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

**VIEW FROM THE CHAIR:**

Winding Down as Chair

It’s been a whirlwind during the past two years while serving on the IAFP Executive Board, transitioning from Affiliate Secretary to Affiliate Chair. When I was first approached about the Secretary position back in 2021, it was with trepidation that I accepted the request, especially since it was the ‘light at the end of the tunnel’ regarding COVID-19. But there were still so many unknowns with travel, meetings, and shortages of personnel in our facilities to think about. That being said, I’m so glad I said ‘yes!’ It has been an amazing experience to meet some really great people while working alongside the Board and seeing the bigger IAFP picture! The only downside to my experience was saying goodbye to David Tharp, IAFP Executive Director, who retired in April. What an amazing leader for our organization! However, I’m happy to say he left IAFP in very capable hands. Lisa Hovey now serves as Executive Director, having worked alongside him for many years, so the transition will likely be seamless to IAFP 2023 attendees.

As I leave the Board and Fabiana Guglielmone steps into the role of Chair, we are seeking our next Affiliate Secretary. If you are interested or know someone who would be a great candidate, please send your suggestion(s) to me, Fabiana, or Susan Smith. Of course, we’ll will ask for nominations from the floor at the Affiliate Council Meeting on Sunday, July 16 in Toronto but ideally want to go into the meeting with one or more candidates already on the ballot. The lack in recent years of Delegates willing to serve as Secretary was brought up at the 2022 Affiliate Council Meeting and again during our June 13 Affiliate Council Virtual Meeting. I can’t express strongly enough how serving in this role will not only provide you with the knowledge and appreciation of how IAFP operates, it gives you the opportunity to connect with IAFP Members from around the world!

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The June 13 Affiliate Council Virtual Meeting also included easy-to-follow instructions on how to sign up to receive the current publication and alerts from Elsevier for IAFP’s *Journal of Food Protection*.

If you receive IAFP promotions, you know that open access to all IAFP webinars is available during the month of June to IAFP non-Members in recognition of World Food Safety Day, which was celebrated on June 7. Let your non-Member colleagues and peers know they can access more than 100 webinars until June 30. Hopefully, this will entice them to become an IAFP Member.

(Continued on page 4)
Day 1 began with a Welcome from Tom Sidebottom, CalFP President, and Joyce Yip, President, Pacific Southwest Section of AOAC INTERNATIONAL, who introduced the first session, “Innovation and Food Safety.” Keynote Speaker Natalie Krout-Greenberg, California Department of Food Agriculture, presented “A Review of CFDA Produce Safety Initiatives.” Other speakers included Richard Danielson, American Society for Microbiology; Wendy Linck, State Water Control Board; and Barzin Moradi, California Department of Food and Agriculture. Tours of the UC – Davis Beer, Wine, and Olive Oil Laboratories closed out the day.

The morning’s Keynote Presentation was from Bill Marler (left), renowned food safety lawyer at Marler Clark, LLP, PS. He delivered a thought-provoking talk on the significance of corporate food safety culture. Drawing upon his extensive experience, Bill shed light on the ways in which a lack of emphasis on food safety culture can lead to disastrous outcomes for consumers. Through cautionary tales, he underscored the critical role that it plays in the success of food companies, emphasizing the profound impact it can have on vulnerable individuals. Bill’s presentation served as a stark reminder of the importance of prioritizing food safety and the potential consequences that can arise when it is overlooked.

The “Regulatory Challenges in Manufacturing” panel discussion brought together industry experts to address the significant regulatory hurdles faced in food manufacturing. Panelists Angela Donovan, Dessert Holdings; Maida Duric, Nestle Canada Inc.; and Sharon Mohammed, Maple Leaf Foods, shared their extensive knowledge and experiences in regulatory affairs. The panel delved into critical topics, offering practical solutions and valuable tips to navigate the complex regulatory landscape. Attendees gained awareness and guidance to help overcome regulatory challenges and ensure compliance in the ever-evolving field of food manufacturing.

In her presentation, “CFIA in 2023 – Trends & Opportunities,” Pam McDonald (left), Senior Director, Canadian Food Inspection Agency (CFIA), offered an insightful overview of the agency and its key focus areas in the food industry. She talked about food recall statistics, highlighting CFIA’s commitment to ensuring consumer safety and maintaining high-quality standards. Pam shed light on how CFIA incorporates risk assessment into its work, emphasizing the agency’s proactive approach in mitigating potential hazards. She also discussed emerging trends and opportunities in the food industry, providing attendees with a glimpse into the future and offering insights for stakeholders to capitalize upon. The presentation served as an important resource for understanding CFIA’s role, current landscape, and future directions within the food industry.

