

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

Gloria Swick-Brown, *Affiliate Council Chair*

Tori Stivers, *Affiliate Council Secretary*



View from the Chair: *Spread the Safety Word!*

Happy New Year, everyone!

2011 was a great year for the International Association for Food Protection. We are bigger and better! This past year, we gained Affiliates in Taiwan, Africa and Lebanon, bringing us to a total of 50 Affiliates worldwide! I'm hoping to have an Affiliate for everyone – every government official, every industry person, every academic and anyone who has questions about or needs a speaker for their group regarding food safety around the globe. I realize that's a lofty goal, but I believe we can do it!

Think about it – most of us live in countries where **industry** makes it possible for us to purchase safe, nutritious food for a small portion of our income.

Those with lesser recourses have less food and fewer ways to preserve it. Countries where food is scarce and costly need our organization the most. **Academia** provides the education to improve upon our food safety techniques and production, and helps spread this information to others who can benefit from our studies. In most cases, **government** steps in to provide oversight, tracking, laws and enforcement. Let's reach out to those who live or work in areas that do not have an IAFP Affiliate.

Years ago, I planned a trip to a country where IAFP does not have a presence. Prior to my visit, I contacted IAFP Executive Director **David Tharp** for more

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50 Affiliates Across the Globe

Africa Australia Brazil Canada | Alberta British Columbia Ontario Quebec Chinese in North America Colombia
Hungary Korea Lebanon Mexico New Zealand Portugal Spain Taiwan Turkey United Arab Emirates
United Kingdom United States | Alabama Arizona Arkansas 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

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information about the Association to take with me. While visiting this country's embassy, I extended an invitation to join IAFP as an Affiliate. The people I spoke with were completely unaware of our association's existence and I was told that they couldn't afford to participate. However, during my visit, I noticed raw meat and chicken available for sale along the

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streets, exposed to the sun and covered with flies. People were dipping milk out of metal buckets. Unrefrigerated, non-packaged foods were handed to customers. Daily shopping was a necessity because food could not be preserved. Food professionals in countries like this need IAFP and we need their officials to provide the local population with the kind of information that we share.

Not long ago, I read about a large amount of grain which had been shipped to a country where people were dying from famine due to drought. This particular country had no semi-trucks or highways. While the country's transportation needs were under consideration, rodents infested the grain in the harbor, contaminating all of it and rendering it useless.

Another government bought dairy goats from breeders in the U.S. to distribute to families in an island nation. Goats cost less than cows and can survive on underbrush, pineapple tops, etc. A goat provides enough milk daily to supply one family, eliminating the need for a refrigerator. After the goat kidded, one doe kid was given to another family; buck kids were slaughtered. Even a program this elementary needed the government to help purchase, ship and distribute the animals.

Safe food is a necessity, not a luxury! As we begin this New Year, can we identify an issue or solve a problem regarding food safety? Think about some of the many possibilities which are simple

and yet affordable: As food safety professionals, we can

Safe food is a necessity, not a luxury!

Speak at meetings. Visit a local home economics class or speak at a school Career Day to talk about food safety professions. Invite others to join an existing Affiliate or help start a local one. Share information through newspaper or publication articles – many editors welcome articles written by experts on timely topics. These can include interesting information and statistics or be brief and targeted to a middle school grade level. In this new year, think about how you can spread the word about food protection, along with the benefits of belonging to IAFP.

May this be your safest year!

Regards,



Gloria Swick-Brown

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**Membership that fits you.
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Basic Membership

Includes Members-only network access and *IAFP Report* newsletter for \$55 (\$27.50 for students & retired professionals).

Membership with Journals

Maximize your Basic Membership by adding *Food Protection Trends*, *Journal of Food Protection*, *JFP Online*, or any combination of these benefits.

Affiliate BioBrief

Ian Jenson

Delegate, Australian Association for Food Protection



OCCUPATION | Manager, Market Access Science and Technology, Meat & Livestock, North Sydney, New South Wales, Australia

QUALIFICATIONS | B.Sc. in Microbiology and Biotechnology, University of New South Wales, Sydney, Australia; M.Sc. in Chemical Engineering (Bioprocess Engineering), University of NWS. Fellow of the Australian Society for Microbiology in food and industrial microbiology; professional member of the Australian Institute for Food Science and Technology. Currently enrolled in the Ph.D. Food Safety Innovation Program at the University of Tasmania.

Ian's occupation translates as developing strategy and conducting a research program, particularly on food safety aspects of red meat (beef, sheep, goats) for the Australian red meat industry to ensure that the industry has significant food safety and trade-related issues well under control. The red meat industry, worth AU\$16 billion per year, is Australia's biggest agricultural export.

CAREER HIGHLIGHTS | Ian became interested in microbiology at age 14, learning about it from a 1947 medical textbook given to him by a friend's father. Following completion of his Master's degree (on mutants of cheese starter bacteria), he worked for an Australian company producing dairy starter cultures for the Australian, U.S. and European markets, as well as in quality assurance, product development and customer technical services. Continuing his work in food fermentations, Ian worked for an Australian-based yeast company with international operations in North and South America, Europe and Asia. In this R&D role, he managed culture collection; a microbiology testing lab operating to ISO 17025 standards; ran a production support and troubleshooting service; and characterized strains of yeast used for baking, brewing, distilling and wine-making. Ian's most rewarding project was on scotch whiskey fermentations, conducted in London and traveling to Scotland. For the past 10 years, Ian has managed food safety research for Meat & Livestock Australia, where he has been involved in all aspects of food safety from risk assessment; laboratory methods; product surveys; predictive microbiology; risk manager; and further processing of meat. His conference presentations include those conducted in the U.S., Ireland, Dubai and Australia, and he has co-authored many publications.

