

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

Tong-Jen (TJ) Fu, *Affiliate Council Chair*

Turonda Crumpler, *Affiliate Council Secretary*



View from the Chair: *Affiliates Remain Key*

Happy New Year! I hope everyone enjoyed the holidays, and I wish all of you a very prosperous 2014!

2013 was a great year for IAFP and for the Affiliate Council. Membership rose to an all-time high of nearly 4,000; **IAFP 2013** was a huge success, attracting more than 2,800 attendees; and our Affiliate family grew as well. We welcome our newest Affiliate, the **Indian Association for Food Protection in North America (IAFPNA)**, which brings us to a total of 51 Affiliates!

The increase in Affiliate participation is exciting, as our Affiliates play a key role in helping IAFP achieve its mission. Affiliates not only provide the forum for food safety professionals to interact, network and exchange information, they also raise awareness of

key food safety issues, provide information on best practices, and train the next generation of food safety professionals. In the U.S., passage of the Food Safety Modernization Act (FSMA) in 2011 signified a fundamental change in the way the FDA acts to protect the nation's food supply. As the government implements FSMA and drafts new regulations, I'm sure our Affiliates will continue to play a critical role in providing pertinent information to help local food safety professionals and consumers understand the new regulations and how to comply with this law. To read more about FSMA, I recommend an excellent series of articles published throughout 2013 (and in the Jan/Feb 2014 issue) of IAFP's *Food*

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51 Affiliates Across the Globe

Africa Australia Brazil Canada | Alberta British Columbia Ontario Quebec Chinese in North America Colombia
Hungary Indian in North America 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
Michigan Minnesota/Upper Midwest Missouri Nebraska New Jersey New York North Dakota Ohio Pennsylvania
South Dakota Texas Washington Wisconsin Wyoming

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Protection Trends. Written by Caroline Smith DeWaal and her colleagues, these articles are intended to familiarize non-legal food safety professionals with the various provisions outlined in FSMA that govern preventive control programs, produce safety standards, imported food requirements, lab accreditation, food defense, and state surveillance reforms.

Our international Affiliates are key partners in IAFP's on-going efforts to advance food safety worldwide. In 2013, meetings were held in France, Chile, Taiwan, China and Dubai. I was fortunate to attend **The 3rd Asia Pacific Food Safety Conference** in Taipei, which was organized by the **Taiwan Association for Food Protection** and attracted more than 750 attendees from more than 20 countries. The conference featured 66 speakers – including former Affiliate Council Chair **Gloria Swick-Brown** – discussing numerous topics of global interest. The meeting also highlighted issues unique to the region, such as food safety challenges faced by countries with emerging economies; how Southeast Asian nations are working to harmonize food safety standards; and the food safety management system reform in Taiwan, among many.

Other IAFP Affiliates in that region (New Zealand, Australia

Our international Affiliates are key partners in IAFP's on-going efforts to advance food safety worldwide.

and Korea) actively participated in the Taipei meeting as organizers, speakers, session chairs, and/or poster presenters. I witnessed strong bonds and growing friendships develop among these Affiliates through their collaborations on the same goal and was impressed with the enthusiasm from participants while discussing food safety at the global stage. Many positive comments came from this meeting, with lots of interest expressed in IAFP Affiliates and how to form one. We look forward to the establishment of additional Affiliates in this and other regions to further expand the Association's reach to all parts of the world.

As Affiliate Council Chair, I again remind the Affiliate Officers about submitting their Annual Reports (**due February 13**) for 2013 activities. We always receive several detailed reports from those Affiliates who take time each year to carefully track, record and promote their organization through their Annual Report. In fact, one of our newer Affiliates, the **Taiwan Association for Food Protection**, received last year's Affiliate Member Education Award, based on the efforts and details recorded in its first Annual Report – after

only one year of affiliation! This year, I encourage even more Affiliates to submit detailed and comprehensive Annual Reports for consideration toward the five Affiliate Awards. We know our Affiliates do great things during the year – please make sure to report them in your Annual Report and to nominate your Affiliate for one (or more) of these awards!

In closing, it's not too early to start planning for **IAFP 2014**, to be held this year in Indianapolis, Indiana, August 3–6. Registration will open soon, but reserve your hotel *NOW* at the IAFP group rate. History has shown that rooms sell out quickly, so don't wait! Visit the IAFP website, **www.foodprotection.org**, for more information. And while there (under the Awards tab), take time to nominate a colleague or candidate for one of the many IAFP Awards to be presented at **IAFP 2014**. Applications are also being accepted for any of the three Travel Awards. Deadline for all Award nominations and applications is **Tuesday, February 25**.

Until next time...



Tong-Jen Fu, Ph.D.
708.728.4149
tj5501@aol.com

Affiliate BioBrief

Carol Schwar

Secretary/Treasurer & Contact, New Jersey Association for Food Protection

Carol Schwar is a Senior Registered Environmental Health Specialist with the Warren County Health Department in Hamilton, New Jersey, where she has been employed since 1983. During this time, Carol has had numerous responsibilities and currently manages the food program and the childhood lead program.

Carol obtained her B.S. in Environmental Health from Rutgers University's Cook College and her Masters of Public Health (MPH) from the New Jersey School of Public Health. She also holds a Health Officer license. Along the way, Carol's career stops included positions with the Cherry Hill Health Department, the Camden County Health Department and a brief stint as a sanitarian for the city of Easton in Pennsylvania.

