
- Microbial Food Safety and Thermal Processing
- Process Validation – Training Programs

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

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

Linda Harris, Ph.D., University of California – Davis
Secretary
- Treenuts: Food Safety Risks and Intervention Strategies
- Low-moisture Foods: Food Safety Challenges and Opportunities
- Microbial Food Safety and Culinary Herbs

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

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

Turonda Crumpler, BP West Coast Products, LLC
Affiliate Council Secretary
- Food Safety Challenges in a Third-party Environment
- Regulations from Recipe to Retail
- What’s the Difference between Government Inspectors and Corporate Inspectors?

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.
IAFP Speaker Program (expanded)

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

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

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

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

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

Jack Guzewich
Retired/Consultant
- Environmental Assessment (Root Cause Analysis) in Foodborne Outbreak Investigations
- Traceback in Foodborne Illness investigations
- Integrating the Food System: Tools to Get Us There

Gale Prince
SAGE Food Safety, LLC
- So You Chose Food Safety as a Career Choice
- Food Safety Culture Drives Excellence
- Considerations in the Security of Your Food Supply
- Food Safety Modernization Act (FSMA) 2011
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 E-mail to ss smith@foodprotection.org.

July 2014

1-3: New Zealand Association for Food Protection, 2014 Conference (during the NZIFST Conference), Christchurch, NZ. Contact Roy Biggs at roy.biggs@tegel.co.nz.

17: Ohio Association for Food Protection, 2014 Summer Meeting, Newark, OH. Contact Christina Ritchey Wilson at christinaw@columbus.gov.

August 2014


4: Chinese Association for Food Protection in North America, 2014 Annual Meeting at IAFP 2014, Indianapolis, IN. Contact T.J. Fu at tongjen.fu@fda.hhs.gov.

4: Korea Association for Food Protection, 2014 Annual Meeting at IAFP 2014, Indianapolis, IN. Contact Deog-Hwan Oh at deoghwa@kangwon.ac.kr.

5: Indian Association for Food Protection in North America, 2014 Annual Meeting at IAFP 2014, Indianapolis, IN. Contact P.C. Vasavada at purnendu.c.vasavada@uwrf.edu.

13: Southern California Association for Food Protection, Semi-Annual Meeting, Buena Park, CA. Contact Craig Overlock at craig_overlock@camesweeney.com.

September 2014


24-26: Kansas Environmental Health Association, 2014 Fall Conference, Salina, KS. Visit http://www.keha.us/.


I AFP 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 2013-2014 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.
Contribute to the Silent Auction

Proceeds from the Silent Auction Benefit the Foundation

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

- Kindle Fire Gift Basket
- iPad Mini
- Stinger Flashlight
- University-themed Gift Baskets
- Gift Certificates
- Food and Wine Products
- Autographed Books
- Company-themed Gift Baskets
- Hand-knit Scarf
- Coach Handbags
- Custom-designed Necklaces
- Earrings

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

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

IAFP 2014
AUGUST 3-6
Indianapolis, Indiana

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 2014. Join us in Indianapolis, Indiana!

www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2015, July 26–29 (Sat.–Tues.), Portland, OR
IAFP 2016, July 31–August 3, St. Louis, MO
IAFP 2017, July 9–12, Tampa, FL

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

Tong-Jen (T.J.) Fu
Affiliate Council Chair
U.S. Food & Drug Administration
National Center for Food Safety & Technology
6502 S. Archer Rd.
Summit-Argo, IL 60501
Phone +1 708.728.4149
tongjen.fu@fda.hhs.gov

Turonda Crumpler
Affiliate Council Secretary
BP West Coast Products, LLC
4 Centerpointe Dr.
La Palma, CA 90623
Phone +1 714.670.3962
turonda.crumpler@bp.com

Susan Smith
IAFP Affiliate Services
Affiliate View Editor
International Association for Food Protection
6200 Aurora Avenue, Suite 200W
Des Moines, IA 50322-2864
Phone +1 800.369.6337
+1 515.276.3344
Fax +1 515.276.8655
ssmith@foodprotection.org