

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

James O'Donnell, *Affiliate Council Chair*

Maria Ma, *Affiliate Council Secretary*



View from the Chair: *We're all in Food Safety Together!*

Welcome to 2019! I hope abundant prosperity and health find you in this New Year!

Mark Twain said, "Find a job you enjoy doing, and you will never have to work a day in your life." As I reflect on the past year, I find a lot of value in these words. This quote poses the question: "If I didn't need my paycheck, would I still fight for food safety?" After an initial laugh, I seriously pondered my motivations. I challenge you to do the same.

We can all agree that regulations and associated lawsuits are ultimately what's driving the industry's need for food safety. Let's be honest. People don't know how important food safety is until an outbreak occurs. And, unfortunately, there's also going to be a small number of litigious people looking for a lawsuit. Companies require people like us who have the expertise to understand the science, regulations, and can help deliver solutions to help maintain a

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56 Affiliates Across the Globe

African Continental Argentina Australia Brazil Canada | Alberta British Columbia Ontario Quebec Chile China Chinese in North America Colombia Hong Kong Hungary Indian in North America Japan Korea Lebanon Mexico New Zealand Portugal Southeast Asia Spain Taiwan Turkey United Arab Emirates United Kingdom United States | Alabama Arizona Arkansas California/Southern Capital Area Carolinas Colorado Connecticut Florida Georgia Idaho Illinois Indiana Iowa Kansas Michigan Minnesota Minnesota/Upper Midwest Missouri Nebraska New Jersey New York Ohio Oklahoma Pennsylvania South Dakota Texas Washington Wisconsin

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food safety culture. Many of the best industrial professionals got their starts from working on the regulatory side or by learning at the feet of our academic partners. Thus, we're all in this together!

So, what drives **me**? I find excitement in diving into the science and collaborating with my partners, turning our discoveries into real-life solutions that can promote a food safety culture and protect future generations. Many of my favorite partnerships come from my interactions at IAFP. Our areas of common interest facilitate partnerships with great purpose. You could say that I'm passionate about food safety and, based on my relationships with so many of you, I believe you share that passion.

I work for an OEM equipment and solutions company that facilitates a healthy consumer by providing merchandisers who help protect the foods being sold. We use accurate temperature control and cleanability to create environments optimized for food products. This gives me the unique privilege as a food safety professional because I get to do the right things for the right reasons for both the retailer and the consumer. I have the honor of working with regulatory, industry and academic partners to ensure safe food is available to our families today and our children's families tomorrow.

You might work for a food manufacturer, a food retailer, or a food service provider, but I can assure you that we *all* face many of the same challenges! Some may feel more pain than others,

“...we all face many of the same challenges!”

but at the end of the day, we all confront the same challenges when an issue arises. And we all must address educating our organizations, dealing with budget availability, making sure everything is properly documented, and even overcoming unreasonable timing to ensure we are protecting our businesses.

Whether academia, regulatory, industry, or service, we are partners with a common purpose. At IAFP, the lines of politics and nations fade before the greater good as we welcome everyone to be part of promoting a safe food culture.

This leads me to personally welcome our newest Affiliate, the **Japan Association for Food Protection**, which will officially receive its Charter at **IAFP 2019** in July. We're very excited about our continued growth so that we can share, learn and support each other in our quest for excellence in food safety.

No matter what we do daily, we have the same driving force to protect the world's food supply,

now and for the future. By sharing our diverse and eclectic experiences, we motivate each other.

“No matter what we do daily, we have the same driving force to protect the world's food supply, now and for the future.”

In closing, I remind our Affiliates to submit their Annual Report for 2018 activities by the **February 12** deadline. Please consider applying for one or more of the Affiliate Awards at the same time. Also, consider nominating a deserving colleague for one of IAFP's many awards. Awards' deadline for nominations (or to apply for one of the three Travel Awards) is **February 19**. If you have questions about either of these requests, please email **Susan Smith** in the IAFP Office at ssmith@foodprotection.org.

Thank you for allowing me to represent you.



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Affiliates in the Spotlight

Featuring your communications with IAFP



Take the spotlight!

To be featured here in the next issue, send your news and photos by **March 15** to: ssmith@foodprotection.org.

Contributors

Washington Association for Food Protection: 67th Anniversary

Reported by Stephanie Olmsted, Secretary & Delegate



The **Washington Association for Food Protection (WAFFP)** held its 2018

Annual Conference in beautiful Lake Chelan, September 20–22. This year marked the Affiliate’s 67th anniversary. The event opened with a golf tournament held at Bear Mountain Ranch, with 26 golfers who played the stunning 18-hole course above Lake Chelan on September 20.

