In my final column as Chair, I’d like to acknowledge all Affiliates for your very active year. In 2016, I challenged you to be as active as possible within your respective Affiliates, and this was apparent from those who submitted for Affiliate Awards earlier this year! Thank you!

Hopefully, I have represented you well during my year on the IAFP Executive Board. It’s been quite interesting getting to know how IAFP operates and having the opportunity to be involved in its continuous growth. I look forward to many more years of active involvement after my term as Chair ends.

I want to leave you with one last item that I’m very passionate about. (Yes, I’m climbing back on my soap box!) While reviewing some recent posts on a LinkedIn group, I ran across this question about the validity of HACCP (Hazard Analysis Critical Control Points):

“HACCP...is it really effective or was it just meant for NASA’s use? So many recalls in today’s news feed just make me wonder how much more one can take. Is it the people doing the training that fail to provide effective preventative controls

(Continued on page 2)
or is it the staff in the production
lines???”

My eager response was:

“Sir, you’ve hit a personal pet
peev of mine! Let me explain.
HACCP is a very effective pro-
gram, if used properly. The basics
of HACCP have been used since
World War I and have been a
very effective principle in the mil-
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I offer the following proposals:
First, training needs to be practi-
cal – at minimum, with a li-
censed HACCP coordinator at
each facility or under the supervi-
sion of a licensed HACCP coor-
dinator. To achieve licensing, the
individual must complete a 40-
hour HACCP course, with an
additional 80 hours of practical
online courses – under the super-
vision of a HACCP professional.
Proficiency testing would be nec-
essary throughout the training.
After completion, the first full
HACCP plan written by the indi-
vidual, including all prerequi-
sites, must be reviewed by the
HACCP professional. If the plan
is good, the person receives the
HACCP Coordinator license.
Second, we need to ensure that
the quality and regulatory de-
partment report to the owner or
other senior management – not to
production management.”

I leave this as a final thought
for the food industry. We
either commit or we fail.
Okay, I’ll step down from
my pet peeve post now!

For those attending IAEP 2017,
the registration numbers (at
print time) appear to be anoth-
er record-breaker, and I can
attest that the facility is awe-
some! I’m looking forward to
seeing many familiar – and
new– faces in Tampa!

I will soon turn over my role
as Affiliate Chair to Alex
Castillo, who I know will
bring a lot of energy and fresh
ideas to the organization and
to the Affiliates to allow for
continued growth. We’ve seen
one additional Affiliate join

the Association recently, and
know there are several poten-
tial organizations who are
working hard to make it hap-
pen for them!

Finally, I want to thank Susan
Smith for all her help during
my term. If you’ve not had the
chance to work with Susan,
she is the driving force in
keeping the Affiliate program
together. Susan, we all owe
you a lot – thank you!

Neil Bogart
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neilbogart@reddiamond.com

(Continued from page 1)
Contributors

Missouri Milk, Food and Environmental Health Association: 20 Speakers Present at AEC
Reported by Brandy Sheehan, Vice President

The Missouri Milk, Food and Environmental Health Association (MMFEHA) held its Annual Education Conference (AEC) April 4–7 in Springfield, Missouri. More than 100 members attended the conference over four days, with the opportunity to participate in a variety of networking events, in addition to the numerous educational breakout sessions.

The third Annual Casino Night took place Wednesday evening before the meeting, featuring a DJ and many games in which to partake.

The conference offered onsite sewage inspection training and showcased an array of more than 20 speakers presenting on topics ranging from “Food Safety in a Social Media Age” to “Bedbug Biology” to “Biosecurity in the Dairy Industry.”

Russell Lilly (left) is presented with the MMFEHA Lifetime Achievement Award from Brian Keller, Affiliate Vice President.

The Past Presidents’ Luncheon hosted individuals spanning four decades.

