



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

Roger Cook, *Affiliate Council Chair*

Dan Erickson, *Affiliate Council Secretary*



View from the Chair: The Tortoise, the Hare, and Sustainable Pace

It gives me much pleasure to wish you all the best for 2009 from the vertical comfort of my lounge couch rather than the more horizontal pose in which I dictated my last Chairman's message, and a position to which I became quite accustomed over the last quarter of 2008.

I thank you all for your kind thoughts and words. In particular, I must thank David, Lani, all the IAFP staff, and the Executive Board for their patience and understanding. It has been fantastic and much more than I deserve, given that I am writing this well past the "deadline" but might just squeeze it in before the "death-line" (three hours away). Lani, you have the patience of an angel!

I am sure that 2009 will be as great for you as I know it will be for me. Last year ended well with my spinal scaffolding dispatched

to history the week before Christmas. My comfort and the distance I am able to walk improve on a daily basis. I would feel 150 percent if it weren't for the "physio-terrorist" massage attacks that I am regularly, and strangely voluntarily, subjected to. The phrase "no pain, no gain" springs to mind. I don't need this much gain—please, no more gain! (Yes, my physio trained at Guantanamo!)

But seriously, speaking of gains: In the four months I have been out of action, I have had a chance to reflect on the necessity for my existence in the whole scheme of things.

I was waiting for the whole world to stop; I was waiting for the cries of "Help! We don't know how you do what you do." But neither came to pass—the world didn't stop; there were no cries. The E-mails dried up

(Continued on page 2)

► Inside this issue:

View from the Chair: Roger Cook	1
Affiliate Bio Brief: Patricia Desmarchelier	3
Affiliates in the Spotlight	4
Affiliate Calendar	11
Resources for Meeting Planners	12
Buzz for the Board	13
IAFP Bulletin Board	15
IAFP Executive Board Meeting Highlights	17
Awards 2009 Primer	18
Silent Auction Form	19

Affiliates Across the Globe

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

(Continued from page 1)

(now there is a positive). And then the doubts crept in: *I've been sprung. They now know that I don't actually do anything.* Nightmares of the Friday afternoon pink slip!

But it all became clear the moment I showed my face in the office (albeit a very slowly moving face, and shown just long enough to prove to most that I still lived). What had happened is that the world hadn't stopped, but all those along the regulatory chain—in which I am but a small link—had decided to slow up and wait for me to catch up. Those who remembered the government service in the days of letters and surface mail enjoyed the slow-down of pace.

And would you believe it: Essentially, nothing had been done. The snail-mail piles just lay there stacking higher by the day. The E-mails weren't sent (but boy did they rocket in once my face was seen). *Great to see you back. Now can you ...? Deadline two months ago.* Everything simply went on hold. My team slowed down, the risk managers slowed down, decisions got delayed, industry slowed down, overseas markets slowed down.

But the world did not stop; it didn't even flinch, just took a breath and

moved on to other issues instead. It survived.

So how does this pertain to our Affiliates? In reality, it doesn't. In fact, almost the opposite. Many Affiliates would fail if their leader fell off his or her perch. Many of our struggling Affiliates already suffer from management burn-out. We leaders with type AAA personalities work extremely hard to achieve Affiliate and personal goals. We do it in all our endeavors. I do it with my Sea Scout troop and with my yacht club junior race coaching program.

As I lay around mending, I realized that I had been close to burn-out and that my level of enthusiasm for new leadership projects was not sustainable. We get to a stage where we work at a crazy pace because "the Affiliate will fail if we don't." A subconscious ego trip? No, perhaps that is a bit tough. Nevertheless, in order for Affiliates to survive, you need a group of people working together at a pace that is sustainable by all members of the group. In that way, all will have room to happily lift their game—so the Affiliate won't stall if one leader falls off the perch. In a long cycle race, the slower endurance team will eventually triumph over the solo sprinter.

My work "World" group absorbed my absence, and my Sea Scout leader team temporarily lifted their game, but the coaching program struggled. First job: qualify more coaches, delegate more tasks, grow the team, don't do it all myself. Food for thought. And don't forget that humor!

Lastly, a gentle reminder that Affiliate Annual Reports must reach the IAFP office no later than **Tuesday, February 3.** (Yes, we do get an extra day in New Zealand, thanks to the positioning of the international date-line. It's got to be good for something!) From one who gets to read each and every one of the reports, I am really looking forward to the task and seeing what you have been up to. The size of report doesn't matter; showing your Affiliate's enthusiasm does.

By the way, remember to send your "Roger" joke to be in with a chance for Philippa's prize. Her E-mail address is philippa.ross-james@nzfsa.govt.nz.

And again, thanks to my very special international family.

Roger Cook



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Affiliate Bio Brief

Patricia (Trish) Desmarchelier

President, Australian Association for Food Protection



OCCUPATION | Food Safety Consultant; most recently Director of Research and Director of Food Safety and Quality at Food Science Australia, CSIRO

QUALIFICATIONS | Ph.D., University of Sydney; Bachelor of Applied Science, Queensland University of Technology; Fellow of the Australian Society for Microbiology (ASM); Fellow of the Australian Institute of Food Science and Technology (AIFST).

CAREER HIGHLIGHTS | Dr. Desmarchelier's career began with the Australian Government as a medical laboratory technologist in a regional pathology laboratory. After two years she transferred to their School of Public Health and Tropical Medicine at the University of Sydney, where she focused on a career path in bacteriology. The ensuing fourteen years brought many opportunities: Dr. Desmarchelier developed an interest in food and waterborne diseases both from a diagnostic as well as a public health perspective in developed and developing countries; she completed her Ph.D. studying *Vibrio cholerae* and other vibrios in the Australian environment and food; and she became involved in research, consultation and academia and developed a passion for microbial food safety and promoting food protection. When the School was closed in 1987, Dr. Desmarchelier moved to the Tropical Health Program at the University of Queensland, where she continued her teaching, research and consultation in food and water safety and public health.

In 1995, Dr. Desmarchelier was enticed to join the CSIRO Division of Food Science and Technology (now Food Science Australia) in the Meat Science Laboratory at Cannon Hill, where she was privileged to work with Dr. Fred Grau and to take up their research program on pathogenic *E. coli* in meat. Dr. Desmarchelier later advanced to the position of Senior Principal Research Scientist and roles of Section Leader, Centre Director, Directors of Food Safety and Quality and of Research. She continued in research, teaching and consultation to the food industry, governments and international organizations on a range of microbial foodborne pathogens and food safety management, and maintained an adjunct appointment of Associate Professor at Queensland University. At the end of 2008, Dr. Desmarchelier decided it was time to move on from management and devote more time hands-on in ensuring food safety, and resigned from CSIRO. She is a member of food safety advisory panels for various government agencies and for the egg and meat industries.