The Clive Kingsbury Video Competition showcased the impressive work of undergraduate and graduate students followed. The afternoon’s speakers included Cheryl Stephenson from Eurofins Central Laboratories; Laurice Churchill, U.S. Department of Commerce; Jeff Seid, California Department of Public Health, Food and Drug Branch; and Dillon Burns, Infinite Chemical Analysis Laboratories. The day ended with an optional tasting experience at the UC – Davis Olive Center.

The final day’s session, “Environmental,” was introduced by Tom Sidebottom, FDA (retired). Keynote Speaker Daniela Barile, UC – Davis, spoke on “Measuring and Recovering Bioactive Compounds from Agri-Food Waste: Methods and Challenges.” Other speakers included Richard Danielson, American Society for Microbiology; Wendy Linck, State Water Control Board; and Barzin Moradi, California Department of Food and Agriculture. Tours of the UC – Davis Beer, Wine, and Olive Oil Laboratories closed out the day.

The office of OFPA Board Member Jacob Barber; Alexander Kamps, Supplier Quality Manager, Nortera; Moses Akingbade, VP of Quality Control, Versacold Logistics; and Ron Judge, Director of Food Safety & Quality Assurance, Maple Lodge Farms (photo left), shared their perspectives and expertise. The panel engaged in a comprehensive discussion on the numerous supply chain challenges that have impacted the food industry in recent years, delving deeper in them and providing valuable perspectives and potential solutions to address them. Attendees learned practical strategies to navigate and overcome the complex supply chain issues affecting the food industry today.

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students in university or college food safety-related programs. This competition provides a platform for talented students to present their research and findings, showcasing their exceptional research, innovation, and dedication to advancing food science and food safety. The following winners were announced:

First Place went to Timothy Makinde and Amandeep Saini (at left with OFPA board member Maryan Seour and instructor Kayode Oduse), Centennial College, for their presentation, “Development of Intelligent Packaging for Real-Time Monitoring of the Freshness of Pork During Storage.” Their innovative approach demonstrated the potential of intelligent packaging to ensure the quality and freshness of pork throughout its storage period.

Second Place was awarded to the team of Rohit Satswase and Basil John (at left with Maryan Seour), Centennial College, for their project, “Effect of Activated Carbon & Clove Essential Oil on Ripening and Spoilage of Banana.” Their research explored the use of activated carbon and clove essential oil to mitigate ripening and spoilage issues in the fruit.

Third Place was presented to Arzu Irem Aydogdu (at left with Maryan Seour), from Lambton College, for her presentation, “Application of a Passive Coating Strategy Using Cold Plasma Technology to Eliminate Biofilm Formation.”

This year’s OFPA Annual Spring Technical Meeting and Clive Kingsbury Video Competition offered all attendees a deeper look into various aspects of food safety, including corporate culture, regulatory challenges, supply chain issues, and the role of CFIA in shaping the industry.

Pennsylvania Association for Food Protection: Annual Conference Held
Reported by Nick Heindl, Secretary

The Pennsylvania Association for Food Protection (PAFP) held its 2023 Annual Conference May 9–11 in State College. The conference was attended by 133 participants from 57 companies located throughout Pennsylvania, New York, New Jersey, Maryland, and Virginia.

The event kicked off with a golf outing, followed by 1.5 days of speakers and CE classes focused on Maintaining Food Safety During Supply Disruptions; Regulatory Updates; Workforce Strategy; Food Safety Culture; Environmental Monitoring Data Analysis; Milk Quality Indicators; OTC Drug Updates, and other topics.

Newly-elected officers include:

President/Delegate/Contact: Ashley Hoover
President-Elect: Sonya Radel
Vice President: Greyson Smith
Past President: Janae Klinger
Secretary: Nick Heindl
Treasurer: Rebecca Fultz

The meeting closed with a half-day spent on “Crisis Management,” conducted by Penn State University & Disaster Management International (DMI).

Florida Association for Food Protection: More than 70 Attend AEC
Reported by Lori Duckworth, President

More than 70 attendees took part in the Florida Association for Food Protection (FAFP) 2023 Annual Educational Conference (AEC) May 16–18 near Disney Springs in Lake Buena Vista, Florida. The AEC features the most current research, best practices, and cutting-edge strategies for protecting the food supply.

The President’s Reception held the prior evening is a time for participants to network and meet the exhibitors. This year’s Exhibit Hall included the recently-updated FAFP booth promoting the benefits of membership in the Affiliate and with IAFP. Our exhibitors prove crucial to the success of the conference, as funds generated help defray costs for our meeting, making it possible for FAFP to continue its mission to provide food safety professionals worldwide with a forum to exchange food safety information.