Thursday evening’s Awards Banquet was attended by 73 members, honoring for their hardworking contributions in the field. Honorees included Lifetime Achievement

From left: Tracy Hudson, Naty Feugate and Kristen Geary take part (with an unidentified dealer) in the third Annual Casino Night as the entertainment part of the MMFEHA’s Annual Education Conference, April 4–7.

Executive Board Members and several MMFEHA Past Presidents pose for a photo prior to the Affiliate’s Past Presidents’ Luncheon during the Annual Education Conference. From left: Brandy Sheehan, Roxanne Sharp, Andy Hoffman, David Stull, Grace Steinke, Cal Badding, Nancy Beyer, Bruce Myers, Brian Keller, and James O’Donnell.

(Continued on page 4)
Award recipients **Russell Lilly** and **Pat Shannon**, along with four President’s Awards honorees, nine Special Recognition Award honorees, the Ecolab Sanitarian Citation Award, the Wilbur S. Feagan Award. In addition, the Hainline Heritage Foundation Scholarship was also presented, which MMFEHA helps facilitate awarding annually. The U.S. FDA also presented two awards recognizing collaboration on projects within Missouri.

Officers elected for the 2017–2018 term include:

- **President**: Roxanne Sharp
- **President-Elect**: Brian Keller
- **Past President**: James O’Donnell
- **Vice President**: Brandy Sheehan
- **Secretary**: Craig Parsons
- **Treasurer**: Nancy Beyer
- **Delegate**: James O’Donnell

The **Ontario Food Protection Association (OFPA)** held its 59th Spring Technical Meeting on April 6 in Mississauga, with 100 participants. The meeting’s theme was “Food Fraud: Are You Prepared?” with several key speakers providing a variety of angles on this important topic.

Dr. **Sylvain Charlebois**, Dalhousie University in Halifax, presented “Food Fraud – Do Canadians Care?” Dr. Charlebois spoke about how Canada tends to feel immune to food fraud, with companies selling fraudulent products without awareness of recent food safety cases. Consumers are asking companies to become more accountable through social media. Results from a January 2017 survey of 2,000 Canadians on food fraud and risk perceptions were presented.

Dr. **Shu Chen**, University of Guelph, spoke on “Finding Food Fraud: Salmon, Sausage or Soy...What are You Eating?” Dr. Chen discussed DNA screening, mislabeling, food sample types, tests to detect food fraud, and testing animal species and GM digital PCR.

**Spir Marinakis** with Maple Leaf Foods talked about the company’s food fraud program. Food fraud costs the food industry $10 billion annually, with major thefts not reported on the news. She provided key elements of Maple Leaf’s program that was set up in 2010, and urged the industry to keep focused on real risks and the consequences to suppliers regarding food fraud.

**Katherine Di Tommaso**, Walmart Canada Corporation (and OFPA President and Delegate), presented details about Walmart’s Food Fraud Program that was created in 2014. She talked about the goals of the program and other specifics and challenges that help deflect food fraud throughout the industry.

**Renata McGuire**, NSF International, was a workshop presenter on “Food Fraud – Can You Tell the Difference?” This workshop included detecting the intentional adulteration in food fraud and food defense and the unintentional adulteration in food quality and food safety. She provided statistics on food fraud of common foods such as olive oil, maple syrup, and honey, and...
how the consumer may be creating conditions that encourages fraud.

“How to Do a Food Fraud Vulnerability Assessment” was presented in workshop format by Dr. Lawrence Goodridge, McGill University in Montreal, Quebec. Dr. Goodridge covered intentional and unintentional food fraud, organizations addressing food fraud, and some of the tools used for vulnerability assessment.

