VIEW FROM THE CHAIR: Wendy White, Affiliate Council Chair

Preparing for IAFP 2022!

(Editor’s Note: This edition of Affiliate View was produced after completion of IAFP 2022.)

As the weather heats up around the Northern Hemisphere, we know it’s time to plan for the IAFP Annual Meeting. This year, we’ll greet friends and food safety family in the City of Bridges, Pittsburgh, Pennsylvania, July 31 – August 3.

Besides the amazing networking opportunities, the educational opportunities are boundless, with 712 abstract presentations and 227 symposia presentations/roundtables. This is truly an international summit, with attendees from 41 different countries already registered! Based on current registration numbers, 2022 attendance looks to exceed 2021’s meeting. Here are a few highlights to share with your Membership:

- Would you like to highlight your state or area of the world during the Annual Meeting? Consider donating an item to IAFP Foundation’s Silent Auction.

- Please make everyone aware that virtual attendance is not an option this year. Our Annual Meeting is returning to an onsite-only event.

- Arriving early on Sunday? Consider mingling with our future food safety leaders by attending the Student PDG Luncheon form 12 – 1:30 pm.

- Check out the two new Professional Development Groups, Plant-based Alternative Products, and Animal/Pet Food, during the Sunday PDG meetings.

- Sunday evening is the Ivan Parkin Lecture, featuring Dr. Lucia Anelich, Adjunct Professor and Director of Anelich Consulting in South Africa.

- Hear it straight from the top during the U.S. Regulatory Update as Sandra Eskin, Deputy Under Secretary for Food Safety at the USDA, and Frank Yiannas, Deputy Commissioner for Food Policy and Response at the FDA, provide exclusive updates on Monday, August 1 at 12:30 – 1:30 pm.

- Want to learn more about the inner workings of our organization? Attend the IAFP Business Meeting on Tuesday, August 2, beginning at 12:30 pm.

- Close out the meeting with the John H. Silliker Lecture on Wednesday, August 3, featuring Dr. Katie Swanson, President of KMJ Swanson Food Safety, Inc., followed by the Awards Reception and Banquet. Feel free to join me for a selfie at this year’s ice sculpture!

- "How can I get more involved with IAFP?" My answer is always, ‘Just ask!’

I’ve often been asked, “How can I get more involved in IAFP?” My answer is always, “Just ask!” It sounds too simple, but it’s very true. There are many opportunities to volunteer and serve. Some examples include:

(Continued on page 2)
Mentoring – Consider joining the IAFP Mentor/Mentee Program to pair with a student. It usually involves a monthly phone call. Want to test it out? Become an IAFP Annual Meeting Mentor and get matched with a student or travel award recipient to introduce them to the meeting.

Judging – Become a judge for one of our many contests or awards, including the Student Travel Scholarship, Developing Scientist Awards, as well as the IAFP professional awards.

Leading – Consider self-nominating as a Chairperson of a PDG or other committee.

Membership – Join a committee, such as the Program, IAFP Foundation, Membership, or Webinar committees.

Publications – Get more involved in IAFP publications by joining the editorial team for IAFP’s two journals.

Global Involvement – There are opportunities to volunteer at IAFP international meetings, such as on the European Symposium Organization Committee.

During the last Affiliate Council call on June 14, 2022, we continued our discussion around getting students more involved in the Affiliates. A few ideas are to invite faculty to present at meetings; offer free/discounted membership to students; hold student competitions; host meetings at/near universities; and add a Student Liaison to your board.

The next topic of conversation was how to help inactive and struggling affiliates. We’ve decided these can be identified through their lack of meetings and failure to submit an annual report. A few have reached out to our Affiliate Liaison, Susan Smith, for help. The root cause is often a strong leader leaving the organization or complications from the pandemic. A few suggestions were discussed to help these organizations minimize their workload, such as consider hiring a paid staff member, and switching to virtual meetings. We’d like to identify strong Affiliates that could provide some one-on-one best practice sharing with struggling Affiliates to help them succeed. IAFP also has resources to help but they need to understand the needs.

Finally, there was continued discussion on Affiliate Leadership Continuity Planning. This includes a proposal to extend the Affiliate Council Chairperson and Secretary terms from a total of two years to four years (two years in each position). The theory is that this would create more consistency and continuity in leadership; promote more progress on Affiliate Council goals; and allow the Chairperson to add more value to both the Affiliate Council and the IAFP Executive Board.