This year’s two-day technical program included 17 speakers presenting on various topics ranging from food safety in the field to the fork. Several prominent speakers from industry and academia throughout the state of Florida and other states including Indiana, Maryland, North Carolina, Texas, and California, took part. Dr. Linda Harris (above), University of California – Davis and an IAFP Past President, spoke on “Low-Moisture Foods: Food Safety Challenges and Opportunities.” Dr. Harris is part of the IAFP Executive Board Speaker Program, which allows Affiliates to request one speaker annually for their Affiliate meetings. FAFP is pleased to regularly take part in this outstanding IAFP benefit!

Eight student presenters (below) from Florida State University and the University of Florida were awarded registration and travel accommodations to attend and present at the AEC. Students have traditionally been involved with our AEC as part of the student poster session. This year, participating students created a group presentation where each student was given five minutes to introduce themselves and their research to promote their poster presentations.

(Continued on page 4)
The University of Georgia's Department of Food Safety and Technology (UGA FST) hosted the Georgia Association for Food Protection (GAFP) 2023 Annual Spring Meeting at the university’s special off-campus meeting facility, Flinchum’s Phoenix, in Athens. On behalf of UGA FST, Dr. Faith Chen, President, was unable to participate in person but greeted attendees virtually. Steve Fuller, Treasurer, provided a review of the Association’s finances and planned changes.

GAFP sponsors were recognized for their support that enables our strong student engagement efforts. Our sponsors include: Kleanz; Publix; Georgia Tech/Georgia Manufacturing Extension Partnership; Georgia Restaurant Association; Georgia Food Safety & Defense Partnership; and meeting collaborators Eurofins, University of Georgia Center for Food Safety; and UGA FST.

Wendy White, Delegate, outlined the changes in management at IAFP and talked about IAFP 2023 in Toronto, Ontario, Canada. She also announced GAFP as this year’s recipient of the C.B. Shogren Memorial Award for the second year in a row. In addition, she highlighted the GAFP Jim Ayres Young Investigator Award, which connects students in Georgia with the international forum provided by IAFP.

The election of 2023–2024 GAFP officers includes:

- President: Charles Otto, III
- President-Elect: Anna Townsend
- Vice President: Aaron Huckabee
- Past President: Jessica Chen
- Secretary: Sofia Feng
- Treasurer: Steve Fuller
- Delegate: Wendy White
- Student Liaison: Rawane Raad

Finally, the 2006 GAFP Constitution and Bylaws were discussed, with revisions approved and later ratified through a ballot of all members.

The GAFP Spring Educational Session was led by Anna Townsend and featured the following presenters and topics:

- Dr. Ajit Mahaputra, Fort Valley State University, “Pulsed Ultraviolet Light Treatment of Meat”;
- Dr. Xiangyu Deng, UGA Center for Food Safety, “Global Spread of Salmonella via Sourcing and Trade of Poultry Breeding Stocks”; and
- Dr. Ai-Ping Hu, Georgia Tech Research Institute, “Agricultural Robotics at Georgia Tech.”

Members and guests were treated to additional innovative food safety research by 16 graduate and postgraduate students presenting their work through posters and discussions during planned engagement breaks. A panel of judges reviewed each poster presentation and selected three for special recognition with checks presented by GAFP. Presentation recipients and topics are:

- Pranita Patil, UGA, “Effect of Cooling Rates on the Growth of Clostridium perfringens for cooked Roast Beef, Ham, and Turkey Products”;
- Jared Smith (above), UGA, “Evaluating Wild Birds as a Potential Source of Salmonella Transmission to Produce”; and

Students and their works are featured in a short GAFP Annual Meeting highlights video at: https://youtu.be/7Rv_YO-LZoc.

We’re only weeks away from IAFP 2023 in Toronto, Ontario, Canada, and we again ask our Affiliates to donate items for this year’s Silent Auction. All proceeds go to the IAFP Foundation to continue funding educational programs such as Speaker Travel, lectures, Travel Awards, and Student Travel Scholarships. Plan to bring your item(s) with you to Toronto (keeping in mind that most attendees travel by air). Visit the IAFP website to complete a donation form for each item. Can’t attend this year’s Annual Meeting? You can donate directly to the Foundation through the IAFP website.

If attending IAFP 2023, be sure to join the committee, council, and/or PDG meetings taking place (most on Sunday, July 16). Your input in PDG meetings is a great way to have a direct impact on the future of your profession. Numerous recommendations were submitted to and approved by the Board in 2022, allowing the Association and its Members to grow through learning and sharing. If you have a way to improve upon a procedure, process, or plan, discuss this in one of the meetings taking place at IAFP 2023.