Georgia Association for Food Protection: Spring Meeting Includes Election of Officers
Reported by Tori Stivers, Delegate

The Georgia Association for Food Protection’s (GAFP) 2017 Spring Meeting took place April 12 at Georgia Tech Research Institute’s Food Processing Technology Building in downtown Atlanta. Forty-six people heard educational presentations on a variety of food safety topics, including:

- “Protecting Your Supply Chain from Food Fraud,” by Wendy White, Director of Corporate Food Safety & Quality, Golden State Foods;
- “Whole Genome Sequencing 101,” by Lee Katz, Bioinformatics Scientist, CDC;
- “Getting Ready for FSMA Inspections,” by Howard Upton, Senior Regulatory Compliance Manager, Mondelez; and
- “Sensing for Food Safety: Utilizing New Technology for Detection,” by Jie Xu, Principal Research Scientist, Georgia Tech Food Processing Technology Center.

During a short business meeting, two new officers were elected. The current roster includes:

- President: Krissa Jones
- President-Elect: Jairo de Jesus
- Past President: John Szymanski
- Vice President: Cheryl Brown
- Secretary: Katie Satchwell
- Treasurer: Mark Norton
- Delegate: Tori Stivers

The meeting concluded with a fascinating tour of Georgia Tech’s food processing technology labs. Highlights included a visit to the robotics and engineering lab where graduate students focus on novel robotic technologies, such as a small robot that retrieves stray eggs from poultry barn floors and a robot with volatile compound sensing technology that can detect and sample plants infected with pathogens. Another technology under development is one that scans poultry carcasses for leftover meat after mechanical separation of meat.

GAFP is grateful to our amazing corporate sponsors who financially support meetings and our mission to keep food safe. They include Publix, Kroger, ITW Pro Brands, Industrial Magnetics, Gregory Pest Solutions, Golden State Foods, Food Safety Net Services, ClorDiSys Solutions, Chick-fil-A, and Chemstar Corporation.

Indiana Environmental Health Association: “Behind the Scenes”
Reported by JoAnn Xiong-Mercado, Vice President

The Annual Spring Educational Conference of the Indiana Environmental Health Association (IEHA) was held April 18 at the Ivy Tech Community College Culinary and Conference Center in Indianapolis, with 113 attendees taking part in “Behind the Scenes.”

Conference speakers included six professionals and six student poster presenters from Indiana University – Purdue University Indianapolis’ Richard M. Fairbanks School of Public Health. Presenters included: Nora Spitznogle from Second Helpings, speaking on food safety and food rescue; Kevin Moore and Major Tyler Bouma from the Marion County Sheriff’s
Office, talking about two emergency action plans for a hostage situation and for chemical spills; Bryan Price with the Indiana State Department of Health, speaking on the Zika virus and other emerging mosquito-borne diseases; Heather Lynch with the Indiana State Excise Police, discussing breweries, distilleries, and artisan licensing; Megan Teachout with the Indiana State Department of Health Public Laboratory, speaking on how to prepare for the next food/feed emergency; food sampling updates from the Indiana Rapid Response Team; and Laura Dresen with the Indiana Department of Homeland Security, presenting on radiation/nuclear detection at the Indianapolis Motor Speedway and Lucas Oil Stadium.

Four student posters were presented by six student presenters. Research projects included “Addressing Sanitation in Rural Nicaragua;” “Identifying Main Factors Contributing to Chronic Kidney Disease in Northwest Nicaragua;” “Environmental Counseling in Clinical Practice;” and “Effects of Certified Pool Operator Certification on Public and Semi-Public Recreational Pools in Marion County, Indiana.”

To go along with the “Behind the Scenes” theme, events included a competitive IEHA scavenger hunt that encouraged attendees to meet new people, a representative from each chapter introducing a speaker, a tour of Ivy Tech’s culinary program, and a photo slide show of each chapter that was shown during lunch.

IEHA will host its 67th Annual Fall Educational Conference at the Lawrenceburg Event Center in Lawrenceburg, September 25–27. Jason Ravenscroft, President-Elect, will serve as the Fall Conference Chair. More information can be found at www.iehaind.org.