PORTFOLIO | Dr. Desmarchelier has been an active member of the ASM and AIFST in Australia since the early 1970s. She has been a member and held various offices in the food microbiology special interest groups and in the Queensland Branches, and has played a major role in organizing conferences, seminars and training programs, and contributing to their publications. She was awarded the AIFST President's Award for Service in 2006 and the Australian HACCP Conference Award for outstanding individual working in a non-industry institution in 2005. She is currently Chair of an AIFST Education Working Group concerned with developing our skills in food science, Chair of the upcoming AIFST Convention in mid-2009, and on the technical committee for the Food Microbiology Conference in March 2009.

Dr. Desmarchelier became an IAFP Member in 2000 and has presented various symposia and posters and co-chaired sessions at IAFP conferences. She is a member of the Risk Assessment and Foodborne Disease Control PDGs and is currently serving on the International Leadership Awards Committee. She and others were instrumental in establishing the Australian Association for Food Protection (AAFP), and they hope that AAFP and the Australian counterparts of ASM and AIFST can work together to promote food protection.

PERSONAL ENDEAVOURS | Dr. Desmarchelier enjoys needle-craft, gardening, and cooking, although for some time these activities have been set aside while she devotes time to her two sons, work, and her career. While life has had its challenges—single parenthood with teenage sons, the demands of a career and travel—she feels she has been privileged. Having encouraging and supportive family and friends and great mentors has been beneficial for her. Highlights of her career in food safety have included traveling to many parts of the globe and working in communities that are less privileged. Dr. Desmarchelier's mission now is to continue to work toward a safe food supply, to give back through her volunteering for non-government aid agencies, and to spend more time with her family while indulging in personal interests.



Frank Yiannas presented Dr. Desmarchelier with AAFP's charter at IAFP 2007 in Florida.

Affiliates in the Spotlight



Take the spotlight!

To be featured here in the next issue, send a brief article and photos by April 3 to: lmcdonald@foodprotection.org. Your photos will also appear in the 2009 Affiliate Photo Show DVD.

Iowa Association for Food Protection

Lynne Melchert of Swiss Valley Farms, Secretary of the Iowa Association for Food Protection, reports another successful year of attendance for the organization's annual meeting held October 7-8 at the Best Western Starlight Village in Ames, Iowa.

A majority of the attendees were dairy plant field representatives, dairy plant managers, quality control and state regulatory personnel involved in dairy farm and plant inspections. Dairy farmers were also in attendance.

Speakers from the Iowa Department of Agriculture presented Iowa Department of Agriculture and Land Stewardship (IDALS) topics and "Views on the Iowa Dairy Industry." The keynote session, delivered by dairy specialist **Larry Tranel**, was followed by presentations by **Pat Gorden**, **Suzanne Millman**, **Leo Timms**, and **Sam Beattie** of Iowa State University.

At the Tuesday evening banquet, **Jim Murphy** of West Union, Iowa, a field representative for Swiss Valley Farms, received the Merle P. Baker Award. The award is presented to an individual who is employed as a milk, food or environmental sanitarian, or by an educational institu-

tion, or who is a member of the dairy or food industry. The candidate also must have made a meritorious contribution to the field of milk, food or environmental sanitation in the State of Iowa. In addition to the Merle P. Baker Award, a \$500 scholarship was



Jim Murphy of Swiss Valley Farms accepts the Merle P. Baker Award from President Lisa Poole, October 2008.

awarded to **Kristin Baumler**, an Iowa State University freshman majoring in Dairy Science with a minor in Food Safety.

Indiana Environmental Health Association

Reported by Mark R. Mattox, IEHA President-Elect

The 2008 Indiana Environmental Health Association's Fall Educational Conference was held from September

28 to October 1 at the spacious Belterra Conference Center in Florence, Indiana.

The conference theme was "Dealing with Today's Environmental Disasters." My decision to select this theme was due, in part, to our Association's recent adoption of a new standing committee: The Terrorism and All Hazards Preparedness Committee. At the initial planning stages in the Fall of 2007, I did not realize how relevant and timely this theme would become. In the Spring of 2008, many Hoosiers were displaced and/or otherwise adversely affected by flooding that ravaged parts of central and southern Indiana. The flooding resulted in three deaths. President Bush declared 29 counties in central Indiana a major disaster area. Environmental Health Specialists were among those called upon to provide services, information, and comfort to the victims.

The conference began on Sunday, September 28, with CP-FS and REHS exams proctored by **Ed Norris** and **Sue Norris**, respectively, and our golf outing. On Monday, keynote speaker **Judith Monroe**, MD, Indiana State Health Commissioner, began the program with her presentation titled "Preparedness: A Flood of Information." Other general session presentations included "A Public Health Deployment Experience: Indiana's Re-

(Continued on page 5)

(Continued from page 4)



A full session at the IEHA Fall Educational Conference.

sponse to Hurricane Katrina from a Local Health Department Perspective” by **Leisa Prasser**, RN, and “Disasters in Indiana” by **Joe Wain-scott**, Executive Director, Indiana Department of Homeland Security.

Four concurrent sessions (Food Protection, General Environmental Health Services, Wastewater Management, and Terrorism and All Hazards Preparedness) convened on Monday and Tuesday afternoon. Included in these breakouts were informative presentations such as “Reduced Oxygen Packaging” by **Kris Moore**, FDA; “Troubleshooting Techniques for Basic Onsite Wastewater Systems” by **Dr. Randy Miles**, University of Missouri; “Eco-Terrorism” by Special Agent **Michael Fries**, FBI; and “Mold and Flood Restoration” by **John Casey**, Greentree Environmental Services.

Conference attendance was noteworthy, with over 180 registered at-



MAFP President-Elect Alan Talarzky accepts the torch from President Gary Moore, October 2008.

tendees. In addition to all those who helped make this event a success (Association members, speakers, etc.), a sincere thank-you goes out to our sponsors, who were vital in offsetting some of the conference costs, and the staff at Belterra, who bent over backwards to make the event as enjoyable as possible for all.

Metropolitan Association for Food Protection

Reported by Carol Schwar, MAFP Secretary

The Fall 2008 Metropolitan Association for Food Protection (MAFP) seminar was held on October 8, 2008, at Rutgers University Cook Campus Center, and was attended by 130 people.

The seminar opened with “The Role and Significance of Bacteria in Foods,” delivered by **Ron Schnitzer** of Sani Pure Labs. **Deb Scherrer** of the Food Allergy and Anaphylaxis Network spoke on what restaurant workers need to know about food allergies, and presented some vivid slides of food allergy reactions. The next two speakers focused on produce safety. **Wesley Kline** of the Rutgers Cooperative Extension of Cumberland County focused on the grower/industry perspective in New Jersey, as well as a third-party audit program for regional farms and packers. **Michele Danyluk** of the Citrus Research and Education Center at the University of Florida covered the academic and research perspective from Florida and California. **Gary Smith** from the Safe Quality Food Institute spoke about the global food safety initiative and the Safe Quality Food (SQF) Institute.