Since 2000, Carol has served as Secretary/Treasurer for the **New Jersey Association for Food Protection (NJAFP)** – formerly the **Metropolitan Association for Food Protection, or MAFP**. During the Affiliate's 2013 Fall Conference on October 9, Carol was 'taken by surprise' when she was honored by her fellow Affiliate members with an IAFP Certificate of Appreciation for her extraordinary contributions as "the group's heart and soul for these many years," according to nominator and fellow NJAFP Member, **Fred Weber**. Carol was recognized for her various services as both Secretary and Treasurer, such as recording all Board Meeting minutes; maintaining the checking and investment accounts and all disbursements and deposits; overseeing the Association's annual business entity registration; maintaining all membership records, including distribution of annual membership applications to regular and sustaining members; integral involvement in educational seminars and monitoring continuing education credits for seminar attendees; working closely with the Affiliate President to coordinate association responsibilities and activities; communicating with IAFP; and consistently maintaining all Affiliate records through three name changes (Metropolitan Association for Dairy, Food and Environmental Sanitarians, MAFP and NJAFP).

Jessica Albrecht, Affiliate President, states, "Since I joined the organization in 2005, Carol has been the glue that keeps us together. Her passion and diligence continues to carry our group on a daily basis – and more importantly for each event we host. She truly defines the consummate team member who never misses a detail to ensure success. I couldn't be more proud of her and what her contributions have meant to everyone involved with our organization." And Fred Weber concurs: "In all my years of Association involvement, I consider Carol to be most deserving of special recognition from IAFP."

Carol is married with two grown children (twins!) and enjoys ballroom and swing dancing, singing karaoke, fitness walking and working out. Her active life outside of work also includes serving as current President on the Alpha Borough Council (having previously served on the Council from October 2003–December 2007). She has also served on the Planning Board and the Open Space Committee. Each year, Carol sets aside time to vacation with her college roommates at unique destinations, visiting Utah's Zion, Bryce and Capitol Reef National Parks during 2013.



Carol Schwar was recently recognized with an IAFP Certificate of Appreciation for her contributions to NJAFP. Pictured above are (L–R): Alejandro Mazzotta, IAFP Vice President; Carol Schwar; Jessica Albrecht, NJAFP President; Gary Cohen, NJAFP Delegate; and Fred Weber, who nominated Carol for the award.



Take the spotlight!

To be featured here in the next issue, send your news and photos by March 14 to: ssmith@foodprotection.org.

Affiliates in the Spotlight

Featuring your communications with IAFP

Contributors

Quebec Association for Food Protection: 100 Attendees at 4th Symposium

Reported by Andree Lagace



The **Quebec Association for Food Protection (AQIA)** held its

4th Symposium, *Managing Quality: A Recurring Challenge*, September 19, 2013, near Quebec City. The conference was an excellent guide for the Canadian food industry stakeholders.

Alejandro Mazzotta, Chobani, Inc. and IAFP Vice President, opened the day by reviewing the benefits of IAFP Membership before presenting, "The Impact on International Trade of the Implementation in the



(L-R) Speakers Alejandro Mazzotta, IAFP Vice President, and Robert Charlebois, Canadian Food Inspection Agency, pose with Julie Jean, AQIA President, at the Affiliate's 4th Symposium.

U.S. of the Food Safety Modernization Act (FSMA)."

Robert Charlebois, Canadian Food Inspection Agency (CFIA), followed with his presentation, "The CFIA's Safe Food for Canadians Action Plan," which puts greater emphasis on prevention, optimizes the performance and strengthens the culture of CFIA's service delivery based on citizens.

Other topics presented included:

- *The Challenge of Quality in the Catering Industry;*
- *Setting up Quality and Regulatory Standards when Launching a New Product;*
- *The Quebec Normalization Bureau's Certification: FSSC 22000 Program;*
- *The Five Absolutes for Ensuring the Efficiency of Food Safety Systems Management;* and
- *Pitfalls and Roadblocks to Implementing a GFSI Quality Assurance Program in Industry.*

The symposium attracted 100 participants, who very much appreciated the conference, poster sessions and exhibits presented by the various food safety companies and training organizations.

AQIA also held its Annual Meeting during the Symposium. Members confirmed once more the importance of the Association's activities for the

Quebec food safety sector. They requested more visibility for the Association, a newsletter which can provide more information, and more frequent opportunities for gathering. The Board took immediate action by deciding to hold a breakfast seminar in April 2014 on *The Management of Allergens in the Food Industry*.

Washington Association for Food Protection: Annual Meeting Packs Three Days

Reported by Kurt Larson, Past President



The **Washington Association for Food Protection (WAFFP)** held its 2013 Annual

Meeting at Campbell's Resort at Lake Chelan. This year's three-day meeting commenced with a golf tournament at Bear Mountain on September 18, followed by the conference on September 19–20. With a variety of great topics, there was certainly something for everyone!

The agenda included presenters from Washington State University and Oregon State University, talks from FDA and WSDA agency leaders on food regulations and new food safety laws, an NCIMS update, and several other excellent speakers presenting on food safety risk assessment, process and equipment. In addition, a fascinating and far-reaching presentation was given about the technology of future food process and safety.

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The conference, banquets and hospital-
ity suites were well-attended, and the
weather proved excellent (as it usually
does this time of year in Chelan).