**Upper Midwest Dairy Industry Association: Two Spring Meetings**

The Upper Midwest Dairy Industry Association (UMDIA), in conjunction with the Iowa Association for Food Protection (IAFP), hosted two Spring Meetings, April 18 in St. Cloud, Minnesota and April 19 in Rochester, Minnesota. Both meetings covered identical topics, which included Cindy Sorensen (left), Midwest Dairy Association, speaking on “Activating Consumer Research to Grow Dairy Sales,” and Dr. Jan Shearer, Iowa State University, presenting “Prioritizing Performance Profit and Welfare.”

Other speakers and presentations included: Dr. Gary Neubauer, Zoetis, talking about “Antibiotic Stewardship – Working as One to Keep Animals Healthy;” Dr. Rick Watters, Cornell University, presenting a two-part session on “Robotic Key Concepts;” Lisa Pool, IDALS (Rochester), providing an IDALS (Iowa) Update; Joe Dittrich, MN Department of Agriculture, presenting “Regulatory Considerations of Robots;” Dr. Pat Gordon, Iowa State University, providing “Antibiotic Updates;” Dr. Leo Timms, Iowa State University, speaking on “Dairying Down-Under: My New Zealand Experiences;” and Nikki Neeser, MN Department of Agriculture, giving a “Minnesota Department of Agriculture Update.”

The meetings included 125 participants, and a first-time limited trial remote broadcast was conducted.

**New Jersey Association for Food Protection: 120 Attend Spring Seminar**

One hundred and twenty attendees met on May 3 at Rutgers University in New Brunswick for the 2017 Spring Seminar of the New Jersey Association for Food Protection (NJAFP). Three key speakers comprised the agenda. They included:

Rich Ritota, Food Safe Systems, who spoke on “Food Defense Training and the new FDA FSMA Rule – Focused Mitigation Strategies to Protect Food Against Intentional Adulteration.”

(Continued on page 7)
Mr. Ritota covered three sectors of food protection: food defense, food fraud and food safety.

**Hank Hirsch**, RK Environmental, presented “Understanding Stored Grain Insects and Their Impact on the Food Industry.” He talked about the critical need to control insects in food processing and offered several approaches to controlling the safety of stored grain against insects.

**Mark Dargay**, Comprehensive Food Safety, LLC, talking about “Preventive Controls for Human Food: What is It? How is It Different Than HACCP? How is It Going to Improve Our Food Supply?” Mr. Dargay approached each question, explaining in more detail what is necessary for compliance and regulations.

Two additional speakers included **Bill Manley** and **Jeanne Garbarino**, both with the Vineland, New Jersey Department of Health, who discussed “Developing a Statewide Regulatory Strategy for Mobile Food Trucks.”

The Business Meeting included the election of **Lauren Taylor**, RK Environmental, as Affiliate Vice President.

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**Pennsylvania Association of Milk, Food and Environmental Sanitarians (PAMFES)** held its Annual Conference May 22–23 at The Penn Stater Conference Center and Hotel in State College, with 160 registered attendees.

The event kicked off on Sunday, May 21 with a Golf Outing at Toftrees Golf Resort, followed by a reception and dinner.

The conference began on May 22 with a Business Meeting that included discussion about initiating a PAMFES Strategic Planning event later in 2017. **Kerry Kaylegian**, PAMFES Advisor, followed with the Welcome Address and updates on Penn State Food Science programs.

Newly elected officers include:

- **President:** Wilbur Wheeler
- **President-Elect:** Jim Fleck
- **Past President:** Jacob Thompson
- **Vice President:** Brittni Treichler
- **Secretary:** Peggy Good
- **Treasurer:** Keith Hay
- **Delegate:** Peggy Good

Keynote speaker was **Shawn Stevens** (left), Food Industry Counsel, who presented on “The Consequences of a Single Food Safety Failure: Industry’s Evolving Civil, Regulatory & Criminal Exposure.”