Those that are opposed are concerned this would limit the opportunities for participation on the IAFP Board, and that extended terms would interfere with Delegate elections within their individual Affiliate organizations. The IAFP Executive Board has no objection with the proposed term extension, but this change must be approved by the Affiliate Council during our in-person meeting. We will vote on this proposal as a change to the Affiliate Council Operational

(Continued from page 4)

AFFILIATES IN THE SPOTLIGHT

FEATURING YOUR COMMUNICATIONS WITH IAFP

CONTRIBUTORS

Ontario Food Protection Association: First Event Held for 2022
Reported by Nadia Narine, President & Delegate

The Ontario Food Protection Association (OFPA) held its first event for 2022 with its Spring Technical Meeting and Clive Kingsbury Video Competition on April 14 at the Centennial Event Centre. Approximately 100 attendees and 10 exhibitors participated.

The day started with keynote speaker Doug Alexander, Vice President of Technical Services for the Belmont Food Group. Doug’s presentation, “Challenging the Conversation for Food Safety Leadership,” showed that the greatest challenges in food safety currently in Ontario are the high turnover rates and the difficulty in attracting, hiring, and retaining staff in the food and beverage industry. He discussed that the Agriculture Adaptation Council has reviewed, approved, and secured $4 million in funding to be given toward roughly 20 collaborative pilot projects to help attract and retain people in the food industry.

The second session, “Effective Food Plant Sanitation,” was presented virtually by Michael Kramer, a retired food safety and quality professional who used his wealth of industry experience to discuss the many lessons he has learned in food plant sanitation. He talked about the several reasons of why, as food manufacturers, we clean our facilities, which included consumer and customer protection; brand and company protection; and conformance to regulatory requirements. Food manufacturers understand that there are hazards associated with certain food ingredients and to the manufacturing process. Thus, they will develop effective plant sanitation procedures to assure food is manufactured under sanitary conditions. He emphasized that it’s important that employees feel like they are part of the cleaning process, giving them some emotional connection with the company.

Next, a panel discussion was held on “Women in Food Safety Culture” (photo above). The panel included Wumi Yusuff, Senior Manager of Food Safety, Ferrara Candy Company (speaking virtually); Lone Jesperson, Principal, Cultivate Food Safety (speaking virtually); Brita Ball, Founder and CEO of Brita Ball & Associates; and Catherine Di Tommaso, Senior Director, Safety Products and Supply Chains, Walmart, Canada (speaking virtually). Questions answered during the discussion included ‘When considering food safety systems vs. food safety culture, how does that work in a distribution facility like Walmart?’ ‘What are some food safety culture benchmarks, such as behaviors, starting to change around your facilities?’ ‘How do you ensure that you have acceptance from your workers, and how did you get that engagement from them?’ ‘Can you give our Members one key piece of advice that they can start implementing tomorrow?’ Answers included keeping the program simple; not seeking to implement a food safety culture, but understanding your current culture and changing it for the better; and finding a way to measure culture, both internally and externally.

The afternoon began with Belinda Elysée-Collen, Vice President of Food Canada Division, Dempsey Corporation, and Laurent Dalaille, CEO and Co-Founder of Innomad, who presented “New Ingredients for Listeria Control,” an overview of ingredients for Listeria control in foods and a comparison of the technologies and efficacy to a new product antimicrobial composed of pediocin called Inneo.
Following was “The Benefits of Centralizing & Digitizing Your FSQA Compliance Management Systems,” presented by Todd Fabec (left), Business Development Manager, North America, Safefood 360°. Todd used analysis of case study examples to explain how companies leverage the benefits of future-state FSQA SaaS solutions to achieve significant ROI and risk reduction per their business cases.

Ending the day’s presentations was Kevin Urbanic, (left), Business Development, Director General, Canadian Food Inspection Agency, who discussed recent and emerging food safety and quality issues, as well as compliance trends in Canada from recent years.

The Clive Kingsbury Student Video Competition, sponsored by Sani, was also held. Winners included Joy Roasa, University of Guelph; Brenda Zai, University of Guelph; and Monira Pervin, Centennial College.