Newly-elected WAFFP officers for the
2013–2014 term are:

President: **Cathie Farrell**

President-Elect: **James White**

Past President: **Kurt Larson**

Secretary/Treasurer: **Kurt Larson**

Delegate: **Karen Killinger**

During the Chelan Awards Banquet,
long-time WAFFP Member **Stephanie
Olmsted** received the WAFFP Hall of
Fame Award for her many years serving
as the Affiliate Delegate and Secretary/
Treasurer and for her countless contri-
butions to the Association. The award
was presented by **Kurt Larson**, 2013
President, and **Cathie Farrell**, 2013
President-Elect. Stephanie's depth and
breadth of knowledge and her vision –
as well as her many hands-on contri-
butions – will undoubtedly be missed,
which confirms this long overdue
award for a priceless committee mem-
ber and leader. Since her expanded



*Stephanie Olmsted received the WAFFP Hall of
Fame Award at the Washington Association for
Food Protection's Annual Meeting. Stephanie was
honored for her many years of service as Delegate
and Secretary/Treasurer and for her contributions
to the Affiliate.*

role with Safeway Stores, she has
stepped down from officer duties with
the Affiliate but intends to remain an
integral part of the group.

As WAFFP begins to develop its 2014
Annual Meeting, we invite industry
and academic scientists, suppliers and
regulators to take part, speaking in
their respective areas of expertise.
Everyone learns when information is
shared. WAFFP looks forward to see-
ing its Members and guests in 2014 at
Lake Chelan!

New Jersey Association for Food Protection: Five Presentations Packed into One Day

Reported by Gary Cohen, Delegate



The New Jersey Association for Food Protection

(NJAFP) held its 2013 Fall

Seminar October 9 at Rut-

gers University in New Brunswick.
More than 125 attendees from govern-
ment and industry were on hand to
hear five presentations addressing
current topics and challenges facing
food safety professionals today.

"Thinking Inside the Box, Using Car-
toons to Teach Food Protection" was
presented by **Michele Samarya-Timm**,
Somerset County Health Department.
Her topic covered using simple car-
toons to teach a diverse workplace
about food safety. Teaching is not al-
ways easy, especially in NJ where
25 percent of the population speaks a
foreign language. With little time to
train today's workers, Michele showed
the audience how fun and simple
cartoons can be an effective method
of ongoing training.

South Jersey Mobile Unit Task Force
members **Jeanne Garbarino**, Vineland
Health Department, and **Kathy
Gandy**, Cumberland County Health,

reported on "Getting a Handle on Mo-
bile Retail Food Establishments." The
two discussed how several southern
NJ health departments created a re-
gional taskforce to create an effective
food safety program for Mobile Retail
Food Trucks working in six southern
NJ counties. Their presentation includ-
ed a case study describing how health
departments worked together to un-
derstand issues, overcome the incon-
sistencies between jurisdictions, and
create a basic, common food safety
platform for mobile trucks operating
within their areas.

Cali Alexander, NJ Department of
Health, Food and Drug Safety Pro-
gram, gave a passionate presentation
on "How to Perform a Trace Back of
Shell Stock Contaminated with Viro
Parahaemolyticus," an important in-
dustry in NJ. She discussed how an
outbreak of shell stock illness could
cripple this primarily small family
business industry within the state and
how keeping waterways clean of raw
sewage was fundamental to the health
of this industry. This NJ food safety
program has become a model food
safety plan for shell stock, including
the oyster, mussel and clam industries
for many other states.

The meeting's keynote speaker was
Alejandro Mazzotta, Chobani, Inc. and
IAFP Vice President. He discussed the
benefits of membership in IAFP, then
presented "The Food Safety Moderni-
zation Act and Its Impact on the Indus-
try," giving an overview and history of
this law that was passed by Congress
in January 2011. He reviewed many of
the rules, guidance documents, reports
and studies associated with FSMA and
the impact on industry and public health.

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Alejandro Mazzotta, IAFP Vice President, was the keynote speaker at the NJAFP 2013 Fall Seminar.

Rich Ritota, NJ Department of Health, Food & Drug Safety, talked about “Tackling Food Defense and Safety for Super Bowl XLVIII.” His presentation was timely in that the 2014 Super Bowl will take place in Rutherford, NJ, at the Met Life Stadium in January. Rich reviewed plans on how the state’s government and industry health professionals are involved in ensuring that food served at the Super Bowl – both in the stadium and throughout the many NFL-sponsored events surrounding the area – will be monitored and protected. This was a fascinating look into the preparations underway to assure that all who attend this major event in the state will have a level of comfort that the foods consumed are covered through a comprehensive food safety program.

Alejandro was also part of a special presentation honoring

Carol Schwar, the Affiliate’s Secretary/Treasurer. Carol was nominated by fellow NJAFP member **Fred Weber** in recognition of her many contributions to the Affiliate and to IAFP during the past 13 years. She was presented with an IAFP Certificate of Appreciation (see profile on page 3).

Officers elected for the 2014 term are:

- President: **Jessica Albrecht**
- 1st Vice President: **Virginia Wheatley**
- 2nd Vice President: **Susan Algeo**
- Secretary/Treasurer: **Carol Schwar**
- Delegate: **Gary Cohen**

British Columbia Food Protection Association: Students and Members Hold Two Events

Student Event reported by Andrew Hou, Bachelor’s of Technology Candidate, British Columbia Institute of Technology (BCIT)

Workshop and Conference reported by Ana Cancarevic, BCFPA Student Coordinator/ M.Sc. Candidate, UBC



The British Columbia Institute of Technology (BCIT) opened its doors on September 25 for the second **British**

Columbia Food Protection Association (BCFPA) Students’ Networking Event in 2013. Fifty-seven students and professors enjoyed this free opportunity to network and listen to interesting food safety presentations.