PORTFOLIO | Ian was an IAFFP Member in the 1990s and rejoined the Association in 2004. He participates in several PDG activities and was involved in helping create the Australian Affiliate in 2007, serving as President from 2009–2010, and currently serving as Delegate. He also serves on the Editorial Board of *Food Protection Trends* and has recently joined the Program Committee.

PERSONAL ENDEAVOURS | Ian lives in the geographical center of Sydney at Parramatta (an aboriginal word meaning 'the place where the eels lie down'). He sings in a community choir, is involved in supporting several social causes and spends time providing support for and encouragement to young people facing difficult life transitions.

This department is reserved exclusively for article contributions by IAFP Affiliates. We invite your perspective on topics of interest to organizations and professionals dedicated to the advancement of global food safety. Send to Susan Smith at ssmith@foodprotection.org.

Affiliate *WorldView* contributor's column



Florida Association for Food Protection

Over Six Decades of Success!

By Michelle Danyluk, FAFP Past President

The Florida Association for Food Protection (FAFP) is one of



the oldest Affiliates of the **International Association for Food Protection (IAFP)**. Now in our

66th year, FAFP has 337 active members representing a broad spectrum of food industry, government and academic professionals, and students dedicated to ensuring a safe food supply. Our mission is "to provide these professionals with a forum to exchange information on protecting the food supply."

Educational Opportunities

FAFP is proud of its educational efforts. We hold educational luncheons throughout the state and have sponsored many which cover timely issues catering to a broad range of attendees. We are currently planning our first virtual Educational Luncheon in a

webinar format to be open to all FAFP and IAFP Members.

FAFP typically holds three to four educational luncheons annually (for only \$10 each), each featuring knowledgeable speakers and including a lunch break so members can network and interact. In 2011, FAFP's meetings included topics such as: *Small Fly Issues and Treatment Options in Food Handling Areas*; *Survival and Disinfection of Pathogens on Post-harvest Surfaces*; *Global Supplier Audits*; *Internalization and Movement of Salmonella in Tomatoes*; and *Salmonella and Fresh Produce: Why Sanitation Alone Hasn't Reduced Outbreaks*.

Our Annual Education Conference (AEC) has become one of the leading local food safety meetings, attracting attendees from our diverse membership including those engaged in food safety; quality control; food processing; regulatory and private inspections; consulting groups; risk assessment; research and devel-

opment; technical services; and HACCP. Our 2011 conference was held June 1-3 on Captiva Island off the southwest coast of

Our Annual Education Conference (AEC) has become one of the leading local food safety meetings.

Florida. Day One was dominated by issues related to produce safety. A number of prominent speakers from industry and academia addressed various topics ranging from the field to the fork. That evening, the Sunset Serenade Cruise was a huge success where attendees ate, relaxed, networked, danced and sang to the sounds of a steel drum band and the famous FAFP performers.

Day Two included a variety of interesting topics such as: *Vessel Sanitation Program Overview of Food Safety*; *Effective Environ-*

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mental Monitoring and Testing for the Food Industry; Advances in Sanitary Design; and Post-harvest Processing of Oysters.

So how do you top an AEC like this? You hold it in 2012 at the Walt Disney World Resort, May 9–11, and start planning early to obtain high quality speakers, conduct educational workshops and, of course, arrange entertainment that is sure to please. We will again host experts presenting on relevant and opportune topics.

Student Membership

FAFP is dedicated to supporting the development of future food safety professionals. To demonstrate this commitment, our Affiliate offers students reduced membership rates, opportunities to present research, job postings and annual scholarships.

We value our interaction with students majoring in Food Safety Science from several Florida universities and colleges. Scholar-

ships are open to FAFP student members and children of FAFP members who are enrolled full-time in an undergraduate or graduate food safety-related de-

FAFP is dedicated to supporting the development of future food safety professionals.

gree program. Every fall and spring semester, FAFP awards two \$1,000 scholarships to qualifying students. We also provide Florida students \$1,000 to help fund travel to IAFP's Annual Meeting. To support student involvement in IAFP, our Association donated \$300 to the IAFP Student PDG in 2011.

At the AEC, students have dedicated time to present their research during the poster session. Those with accepted abstracts receive travel grants to attend the conference, with related costs waived. At the 2011 FAFP Conference, we were fortunate to have six students presenting.

largest academic competition in Florida for middle and high school students. Florida students continue to excel at the International Science and Engineering Fair each year by winning more Place and Special Awards than any other U.S. state. FAFP not only judges the state science fair projects but also awards \$300 to the best overall junior and senior project related to food safety and \$200 for second and third place winners in both the junior and senior category. FAFP is strongly committed to student development and the science fair award winners also receive a free FAFP membership for one year.