Upper Midwest Dairy Industry Association: Spring Educational Conference Held

The Upper Midwest Dairy Industry Association (UMDIA) held its annual Spring Educational Conference on April 21, 2022, at the Ag Partners Community Education and Conference Room in beautiful LeSueur, Minnesota, located in the Minnesota River Valley and home of “Green Giant.” Seventy-five dairy professionals were in attendance.

The meeting started with a virtual presentation, “Milk Quality Update,” by Dr. Matt Boyle, Zoetis. Following was Dr. Marcia Endres, University of Minnesota, Department of Animal Science, speaking on “Animal Welfare.” She continued the ongoing discussion in regard to the National Milk Producers F.A.R.M. (Farmers Assuring Responsible Management) Program. UMDIA has been focused on this program since F.A.R.M. was implemented. Many Affiliate Members are the point person with dairy farmers.

Finally, “Nutrient Management” was an online presentation by a third-party broker that arranges the sale and delivery of manure from large scale dairy farms. Crop farmers benefit from this surplus. However, the many challenges of this enterprise were discussed between the attendees and presenter.

Bangladesh Association for Food Protection in North America: Summer Seminar Held Virtually

The Bangladesh Association for Food Protection in North America (BAFP) hosted a virtual summer session, “Bridging the Gaps Between Food Safety Research and Practice,” on May 14, 2022.

A Welcome Address was presented by special guest, Dr. Michelle Danyluk, Professor, Department of Food Science and Human Nutrition, University of Florida, and IAFP President-Elect.

The Keynote Speech, “Building a Food Safety Culture in Bangladesh,” was presented by Sridhar Dharmapuri, Stream Leader, Agriculture and Food Systems, Food and Agriculture Organization of the United Nations, Regional Office for Asia and the Pacific, Thailand.

Three plenary talks followed, including:

“Ready-to-Eat Food Safety Research in Bangladesh,” by Professor Mihir Lal Saha, Professor, Department of Botany, University of Dhaka;

“Poultry Value Chain in Bangladesh: Occurrence of Multi-Drug Resistant Campylobacter, Antibiotic, and Heavy Metal Residues, Grading and Certification Schemes,” by Dr. S.M. Lutfur Kabir, Professor, Department of Microbiology and Hygiene, Bangladesh Agricultural University, Mymensingh; and

“Bioprotective Potential of Locally Isolated Probiotic Lactic Acid Bacteria,” by Abdullah-Al-Mahin, Ph.D., Chief Scientific Officer, Microbiology and Industrial Irradiation Division, Institute of Food and Radiation Biology, Bangladesh Atomic Energy Commission, Savar.

Two Career Talks included:

“Higher Educations in USA,” presented by Aprita Aditya, Graduate Assistant, University of Maryland, College Park; and

“Transitioning from Academia to Industry,” presented by Dr. Sharmily Khanam, Senior Scientist, Beckman Coulter Diagnostics, Minneapolis, Minnesota.

Florida Association for Food Protection: First In-Person AEC Held in Three Years

The Florida Association for Food Protection (FAFP) held its first in-person Annual Education Conference since 2019 in Lake Buena Vista on May 17–19. This year’s theme was “Celebrate in Real Life,” and welcomed more than 65 attendees and exhibitors.

FAFP facilitated a lively networking reception and two full days of thought-provoking speakers with

(Continued from page 2)
The Georgia Association for Food Protection (GAFP) convened for its 2022 Spring Meeting and a celebration of its 40th anniversary on May 18, 2022, honoring its founders, sustaining leaders, and members over the past four decades. The meeting was held using a hybrid format and attended by 41 in-person and 70 virtual attendees at the Eurofins U.S. Microbiology Laboratories in Atlanta. GAFP Vice President Captain Charles Otto, III opened the meeting.

The Business Meeting featured a virtual address by GAFP President Katie Murchison; the financial report by Treasurer Stephen Fuller; the Secretary’s report by Vice President Charles Otto, III; and a brief IAFP update from Delegate Wendy White. Appreciation was expressed to the GAFP sponsors: Kleanz and Publix, as well as the meeting sponsors, Eurofins and Georgia Tech’s GaMEP. Attendees were then reminded about GAFP elections, and introductions were made for Dr. Anna Townsend, candidate for Vice President, and Dr. Sofia Feng, candidate for Secretary. Both individuals were elected to the board on June 1, 2022, in a subsequent virtual election, and Julia Sobolik, Ph.D. candidate at Emory, was appointed as the Student Liaison on the GAFP Board. Newly-elected board members are:

President: Jessica Chen
President-Elect: Charles Otto, III
Vice President: Anna Townsend
Past President: Katie Murchison
Secretary: Sofia Feng
Treasurer: Steven Fuller
Delegate: Wendy White

GAFP is deeply appreciative to Katie Murchison for her service as President, and the Affiliate is fortunate she will remain on the board as Past President.