**Amanda Reif**, Land O’Lakes, provided an update on “Pilot Testing & Antibiotic Testing – Appendix N” to help ready attendees for the Tetracycline Pilot Program on July 1.

Following lunch, **Dr. Hayley Springer**, Penn State University, discussed the “Veterinary Feed Directive,” and **Steve Kurtz**, Pennsylvania Department of Health, gave an update.

Field and Lab/Plant Breakout sessions concluded the day.

Day Two was comprised of a Panel Discussion on Bio-Security Measures, featuring **John Adams**, Mid-Atlantic Secure Milk Supply Project; **Dr. David Lee**, Rutgers Ag Experiment Station; **Byron Schaffer**, Kreider Farms; and **Dr. David Wolfgang**, Penn State University, who each presented, followed by a Q&A for audience members.

**Katie Dotterer-Pyle** provided an update on the “American Dairy Association Northeast,” and **Dave Pearce** followed with an FDA update.

**Dr. Peter Bordi** (left) closed the meeting speaking on “Dairy & Sports Nutrition,” discussing the development of his dairy-based recovery drink.

Vendor sponsors interacted with attendees during breaks and at Monday evening’s reception.

From left: Scott Crosier, Bruce Krohn, Scott Shertzer and Abbie Acker were among the 160 attendees at the PAMFES Annual Conference.
IAFP 2017 Happenings
Annual Award Recipients to be Recognized

Please join us in congratulating your fellow Affiliates and colleagues selected to receive awards during IAFP 2017 in Tampa, Florida. This year’s recipients include:

IAFP Affiliate Awards
C.B. Shogren Memorial:
Food Safety Consortium (Hong Kong)
Best Affiliate Overall Meeting:
Mexico Association for Food Protection
Affiliate Member Education:
British Columbia Food Protection Association
Affiliate Communication Materials:
Florida Association for Food Protection
Affiliate Membership Achievement:
Minnesota Food Protection Association
IAFP & Special Awards
Black Pearl: Panda Restaurant Group, Inc.
Rosemead, California
Fellow: Judy Greig, Dale Grinstead, Vijay Juneja, Jeffrey Kornacki, Don Schaffner
President’s Lifetime Achievement:
Christine Bruhn
Honorary Life Membership:
Dave Blomquist, Maria Teresa Destro, Marilyn Lee, John Sofos, Katie Swanson
Harry Haverland Citation: Santos Garcia
International Leadership:
George-John Nychas
Food Safety Innovation: Novolyze
GMA Food Safety: Center for Food Safety Engineering and Department of Food Science – Purdue University
Frozen Food Foundation Freezing Research:
Mark Harrison
Maurice Weber Laboratorian:
Arun Bhunia

Larry Beuchat Young Researcher:
Xiaonan Lu
Ewen C.D. Todd Control of Foodborne Illness: Frank Bryan
Sanitarian: Candace Jacobs
Elmer Marth Educator: Judy Harrison
Harold Barnum Industry: Michael Roberson
Samuel J. Crumbine: Boulder County Public Health (Boulder, Colorado) and Kansas City Health Department (Kansas City, Missouri)
Travel Award for State or Provincial Health or Agricultural Department Employees:
Ted Gatesy, Michael Perry
Travel Award for a Food Safety Professional in a Country with a Developing Economy:
Frederick Adzitey, Alonzo Gabriel, Patrick Njage

IAFP Student Travel Scholarships
Makala Bach, Wisconsin
Stephanie Barnes, Connecticut
Sarah Beno, New York
Sarah Cope, North Carolina
Dorothy Dupree, Georgia
Hillary Kelbick, Maryland
Giannis Koukkidis, United Kingdom
Shuxiang Liu, Washington
Itumeleng Matle, South Africa
Rhanna Murray, Maryland
Eugene Niyonzima, Belgium
Rodney Owusu-Darko, South Africa
Hao Pang, Maryland
Laura Patterson, California
Kristen Saniga, North Carolina
Nicholas Sevart, Kansas
Aswathi Soni, New Zealand
Constanza Vergara, Chile
Sophie Tongyu Wu, Indiana
Xingning Xiao, China