A business meeting was held after lunch, at which outgoing President

Gary Moore was presented with a plaque for his leadership during 2007–2008, by incoming President **Alan Talarzky**.

The agenda for the Spring 2009 seminar, to be held on May 6, 2009, is nearly complete. **Frank Yiannas** will be the keynote speaker, and other presentations will include investigating foodborne outbreaks, and seafood and sushi safety. There will also be a presentation from Ecolab/Kay Chemical.

Michigan Environmental Health Association

Reported by Janet Phelps, MEHA Delegate and Past President

The Michigan Environmental Health Association (MEHA) held its 20th Annual Food Protection Conference October 29–30 at the Holiday Inn Gateway Center in Flint, Michigan. The conference was attended by



Michigan Environmental Health Association

165 individuals, including MEHA members, non-MEHA members, 26 speakers, 11 exhibitors, and students.

Five nationally recognized speakers were brought to Michigan through a grant made possible by the Michigan Department of Agriculture (MDA) Industry Training Fund. They include **Dave Babcock** of Marler Clark Associates, delivering the keynote address, “Liability of Environmental Health Officials for Negligent Inspections,” and “Some Things to Keep You UP at Night: Greedy Managers, Sick Employees and Crappy Procedures”; Captain **Wendy Fanaselle**, FDA/CFSAN, presenting “Options

(Continued on page 6)

(Continued from page 5)

for Controlling Norovirus from Farm-to-Fork in Ready-to-Eat Foods”; **Dr. David McSwane** of Indiana University presenting “Establishing Effective Field Training Process for Food Safety Inspection Officers”; **Ken Pearson** of Professional Food Safety Solutions presenting “The Magic of Food Safety”; and **Kelly Engelhart** of Port-



Captain Wendy Fanaselle of FDA/CFSAN.

age County Health Department discussing the local health district’s response to a Norovirus outbreak. In addition, the MDA grant made educational scholarship funds available to 23 MEHA members to cover the cost of their registration and lodging.

Several door prizes were given out through the conference, including a complimentary IAFP membership. Each attendee received an ethnic food CD-ROM, MEHA lunch tote bag and various snack foods donated from contributors. To view the full agenda, please go to www.meha.net and select options under the MEHA Food Protection Conference.

The Executive Board of MEHA wishes to thank IAFP for their door prize donation in support of our annual food protection conference.

Alabama Association for Food Protection

The annual meeting of the Alabama Association for Food Protection

took place November 19–20 at the Doubletree Hotel in Birmingham, Alabama. **Tom McCaskey** of Auburn University, Affiliate Delegate to IAFP, reported good attendance for the two-day program.

Among the 12 featured speakers were **Frank Yiannas**, Vice President of Food Safety for Wal-Mart Stores, presenting “Food Safety Culture,” and **Jack Guzewich**, one of four speakers from the FDA, discussing produce safety. Local speakers represented Alabama industry and government agencies. **Tracy Graham** of the Alabama Department of Public Health (ADPH) gave the “State Laboratory Update” while winery-owner **Tom Vizzini** discussed the state’s emerging wine industry. In addition, an eight-speaker round table was led by regulatory agency officials and representatives of grocer, retail, and restaurant associations.

The “AAFP Business Meeting and National Update” portion was delivered on Wednesday evening, with President-Elect **James Congleton** of the ADPH providing closing remarks on Thursday.



AAFP Officers, November 2008. From left to right: Tom McCaskey, Delegate; Karen Crawford, Secretary/Treasurer; James Congleton, President; Carolyn Suber, Immediate Past President; Dennis Bogart, President-Elect; Patricia Lindsey, Past President. Not pictured: Bill Kelly, Vice President.

Ontario Food Protection Association

Reported by Mike Cassidy, Vice President

The Ontario Food Protection Association (OFPA) celebrated its 50th Anniversary at the Annual General Fall Meeting held at the Mississauga Convention Centre, November 20–21, 2008. In celebration of this milestone, the Organizing Committee planned a special two-day event for the members and attendees. Each registrant received an OFPA pin marking the fiftieth year of the Association; they also received a very nice tote bag with logos representing the companies that sponsored refreshments or the Workshop during the two days. Thanks very much to **Paul Baxter**, our Secretary-Treasurer, for organizing and arranging these two great additions!

Day One included the traditional educational seminar-style talks, with the day’s theme being “Where We’ve Been, Where We Are, and Where We Are Going” in relation to food safety. We were very pleased to have **Ms. Vickie Lewandowski**, IAFP President-Elect, who congratulated the OFPA not only on this achievement, but on being such a successful Affiliate. The OFPA, under a strong Board of Directors and the efforts and experience of Executive Director **Gail Seed**, won the IAFP’s prestigious C.B. Shogren Memorial Award three years in a row (2003–2005) and the IAFP 2007 Affiliate Membership Achievement Award. **Debra Bradshaw**, the morning moderator (who also led the Sustaining Corporate Members Committee for the planning meetings for these events), recognized OFPA members—many with 10, 20, 25 years; even one member with over 30

(Continued on page 7)

(Continued from page 6)

years as an OFPA member: ED Gail Seed. Congratulations, Gail, on such a level of commitment to this Association!

There were over 230 attendees on hand as **Dr. Jeff Farber** from the Bureau of Microbial Hazards at Health Canada, himself an IAFFP Past President, started off the day with a talk



Jeff Farber of the Bureau of Microbial Hazards of Health Canada speaks to OFPA, November 2008.

that covered “Where We’ve Been,” covering the past 50 years of food safety in Canada. He demonstrated that we’ve come a long way – but there’s still more work to do. Then, for the “Where We Are” portion of the day, three food companies spoke about how they implemented food safety improvements in their plants, without a crisis to trigger the improvement efforts. Ms. Lewandowski spoke about food safety activities of Kraft Foods Inc; **Mr. Robert Giguere** spoke about how T & R Sargent Farms, a poultry processor, implemented HACCP Advantage, the benefits of going that route, and the support and assistance they got from the Ontario government, particularly the Ministry of Agriculture, Food and Rural Affairs (OMAFRA); and **Mr. Robert Chapman** from Pride Pak Canada spoke about how they have implemented numerous food safety changes to reduce risks in the produce area. They all stressed the importance of the commitment of upper

management to food safety, and provided information on ways to get buy-in from all staff – a key component for success.

Providing additional information on “Where We Are” would not have been complete without discussing the Canadian *Listeria* outbreak associated with Maple Leaf Foods – something that could happen to any producer or processor of RTE foods. **Matt Ruf** of the Halton Public Health Unit gave some insights from the unit’s point of view about how this and other foodborne outbreaks are handled; and **Peter Stein** of JohnsonDiversey explained how *Listeria* can be such a challenging problem, illustrating the many locations it might be found in plants and what needs to be done to minimize the risk of it contaminating food products. To follow, **Mr. David Babcock** from the US Marler Clark Law firm discussed why companies should be practicing due diligence and enhancing their food safety activities.