Lorraine McIntyre, Food Safety Specialist with Environmental Health Services at the British Columbia Center for Disease Control (BCCDC), opened with “Marine Biototoxin Shellfish Poisoning in BC.” She explained what the harmful algal blooms are and pointed out the importance of monitoring programs in the prevention of disease.

Next, **Lance Hill**, Food Policy Liaison Officer at Health Canada, updated the group on “New Labeling Requirements for Food Allergen and Gluten Sources and Added Sulfites.” Lance provided an overview of the new labeling requirements, explaining some of the common mistakes seen in practice.

Following the educational talks, the two presenters answered numerous audience questions, leading into a fruitful discussion.



(Above photos) The second BCFPA Students’ Networking Event attracted 57 attendees.

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During the event, **Andrew Hou**, BCFPA Student Representative, provided some of the benefits of student membership in BCFPA, including:

- Networking opportunities during Speakers' Evenings and Student Industry Tours;
- Presenting research project results at BCFPA events;
- Receiving BCFPA scholarships; and
- Submitting an article(s) for the "Grapevine" newsletter, earning \$25.

In addition, Andrew spoke on his personal experience as a student member, describing the engaging tour of Molson Brewery and the informative Speakers' Evening that he attended earlier in the year.

The evening closed with the drawing of door prizes.

BCFPA extends its thanks to Lorraine McIntyre and Lance Hill for their wonderful presentations and to the BCIT student volunteers who made this event a great success!

Sixty attendees enjoyed the **British Columbia Food Protection Association's (BCFPA) 2013 Workshop and Conference, *Innovative Approaches to Food Safety in our Modern Era***, November 5 at the Sheraton Vancouver Guildford Hotel in Surrey. Prior to the event, those in attendance had a chance to network and view Sustaining Members' displays while enjoying coffee and appetizers. **Terry Peters**, BCFPA Past Presi-



Terry Peters, BCFPA Past President, stops by the Affiliate booth during a break at the British Columbia Food Protection Association's 2013 Workshop and Conference on November 5.

dent, welcomed the participants and announced the upcoming workshops.

Workshop One, sponsored with funding from Growing Forward II, opened with **Dr. Pascal Delaquis**, Research Scientist at Agriculture & Agri-Food Canada, presenting on cold chain. Next, **Dr. John Ryan**, owner of the Sanitary Cold Chain and TransCert Certification Services, spoke on the novel method for managing the quality and safety of perishable foods during transport. Following Dr. Ryan was **Kelly Hawes**, owner of Cold Star Freight Systems, Inc., who spoke on food safety issues occurring along the cold chain, while sharing his experiences and best practices of his pioneer food safety certified trucking company in BC. A panel discussion followed, moderated by Dr. Delaquis, and touched on all the 'burning' issues regarding cold chain and transportation.

After a networking break, the second workshop, sponsored by Neogen Corporation, featured **John Nelson**, Sales Director-Canada, and **Kristen Antonellis**, Project Manager for Pathogens, both with Neogen. The two presented information on new rapid methods for testing of food allergens, indicator microorganisms and foodborne pathogens.

During the lunch break, attendees had additional opportunities to network and view students' research posters. This year's student poster competition resulted in a tie for first place. Congratulations go to **Ana Cancarevic** and **Stephanie Nadya**, UBC Food Science graduate students under the supervision of **Dr. Kevin Allen**. They presented their research on influence exposure on the attachment of *Escherichia coli*

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O157:H7 to spinach leaves, and Verotoxigenic *E. coli* prevalence in irrigation water across BC, respectively. Both students received monetary awards and food thermometers for their winning posters.

The day's conference portion opened with **Dr. Isabel Walls**, USDA and a Past President with IAFFP, who discussed the benefits of membership in IAFFP, and listed some of the Association's upcoming events. She also presented, "The Role of Food Safety in International Trade," which included food safety challenges in global food trade and emphasized the importance of the harmonized food safety standards across countries.

Kristen Antonellis again took the stage with "Current and Future Trends in Food Pathogen Technologies and Their Impact on the Food Processing Environment." This was followed by **Dr. Natalie Prystajek**, Environmental Microbiologist at BC Public Health Microbiology and Reference Laboratory, who presented, "Waves of Change: Using Metagenomics to Discover Novel Markers of Water Quality."

Following a break, **Adel Makdesi**, Corporate Senior Microbiologist at ZEP Inc., highlighted the importance of biofilm prevention and its elimination from food processing environments using PerQuat technology. Closing out the day was **Jovana Kovacevic**, Ph.D. candidate in Food Science at UBC, who discussed her research on "Sequence Typing, Mutability and Cold Growth Adaptation of *Listeria mono-*

cytogenes Derived from the Food Chain in BC."

Neogen Corporation also sponsored a local cheese and wine reception that followed the conference. BCFPA extends its thanks to all of our sponsors and to all of the workshop and conference presenters.