Annual Silent Auction Collects Valuable Foundation Funds

IAFP’s Silent Auction at Annual Meeting showcases unique and popular items donated by Members, Affiliates, sponsors, exhibitors, and attendees from across the country and around the world, many specific to the locale from which they came. During the 2016 Silent Auction, bidders vied for nearly 170 items, which contributed nearly $9,500 to the IAFP Foundation. All funds go toward providing high-quality programs supported by the Foundation.

If you haven’t yet donated but plan to attend IAFP 2017, please consider bringing an item(s) with you for this year’s Silent Auction. Make sure to complete a Silent Auction form for each item. For more information, see pages 14–15 or contact Sarah Dempsey at sdempsey@foodprotection.org.

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. This year, the PDG meetings begin Saturday afternoon, July 8, with International Food Protection Issues. The following PDGs will meet on Sunday, July 9:

- Advanced Molecular Analytics
- Applied Laboratory Methods
- Beverages and Acid/Acidified Foods
- Dairy Quality & Safety
- Developing Food Safety Professionals
- Food Chemical Hazards and Food Allergy
- Food Defense
- Food Hygiene & Sanitation
- Food Law
- Food Packaging
- Food Safety Assessment, Audit and Inspection (Organizational)

(continued on page 9)
• Food Safety Culture (Organizational)
• Food Safety Education
• Fruit and Vegetable Safety and Quality
• HACCP Utilization and Food Safety Systems
• International Food Protection Issues
• Low Water Activity Foods
• Meat and Poultry Safety and Quality
• Microbial Modelling and Risk Analysis
• Pre Harvest Food Safety
• Retail and Foodservice
• Sanitary Equipment and Facility Design
• Seafood Safety and Quality
• Student PDG
• Viral and Parasitic Foodborne Disease
• Water Safety and Quality

PDGs are open for all to join. To find a PDG that meets your needs, call the IAFP office at +1 800.369.6337 or visit the IAFP Web site.

Workshops | July 7–8

• Developing Environmental Monitoring Programs for Small and Midsize Processors (July 7–8)
• Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop (July 7–8)
• Validating Pasteurization Processes for Low-moisture Products (July 7)
• Drying Technologies: Strategies for Managing Pathogen and Allergen Risks (July 8)

• SOLD OUT (Waitlist is Available): Next Generation Sequencing – A Tutorial and Hands-on Workshop to Help Understand This Emerging Technology (July 8)

Networking | July 8–12

• Welcome Reception
• Committees & PDG Meetings
• Student Luncheon
• Editorial Board Reception (by invitation)
• Opening Session & Ivan Parkin Lecture
• Cheese & Wine Reception
• Exhibit Hall Luncheons & Receptions
• Special Presentations
• President’s Reception (by invitation)
• Business Meeting
• John H. Silliker Lecture
• Awards Reception & Banquet

Program | July 9–12

The IAFP 2017 Program begins Sunday, July 9 with the Ivan Parkin Lecture and concludes Wednesday, July 12, following the John H. Silliker Lecture and Awards Banquet.

IAFP 2017 Lectures and Special Presentation

Ivan Parkin Lecture
July 9, 6:00 p.m.
“ The Anthropologist, the Chef, and the Kitchen Sink ”
Jose Emilio Esteban, Ph.D.
U.S. Department of Agriculture
FSIS-OPHS-EALS
Athens, Georgia

“U.S. Regulatory Update on Food Safety”
July 10, 12:15 p.m. – 1:15 p.m.
Al Almanza
Acting Deputy Under Secretary for Food Safety
U.S. Department of Agriculture

John H. Silliker Lecture
July 12, 4:00 p.m.
“Food Allergies: A Public Health Dilemma – How Did We Get Here? Where are We Going? ”
Steve L. Taylor, Ph.D.
University of Nebraska – Lincoln
Lincoln, Nebraska

More than 1,000 technical papers, posters and symposia will be presented at IAFP 2017, with more than 180 companies showcasing the latest innovations and technologies in food science and safety. Preview the program and register today at www.foodprotection.org.
Experience IAFP 2017 with These Timely Tips!