As part of the Fall Annual Meeting, the Board of Directors holds a meeting in which all members may participate. This year, the Board recognized the work of Debra Bradshaw, who received the OFPA Award of Exceptional Merit for 2008. There were also eight OFPA student scholarships awarded to deserving students, totaling \$11,500 in student support. The meeting was a time to vote on and finalize the slate of officers for 2009: **Joseph Odumeru**, Past President; **Mike Cassidy**, President; **Judy Greig**, Vice President; Paul Baxter, Secretary-Treasurer; **Joanne Allen**, **Joanne Boudreault**, **Craig Venning**, **Janet Harris**, **Marilyn Lee**, and **Darcy Seguin**, Directors; and three new Directors—**Waylon Sharp**, **Marc Charlton**, and **Joe Yun**. The Board was happy to hear that Gail Seed agreed to continue as Executive Director for 2009. We welcome the new Directors and

look forward to a successful 2009 for OFPA!

There were over 40 displays from OFPA Sustaining Corporate Members at the Trade Show, providing the opportunity for members to ask questions, discuss concerns, or touch base with a representative. The Sustaining Corporate Members were also generous with their door prizes, and many meeting attendees left with a little (or a lot!) something more than the excellent information provided by the speakers.

The morning refreshment break was sponsored by Orkin PCO Services; the excellent lunch was sponsored by Deibel Laboratories; and the afternoon refreshment break was sponsored by Laboratory Services Division, University of Guelph. The OFPA and Organizing Committee would like to thank them again for their generous sponsorships.

The afternoon finished up with a wine and cheese reception and a



Vickie Lewandowski, IAFFP Vice President, with Anna Lammerding at the OFPA 50th Anniversary Meeting, November 2008.

chance to network, with 130 people staying to enjoy the anniversary dinner. The meal was excellent, the discussions and interactions at all the tables were lively – and the end of the meal was sweetened with some chocolate OFPA gold coins to mark the fiftieth anniversary. The keynote speaker was **Mr. Ted Bilyea**, whose “food for thought” complemented the meal with interesting information

(Continued on page 8)

(Continued from page 7)

and insights about where food and food safety are headed in the future, and what we need to be prepared for.

On Day Two, a “Rapid Methods in Food Microbiology” workshop—organized by Dr. Joseph Odumeru and ED Gail Seed for over 80 Association members and others—featured **Dr. Daniel Fung** of Kansas State University, who has been giving this



workshop for over 25 years, and **Dr. P.C. Vasavada** of the University of Wisconsin. There were a number of OFPA Sustaining Corporate Members who showcased their products and equipment for the workshop, including DuPont, 3M, Oxoid, Neogen, bioMérieux, and Innovation Diagnostics. This was an excellent learning opportunity for the attendees, and a great way to complete the meeting’s events.

OFPA’s 50th Annual Fall Meeting and Gala Dinner was very successful and provided an opportunity for information and education, networking and celebration. Many thanks to the Organizing Committee; to Judy Greig and her team for organizing the Gala Dinner; to ED Gail Seed for providing the background work that made the registration, logistics, and flow of the events go so professionally and smoothly – and for taking care of all the last minute changes; and to all those who volunteered their time and efforts to showcase what a great association the OFPA is.

Affiliate Clips

To be featured in this section, simply add the IAFP office address (see back page for mailing address) or lmcdonald@foodprotection.org to your membership mailing list.

The **Australian Association for Food Protection (AAFP)**, chartered in July 2007, issued its first E-newsletter to members in December. Many thanks to Ian Jenson, AAFP Secretary, for including pertinent IAFP news in the publication. Advertising the affiliation in this way strengthens the goals we share and broadens our reach to food safety professionals, which benefits both AAFP and IAFP.

British Columbia Food Protection Association’s (BCFPA) Fall Speaker’s Evening on October 9, co-hosted by the British Columbia Food Technologists, attracted record turnout of 130 for the topic “What’s Up with *Listeria*?” The group converged again on December 1 for its Annual General Meeting, held at the Vancouver Metrotown Hilton and featuring **V i c k i e Lewandowski** of Kraft Foods. In addition to delivering the keynote address, “The Safety of Dairy Products,” Ms. Lewandowski assisted BCFPA President **Terry Peters** in presenting the 2008 student scholarships.



In November, **Florida Association for Food Protection (FAFP)** launched a membership renewal program for 2009 and 2010. All members who initiate a two-year renewal by January 31, 2009, will receive a deluxe portfo-

lio. During a December business trip, FAFP’s **Zeb Blanton** sought to promote IAFP with his company’s (SGS US Consumer Testing Services) affiliate office in Mexico City. We thank Mr. Blanton for his efforts to put his colleagues there in contact with IAFP’s Mexico Affiliate, and wish to remind all Affiliates of our ongoing commitment to encourage IAFP Members to become involved in, or establish, their own local organization.

Georgia Association for Food Protection (GAFFP) encourages submissions for the 2009 Dr. Jim Ayers Young Investigators Award. Currently enrolled students are invited to submit an extended abstract, and will be considered for the award if the paper is



accepted for presentation at IAFP 2009 in Texas. The deadline is May 31. Now in its second year, the David Fry Regulatory Food Safety Professional IAFP Stipend is also open for applications. The stipend covers \$1,000 in expenses for a qualifying recipient to attend the next IAFP Annual Meeting. For award and stipend criteria, visit www.gaaffp.org.

The 2008 Fall Seminar and Annual Meeting of the **Associated Illinois Milk, Food and Environmental Sanitarians (AIMFES)** was held October 8–9 in East Peoria, Illinois. The conference was sponsored by the Illinois Department of Public Health (IDPH) and moderated by AIMFES President-Elect **Kris Zetterlund** of Darden Restaurants and IDPH’s **Alan Lundin**, First Vice President. Speakers included Paula Avery of

(Continued on page 9)

(Continued from page 8)

bioMerieux on "Rapid Testing Methods for Pathogens" and Lori Saathoff of IDPH on "Salmonella Saintpaul and Illinois Foodborne Illness Trends."

Kansas Environmental Health Association (KEHA) converged in Manhattan October 8–10 for its 2008 Fall Conference. **David McSwane** of Indiana University was among 11 speakers presenting on food safety and environmental topics. Attendees of the annual Pork Chop Dinner held Wednesday evening were entertained by a cast of characters facilitating an interactive murder mystery.