Southern California Association for Food Protection: Lunch and Learn on HPP

Reported by Craig Overlock, Vice President



On November 5, the **Southern California Association for Food Protection (SCAFP)** held a Lunch-and-Learn at Western Exterminators in Anaheim. Nearly 50 participants represented the entire food supply chain, including several who traveled more than 150 miles to attend.

Featured speaker was **Marcia Walker**, Ph.D., Senior Manager, Quality and Food Safety at Evolution Fresh/Starbucks. Dr. Walker is a leading expert in the use of High Pressure Processing (HPP) in the food and beverage industry. After providing a history of the development of HPP (which dates back to the 1890s) and, much more recently the introduction of new technologies such as ohmic heating, micro HPP and pulse electric field, Dr. Walker presented a detailed, yet understandable, description of how HPP works and how it differs from other process treatments.

'Stripped down' HPP differs in that the process destroys bacteria without the use of heat and without diminishing the food quality. More specifically, HPP is a method of food



Marcia Walker was the featured speaker at the SCAFP Lunch-and-Learn on High Pressure Processing (HPP), held November 5 in Anaheim, CA.

processing, where food is exposed to pressures up to 680 MP (megapascals) to destroy vegetative microbes. The pressure is applied for a specific time at a specific temperature. The food product is then packaged in a flexible container and placed in a cylinder in a high-pressure chamber (normally, batch processing is used). The chamber is then filled with a water source from all sides, and pressure is applied uniformly around the product, with no sheer force to distort or crush the food.

Dr. Walker also described factors that affect HPP, such as magnitude and duration (CCP = pressure and time); species and strain of targeted organism; substrate (water activity); and temperature. If the factors are considered and accounted for, HPP can easily destroy yeast and mold, coliforms, gram negative bacteria such as *E. coli*, and other types of

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bacteria by denaturing the enzymes without compromising sensory quality or nutrients of the products. However, HPP is not effective in destroying spores.

Although HPP is not a universally-applied application, it continues to grow in use. Since the technology was first successfully adapted to avocado processing in the early 1990s (the first commercial application in the U.S.), HPP has been adapted to numerous retail and special purpose food products, including – and most significant to our armed forces personnel – higher quality, shelf-stable food rations good for three years if stored at room temperature. HPP foods are widely available in the U.S. retail market, including pre-cooked and ready-to-eat meats; fresh-cut fruits, vegetables and juices; dips; spreads; guacamole; hummus; salsa; dressings; soups; condiments; deli salads; seafood; and shellfish.

Dr. Walker concluded the program by explaining that HPP, if done correctly, is an effective treatment solution for some products as it allows food processors to meet consumer demands for minimally-processed foods; eliminates or reduces the need for additives (allowing for a 'Clean Label'); and produces food without adversely affecting flavor, aroma and texture. Other added benefits may include reducing sodium and increasing shelf-life.

Alabama Association for Food Protection: 25th Anniversary Celebration Draws 105

Reported by Tom McCaskey, Delegate

The 25th Celebratory Annual Meeting of the **Alabama Association for Food Protection (AAFP)** took place November 14. President **Jacqueline Summer Beard** organized and presided over the meeting, which drew 105 attendees at the Marriott Legends Hotel and Conference Center in Prattville.

AAFP was chartered as an IAFP Affiliate on August 3, 1988. However, its roots go back to the early 1960s, when it was known as the Alabama Dairy Conference. Today, AAFP serves as a state-wide educational resource for food safety professionals associated with state and county public health agencies, food industries and the academic community. The Affiliate's membership has remained consistent throughout the years, holding at approximately 100 active members.

The day's program featured seven topics and speakers, including: "Food Safety From a Retail Perspective," presented by **Jenna Harper**, Sr. Food Safety and Health Manager, Walmart, Inc.; "Cooking Up a Business," by **Christina Mendoza**, Manager of the Chilton County Food Innovation Center; "Chick-fil-A's Approach to Food Safety," by **Jessica Jones**, Chick-fil-A's Food and Safety Compliance Officer; "Alternative Methods for the Treatment of Plant Process Water," by **Phyllis Posy**, Vice President, Atlantium Technologies; and the "Alabama Food Safety Task Force Partner Reports," presented by speakers representing the Alabama Department of Public Health, Alabama Department of Agriculture and Industries, Alabama



Members of the Alabama Food Safety Task Force Partnership were among the speakers at AAFP's 25th Celebratory Annual Meeting. From left: Tina Pippin, AL Dept. of Public Health; Lance Hester, AL Dept. of Ag and Industries; Mark Sestak, AL Dept. of Public Health; Wendy Blame, FDA; Tressa Madden, FDA; and Bobbi Morris, AL Dept. of Senior Services.

Cooperative Extension System, Alabama Department of Senior Services, and several other agencies. The remaining presentations included "The Missing Links Between Pest, IMP and Food Safety," given by **Eugene White**, Regional Technical Director, Rentokil/Presto-X; and an IAFP international update from **Tom McCaskey**, AAFP Delegate.

The Delegate report to attendees provided an update from the Affiliate Council Meeting held during **IAFP 2013** in Charlotte, NC, the benefits of



Tom McCaskey (left) and G.M. Gallapsy (right) present the G.M. Gallapsy Food Safety Undergraduate Student Scholarship to this year's recipient, Crystal Cook, from Auburn University.