GAFP Past Presidents, along with onsite remarks by a few of them, including (above from left) John Szymanski, Wendy White, Mark Norton, Tori Stivers, and Steven Fuller. The celebration concluded with the distribution of a special gift provided by GFSDTF.

The Educational Program’s theme was “Food Safety Research,” with three speakers including:

- Mark Carter, presenting “Proprietary to Community Methods and Their Level of Validation;”
- Dr. Faith Critzer, Associate Professor, Food Science & Technology, University of Georgia, speaking on “Working with the Produce Industry to Fill Food Safety Knowledge Gaps;” and
- Dr. Chip Manuel, Food Safety Science Advisor, GOJO Industries, presenting “Addressing Knowledge Gaps and Dispelling Myths – Recent Research Updates in Hand and Surface Hygiene.”

Eurofins US Microbiology Laboratories also introduced their food safety services and provided a lab tour.
Affiliates in Action
Second Quarter 2022

* Meeting was held virtually

April

- Missouri Environmental Health Association
- Ontario Food Protection Association
- Upper Midwest Dairy Industry Association

May

- Pennsylvania Milk, Food and Environmental Sanitarians
- Florida Association for Food Protection

June

- *Mexico Association for Food Protection

To be featured in the next issue of Affiliate View, send your news and photos by September 9, 2022 to Susan Smith at ssmith@foodprotection.org.

AFFILIATE CALENDAR
PROMOTE YOUR MEETINGS THROUGH IAFP

August 2022

1: Indian Association for Food Protection in North America, Annual Meeting at IAFP 2022.

1: African Continental Association for Food Protection in North America, Annual Meeting at IAFP 2022.

2: Chinese Association for Food Protection in North America, Annual Meeting at IAFP 2022.

2: Bangladesh Association for Food Protection in North America, Annual Meeting at IAFP 2022.

2: Southeast Asia Association for Food Protection, Annual Meeting at IAFP 2022.


September 2022


October 2022


16: Quebec Food Protection Association, 2022 Affiliate Symposium, Quebec City, Quebec. Visit https://aqia-qc.org/.


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 2021–2022 Presentation. A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.

- Promotional materials box. Contents include a complimentary IAFP Membership certificate and brochures, current issues of FPT and JFP, and IAFP Annual Meeting flyers. Additional complimentary resources are available upon your request.

To request these items for your next meeting, call or email Susan Smith at the IAFP Office.
IAFP EXECUTIVE BOARD SPEAKER PROGRAM

FOR AFFILIATES

Ruth Petran, Ph.D., Ruth Petan Consulting, LLC
President
- Sanitation Preventive Controls
- Norovirus Management

Michelle Danyluk, Ph.D., University of Florida
President-Elect
- What You Need to Know About the Produce Safety Rule
- Managing Risk in a Field of Uncertainty: Pathogens in the Produce Production Environment
- How Did That Get There? Case Studies in Produce Production and Packing

Jose Emilio Esteban, Ph.D., USDA
Vice President
- Applied Laboratory Methods
- Whole Genome Sequencing
- International Food Safety Standards

Mark Carter, MC Squared
Secretary
- Method Development and Validation
- Statistical Sampling Plans and Development

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

Wendy White, Georgia Institute of Technology
Affiliate Council Chair
- Food Safety Modernization Act (FSMA)
- Sanitation & Environmental Monitoring Programs (EMP)
- Leveraging Blockchain Technologies for Food Safety

Amy Rhodes, HP Hood LLC
Affiliate Council Secretary
- Supply Chain Safety
- Maintaining a Quality Management System
- Managing a Food Safety Management System (how food safety, food defense, and food fraud all work together)