In the fall newsletter of the **Metropolitan Association for Food Protection (MAFP)**, President **Gary Moore** discussed the dilemma of whether to support small local farmers or buy the "safer" produce originating from factory farms. He writes, "I'm not sure if there is a right or wrong answer. What I do know is that health professionals need to be a part of the food safety systems at every level...each segment has a critical role in keeping food safe...we look forward to meeting those [educational and networking] needs for our membership."

The 10th International Food Safety Conference was a joint meeting of the XXV National Meeting of Microbiology, Hygiene and Toxicology of Foods, and the **Mexico Association for Food Protection (AMEPA)**. Held November 6–8 Puerto Vallarta, the conference featured eight speakers that included **Robert Brackett** of the Grocery Manufacturers Association; **Maya Piñeiro** of the Food and Agri-

culture Organization of the United Nations; and **Maria Teresa Destro** of the University of São Paulo.

New York State Association for Food Protection (NYSAFP) celebrated its 85th Annual Conference at the Doubletree Hotel in East Syracuse, September 16–18. The main theme of the three-day conference, the safety of imported foods, was addressed by keynote speaker **Bob Hart** of the FDA; **Joseph Corby** of the Association of Food and Drug Officials; **John Schrade** of Regtech Enterprises; and **Robert Gravani** of Cornell University. Presentations by other speakers covered milk, food, and pesticide industry topics; and certification courses were available. A traditional cocktail hour and awards banquet were held on Wednesday evening.



The Annual General Meeting of the **New Zealand Association for Food Protection (NZAFP)** took place during the New Zealand Microbiology Society's (NZMS) Conference 2008, November 18–21 in Christchurch. The collaboration between the two entities entitles NZMS Food, Water, and Public Health SIG members to automatic membership in NZAFP, which sponsored the event's Food Microbiology program. **Dr. Lee-Ann Jaykus** of North Carolina State University, a speaker acquired through the IAFP Executive Board Speaker Program (see page 8), joined a roster of renowned local and international speakers presenting on such themes as biocontrol and microbial genetics. NZAFP President **Lynn McIntyre** writes: "As I'm sure you're aware, we had Lee-Ann Jaykus here for our annual

microbiological society meeting. It was an honour to host her here in New Zealand and she was both an excellent speaker and ambassador for IAFP. Please extend our thanks to the IAFP executive for allowing her to come down here as an Affiliate speaker. Many thanks also for the IAFP materials sent down for the conference - they were very well received."

On November 12, Lieutenant Commander **John Urban** of the FDA presented "Import Safety of Food" to **Southern California Association for Food Protection (SCAFP)** meeting attendees at the Jack in the Box Regional Office in West Covina. Additionally, the Affiliate has already begun its role in preparations for IAFP 2010, to be held next year in Anaheim, August 1–4.

"Food Safety in a Global Economy" was the Annual Conference theme for the **Washington Association for Food Protection (WAFFP)**, held September 24–26 at Campbell's Resort in Chelan. Early arrivals enjoyed a golf tournament at Bear Mountain Ranch followed by an evening in the hospitality suite. Two days of presenta-



tions included talks by **Karen Killinger** and others from Washington State University (WSU) and **Charles Breen** of the FDA. As part of the program, several suppliers also gave product presentations prior to the scheduled breaks.

(Continued on page 10)

(Continued from page 9)

Manitowoc, Wisconsin, was the site of the 29th Annual Joint Educational Conference of the **Wisconsin Association for Food Protection (WAFP)**, Wisconsin Environmental Health Association (WEHA), and Wisconsin Association of Dairy Plant Field Representatives (WADPFR). Breakout sessions for the September 24–25 conference, themed around “Sustainability: Green and Growing,” were specific to the interests of each association, with overlapping sessions when appropriate. The closing session by **Louise Hemstead** of CROPP Cooperative/Organic Valley addressed “Business Carbon Footprints.”

The **Wyoming Environmental Health Association**

(WEHA) joined with the Wyoming Food Safety Coalition for its Annual Conference held October 7–9 in Lander. In addition to more than a dozen environmental and food safety presentations, REHS and CP-FS exam sessions were offered to attendees. ■



Affiliates in Action
Fourth Quarter 2008

October

- ◆ Indiana Environmental Health Association
- ◆ Wyoming Environmental Health Association
- ◆ Metropolitan Association for Food Protection
- ◆ Associated Illinois Milk, Food and Environmental Sanitarians
- ◆ Kansas Environmental Health Association
- ◆ British Columbia Food Protection Association
- ◆ North Dakota Environmental Health Association
- ◆ Michigan Environmental Health Association

November

- ◆ Mexico Association for Food Protection
- ◆ Southern California Association for Food Protection
- ◆ New Zealand Association for Food Protection
- ◆ Alabama Association for Food Protection
- ◆ Ontario Food Protection Association

December

- ◆ British Columbia Association for Food Protection

We know that IAFP Affiliates are making things happen—and we want to share it here in the *Affiliate View*! We welcome your meeting articles & photos; events on your calendar; tips for Affiliate growth & networking; and recognition of your members’ achievements.

To be featured in the next issue, send your news and photos

by **April 3** to:

Leilani McDonald

lmcDonald@foodprotection.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:

- ◆ **Tri-fold display.** This attractive table-top exhibit display, recently updated to reflect our new image, shows attendees that you are affiliated with IAFP.
- ◆ **Promotional materials box.** Contents include current issues of *FPT*, *JFP*, and the *Affiliate View*, preview copies of our *Procedures to Investigate Foodborne/Waterborne Illness* booklets; Food Safety & Food Allergen Icons cards; and a variety of IAFP Membership and meeting materials.
- ◆ **IAFP Annual Meeting Photo Show DVD.** This seven-minute DVD (playable on TV or computer) captures the activities and opportunities for professionals at our renowned food safety conference.

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

Affiliate Calendar

Let IAFP help advertise your meetings in this newsletter and in our journals. Keep IAFP on your membership mailing list, or send your event details to lmcdonald@foodprotection.org

January

30: *Ohio Association of Food and Environmental Sanitarians*, Winter Meeting, Columbus Public Health, Columbus, OH. Contact Donald Barrett at 614.833.2325 or dbarrettOAFES@msn.com.

February

11: *Southern California Association for Food Protection*, Senz-It, Newport Beach, CA. Contact Margaret Burton at Margaret.burton@jackinthebox.com or visit www.scafp.info.

17: *Georgia Association for Food Protection*, Winter Meeting, CDC Tom Harkin Global Communications Center, Atlanta, GA. Contact Pam Metheny at 678.450.3061 or pam.metheny@waynefarm.com, or visit www.gaafp.org.

18–19: *Kentucky Association of Milk, Food and Environmental Sanitarians*, Innovations in Retail Food Safety, Executive West Hotel, Louisville, KY. Visit www.kamfes.com.

March

18–20: *Idaho Environmental Health Association*, Annual Education Conference, Boise State University, Boise, ID. Contact Bob Erickson at 208.788.4335 or berickson@phd5.idaho.gov; or visit www.idahoenvironmentalhealth.org.