Whether you’re a first-time attendee or a returning participant, we want to make your IAFP 2017 experience as beneficial as possible, with these suggestions.

If you or someone you know is not an active IAFP Member but plan to attend IAFP 2017, consider joining now to save more than $200 in registration fees! You’ll benefit far beyond the Annual Meeting by joining one of the leading food safety associations in the world with the opportunity to network throughout the year with more than 4,300 food safety professionals! Visit www.foodprotection.org and click on the Membership tab to learn more.

Members attending IAFP 2017 for the first time – or those who have not attended for a few years – can log into our Web site to access recordings of archived food safety webinars, including the popular and timely “Making the Most of Your IAFP Annual Meeting: Tips for Students and First-Timers” (July 10, 2012). Once logged in, you will be taken to the Member Dashboard. Go to the Association/Member Resources section and click on “Webinars” to choose from a wide selection of webinars presented by food safety professionals over the past several years.

And don’t forget to download our Annual Meeting App. Plan your meeting itinerary, view program and exhibitor information, and explore Tampa, all with the touch of a finger! Visit our Web site for more information about this great option to help organize your time at IAFP 2017!

Local Arrangements Committee Provides Invaluable Support

The Florida Association for Food Protection is 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.

This dedicated group has worked diligently to ensure that attendees will be provided a memorable experience during their stay in Tampa. Thank you in advance to the following: Zeb Blanton, Michelle Danyluk, and Peter Hibbard (Co-Chairs), Rick Barney, Sherrod Bostocky, Vanessa Cranford, Tony Febbraro, Jennifer Haynes, Marjorie Jones, Erik Montanez, Mike Nolan, Tom O’Brien, Tim Westbrook, and Anna Wiand.

Learn More about IAFP through the Affiliate Council Secretary Open Position!

IAFP is currently seeking candidates who can represent the interests and goals of your organization’s affiliation with IAFP. Nominations are now being accepted for Affiliate Council Secretary for the 2017–2018 term, which begins at the close of IAFP 2017. This vital position will serve a one-year term as Affiliate Council Secretary, followed by a one-year term as Affiliate Council Chair on the IAFP 2018–2019 Executive Board. All candidates must be current IAFP Members (required under IAFP Bylaws) and the current Delegate for their respective Affiliate.

Inquiries and nominations can be submitted to Neil Bogart, Affiliate Council Chair, or to Susan Smith, Affiliate Liaison, at the IAFP office.
**Affiliates in Action**

**Second Quarter 2017**

**April**
- Missouri Milk, Food and Environmental Health Association
- Ontario Food Protection Association
- Kansas Environmental Health Association
- Georgia Association for Food Protection
- Upper Midwest Dairy Industry Association
- Indiana Environmental Health Association

**May**
- New Jersey Association for Food Protection
- Associated Illinois Milk, Food and Environmental Sanitarians
- United Kingdom Association for Food Protection
- Florida Association for Food Protection
- Pennsylvania Association of Milk, Food and Environmental Sanitarians

**June**
- Texas Association for Food Protection

To be featured in the next issue of **Affiliate View**, send your news and photos by September 8 to Susan Smith at ssmith@foodprotection.org.

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**Affiliate Calendar**

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

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**July 2017**

3: **New Zealand Association for Food Protection**, Annual Conference (in conjunction with the New Zealand Food Safety Science Research Centre Conference and the IFST Annual Conference), Nelson, New Zealand. Contact Phil Bremer at phil.bremer@otago.ac.nz.