On September 21, Affiliate President **Bruce Odegaard**, Seafood Products Association, officially welcomed more than 100 attendees and moderated the first session. **Claudia Coles**, Washington Department of Food and Agriculture, kicked off as the first speaker with her presentation, “Know Your FSMA Food Safety Risks.” **Dr. Gleyn Bledsoe** followed with an interesting talk on “Aquaponics,” a combination of growing both fish and plants in a single ecosystem. **Miriam Burbach**, Seattle District Director, FDA, then

provided a FSMA update from the Agency’s perspective.

Dr. Kathy Glass, University of Wisconsin – Madison, an IAFP Executive Board Speaker and a Past President, presented “*Listeria* Hysteria: How Do We Get It under Control?” WAFFP was thrilled that Dr. Glass was able to join us this year, particularly on this hot topic. **Silas Strother**, Amy’s Kitchen, finished the morning sessions with an update on how to address cleaning and sanitizing “Heirloom Equipment.”



Janet Anderberg (left), Washington Department of Health, started off the afternoon’s agenda with her annual update of the state’s food-

borne outbreaks. Janet is a favorite, presenting to our Affiliate since 2000, and always finding ways to entertain with her presentations. Our first afternoon was packed with several educational speakers and topics, including **Nina Parkinson**, NGP Consulting, speaking on “Training through Language Barriers.”

Next, updates were given by the Food Science Department and the Seafood Lab from Washington State University (WSU) and Oregon State University (OSU), respectively. For the second year, students from WSU presented posters and presentations on some of the

Food Science Department’s latest relevant research.

Day One culminated with the Business Meeting, the Awards Banquet, and an enjoyable evening in the Hospitality Suite, where attendees visited with longtime friends, as well as meeting many first-time attendees.

Day Two’s educational portion of the conference was moderated by President-Elect **Noelle Diciglio**, Ecolab. Topics included “More than Overhead: Combining FSQA and Lean Objectives;” a FSMA Update by **Charles Breen**; and a Produce Safety Update from **Stelios Viaziz**, both with the FDA.

This year, attendees were able to attend rotating roundtables to take a deeper dive into subjects, including: Produce Safety Network; Sanitation/Environmental Monitoring; Education and Training Needs; Q&A with your Regulators; and Food Safety Program for Aquaponics.



Upon completion, another tradition took place during lunch as the official gavel was passed by outgoing President Odegaard to our incoming president.

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New officers include:

President: Noelle Diciglio
President-Elect: Daniel Wing
Past President: Bruce Odegaard
Secretary/Delegate: Stephanie Olmsted
Treasurer/Membership Coordinator: Jill Wischart

This year's Annual Meeting was a huge success for our Affiliate, with record attendance of more than 100 for three consecutive years. We are very excited to celebrate WAFFP's 67th anniversary in "Food Safety through Education."

Indiana Environmental Health Association: "Preparing for the Future"

Reported by JoAnn Xiong-Mercado, President



The 68th **Indiana Environmental Health Association (IEHA)**

Annual Fall Education Conference took place September 24–26, 2018 at the Old National Events Center in Evansville. The conference theme was "Preparing for the Future."

The 186 attendees took part in the General Session, with topics that included: Indiana's Epidemic Roadshow; Disaster Mental Health and Environmental Trauma; Waffle House Index; Fentanyl Cleanup Panel; NEHA Updates; Waterborne Pathogens; Blockchain 101 for Public Health; and the Dig Indy Tunnel System.

Officer election results include:

President: JoAnn Xiong-Mercado
President-Elect: Jammie Bane
Vice President: Holley Rose
Past President: Jason Ravenscroft
Secretary: Lisa Chandler

Treasurer: Gretchen Quirk

Delegate: Amanda Deering

New York State Association for Food Protection: 95th Annual Conference Another Success!

Reported by John R. Bartell, NEWSLETTER Editor



The 95th Annual Meeting for the **New York State Association for Food**

Protection (NYSAFP) was held September 25–27, 2018 at the Double Tree Hotel in East Syracuse. Approximately 150 members, spouses and guests heard various speakers in numerous sessions, including Thursday's breakout session for Food, Field and Laboratory.

Conferees were treated Tuesday evening to a presentation and sampling of "Different Methods of Distillation and Their Effect on the Finished Product," given by **Katie Conroy**, Southern Tier Distillery.