Our interaction with our Student Members is rapidly growing and we continue to develop and encourage them in their food safety endeavors.

Involvement in IAFP

FAFP was pleased to contribute funds to the 100-Year Anniversary Celebration at **IAFP 2011** and to donate two framed commemorative art pieces featuring Florida's citrus industry to the Annual Silent Auction.

Our Affiliate can usually be counted upon to liven up the IAFP Annual Business Meeting with an entertaining display of talent, humor and generosity. Who can forget Princess Leafy Greens, Barf Vader and Puke Skywalker; the Great Roma Tomato Toga skit; or this past year's presentation of our \$1,000 donation by a singing chicken, pig, peanut and lobster?!

Affiliate Members actively participate as judges in Florida's regional and state science and engineering fairs. The state science fair is the



Captiva Island off the coast of Florida hosted the Florida Association for Food Protection's 2011 Annual Education Conference.

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Affiliates in the Spotlight

Featuring your communications with IAFFP

Take the spotlight!

To be featured here in the next issue, send your news and photos by April 2 to: ssmith@foodprotection.org.

Contributors

New York State Association for Food Protection: 88 Years!

Reported by John Bartell, Newsletter Editor

The 88th Annual Conference of the **New York State Association for Food Protection (NYSAFP)** was held jointly with the Northeast Regional FDA Update in Syracuse, NY, September 20–22. These events are sponsored in cooperation with Cornell University's Food Science Department, the Institute of Food Science, NYS Dept. of Health, NYS Dept. of Agriculture & Markets, and the U.S. FDA.

A full day of General Session activities began with a welcoming address given by the NYS Dept. of Agriculture & Markets Commissioner **Darrel J. Aubertine**. **Leslie Ball** followed with the Presidential Address.

Morning presentations included: "FDA Food Safety Modernization Act" from **Diana Monaca**, FDA, and "FDA Food Safety Modernization Act – Legal Perspective" from **Joseph G. Casion**, Hater Secrest & Emery LLP.

Afternoon sessions included "New York State Hydrofracking Pros/Cons – The Impact of Marcellus Shale Gas Development on the Dairy/Food Industry" from **Kenneth A. Smith**,

Chenango Co. Coop Extension, and **Jerel J. Bogdon**, P.E., Arcadis, U.S., Inc. This was followed by the presentation, "USDA/Industry – Current Issues," by **Keith Payne**, USDA. Rounding out the General Sessions, the group was enlightened with the "Company Story – Euphrates Cheese – Agro-Farma – Maker of Chobani Yogurt" from **Keven Bucklin**.

New this year was a wine/beer and cheese pairing event hosted by the Cheese Club at Cornell. Club founders **Matthew Ranieri**, **Reid Ivy**, **Daina Ringus** and **Steve Beckman** educated the group on how to best pair the beverages with cheese.

Concurrent sessions highlighted the conference Thursday morning for Laboratory, Field and Food Personnel. Presentations for Lab Personnel included: "Drug and Other Residues in Public Water Samples" by **Robert Sheridan**, NYS Food Lab, and "Food Allergens and Intolerances and Their Control" from **Robert B. Gravani**, Cornell University. Field Personnel learned about "Farm Safety for Agri-Professionals" from **Jim Carrabba**, NY Center for Agricultural Medicine & Health. "Treatments to Improve Water Quality on Dairy Farms" was presented by **Duane Witmer**, Martin Water Conditioning. The two groups met jointly to hear about "Current Issues in Mastitis Control" from

Gary Bennett, Quality Milk Production Services, and "Got Milk That Glows in the Dark? – NYS Agency Response Plans for Radiologic Emergencies" from **Cynthia A. Costello**, NYS Dept. of Health, and **Casey McCue**, NYS Dept. of Agriculture & Markets.

Food Personnel learned about "The Story of Paan – A Food Safety Problem Coming to America" from **Allen Mozek**, Supervisor, NYS Dept. of Agriculture & Markets, Division of Food Safety and Inspection. Paan consists of betel nut and slaked lime wrapped inside a betel leaf with optional herbs and spices. The betel nut contains an addictive alkaloid, making this food the fourth most addictive substance in the world. **Abigail Henson**, Director, Comtek – Syracuse Community Test Kitchen,

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NYSAFP President-Elect John Luker (left) presents the William V. Hickey Memorial Award to Daniel Gump.

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explained the role of the test kitchen at the South Side Innovation Kitchen, which recently placed second in a nationwide incubator competition. After the break, **Betsy Bihn**, National GAP (Good Agricultural Practices) Program Coordinator, Cornell University, gave an overview of the "Produce Safety Alliance – Proposed Regulations Associated with the Food Safety Modernization Act."

At the Awards Banquet, newly-elected Board Member **Bob Kuhn** was recognized. Also honored for 20 years as the Affiliate's Executive Secretary was **Janene Lucia**.

Association awards were then presented, including the Association's highest honor, the Emmet R. Gauhn Memorial Award, presented to **John Grom**, Association Past President and former Council of Affiliates Chair. Other awards presented were:

Dr. Paul B. Brooks Memorial Award –

Evelyn Miles

William V. Hickey Memorial Award –

Daniel Gump

Dr. Theodore H. Reich Memorial Award –

Donna Walker

Education and Professional Improvement

Meritorious Service Award –

Ron Gardner



Outgoing President Leslie Ball (left) is shown with Janene Lucia, NYSAFP Executive Secretary, who received special recognition for her 20 years of service to the Affiliate.