10: **China Association for Food Protection and Chinese Association for Food Protection in North America**, 2017 Annual Meeting (combined), (during IAFP 2017), Tampa, Florida. Contact Xiumei Liu at liuxiumei@cfsa.net.cn.

10: **Southeast Asia Association for Food Protection**, 2017 Annual Meeting (during IAFP 2017), Tampa, Florida. Contact Matthew Turner at matthew.turner@mmm.com.

11: **Indian Association for Food Protection in North America**, 2017 Annual Meeting (during IAFP 2017), Tampa, Florida. Contact Harshavardhan Thippareddi at harsha.thippareddi@uga.edu.

11: **Korea Association for Food Protection**, 2017 Annual Meeting (during IAFP 2017), Tampa, Florida. Contact Kung-Ho Seo at bracstu3@konkuk.ac.kr.

17–18: **Australian Association for Food Protection**, 2017 Food Safety Symposium, Sydney, Australia. Contact Deon Mahoney at deonmi54@gmail.com.

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**August 2017**


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**September 2017**


20–21: **Arkansas Association for Food Protection**, 2017 Annual Meeting, Springdale, AR. Contact Brian Umberson at brian.umberson1024@outlook.com.

20–21: **Quebec Food Protection Association**, 2017 Annual Symposium, Quebec City, Quebec, Canada. Visit http://aqia-qc.org/.


28–29: **Colombian Association of Food Science & Technology**, 2017 International Symposium of Food Safety, Medellin, Colombia. Visit acta@acta.org.co.

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**IAFP Support for Affiliate Meetings**

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

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

- **IAFP 2016–2017 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

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.

Linda J. Harris, Ph.D., University of California – Davis
President

- Tree Nuts: Food Safety Risks and Intervention Strategies
- Low-Moisture Foods: Food Safety Challenges and Opportunities
- Microbial Food Safety and Culinary Herbs

Mickey Parish, Ph.D., U.S. Food & Drug Administration - CFSAN/OFS President-Elect

- Science and Policy in Government
- Microbiology of Juices and Beverages
- Salmonella and Spices

Tim Jackson, Ph.D., Nestlé North America
Vice President

- Food Safety Management
- Food Microbiology
- Regulatory Food Safety

Kali Kniel, Ph.D., University of Delaware
Secretary

- One Health
- Foodborne Viruses and Parasites
- Pre-harvest Food Safety Risks

Alejandro Mazzotta, Ph.D., Chobani, LLC
Past President

- Food Safety Management Systems
- Microbial Food Safety and Thermal Processing
- Process Validation – Training Programs

Neil Bogart, Red Diamond, Inc.
Affiliate Council Chair

- Food Safety – From Artillery Shells to FSMA: Where are We Headed?
- Vendor Supplier-Approved Programs
- The Forgotten Act of Analyzing Micro

Alex Castillo, Ph.D., Texas A&M University
Affiliate Council Secretary

- Food Safety and Its Impact on International Trade
- How Should I Validate My Process-based Preventing Controls?
- Antimicrobial Interventions and Treatments in Food: When and How Do They Work and How Can I Make Them Work Best?
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.
University of Guelph
- Overview of Raw Milk Cheese Issues in Canada
- Risk Assessment and Risk Management of Foodborne Listeriosis in Canada
- A Dummy’s Guide to Free Online Predictive Modelling Tools
- Emerging Foodborne Pathogens

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

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

Don Schaffner, Ph.D.
Rutgers University
- The Five Second Rule: Is It Real?
- The Science of Handwashing and Hand Sanitizers
- Quantitative Microbial Risk Assessment of Foods

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

Don Zink, Ph.D.
IEH Laboratories & Consulting Group
- FSMA Implementation – Foreign Supplier Verification and Preventive Controls
- Environmental Pathogen Monitoring
- Controlling *Listeria* and *Salmonella*
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IAFP 2020, August 2–5, Cleveland, OH

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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