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 +1 515.276.3344; or email ssmith@foodprotection.org. (Please do not contact Board Members directly until approved by IAFP.)
<table>
<thead>
<tr>
<th>Speaker</th>
<th>Affiliation</th>
<th>Topics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gary Acuff, Ph.D.</td>
<td>Acuff Consulting, LLC</td>
<td>• Addressing Risk Using Performance Objectives</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Proper Use of Pathogen Surrogates in Process Intervention Validation</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• What is Really Achievable in Pathogen Reduction for Beef?</td>
</tr>
<tr>
<td>Michael Brodsky, Ph.D.</td>
<td>Brodsky Consultants</td>
<td>• Managing Food Safety and Security in the 21st Century</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Emerging Issues in Food Safety</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• The Fallacious Fecal Coliform or What is a Fecal Coliform Anyway?</td>
</tr>
<tr>
<td>Jim Dickson, Ph.D.</td>
<td>Iowa State University</td>
<td>• Foodborne Pathogens in Meat: Progress and Challenges</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Interventions to Control Foodborne Pathogens in Meat</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Food Safety Issues with Pet Food</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Process Validation for Food Safety</td>
</tr>
<tr>
<td>Jeff Farber, Ph.D.</td>
<td>University of Guelph</td>
<td>• Overview of Raw Milk Cheese Issues in Canada</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Risk Assessment and Risk Management of Foodborne Listeriosis in Canada</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• A Dummy’s Guide to Free Online Predictive Modelling Tools</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Emerging Foodborne Pathogens</td>
</tr>
<tr>
<td>Kathy Glass, Ph.D.</td>
<td>University of Wisconsin – Madison</td>
<td>• Opportunities and Limitations of Clean Label Antimicrobials</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Validating Formulation Safe RTE Foods</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Intervention Strategies to Control <em>Listeria monocytogenes</em> in Ready-to-Eat Foods</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Control of Sporeforming Bacteria During Extended Cooling and Refrigerated Storage</td>
</tr>
<tr>
<td>Tim Jackson, Ph.D.</td>
<td>U.S. Food &amp; Drug Administration</td>
<td>• Food Safety Management</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Food Microbiology</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Regulatory Food Safety</td>
</tr>
<tr>
<td>Alejandro Mazzotta, Ph.D.</td>
<td>Chobani, Inc.</td>
<td>• Dairy Food Safety and Spoilage</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• FSMA and Regulatory Compliance</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Food Safety and Quality Systems</td>
</tr>
<tr>
<td>Mickey Parish, Ph.D.</td>
<td>U.S. Food &amp; Drug Administration (retired)</td>
<td>• Science and Policy in Government</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• <em>Listeria</em> in Foods</td>
</tr>
<tr>
<td>Linda Harris, Ph.D.</td>
<td>University of California – Davis</td>
<td>• Tree Nuts: Food Safety Risks and Intervention Strategies</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Low-moisture Foods: Food Safety Challenges and Opportunities</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Low-moisture Foodborne Outbreak Case Studies: Lessons Learned</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Microbial Food Safety and Culinary Herbs</td>
</tr>
<tr>
<td>Gale Prince</td>
<td>Retired/Consultant</td>
<td>• So You Chose Food Safety as a Career Choice</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Food Safety Culture Drives Excellence</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Food Safety Modernization Act (FSMA)</td>
</tr>
<tr>
<td>Don Schaffner, Ph.D.</td>
<td>Rutgers University</td>
<td>• Understanding and Managing Food Safety Risks</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Quantitative Microbial Risk Assessment of Foods</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Development and Application of Predictive Models for Food Microbiology</td>
</tr>
<tr>
<td>Don Zink, Ph.D.</td>
<td>IEH Laboratories &amp; Consulting Group</td>
<td>• FSMA Implementation – Foreign Supplier Verification and Preventive Controls</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Environmental Pathogen Monitoring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Controlling <em>Listeria</em> and <em>Salmonella</em></td>
</tr>
</tbody>
</table>
Cross the Many Bridges to Food Safety!

Advance your professional potential by joining us for four days of presentations, discussions, and networking with the leading minds in food safety research and technology.

Explore, learn, participate at IAFP 2022.
July 31–August 3, 2022
foodprotection.org

Future Annual Meetings | Save the Dates!
IAFP 2023, July 16–19, Toronto, Ontario, Canada
IAFP 2024, July 14–17, Long Beach, California
IAFP 2025, July 27–30, Cleveland, Ohio