Rounding out the evening was the passing of the gavel to the incoming President. Officers serving on the board for the 2011–2012 term are:

President: **Marsha Koerner**

President-Elect: **John Luker**

Past President: **Leslie Ball**

Executive Secretary: **Janene Lucia**

Delegate: **Steve Murphy**

Metropolitan Association for Food Protection: Fall Seminar a Success

Reported by Gary Cohen, MAFP Delegate

The **Metropolitan Association for Food Protection (MAFP)** held its 2011 Fall Seminar at Rutgers University in New Brunswick, NJ, on October 5. Over 75 attendees from government and industry listened to five presentations that addressed current topics and challenges facing food safety professionals today. IAFP Secretary **Don Zink, Ph.D.**, FDA's Center for Food Safety and Applied Nutrition, was the keynote speaker. His presentation, "The Impact of New Food Safety Regulations and Outbreak Identification Tools on the Food Service Sector," focused on the various tools available to protect our nation's food supply, such as FoodNet and the Reportable Food Registry. He also gave an in-depth look at the new Food Safety Modernization Act, passed in 2011 by Congress. Additionally, as an executive board member of IAFP, Dr. Zink spoke about the benefits of membership in the Association.

Richard Ritota, Food and Drug Safety Program Manager, NJ Department of Health and Senior Services, presented "Updates – Food Safety Concerns on Imported Food From China." Mr. Ritota gave the audience a glimpse into the risks and challenges with imported food from China and obstacles concerning the enforcement of related food safety laws.

Peter DeTroia of the Food and Safety Drug Program, NJ Department of Health and Senior Services, presented "Wholesale Food...Back to Basics." Mr. DeTroia explained the terms associated with the wholesale food industry and the food regulations that pertain to this sector. He also discussed how the various agencies work together to ensure that proper food safety procedures are followed.

Nick DePinto, Business Development Manager, Avure Technologies, spoke on "High Pressure Pasteurization – A New Emerging Packaging Technology." He offered a fascinating insight into a new and exciting packaging technology that reduces the risk of bacteria contamination while also reducing the need for food preservatives. Mr. DePinto presented case studies of some companies that currently use "HPP."

And finally, MAFP's current board member and IAFP Vice President, **Don Schaffner**, Director for the Center for Advanced Food Technology and Professor at Rutgers University, talked about an informative study on norovirus. This virus is attributed to millions of foodborne illnesses each

year, resulting in health and productivity costs calculated into the billions of dollars.



Dr. Don Zink, IAFP Executive Board Secretary, was a featured speaker at the MAFP 2011 Fall Seminar.

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Michigan Environmental Health Association: Celebrating 50 Years

Reported by Jamice Landrum, MEHA Secretary

A celebration of 50 years took part at the southeastern **Michigan Environmental Health Association (MEHA)** 2011 Fall Education Seminar on October 14. The seminar began with a presentation by **Joyce Lai**, Epidemiologist with the Michigan Department of Community Health. She discussed the Michigan Operational Surveillance System and how their department monitors and tracks disease outbreaks, evaluates prevention resources and studies the distribution and determinants of disease.

Sandra Walker, Food Section Manager, Michigan Department of Agriculture and Rural Development, gave an update on the proposed 2009 FDA Food Code. If adopted, the Code will take effect as part of the Michigan 2000 Food Law by June 2012. Several of the major changes proposed by the Law include food employee allergen training, the designation of cut tomatoes and leafy greens as potentially hazardous foods and an upgrade to the state's Egg Safety Rule. Ms. Walker also highlighted several of the department's initiatives, including implement-

ing the requirements of the federal Food Safety and Modernization Act.

Following lunch, **Paul Sisson**, P.E., Campgrounds and Pools Unit of the Michigan Department of Natural Resources and Environment, gave an informative presentation on the 2010 ADA Standards as they relate to swimming pools. Giving an overview of the requirements of the Act under Title II and Title III, Mr. Sisson indicated that enforcement will be handled under the U.S. Department of Justice. He also explained the difference in the draining systems between Spray Pads and Single Pass Pads.

The final presenter was **Paul Makoski**, Environmental Health Manager, Calhoun County Health Department, who gave a very compelling presentation, "Lessons Learned," from the July 2010 Enbridge oil spill in which nearly 850,000 gallons of crude oil leaked into the Kalamazoo River in southwest Michigan.

As we look back on our 50 years, we now operate as an organization based directly on the work and vision of our early pioneers. Their mission of protecting human health through effective management of the environment is still our mission today. We thank them for leading the way and we look

forward to another 50 years of service to the profession of Environmental Health.