April

1–3: *Missouri Milk, Food and Environmental Health Association*, Annual Educational Conference, Stoney Creek Inn, Columbia, MO. Contact Gala Miller at 573.659.0706 or galaj@socket.net; or visit mmfeha.org.

May

5: *Florida Association for Food Protection*, Annual Educational Conference, International Plaza Resort & Spa, Orlando, FL. Contact Zeb Blanton at 407.618.4893, or visit www.fafp.net.

6: *Metropolitan Association for Food Protection*, Spring Seminar featuring speaker Frank Yiannas, Rutgers University, Cook College Campus Center, New Brunswick, NJ. Contact Carol Schwar at 908.475.7960 or cschwar@co.warren.nj.us; or visit www.metrofoodprotection.org.

13–14: *Pennsylvania Association of Milk, Food and Environmental Sanitarians*, Nittany Lion Inn, State College, PA. Contact Gene Frey at 717.397.0719 or erfrey@landolakes.com.

25–27: *Brazil Association for Food Protection*, Annual Meeting featuring speaker Gary Acuff, Conselho Regional de Quimica, São Paulo, Brazil. Visit www.abrappa.org.

Resources for Meeting Planners

IAFP Executive Board Speaker Program

Guidelines

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 Leilani McDonald, IAFP Affiliate Services, at 800.369.6337 or 515.276.3344; or E-mail lmcdonald@foodprotection.org



Stan Bailey, Ph.D., bioMérieux, *President*

- ◆ *Salmonella*, Methods
- ◆ *Salmonella*, Control in Chickens
- ◆ Rapid and Automated Methods in Food Microbiology



Vickie Lewandowski, M.S., Kraft Foods, *President-Elect*

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



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

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



Isabel Walls, USDA Foreign Agricultural Service, *Secretary*

- ◆ Food Safety Risk Assessment
- ◆ Food Defense



Gary Acuff, Ph.D., Texas A&M University, *Past President*

- ◆ Evolving Food Safety Issues
- ◆ Effective Validation of Critical Control Points
- ◆ History of Microbiological Testing and Role in HACCP



Roger Cook, New Zealand Food Safety Authority, *Affiliate Council Chair*

- ◆ *Campylobacter*: Thorn in the Side of Risk Managers; Wonderful Challenge to Risk Assessors
- ◆ Molecular Typing: Today's Primary Tool for Attributing Source to Foodborne Diseases
- ◆ National Microbiological Monitoring Programs and Databases in Meat Production



Dan Erickson, Harold Wainess & Associates, *Affiliate Council Secretary*

- ◆ 3-A Sanitary Standards
- ◆ Dairy Regulation/Milk Processing
- ◆ Dairy/Food Contact Packaging Materials

Buzz for the Board



Creating and Maintaining an Affiliate Web Site for Fun and Profit

By Don Schaffner

Editor's note: This article was provided by Dr. Donald W. Schaffner, Delegate of the Metropolitan Association for Food Protection, in lieu of the presentation he was to have given during the IAFP 2008 Affiliate Council meeting.

Ok, well, I lied.

It's not profitable, and may even cost a little bit, but setting up and maintaining an IAFP Affiliate Web site can certainly be fun. It can also be a great way to keep your Affiliate members informed about what the Affiliate is doing.

A number of IAFP Affiliates have already taken the plunge and have created Web sites. An up-to-date and current list is available on the Affiliate page of the IAFP Web site at <http://www.foodprotection.org/memberInterest/Affiliates.asp>. Go to



this page and scroll down to the bottom to see the links.

If your Affiliate doesn't have a Web site, but you'd like to start one, this article is for you. If your Affiliate does have a Web site, you might still learn something, so read on!

Find Someone to Host Your Site

As I see it, there are three options to hosting.

1. **Use a free Web hosting company.** Simply googling the phrase "free web hosting" will give you lots of options. I personally don't recommend this option since free hosting services will add banner ads and other distracting links on your site that you may not want to have there. The key advantage of these sites is... uh... they are free! If you want to start small and are looking for reputable free options, you may want to consider Google groups (groups.google.com) or Yahoo groups (groups.yahoo.com). Note that using a social networking service like Facebook.com might also work, but does require everyone in the group to join the service.
2. **Find someone who already has a Web site and will let you place your information on their server.** The New York State Affiliate has

used this option, and have their information on the Cornell Food Science site at <http://www.foodscience.cornell.edu/cals/foodsci/extension/nys-afp/index.cfm>. This is a great option, but does lead to very long Web addresses like the one shown above. The good news is that you don't need to remember that address since googling "New York State affiliate IAFP" actually shows the address above as the first hit, so it's not so hard to find.

3. **Pay for Web hosting.** There are lots of Web hosting companies that are quite affordable. Two that I have used with good success are www.fatcow.com and www.siteground.com, but there are many to choose from.

Give Yourself a Name

If you choose the paid option, the next issue you will confront is choosing your URL (uniform resource locator) or Web address. Typically, your hosting company will allow you to register your Web address or domain name as part of the hosting package. There seem to be two schools of thought here (at least among IAFP Affiliates)—short acronyms or long descriptors. Short names are easy to

(Continued on page 14)

type (www.azeha.org is the Arizona Environmental Health Association), while long names might be more memorable (for example, www.idahoenvironmentalhealth.org). Keep in mind that if you choose something short, it might already be taken—or worse yet, for sale. Anyone want to buy iafp.org for \$50,000?

Manage Your Content

Once you've got a host and a name picked out, you'll need to start working on content (i.e. the stuff or information that will go on the site). I strongly suggest that the person who is responsible for putting content on the site is not the same person responsible for getting content from members. Both are "full-time" volunteer jobs and, honestly, take different skills and personalities. Your site manager should have good computer skills, while your content provider needs good interpersonal networking skills.

If you go the free route, or even the paid route (in some cases), the hosting service may provide you with a content management system that you can use to control some aspects of the appearance of the site. In this case, you won't need to learn any specialized software. In many cases, however, you will need to

learn to use specialized HTML editing software. HTML stands for hypertext markup language, and is the communication protocol that the Web page serv-

Your site manager should have good computer skills, while your content provider needs good interpersonal networking skills.

ers use to communicate with personal computers. Most programs today are not much more expensive or complicated to use than the word processors so many of us use today. A detailed discussion of programs is beyond the scope of this article, but Dreamweaver from Adobe.com is something of an industry standard, and some of the kids I know swear by KompoZer, available at kompozer.net.

Getting Started

If all this sounds too intimidating, and if you want a really nice looking professional site and have the funds in your Affiliate budget, you can always hire a

professional to design and even maintain your site. My only advice here is to be very careful; get bids from at least three companies and thoroughly check references.