The General Session kicked off Wednesday morning with the Presidential Address and Welcome, delivered by President **Amy Rhodes**. Next, the Keynote Address, "Marketing and Label Claims," was presented by **Donna Moening**, Center for Food Integrity. **Darin Zehr**, Commercial Food Sanitation LLC, followed with "Strengthening Food Safety Culture – The Importance of and How to Achieve Sanitation and Hygiene Excellence at All Levels of the Organization." Darin then moderated a Food Safety Culture panel discussion that consisted of **Rebecca Piston** (industry); **Brian Reeve** (growers); and **Jim Baldwin** (retail).

Following lunch, the afternoon session continued with "Critical Process Histo-



NYSAFP's Emmett R. Gaughn Memorial Award was presented at the 95th Annual Conference by incoming President Casey McCue (left) to John DiBlasi, New York State Department of Agriculture and Markets, Milk Control and Dairy Services. The award is presented annually to a member in good standing who has made a significant contribution to the Affiliate or in their field of endeavor.

ry of Nutritive Plant-based Ingredients," presented by **Cheryl Mitchell**, Steuben Foods. Next, "Sleeping with the Enemy: How to Control Pathogens in Your Building" was given by **Denise DuFresne**, Saputo Foods.

After a break, **Erika Bonar**, Sargento Foods, discussed "Keeping Pathogens Out – Perspectives Shared on Rising up After a Recall."

The Awards Reception, with cocktails and hors' d'oeuvres, took place that evening. Award recipients included:

John DiBlasi (*Emmett R. Gaughn Memorial Award*)

Dr. Randy Worobo (*William Hickey Memorial Award*)

John Rutherford (*Dr. Theodore H. Reich Memorial Award*)

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Dotty Wyckoff (*Howard B. Marlatt Memorial Award*)

Rochester Area Sanitarians
(*George "Sid" Miller, Jr. Memorial Affiliate Award*)

NYSAFP student scholarship recipients included **Samuelle Marlett**, Genesee Community College for Veterinary Tech; and **Carolyn Wright**, Alfred State, Maple and Dairy Farm.

Newly-elected officers are:

President: **Casey McCue**

President-Elect: **Elizabeth A. Bihn**

Past President/Delegate: **Amy Rhodes**

United Kingdom Association for Food Protection: Various Insights on Food Safety

Reported by Abi Harwood-Cowley



The 16th Annual Meeting of the **United Kingdom Association**

for Food Protection (UKAFP) took place September 26, 2018 at the Hilton Hotel in Cardiff, UK. Hosted by **Professor David Lloyd**, ZERO2FIVE Food Industry Centre at the Cardiff Metropolitan University and Affiliate Delegate, the conference provided insights on the impact of Food Safety Culture, with approximately 140 participants from industry, regulatory and academia.

Helen Taylor, Technical Director from ZERO2FIVE Food Industry Centre and Affiliate President, provided an IAFP update to all delegates.

Key speakers and their topics included:



Those speaking at the UKAFP's 2018 Annual Meeting include (front row): Professor Carol Wallace, Marcia Nightingale and Dr. Lone Jespersen. Back row: Dr. Louise Manning Reader, Dr. David Brackston, Bonnie Joplin and Dr. Rounaq Nayak.

Marcia Nightingale, Food Standards Agency UK, who spoke on the FSA's program, "Regulating the Future." This program aims to make regulation more flexible, proportionate and effective, allowing for better use of data and modern digital technology. Marcia's team leads on developing FSA's approach to utilizing information from businesses and private assurance to inform regulatory inspections.

Professor Carol Wallace, Co-Director, International Institute of Nutritional Sciences and Applied Food Safety Studies at the University of Central Lancashire, presented her findings on the "Impact of Food Safety Culture on Food Safety Management Systems."

Dr. Louise Manning Reader, Food Policy Management at Harper Adams University, spoke on "Organizational Sub-Cultures: Their Influence on Food Safety Culture."

Bonnie Joplin, Scheme Development Manager, SALSA (Safe and Local Supplier Approval), discussed

the "Changes in SALSA Issue 5" and its impact on Food Safety Culture.

Dr. Lone Jespersen, Founder and Principal of Cultivate, talked about the "Lessons Learned in Changing Food Safety Culture."

Dr. David Brackston, BRC Global Standards, spoke on the "Changes to BRC Global Food Safety Standard" and specifically Issue 8 and the focus on Food Safety Culture.

Finally, **Dr. Rounaq Nayak**, Human Factors Research Assistant at the University of Oxford, looked at the "Globalization of the Food Industry: Where to Next and How to Get There by Improving Culture."

All presentations can be viewed at: <https://www.cardiffmet.ac.uk/health/zero2five/news/pages/UKAFP.aspx>.