Newly-elected officers for the upcoming term include:

President: John Demerjian

Past President: Jamice Landrum

Secretary: Jamice Landrum

Treasurer: Phyllis Ficzyz

Delegate: Mike Dey

Region Reps: Deb Socier, Mark Hodorek, Kristen Schweighoefer

Capital Area Food Protection Association: Challenges and Solutions

Reported by Manan Sharma, CAFPA President

On October 28, 2011, the **Capital Area Food Protection Association (CAFPA)** held its 2011 Fall Meeting at the Grocery Manufacturers Association in Washington, D.C. The meeting focused on food safety challenges and solutions for various commodities, including produce, spices and meat.

David Gombas, United Fresh Produce Association, presented on food safety challenges related to produce. The term 'fresh produce' encompasses over 300 commodities sourced internationally and from over 100,000 farms within the U.S. Seventy-three produce-related outbreaks occurred between 2000–2010, with most attributed to tomatoes, lettuce, cantaloupe and berries. Dr. Gombas discussed the 2011 outbreak of *Listeria monocytogenes* in cantaloupes and its link to unsanitary packing conditions at the plant. One challenge concerning produce-related outbreaks and recalls is that the source of contamination is not always clear. Animal-related risks are the hardest to control. Dr. Gombas also discussed how the escalation of some food safety standards may lead to resource constraints without proven positive public health outcomes. He stressed the importance of risk ranking and additional research to focus on real world solutions for industry.

Susan Brown, McCormick Spices, talked about spice-related controls, discussing how McCormick imports the



MEHA's officers elected at their Fall 2011 Education Seminar include (from left): Deb Socier, Mark Hodorek, Jamice Landrum, Phyllis Ficzyz, John Demerjian and Mike Dey (not pictured: Kristen Schweighoefer).

majority of its spices from over 40 countries worldwide and holds the same high expectations for imports as U.S.-sourced spices and ingredients. The three supply chain control components – strategic vendor relationships, control of source materials and control of the manufacturing process – provide assurances from farm to plant. Strategic vendor relationships are defined as those understood by the vendor, adherence to Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP), management of their operations with rigorous quality programs and compliance with regulatory requirements. Ms. Brown explained how these strategic suppliers source and process spices and herbs starting from the whole form, allowing minimal possibility of intentional and inadvertent contamination. The manufacturing process is controlled through working relationships with the growers, high standards for processing facilities, process controls, well-defined Quality Assurance Programs, inspections and testing of incoming product, and annual audits.

Scott Goltry, American Meat Institute, spoke on “Opportunities and Solutions in the Complex World of Meat Food Safety.” The major drivers for improving food safety include research, emerging issues and consumer education. Mr. Goltry provided recommendations for developing microbiological regulations, including focusing on prevention;



CAFFPA Vice President Keith Lampel (left) is recognized by President Manan Sharma at the 2011 Fall Meeting for his past service.

first performing public health risk assessments; validating analytical laboratory test methods; conducting baseline surveys for organism(s) of concern; measuring progress based on public health outcomes; expediting approval of new microbial interventions; determining the impact on international trade; and providing an open and transparent public policy process.

Sarah Markland, a student at the University of Delaware and the 2011 CAFPA Student Travel Award recipient, provided an overview of her research on superdormant *Bacillus* spores.

Presentations were followed by the Affiliate business meeting. President **Manan Sharma**, USDA, opened the nomination period for 2012 officers and reviewed the Affiliate’s 2011 accomplishments, including the creation of the Student Travel Award and the Achievement in Applied Microbiology Award; donations made to the IAFP Foundation and to IAFP’s 100th Anniversary Celebration; a new Web site (www.cafpa.com); both a Facebook page and a Twitter page to connect members and send related food safety and CAFPA information; two highly successful CAFPA meetings; and two social networking events.

Alabama Association for Food Protection: Challenges and Solutions

Reported by Tom McCaskey, AAFP Delegate

The **Alabama Association for Food Protection (AAFP)** celebrated its 23rd year as an IAFP Affiliate at its 2011 Annual Meeting in Prattville, AL, November 17 (preceded by the Alabama Food Supervisors’ Workshop on November 16.) Among the twelve speakers was **William Batchelor**, Auburn University’s Dean of Agriculture, who talked about the need for innovative ideas to address the growing

world population and the diminishing resources to feed the world population, which reached seven billion the week prior. **Chip Baxter**, Davidson Eggs, spoke on *Salmonella* Enteritidis-infected/contaminated shell eggs, new FDA regulations on egg farms and a process to reduce SE in shell eggs by 5-logs. Other program topics included the FDA’s Food Safety Modernization Act, Environmental Response to the April Tornado Disaster in Alabama and the Alabama Food Safety Task Force Partners’ Reports.

Affiliate Delegate **Tom McCaskey** gave a summary of **IAFP 2011** and its 100th Anniversary Celebration in Milwaukee, Wisconsin, and reported on the 2011 “Affiliate Best Overall Program” Award presented to AAFP at the Affiliate Council Meeting.

Miranda White, a microbiology undergraduate student at Auburn University, received the “AAFP G.M. Gallaspy Food Safety Scholarship.”

The 2012 election of officers include:

President: **Britt Ashmore**

President-Elect:

Jacqueline Summer Beard

Past President: **Bill Kelly**

Vice President: **Tom Lunsford**

Secretary/Treasurer: **Karen Crawford**

Delegate: **Tom McCaskey**



Officers elected to the 2012 AAFP Executive Committee include (from left): Past President Bill Kelly; Secretary/Treasurer Karen Crawford; President Britt Ashmore; President-Elect Jacqueline Summer Beard; and Delegate Tom McCaskey (not pictured: Vice President Tom Lunsford).