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membership in IAFP, and an overview of IAFP's Professional Development Groups (PDGs) and technical sessions. The complimentary IAFP Membership Certificate recipient was **Jenna Harper**, and the Affiliate's *G.M. Gallaspy Food Safety Undergraduate Student Scholarship* was presented by Tom McCaskey, AAAP Scholarship Committee Chair, and **G.M. Gallaspy**, Alabama Dept. of Public Health, to **Crystal Cook**, a microbiology student at Auburn University.

President Summer Beard and the Executive Committee Members once again availed themselves as solicitors of door prizes from several local and national merchants. The tradition of providing 'goodie bags' to all registered attendees and 'drawn-from-the-hat' prizes for several lucky members during conference breaks has become an important segment of AAAP's Annual Conference over the past five years. IAFP promotional handouts were also made available at the Registration Desk. The business meeting, election and installment of 2014 officers followed. A new President-Elect is elected each year, while other officers ascend one rank to the Presidency. The 2014 slate of officers includes:

- President:* **Bill Kelly**
- President-Elect:* **Neil Bogart**
- Vice President:* **Jean Weese**
- Past President:*
- Jacqueline Summer Beard**
- Secretary/Treasurer:*
- Karen Crawford**
- Delegate:* **Tom McCaskey**

The pre-meeting Alabama Food Supervisors Workshop on

November 13 featured **Mark Sestak**, Director, Food and Lodging Branch, Alabama Department of Public Health. The workshop's purpose was to inform and update state and county public health personnel on new and modified inspection procedures, legal issues associated with the inspection program, and the mandatory certification program for food purveyor food safety training. Approximately 55 attendees took part in this workshop, with many overnights to attend the following day's Annual Meeting.

New York State Association for Food Protection: Celebrating Nine Decades!

Reported by John R. Bartell, NEWSLETTER Editor



The 90th Anniversary Annual Conference and NE FDA Regional Milk Seminar for the

New York State Association for Food Protection (NYSAFP) was held September 17-19 at the Double Tree Hotel in East Syracuse. Approximately 200 members, spouses and guests were in attendance to hear various speakers in numerous sessions, including a Thursday breakout session for Food, Field and Laboratory.

The NYSAFP 90th Anniversary Celebration opened the conference in regal splendor, with each attendee receiving a beautifully bound 148-page book filled with information from each of the past nine decades. The recently-published book was co-authored by **Donald H. Race**, Past President and the first NEWSLETTER Editor; **Janene Lucia**,



David Bandler, NYSAFP Past President and Past Executive Secretary, delivered the Affiliate's 90th Anniversary Celebration presentation, "The First 90 Years...Been There for 55 of Them!"

Executive Secretary/Contact; and **David Bandler**, Past President and Past Executive Secretary.

Tuesday evening's session opened with *The First 90 Years...Been There for 55 of Them!* This beautiful illustration of key individuals who helped shape the organization was delivered by Professor Emeritus David Bandler, a 55-year Affiliate Member who also served as the Association's 47th President. He currently serves as Cornell Coordinator for NYSAFP.

The General Session activities kicked off Wednesday morning with the keynote address, "The 'NEW' New York Works for Agriculture," presented by NYS Department Ag & Markets Commissioner **Darrel J. Aubertine**. **John Luker** then gave the Presidential Address, followed by the opening presenta-

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tion, “FSMA Proposed Produce Safety Rules/Produce Safety Alliance Update,” by **Robert B. Gravani**, Cornell University. **Clay Detlefsen**, IDFA, then discussed “FSMA Proposed Food Safety Preventative Controls – An Overview.” Board Member **Robert Kuhn**, Upstate Niagara Cooperative, presented “An Update on the New NYSAFP Website.”

After lunch, the afternoon session continued with “The Horsemeat Scandal – Implications for Global Food Security and Safety,” presented by **Patrick McDonough**, Cornell University, followed by “Mycotoxins: Farm-Finished Foods, 2013 Update,” by **Dan Brown**, Cornell University.

Closing out the afternoon was “Foodborne Pathogens, Including a Food Safety Update,” from **Brian Sauders**, NYS Department of Ag & Markets.



Steve Murphy (left), NYSAFP Delegate, received the Education and Professional Improvement Meritorious Service Award, presented by David Bandler at the recent NYSAFP 90th Anniversary Annual Conference.

Those recognized at the evening’s Awards Banquet were:

Ronald Gardner – *Emmett R. Gauhn Memorial Award*

Olga Padilla-Zakour – *William Hickey Memorial Award*

Sara Gillette – *Theodore H. Reich Memorial Award*

Steve Murphy – *Education and Professional Improvement Meritorious Service Award*

David Barbano – *Howard B. Marlatta Memorial Award*

Western New York Association of Sanitarians – *George “Sid” Miller Memorial Affiliate Award*

Anika Zuber and **Arden Carmody** (Cornell University students) – *NYSAFP Scholarships*

Newly-elected officers for 2013–2014 include:

President: **John DiBlasi**

President-Elect: **Larry Bogdan**

Past President: **John Luker**

Executive Secretary/Contact:

Janene Lucia

Delegate: **Steve Murphy**



Anika Zuber (left), undergraduate student at Cornell University, received one of the two scholarships presented by Robin Waite, Scholarship Committee Chair, at the NYSAFP 90th Anniversary Annual Conference.