I'm hoping however, that this doesn't sound too intimidating. I'm hoping this does sound like fun, or at least like something you'd like to try. I encourage you to get started. If you'd like more information, you can always search on your own at <http://letmegooglethatforyou.com/?q=web+editing>, or contact me at schaffner@aesop.rutgers.edu. ■

Donald W. Schaffner, Ph.D. is Extension Specialist in Food Science and Professor at Rutgers, The State University of New Jersey. His research interests include quantitative microbial risk assessment and predictive food microbiology. Dr. Schaffner has authored more than 100 peer-reviewed publications, book chapters and abstracts. He has been the recipient of almost \$4 million in grants and contracts, most of which has been in the form of competitive national grants.



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Student Travel Scholarship Program

Sponsored by



The Student Travel Scholarship will provide funds to enable selected students to travel to IAFP 2009 in Grapevine, Texas. Six scholarships will be awarded in these geographical categories: North America (2 students), outside North America (3 students), and a Developing Country (1 student). As the IAFP Foundation grows, additional scholarships will be added to this program. Full details of the scholarship program are available on the IAFP Web site at www.foodprotection.org.

Application deadline is February 3, 2009

IAFP Bulletin Board



Annual Reports Due from IAFP Affiliates by February 3

On October 14, IAFP Affiliate officers of record were E-mailed instructions and forms for the completion of their 2009 Annual Report, which covers their association's 2008 activities. This required report also counts as the application for five categories of Affiliate Awards to be presented at IAFP 2009 in Grapevine, Texas.

As indicated in the Annual Report instructions, each Affiliate Secretary is responsible for completing and filing the report. In some cases, the task is delegated to another officer. *All officers of your association have received monthly E-mail reminders of the February 3 deadline. If your association's Annual Report has been filed with IAFP, all officers on file were sent a confirmation message.*



The Affiliate Council recommends that officers communicate and work with one another to ensure that the report is completed and filed by the deadline. The information you provide helps IAFP promote and award your Affiliate's efforts through exposure in our publications and recognition at our revered Annual Meeting.

Conference Builds IAFP Momentum in Europe

With more than 210 individuals and 20 organizations in attendance at our Fourth European Symposium on



Food Safety, held November 19–21 in Lisbon, Portugal, IAFP marked another year of growth and success in its service to food safety professionals in Europe. This year's conference was held in collaboration with ILSI Europe, the Society for Applied Microbiology, the World Health Organization, and the Food and Agriculture Organization of the United Nations. Previous symposia in the European series have taken place in Prague, Barcelona, and Rome.

Presentations from the conference are available by clicking the meeting link at www.foodprotection.org.

Timely Topics Series to Address Raw Milk Safety

Registration is now available for IAFP's second Timely Topics Sympo-

sium, *Raw Milk Consumption: An Emerging Public Health Threat?*

This one-day event, to be held February 17 at the Doubletree Hotel Crystal City in Arlington, Virginia, will explore the scientific risk and public health issues related to the human consumption of raw milk in the developed world. Subjects to be addressed include current illness and outbreak data, food safety practices in the dairy industry, consumer perceptions, and the legal and regulatory challenges of raw milk consumption.

Find program and registration information at www.foodprotection.org.

FPT Online: New Access Benefits All Members

IAFP invites you and your colleagues to experience the dynamic and vibrant notebook technology of the new *Food Protection Trends* Online journal. With simple clicks and keyword searches, readers are able to easily navigate the issue and go behind the scenes to investigate our advertisers.



(Continued on page 16)

As with *IAFP Report*, our monthly electronic newsletter, the online version of *Food Protection Trends* is now a free benefit for all IAFP Members. And for a limited time, all non-Member visitors to the home page of our Web site will have the opportunity to preview the current issue.

To continue enjoying the journal in its traditional print version, Members may simply add this option to the affordable \$50 basic Membership.

Where in the World Is IAFP?

As a major catalyst in the mission of protecting the worldwide food supply, the Association's dedicated work and event planning goes on year round. Be sure to visit our Web site regularly at www.foodprotection.org for updates on the following events and other opportunities provided by the Association.

As indicated in the previous article, our **Timely Topics** series, which ex-

plored RTE foods in March 2008, will address the topic of raw milk safety on February 17 in Washington, D.C.

IAFP is an organizational and supporting force for the **4th Dubai International Food Safety Conference (DIFSC)**, scheduled for February 24–26, 2009, in Dubai. For details, visit www.foodsafetydubai.com, or click the meeting logo on our home page.

IAFP 2009, the Association's 96th Annual Meeting, will be held July 12–15 in Grapevine, Texas. Registration opens in February.

The **2009 China International Food Safety Quality & Conference + Expo (CIFSQ)** is being planned for September 23–24 in Beijing. IAFP is an original partner and supporter of this conference, now in its third year.

Berlin, Germany, is the confirmed location of **IAFP's Fifth European Symposium on Food Safety**, to be held October 7–9. Planning has begun.



Additionally, after the success of our May 2008 Latin America Symposium, we are pleased to be in the early planning phase for our first food safety conference event in **Korea**, tentatively scheduled for November 11–13.

IAFP Membership: Give a Little, Grow a Lot

Throughout the world, aspiring and established food safety professionals in industry, academia, and government are finding in IAFP the people, resources, and opportunities they need to make a lasting impact in their profession.

And it all starts with just \$50 per year.

Advancing Food Safety Worldwide® is our goal. We invite you to make it yours by reviewing IAFP Membership options at www.foodprotection.org. ■

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

Your research would look good here.

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



Highlights of the Executive Board Meeting October 28–29, 2008 | Des Moines, IA

an unofficial summary of actions

Approved the following:

- ◆ Minutes of August 1–7, 2008 Executive Board Meeting
- ◆ Provide *FPT* Online to all IAFP Members
- ◆ Upgrade to membership software to coordinate with IAFP Web site

Discussed the following:

- ◆ E-mail votes taken since the last meeting
- ◆ Committee recommendations from IAFP 2008
- ◆ Changes to *FPT* Instructions for Authors
- ◆ Dairy PDG communication issues on raw milk
- ◆ International Food Protection PDG plans for IAFP 2009
- ◆ IAFP 2008 financial results
- ◆ Workshop financial results
- ◆ Survey results from IAFP 2008
- ◆ Planning visit for IAFP 2009
- ◆ IAFP 2009 tours and events
- ◆ Awards Banquet presentations
- ◆ Symposium in honor of James Jay
- ◆ IAFP 2011 and IAFP 2012 contract status
- ◆ Planning update
- ◆ International meetings updates – China, Lisbon, Dubai, Korea
- ◆ Audit report for FYE August 31, 2008
- ◆ Audit management letter
- ◆ Budget variance analysis
- ◆ Investment returns
- ◆ Retirement plan contribution (in Executive Session)
- ◆ Journal production costs
- ◆ Springer proposal
- ◆ Student Travel Scholarship – sponsorship plan
- ◆ MOU with China Entry-Exit Inspection and Quarantine Association (CIQA)
- ◆ Possible China Affiliate
- ◆ Other prospective Affiliates
- ◆ Opportunities in India for IAFP
- ◆ COLMIC participation
- ◆ WHO-NGO update
- ◆ WHO meeting invitation
- ◆ Timely Topics opportunity
- ◆ 3-A Sanitary Standards
- ◆ Non O157 *E. coli* white paper
- ◆ Cooperation with American Phytopathological Society