News Briefs

Officers elected at the **Indiana Environmental Health Association's (IEHA)** 2011 Annual Meeting, held September 19–21 in Angola, IN, include:

President: **Joshua Williams**
President-Elect: **Christine Stinson**
Past President: **Adam Rickert**
Vice President: **Mike Mettler**
Secretary: **Kelli Whiting**
Treasurer: **Debra Gardner**
Delegate: **Haley Oliver**



The **Florida Association for Food Protection (FAFP)** recently elected officers for 2012. They are:

President: **Jennifer Lahnoudi**
President-Elect: **Tim Westbrook**
Past President: **Michelle Danyluk**
Vice President: **Ken Tyrell**
Secretary: **David Calabrese**
Treasurer: **Rick Barney**
Delegate: **Peter Hibbard**



The **Iowa Association for Food Protection (IAFP)** held its 70th Annual Meeting October 11–12 at the Quality Inn & Suites in Ames, IA. Keynote speaker was **Pat Gorden**, DVM, Iowa State University, who addressed the crowd with "Pertinent Random Thoughts." Iowa Secretary of Agriculture **Bill Northey** spoke on "Views on the Iowa Dairy Agriculture Industry." Day Two's half-day session included several speakers offering viewpoints on Robotic Milkers, FDA Regulator/NCIMS Iowa updates and discussion, and current dairy issues. 2012 officers elected are:

President: **Merle Bontrager**
Past President: **Tom Tegeler**
Vice President: **Dave Brown**
1st Vice President: **John Feldmann**
Secretary/Treasurer: **Lynne Melchert**



Over 220 attendees were part of the **British Columbia Food Protection Association's (BCFPA)** Biannual Conference, "Full Chain Farm-to-Fork Symposium," held in partnership with the Food Safety Stakeholders Group at the Coast Hotel & Convention Centre in Langley, BC, November 8–9. "Promoting a Culture of Food Safety in BC" was the theme, with over 20 topics presented throughout the day-and-a-half event.

IAFP Headlines

Two New Affiliates Take Us to 50!

IAFP is proud to announce two new Affiliates recently joining the Association: the **Africa Association for Food Protection (AAFP)** and the **Lebanese Association for Food Safety (LAFS)**. IAFP's Executive Board approved the Charters for both Affiliates during the 2011 fourth quarter. Our latest additions mark a milestone in IAFP's history, bringing our total Affiliates to 50 located around the world!

Please take time to check out LAFS's Web site at: <http://www.lafs-lb.org/>.

Annual Reports Due February 14, 2012

If you haven't yet completed and submitted your Affiliate's 2011 calendar year Annual Report, please note that the deadline is **Tuesday, February 14, 2012**.

Affiliate officers have now received three electronic reminders to comply with IAFP Bylaws by submitting their respective association's Annual Report. We also remind officers that Presidents and Delegates are **required** to be active IAFP Members while serving, so this is a

good time to check your Membership status at www.foodprotection.org. And remember, your submitted Annual Report will be reviewed for consideration toward one of the five Affiliate Awards to be presented at **IAFP 2012** in Providence, Rhode Island.

Awards Reminder

The deadline for **IAFP Awards** nominations and applications for the **Student Travel Scholarship** and the **Travel Award** is **February 28, 2012**. Please take time to nominate a worthy candidate or complete an application for one of the recognitions presented each year at the IAFP Annual Meeting. Award descriptions, including all forms and criteria, can be found on our Web site.

Important Tax Information for Small U.S. Affiliates

In a recent *Iowa Society of Association Executives* newsletter, Iowa attorney Mark Truesdell provides important tax information for U.S. association officers. (A PDF was E-mailed to all U.S. Affiliate officers on November 10. If you did not receive a copy, please contact **Susan Smith** at ssmith@foodprotection.org.)

Those large Affiliate organizations (with gross annual revenues over \$50,000) who have already been required to file tax returns may ignore this advice. This information applies directly to small U.S. Affiliate organizations who, in the past, have not been required to file with the IRS.

If, as a small Affiliate, you have not already addressed this important issue, we recommend you do so immediately by contacting either a legal or tax advisor in your area. Without action on your part, your Affiliate organization faces the risk of losing your tax-exempt status.

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As we plan the future of FAFP, it is important to also recognize the past achievements of the dedicated officers and board members. In 1937, the editorial in the first issue of IAFP's *The Journal of Milk Technology* ends with: "This publication would not exist if it had not been for the devoted and intelligent work of inspectors in the past... Without their work, our present achievements would be impossible."

FAFP officials have dedicated their time, expertise and resources to protect the food supply, helping to contribute to FAFP's success. Several officers and members have achieved such recognitions as serving as IAFP President and Professional Development Group Chairperson, as well as receiving IAFP's Larry Beauchat Young Researcher Award.

In 2012, we hope to maintain FAFP's position as the premier food safety association in the state and a top IAFP Affiliate.