News Briefs

The **Iowa Association for Food Protection (IAFP)** held its 2013 Annual Meeting October 8-9 at the Quality Inn & Suites in Ames. Among the award recipients were

Tom Tegler (left in photo), who was presented a 20-Year Continued Service Award from **Dave**



Brown, Affiliate

President (right in photo); and

Leo Timms (below with sons, Josh and Rob), who received the Merle P. Baker Award.

Two \$500 scholarships were presented to **Nicole**



Hersh-

berger and **Brittany Menke**. Officers elected for 2014 are:

President: **John Feldmann**

Vice President Pro-Tem: **Sue Stence**

First Vice President: **Kevin Hanger**

Second Vice President: **Kevin Steffens**

Secretary/Treasurer: **Lynne Melchert**



The 2013 Fall Meeting for the **Capital Area Association for Food Protection (CAFFPA)**

took place October 9 at the Grocery Manufacturers Association (GMA), in Washington, D.C. “Preventive Controls for Human Food, Foreign Supplier Verification Programs (FSVP) and Accreditation of Third-Party Proposed Rules” featured **Kristen Spotz** from GMA.

(Continued on page 12)

(Continued from page 11)

“Accreditation of Third-Party Auditors – The Auditors’ Perspective” was presented by **Robert Hahn**, Olsson Frank Weeda Terman Matz, PC. A brief business meeting followed. Election of officers will take place in late January.



The 55th Annual Meeting of the **Ontario Food Protection Association**

(OFPA) took place November 20 at the Mississauga Convention Center in Mississauga. The theme for the morning session was *Crisis: Food Safety Culture and Communication*, moderated by **Richard Meldrum**. Speakers and topics included **Doug Powell**, “Food Safety Culture Has Jumped the Shark;” **Peter Slade**, Maple Leaf Foods, “Food Safety in Product Development;” **Linda Smith**, Smithcom, “Values-Based Crisis Communications;” **Ron Osborne**, XL Foods, “The XL Foods Incident: A Need for Better Communication;” and **Elliot Ryser**, Michigan State University (and representing IAFP), speaking about IAFP Member benefits.

Moderator **Ananth Kasic** kicked off the afternoon session’s theme, *Food Safety Policy*. Speakers and topics included Elliot Ryser presenting “Microbial Safety of Fresh-Cut Produce – Current Challenges from the Processor to Your Plate;” a roundtable discussion titled “GFSI: Is It Working?” with representatives from industry, government, retail, auditors and academia; **Jim Gorny**, Produce Marketing Association, talking about “Providing a Science- and Risk-Based Approach;” and **Sylvain Charlebois**, University of Guelph, discussing “The Future of Trades and Food Safety.”

Upcoming Deadlines Affiliate Annual Reports

Affiliate officers now have only a few weeks to complete and submit their Affiliate’s 2013 calendar year Annual Report. **Deadline is Thursday, February 13, 2014.**

Affiliates must comply with IAFP Bylaws by submitting their respective association’s Annual Report. If applying for one or more of the 2014 Affiliate Awards, those seeking to present the highest quality visual presentation must prepare and send four bound copies of supporting documentation (meeting brochures and agendas; newsletters; or any other items that represent 2013 activities/announcements/accomplishments). Affiliates not applying for awards need only submit an electronic copy.

All Affiliate Presidents and Delegates are required to be active IAFP Members while serving. Please verify Membership status on our website at www.foodprotection.org before submitting your Annual Report.

Contact **Susan Smith** at ssmith@foodprotection.org with questions.

IAFP Awards and Scholarships

Nominations and applications will be accepted until **February 25** for all 2014 IAFP Awards, including the **Travel Award for State or Local Health or State Agricultural Department Employees (U.S. only)**, and the **Travel Award for a Food Safety Professional in a Country with a Developing Economy**. Nomination and applica-

IAFP Headlines

tion forms and criteria for all Awards can be found on our Web site at: <http://www.foodprotection.org/about-us/awards/>.

Applications are also being accepted for the **Student Travel Scholarship**. Recipients will receive travel funds to attend **IAFP 2014**. Criteria and the application form can be found on our Web site at: <http://www.foodprotection.org/students/student-travel-scholarship/>.

New Affiliate Joins IAFP

Congratulations to our 51st Affiliate, the **Indian Association for Food Protection in North America (IAFPNA)**! IAFP’s Executive Board approved the Charter during the 2013 fourth quarter. The Charter will be presented during **IAFP 2014**.

In Memoriam

IAFP extends its deepest sympathies to the families of two of our loyal Members. **David (Dave) Fry**, IAMFES (now IAFP) President in 1978, passed away in October 2013 at the age of 85. Dave was a 59-year IAFP Member and held many roles within the Association, including service as a Delegate for more than 20 years for the **Georgia Association for Food Protection** and the **Florida Association for Food Protection**. He was also a recipient of the IAFP Fellow, Harry Haverland Citation, Honorary Life and Harold Barnum Industry Awards.

Louise Fielding passed away in December 2013. Louise was Director of Research at the Cardiff School of Health Sciences in South Wales, UK, and served as President of the **United Kingdom Association for Food Protection (UKAFP)**.



Contribute to the Silent Auction

Proceeds from the Silent Auction Benefit the Foundation



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

- Kindle Fire Gift Basket
- iPad Mini
- Stinger Flashlight
- University-themed Gift Baskets
- Gift Certificates
- Food and Wine Products
- Autographed Books
- Company-themed Gift Baskets
- Hand-knit Scarf
- Coach Handbags
- Custom-designed Necklaces
- Earrings

As you consider your donation, please keep in mind that most attendees travel by air.