Reports received:

- ◆ *IAFP Report*
- ◆ *Food Protection Trends*
- ◆ *Journal of Food Protection*
- ◆ IAFP Web site
- ◆ Financial statements
- ◆ Board Members attending Affiliate meetings
- ◆ *Affiliate View* newsletter
- ◆ Future Annual Meeting schedule
- ◆ Exhibiting (IAFP On the Road)

Highlights from the February 8–9 session will be featured in the spring issue

Deadline is February 3, 2009. Complete criteria and guidelines available at: www.foodprotection.org
515.276.3344 ♦ 800.369.6337

Awards 2009 Primer

'Tis the season to nominate a worthy colleague

Association Awards

The International Association for Food Protection welcomes your nominations for the following Association Awards. You do not have to be an IAFP Member to nominate a deserving professional, and multiple nominations are permitted. Presentation of these Awards will take place on July 15 during the Awards Banquet at IAFP 2009, the Association's 96th Annual Meeting in Grapevine, Texas.

Black Pearl Award | sponsored by Wilbur Feagan and F&H Food Equipment Company

Fellow Award

Honorary Life Membership Award

Harry Haverland Citation Award | sponsored by ConAgra Foods, Inc.

Food Safety Innovation Award

International Leadership Award | sponsored by Cargill, Inc.

GMA Food Safety Award | sponsored by GMA

Maurice Weber Laboratorian Award | sponsored by Weber Scientific

Larry Beuchat Young Researcher Award | sponsored by bioMérieux, Inc.

Sanitarian Award | sponsored by Ecolab Inc.

Elmer Marth Educator Award | sponsored by Nelson-Jameson, Inc.

Harold Barnum Industry Award | sponsored by Nasco International, Inc.

Student Travel Scholarship Awards

IAFP Student Members are encouraged to apply for scholarship awards, which this year provide funding for six qualified students to attend the Association's 96th Annual Meeting in Grapevine, Texas. Scholarship recipients will be formally recognized at the Opening Session on July 12.

Affiliate Awards

Each spring, the Awards Committee reviews the Affiliate Annual Reports for selection of the following Affiliate Awards. Presentation of these Awards will take place on July 15 during the Awards Banquet at IAFP 2009, the Association's 96th Annual Meeting in Grapevine, Texas.

C.B. Shogren Memorial Award

Best Affiliate Educational Award

Best Affiliate Overall Meeting Award

Best Affiliate Communication Materials Award

Affiliate Membership Achievement Award

Certificate of Merit Awards

There is no deadline for this award. At any time during the year, IAFP Affiliates are encouraged to nominate individuals for Certificate of Merit Awards. These awards are given to IAFP Members who have been active in both their Affiliate and IAFP, and have shown support of the ideals and objectives of IAFP.

Nominations for the Certificate of Merit Award must provide written background information regarding the individual's involvement with IAFP and the Affiliate organization. Nominations should be addressed to David Tharp, IAFP Executive Director. Please allow 60 days for the processing of nominations. Upon approval, the Certificate of Merit Award will be forwarded to the Affiliate President for presentation.

The Crumbine Award has inspired excellence in the planning and delivery of governmental food protection programs. It is supported by the Conference for Food Protection in cooperation with leading food safety entities including IAFP.

The nomination deadline for the 2009 Crumbine Award is March 13, 2009. Criteria set forth by the Foodservice & Packaging Institute, Inc. of Falls Church, VA, is as follows:

- ◆ Sustained improvements and excellence, as documented by specific outcomes and achievements, over the preceding 4–6 years, as evidenced by continual improvements in the basic components of a comprehensive program;
- ◆ Innovative and effective use of program methods and problem solving to identify and reduce risk factors that are known to cause foodborne illness;
- ◆ Demonstrated improvements in planning, managing, and evaluating a comprehensive program; and
- ◆ Providing targeted outreach; forming partnerships; and participating in forums that foster communication and information exchange among the regulators, industry and consumer representatives.

For more information about the Crumbine Award, visit the FPI Web site at www.fpi.org; or contact Lynn Dyer at 703.538.2800, or ldyer@fpi.org



Samuel J. Crumbine, M.D. (1862-1954), was one of America's most renowned health officers and health educators.



Contribute to the Twelfth Foundation Silent Auction Today!

Proceeds from the Silent Auction Benefit the Foundation



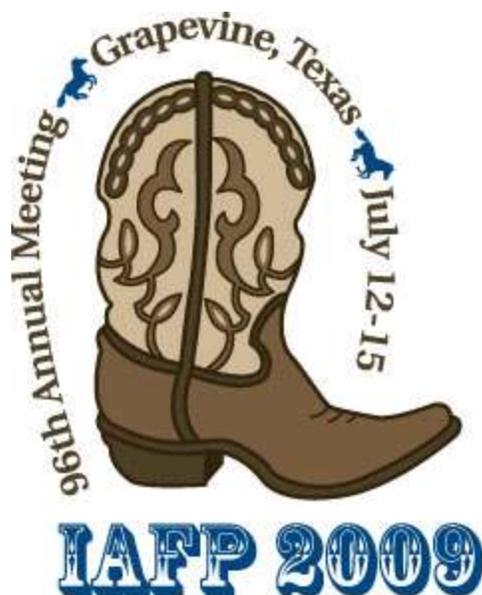
Support the Foundation by donating an item today. A sample of items donated last year included:

- 3M Gift Box
- "Taste of Chicago" Gift Certificates
- Experience Atlanta Gift Basket
- Rosemary's Garden Bath & Body Products
- 2009 Annual Meeting Registration
- Jimmy Buffet Autographed Album
- Cultured Freshwater Pearl Necklace w/Sapphire and Silver Clasp
- *JFP On-A-Stick* (Back Issues)
- *Y'all Come Eat*—Signed by Paula Deen
- Author Signed Scientific Text books
- 10 lb. Nestle Crunch Bar

To donate an item go to our Web site at www.foodprotection.org and complete the Silent Auction Donation Form or contact Donna Gronstal at dgronstal@foodprotection.org 515.276.3344; 800.369.6337.



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**Explore, participate, learn
at IAFP 2009.**

www.foodprotection.org
Registration opens in February

Future Annual Meetings | Save the Dates!

IAFP 2010, August 1–4, Anaheim, CA

IAFP 2011, July 31–August 3, Milwaukee, WI

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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