With a distinguished history of recognition exemplifying the hard work and dedication of its members, FAFP has been honored with the following IAFP Affiliate awards:

C.B. Shogren Memorial Award (2001; 2002)

Best Affiliate Overall Meeting Award (2000; 2004)

Affiliate Membership Achievement Award (2008)

Best Affiliate Educational Award (2005; 2006; 2011)

Best Affiliate Communication Materials Award (2011)

Sponsorship is Important

Our 26 valued corporate sponsors (at the Gold, Silver and Bronze levels) are active and support our

shared goal in protecting the food supply. FAFP's Gold sponsors include Chemstar Corporation; Diversey; Ecolab, Eurofins U.S.; Orkin; Procter & Gamble Professional; and Publix Super Markets.

Communication

FAFP is working hard to find new and innovative ways to continue to exchange information between food safety professionals. We publish and post electronic newsletters on our Web site, www.fafp.net, in addition to sending them to our Members. This year, our Web site was updated with a fresh look and boasts additional user features. We also remain active on *LinkedIn*, so please take time to join the **Florida Association for Food Protection**.

Michelle Danyluk is with the University of Florida, Lake Alfred. Contact her at (863) 956-1151 x1252 or at mddanyluk@ufl.edu.



Award recipients at the FAFP 2011 Annual Education Conference include (left to right): Rick Barney – President's Award; Christine Hunt – Sanitarian of the Year Award; Greg Orman – Past President; Todd Rossow – Special Recognition Award; Steve Goodfellow – Laboratorian of the Year Award; William Thornhill – Bronson Lane Award; and President Michelle Danyluk (not pictured: Ron Schmidt and Pao-Shui Wang – Honorary Lifetime Membership).

Executive Board Meeting Topics October 17–18, 2011 | Des Moines, Iowa

an unofficial summary of actions



Approved the following:

- Minutes of July 29–August 4, 2011 Executive Board meeting
- To accept the adjustment to the approved budget for fiscal year ending August 31, 2011 pertaining to the Audiovisual Library

Discussed the following:

- Committee and PDG recommendations from Annual Meeting
- Financial results from IAFP 2011
- Workshop financial results from IAFP 2011
- Attendee and exhibitor survey results from IAFP 2011
- StoryCorps recordings
- Financial results from 100-Year activities
- Local assistance for Providence
- Parkin and Silliker lecturers
- IAFP 2016 site search
- International meetings: China, Dubai, Poland, Latin America
- Review of Asia Pacific meeting in Melbourne
- Upcoming audit report for FYE August 31, 2011
- Retirement contribution for IAFP staff
- Investment results for 3rd Quarter
- LEGO Food Factor Competition – winning team at IAFP 2012
- Undergraduate paper competition
- Discontinue the Foundation Golf Tournament
- New ILSI food science publication
- International symposium on alternatives to antibiotics
- ICPMF conference on predictive microbiology
- bioMérieux research on meeting proposal
- Post session summaries on IAFP Web site in 2012
- USDA paper review
- Excess foodborne booklets
- Sponsor for industry award
- IUFoST scientific information bulletin
- IUFoST collaboration
- ILSI SE Asia conference

Reports received:

- *IAFP Report*
- *Food Protection Trends*
- *Journal of Food Protection*
- Financial statements
- Board Members attending Affiliate meetings
- *Affiliate View* newsletter
- Future Annual Meeting schedule
- Workshops
- Future Exhibiting by IAFP

Highlights from the February Board Meeting will be featured in the spring issue.

IAFP Executive Board Speaker Program

for Affiliates



Isabel Walls, Ph.D., *President*

- ◆ Food Safety Risk Assessment
- ◆ Food Defense
- ◆ Role of Food Safety in International Trade



Katherine M.J. Swanson, Ph.D., Ecolab, *President-Elect*

- ◆ Food Safety Management at Retail—Practical Implications
- ◆ Norovirus—Plan, Prepare, Prevent
- ◆ Useful Microbiological Testing for Food Safety Management



Donald Schaffner, Ph.D., Rutgers University, *Vice President*

- ◆ Understanding and Managing Food Safety Risks
- ◆ Quantitative Microbial Risk Assessment of Foods
- ◆ Development and Application of Predictive Models for Food Microbiology



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

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



Don Zink, Ph.D., U.S. Food & Drug Administration - CFSAN, *Secretary*

- ◆ Microbial Food Safety
- ◆ Preventive Controls in Food Poisoning
- ◆ Food Safety Research Strategy and Future Needs



Gloria Swick-Brown, Ohio Dept. of Health (*retired*), *Affiliate Council Chair*

- ◆ Food Safety from Farm to Fork
- ◆ How to be a Sanitarian: The Things You Didn't Learn in College
- ◆ Food Safety Education



Tori Stivers, University of Georgia, *Affiliate Council Secretary*

- ◆ *Vibrio* Infections and Molluscan Shellfish
- ◆ Seafood Safety Education
- ◆ Seafoodborne Illnesses

How It Works

1. IAFP Board Members are available to speak at Affiliate meetings on numerous topics involving food safety.
2. Each Affiliate may request one Executive Board speaker for one Affiliate meeting within a 12-month calendar year.
3. A minimum of 15 minutes should be allowed for the Board Member to deliver information about the International Association for Food Protection in addition to their main subject(s) (see #1).
4. IAFP will pay the Board Member's expense to travel to the Affiliate meeting location.
5. The Affiliate covers local expenses, including meals, lodging and local transportation for the Board Member.
6. The Board Member makes their own travel reservations and will submit an expense report to the IAFP office within 10 days of completion of their travel to the Affiliate meeting. Any local expense (see #5) will be billed to the Affiliate.
7. A two-month advance notice is required.
8. To invite a Board Member to speak at your Affiliate meeting, contact Susan Smith, IAFP Affiliate Services, at +1 800.369.6337 or +1 515.276.3344; or E-mail ssmith@foodprotection.org.