UKAFP Officers are (front row): Helen Taylor (President), Leanne Ellis (Treasurer) and Professor Carol Wallace (Delegate-At-Large). Back row: Professor David Lloyd (Delegate), Dr. John Holah (Delegate-At-Large) and Dr. Ellen Evans (Vice President).

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Georgia Association for Food Protection: Collaborative Meeting

Reported by Katie Satchwell,
Vice President



For the first time in its history, the **Georgia Association for Food Protection (GAFFP)**

held its 2018 Fall Meeting in collaboration with the Georgia Food Safety Task Force (GAFSTF). The joint meeting took place September 26, 2018 at SweetWater Brewing Company in Atlanta. Ninety people attended to hear educational presentations on a variety of food safety subjects and updates.

Krissa Jones, GAFFP Past President, and **Ingrid Zambrana**, GAFSTF Executive Committee, opened the meeting by welcoming all attendees and providing information on the food safety mission of both organizations. **Jessica Chen**, GAFFP Secretary, and **Jessica Badour**, GAFSTF, introduced the meeting's speakers and their topics, including:

Regulatory Updates

Natalie Adan, Georgia Department of Agriculture

Brandon Saucedo, Georgia Rapid Response Team

Galen Baxter, Foodservice Program – Georgia Department of Public Health

Krissa Jones, Manufactured Food Program – Georgia Department of Public Health

Ingrid Zambrana, U.S. FDA

Hope Dishman, Epidemiology – Georgia Department of Public Health



Microbial Presence in Food Manufacturing Sites

Aaron Pleitner (left),
Food Safety Net Services

E. coli O157:H7 Romaine Lettuce Outbreak – Impacts and Response in Georgia

Brandon Saucedo, Georgia

Department of Agriculture

Karen Gulley, Cobb/Douglas

Public Health District

Colin Basler, Centers for Disease

Control and Prevention

Ingrid Zambrana, U.S. FDA

Hope Dishman, Georgia

Department of Public Health

Chef John Szymanski, Kroger

Quality in the Brewery: Concerns, Solutions and Practices

Matthew Burnstein, SweetWater
Brewing Company

Recipients of the **2018 Jim Ayres Young Investigator Award** and their topics included:

Katherine Wakeley, University of Georgia, *Detection and Characterization of Protozoan Parasites in Water and Biofilm Samples from an Irrigation Water System;*



Matthew Burnstein, SweetWater Brewing Company, presented at the 2018 Fall Meeting of the Georgia Association for Food Protection.

George Kwabena Afari, University of Georgia, *A Meta-analysis on the Effectiveness of Electrolyzed Water Treatments in Reducing and Inactivating Food-borne Pathogens on Different Foods;* and

Chase Golden, University of Georgia, *Predictive Model for Growth of Bacillus cereus During Cooling of Cooked Rice.*

Lunch was provided by Kroger, followed by a short business meeting.

Wendy White, GAFFP Delegate, gave the IAFP Delegate Report, and **Jessica Chen** reviewed the minutes from GAFFP's Spring 2018 meeting. Wendy then gave the Treasurer's Report on behalf of **Brandee Hunter**, GAFFP



Treasurer. John Szymanski presented the GAFP Lifetime Membership Award to **Tori Stivers** (above), who served as Affiliate President from 1998–1999 and as Affiliate Delegate for 12 years (until Spring 2018). Tori also served as Affiliate Council Chair on the IAFP Executive Board in 2013.

The Business Meeting concluded with **Jessica Badour** of GAFSTF providing a funding update and information on upcoming Food Safety Task Force events.

The meeting ended on a high note with a tour and beer tasting of the

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SweetWater facilities. GAFF's next meeting will take place April 24, 2019 in Stone Mountain, hosted by Food Safety Net Services Laboratories.

GAFF is grateful to the following sponsors in 2018–2019: The Coca-Cola Company; ITW Pro Brands; Victory Processing LLC; Publix; Decon 7; SweetWater Brewing Company; and Chemstar Corporation. On behalf of the entire membership, thanks to SweetWater Brewing Company for hosting an unforgettable meeting!

New Jersey Association for Food Protection: Fall Seminar Includes Five Presenters

Reported by David Reyda, Delegate



Rutgers' Cook College in New Brunswick hosted the **New Jersey Association for Food Protection's (NJAFP)** 2018 Fall Seminar on October 3. Approximately 80 attendees from public health, retail and academia enjoyed presentations from five speakers throughout the day.