See you in Toronto!
AFFILIATE CALENDAR
PROMOTE YOUR MEETINGS THROUGH IAFP

July 2023
17: Bangladesh Association for Food Protection in North America, Annual Meeting at IAFP 2023.
17: Chinese Association for Food Protection and Chinese Association for Food Protection in North America, Annual Meeting at IAFP 2023.
17: Indian Association for Food Protection in North America, Annual Meeting at IAFP 2023.
17: Korea Association for Food Protection, Annual Meeting at IAFP 2023.
18: Southeast Asia Association for Food Protection, Annual Meeting at IAFP 2023.

August 2023

September 2023

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 2022–2023 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 Affiliate View, 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.

Affiliates in Action
Second Quarter 2023
* Meeting was held as a hybrid

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

May
- Pennsylvania Association for Food Protection
- Georgia Association for Food Protection
- Florida Association for Food Protection

June
- *Mexico Association for Food Protection
- Wisconsin Association for Food Protection

To be featured in the next issue of Affiliate View, send your news and photos by September 8, 2023 to Susan Smith at ssmith@foodprotection.org.

IAFP EXECUTIVE BOARD SPEAKER PROGRAM
FOR AFFILIATES

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.)

Michelle Danyluk, Ph.D., University of Florida
President
• 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

Tim Jackson, Ph.D., U.S. Food & Drug Administration
President-Elect
• Food Safety Management
• Food Microbiology
• Regulatory Food Safety

Mark Carter, MC Squared
Vice President
• Method Development and Validation
• Statistical Sampling Plans and Development

Manpreet Singh, Ph.D., University of Georgia
Secretary
• Managing Risks in Meat & Poultry Processing
• Food Safety Management Systems in Food Processing
• Antimicrobial Resistance of Foodborne Pathogens

Ruth Petran, Ph.D., Ruth Petran Consulting, LLC
Past President
• Sanitation Preventive Controls
• Norovirus Management

Amy Rhodes, HP Hood LLC
Affiliate Council Chair
• 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)

Fabiana Guglielmone, Unilever
Affiliate Council Secretary
• Are We Learning from Food Safety Marketplace Incidents?
• Allergen Management
• Importance of Hygienic Design and Proper Validation of Cleaning and Sanitation Procedures
IAFP SPEAKER PROGRAM (EXPANDED)

Gary Acuff, Ph.D.
Acuff Consulting, LLC
- Addressing Risk Using Performance Objectives
- Proper Use of Pathogen Surrogates in Process Intervention Validation
- What is Really Achievable in Pathogen Reduction for Beef?

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
- Validating Formulation Safe RTE Foods
- Intervention Strategies to Control Listeria monocytogenes in Ready-to-Eat Foods
- Control of Sporeforming Bacteria During Extended Cooling and Refrigerated Storage

Linda Harris, Ph.D.
University of California – Davis
- Tree Nuts: Food Safety Risks and Intervention Strategies
- Low-Moisture Foods: Food Safety Challenges and Opportunities
- Low-Moisture Foodborne Outbreak Case Studies: Lessons Learned
- Microbial Food Safety and Culinary Herbs

Alejandro Mazzotta, Ph.D.
Chobani, LLC
- Dairy Food Safety and Spoilage
- FSMA and Regulatory Compliance
- Food Safety and Quality Systems

Mickey Parish, Ph.D.
U.S. Food & Drug Administration (retired)
- Science and Policy in Government
- Listeria in 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
- Understanding and Managing Food Safety Risks
- Quantitative Microbial Risk Assessment of Foods
- Development and Application of Predictive Models for Food Microbiology
- Handwashing, Hand Sanitizers, and Cross-Contamination

Mickey Parish, Ph.D.
U.S. Food & Drug Administration (retired)
- Science and Policy in Government
- Listeria in Foods

Don Zink, Ph.D.
IEH Laboratories & Consulting Group
- FSMA Implementation – Foreign Supplier Verification and Preventive Controls
- Environmental Pathogen Monitoring
- Controlling Listeria and Salmonella

Linda Harris, Ph.D.
University of California – Davis
- Tree Nuts: Food Safety Risks and Intervention Strategies
- Low-Moisture Foods: Food Safety Challenges and Opportunities
- Low-Moisture Foodborne Outbreak Case Studies: Lessons Learned
- Microbial Food Safety and Culinary Herbs

Gale Prince
Retired/Consultant
- So You Chose Food Safety as a Career Choice
- Food Safety Culture Drives Excellence
- Food Safety Modernization Act (FSMA)
Get a Bird’s Eye View of 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 2023 Annual Meeting.
July 16–19, 2023
foodprotection.org

Future Annual Meetings | Save the Dates!
IAFP 2024, July 14–17, Long Beach, California
IAFP 2025, July 27–30, Cleveland, Ohio
IAFP 2026, July 26–29, New Orleans, Louisiana