To donate an item go to our Web site at www.foodprotection.org and complete the Silent Auction Donation Form or contact Laurie Hews at lhews@foodprotection.org +1 515.276.3344; +1 800.369.6337



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 2013

October

- ◆ Kansas Environmental Health Association
- ◆ Mexico Association for Food Protection
- ◆ Iowa Association for Food Protection
- ◆ Wyoming Environmental Health Association
- ◆ Capital Area Food Protection Association
- ◆ New Jersey Association for Food Protection
- ◆ Wisconsin Association for Food Protection
- ◆ North Dakota Environmental Health Association
- ◆ Associated Illinois Milk, Food & Environmental Sanitarians

November

- ◆ British Columbia Food Protection Association
- ◆ Alabama Association for Food Protection
- ◆ United Arab Emirates Association for Food Protection
- ◆ Ontario Food Protection Association

January 2014

23: *Ohio Association for Food Protection*, 2014 Winter Meeting, Westerville, OH. Visit <http://www.ohiofoodprotection.org/>.

February 2014

13: *British Columbia Food Protection Association*, Annual General Meeting, Burnaby, BC. Visit www.bcfpa.net.

18-20: *Kentucky Association of Milk, Food & Environmental Sanitarians*, KAMFES 2014, Lexington, KY. Visit <http://www.kamfes.com>.

March 2014

12-13: *Arizona Environmental Health Association*, 2014 Spring Conference, Tempe, AZ. Visit <http://www.azeha.org/>.

18-21: *Michigan Environmental Health Association*, 2014 Annual Education Conference, Big Rapids, MI. Visit <http://www.meha.net/>.

19-20: *Idaho Environmental Health Association*, 2014 Annual Education Conference, Boise, ID. Visit <http://www.ieha.wildapricot.org/>.

April 2014

2-4: *Missouri Milk, Food & Environmental Health Association*, 2014 Conference, Columbia, MO. Visit <http://www.mmfeha.org/>.

May 2014

7: *New Jersey Association for Food Protection*, Spring Seminar, New Brunswick, NJ. Visit <http://njfoodprotection.org/>.

7-8: *Pennsylvania Association of Milk, Food & Environmental Sanitarians*, 2014 Annual Conference, State College, PA. Visit <http://pamfes.com/>.

28-30: *Florida Association for Food Protection*, 2014 Annual Education Conference, Clearwater Beach, FL. Visit www.fafp.net/aec.

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 2013-2014 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.

To be featured in the next issue of *Affiliate View*, send your news and photos by **March 14** to Susan Smith at ssmith@foodprotection.org.

IAFP Executive Board Speaker Program

for Affiliates



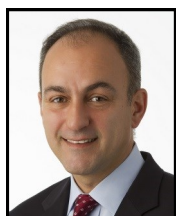
Donald Schaffner, Ph.D., Rutgers University, *President*

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



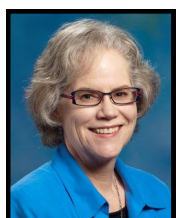
**Don Zink, Ph.D., U.S. Food & Drug Administration - CFSAN
*President-Elect***

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



**Alejandro Mazzotta, Ph.D., Chobani, Inc.
*Vice President***

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



**Linda Harris, Ph.D., University of California – Davis
*Secretary***

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



**Katherine M.J. Swanson, Ph.D., KMJ Swanson Food Safety, Inc.
*Past President***

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



**Tong-Jen (T.J.) Fu, Ph.D., U.S. Food & Drug Administration
*Affiliate Council Chair***

- ◆ Sprout and Fresh Produce Safety: Pathogen Detection and Intervention Strategies
- ◆ Managing Allergens in Food
- ◆ Role of Researchers Related to Science-based Food Safety Standards



**Turonda Crumpler, BP West Coast Products, LLC
*Affiliate Council Secretary***

- ◆ Food Safety Challenges in a Third-Party Environment
- ◆ Regulations from Recipe to Retail
- ◆ What's the Difference Between Government Inspectors and Corporate Inspectors?

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.

Engage. Advance. Accelerate.
Moving Forward at Today's Pace



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 2014.
Join us in Indianapolis, Indiana!
www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2015, July 26–29, Portland, OR (Sat.–Tues.)
IAFP 2016, July 31–August 3, St. Louis, MO
IAFP 2017, July 9–12, Tampa, FL

Affiliate View is a quarterly publication for Affiliates of the International Association for Food Protection. Please submit articles, photos, news items, or comments to:

Tong-Jen (TJ) Fu

Affiliate Council Chair

U.S. Food & Drug Administration

National Center for Food
Safety & Technology

6502 S. Archer Rd.

Summit-Argo, IL 60501

Phone +1 708.728.4149

tongjen.fu@fda.hhs.gov

Turonda Crumpler

Affiliate Council Secretary

BP West Coast Products, LLC

4 Centerpointe Dr.

La Palma, CA 90623

Phone +1 714.670.3962

turonda.crumpler@bp.com

Susan Smith

IAFP Affiliate Services

Affiliate View Editor

International Association
for Food Protection

6200 Aurora Avenue, Suite 200W

Des Moines, IA 50322-2864

Phone +1 800.369.6337

+1 515.276.3344

Fax +1 515.276.8655

ssmith@foodprotection.org