Affiliate Calendar

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

Affiliates in Action Fourth Quarter 2011

October

- ◆ Associated Illinois Milk, Food & Environmental Sanitarians
- ◆ Metropolitan Association for Food Protection
- ◆ Southern California Association for Food Protection
- ◆ Iowa Association for Food Protection
- ◆ Michigan Environmental Health Association
- ◆ North Dakota Environmental Health Association
- ◆ Capital Area Food Protection Association

November

- ◆ British Columbia Food Protection Association
- ◆ Nebraska Association for Food Protection
- ◆ Ontario Food Protection Association
- ◆ Alabama Association for Food Protection

IAFP Affiliates are making things happen – and we want to share it here in the *Affiliate View*! We invite your meeting articles, photos, and any news that recognizes the achievements of your association or of its individual Members.

To be featured in the next issue, send your news and photos by **April 2** to Susan Smith at: ssmith@foodprotection.org

February 2012

22-24: *Kentucky Association of Milk, Food & Environmental Sanitarians*, 2012 Annual Educational Conference, Griffin Gate Marriott Resort and Spa, 1800 Newtown Pike, Lexington, KY. Visit www.kamfes.com.

March 2012

8: *Georgia Association for Food Protection*, 2012 Annual Meeting, Classic Center, 300 N. Thomas St., Athens, GA. Visit <http://www.gaafp.org/>.

14-16: *Idaho Environmental Health Association*, 2012 Annual Conference, Boise State University, Student Union Bldg., Boise, ID. Contact Jami Delmore at jami.delmore@phd3.idaho.gov.

28-30: *Michigan Environmental Health Association*, 2012 Annual Education Conference, Radisson Plaza Hotel & Suites, Kalamazoo, MI. Contact Jennifer Kosak at admin@meha.net.

April 2012

11-13: *Missouri Environmental Health Association*, 2012 Annual Conference, Stoney Creek Inn, Columbia, MO. Contact Paul Gregory at pgregory@hilanddairy.com.

25: *Indiana Environmental Health Association*, 2012 Annual Spring Educational Conference, The Garrison, Fort Benjamin Harrison State Park, Indianapolis, IN. Contact Tami Barrett at tbarrett@isdh.in.gov.

May 2012

3-4: *Turkish Food Safety Association*, 2012 Annual Meeting, Harbiye Military Museum and Cultural Centre, Istanbul, Turkey. Visit <http://www.foodsafetycongress.org/>.

9-11: *Florida Association for Food Protection*, 2012 Annual Education Conference, Wyndham Lake Buena Vista, Orlando, FL. Contact Michelle Danyluk at mddanyluk@ufl.edu.

June 2012

5-6: *Texas Association for Food Protection*, 2012 General Session, Omni Southpark Hotel, Austin, TX. Contact Alex Castillo at a-castillo@tamu.edu.

July 2012

17: *Australian Association for Food Protection*, 2012 Annual Meeting, Adelaide, Australia. Contact Edward Jansson at edward.jansson@foodauthority.nsw.gov.au.

October 2012

9-10: *Iowa Association for Food Protection*, 2012 Annual Meeting, Quality Inn & Suites, Ames, IA. Contact Lynne Melchert at lynne.melchert@swissvalley.com.

23-25: *North Dakota Environmental Health Association*, 2012 Annual Meeting, Radisson Hotel, 605 E. Broadway, Bismarck, ND. Contact Deb Larson at dlarson@nd.gov.

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 shows attendees that you are affiliated with IAFP.
- ◆ **IAFP 2011–2012 Presentation.** A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.
- ◆ **Promotional materials box.** Contents include a complimentary IAFP Membership certificate and brochures, current issues of *FPT* and *JFP*, and IAFP Annual Meeting flyers. Additional complimentary resources are available upon your request.

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



Contribute to the Silent Auction 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:

- Cake Boss of New Jersey—Apron, Chef Coat, DVD & 2 Mugs
- Chinese Freshwater Pearl Necklace and Bracelet
- Epicurean Wine and Cheese Gift Basket
- Land O'Lakes Treasury of Country Recipes Cookbook
- Louis Pasteur Doll
- Kindle Wi-Fi
- Men's and Women's North Face Jacket
- Quartz Rosa Necklace
- Wait Until the Cows Come Home Quilt
- Wii Package
- Women's Holstine Watch
- Wine & Food from France

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 +1 515.276.3344; +1 800.369.6337



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

Explore, learn, participate at IAFP 2012.

Join us in Providence, RI!

www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2013, July 28–31, Charlotte, NC

IAFP 2014, August 3–6, Indianapolis, IN

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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