Virginia Wheatley (left), NJAFP Past President, Environmental Scientist 1/Shellfish Project Coordinator for the New Jersey Department of Health,

opened the meeting with "Vibrio Strikes—Recent Shellfish Cases and Regulatory Response." She reviewed recent *Vibrio parahaemolyticus* and *Vibrio vulnificus* cases and the actions taken by state regulators to address issues and mitigate further risk.

Ms. Reggie Flimlin, owner/operator of Juice Basin, a small retailer of all natural juice and other fresh and nutritious



products, presented "Not All Juice is Created Equal." Reggie (left) explained the cold-pressed juice process, the benefits of juicing, and her company's role in bettering the community.



Next, **Robyn Miranda (left)**, Rutgers University graduate student (and recipient of the IAFP 2018 Student Travel Scholarship), spoke on "Norovirus: Contamination from Farm-to-Fork," covering the life history and behavior of norovirus and other viruses. Robyn discussed a case study of the largest norovirus outbreak in history linked to frozen strawberries.

Eugene Evans, a senior inspector and seafood specialist from the New York State Department of Agriculture and Markets, spoke remotely on "Seafood HACCP on Retail Food Inspections." Eugene explained how critical food safety processes are mandated to keep fish and sushi safe on boats and at retail.

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Closing out the meeting was **Bob Savage, (left)**, HACCP Consulting Group, who explained the USDA equivalence process used to determine

if amenable products will be allowed in the U.S. Bob focused on exporting FSIS-regulated products and imported meat, poultry, egg products, and siluriformes (catfish) to the U.S.

Associated Illinois Milk, Food and Environmental Sanitarians: "Sanitation" is the Theme

Reported by Brad Suhling, President-Elect

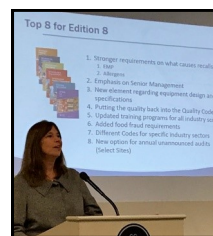
The **Associated Illinois Milk, Food and Environmental Sanitarians (AIMFES)** held its 2018 Fall Conference October 17–18 in Bloomington.

"Sanitation" was this year's conference theme, with 80 members in attendance.

The Keynote Speaker was **Gale Prince**, Consultant and an IAFP Past President, who spoke on "Sanitation Through the Years." Gale also provided an update on IAFP.

Other topics and speakers during the morning session included: "Environmental Monitoring," by **Matt Fenske**, Cherney Micro; and "Environmental Sanitation: Impact on Cultures and the Environment," by **Doug Vargo**, Dupont.

The afternoon session's Sanitation Workshop was sponsored by Ecolab.



Day Two included **Leann Chuboff (left)**, SQFI, presenting on "SQF Version 8 Updates."



Dave Latten (left), Prairie Farms Dairy, talked about "Sustainability."

Finally, motivational speaker **Kevin Carter** closed out the presentation portion of the meeting with "17 Principles of Achievement."

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Marla Behrends, AIMFES outgoing President, passes the gavel to Merle Bontrager, AIMFES incoming President, at the close of the Affiliate's 2018 Fall Conference, held October 17–18.

Affiliate Officers serving for the 2018–2019 term are:

President: Merle Bontrager

President-Elect: Brad Suhling

First Vice President: Chuck Yarris

Second Vice President:

Armour Peterson

Past President: Marla Behrends

Secretary: Steve DiVincenzo

Treasurer: Charlie Mack

Delegate: Steve DiVincenzo

British Columbia Food Protection Association: "Let's Get High on Food Safety"

Reported by *Stephanie Chiu,*

Communications Committee Chair



The **British Columbia Food Protection Association (BCFPA)**

held its one-day Fall Workshop, "Let's Get High on Food Safety," on October 18, 2018. Seventy attendees in academia, industry and government converged at the Executive Plaza Hotel Metro Vancouver in Coquitlam to hear about the latest food safety topics.

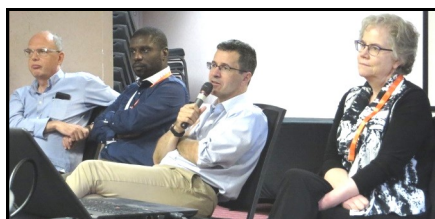
The event started with Keynote Speaker **Linda Harris**, Microbial Food Safety

Chair, Department of Food Science and Technology, Western Center for Food Safety at the University of California – Davis, and IAFF Past President. Dr. Harris



(left) spoke on "Low Moisture Foods: Food Safety Challenges and Opportunities."

The workshop was then split into three sessions. Session One, "Major Microbial Menaces," consisted of **Keith Warriner**, Professor in the Department of Food Science, University of Guelph, who talked about "Food Safety of Partially Cooked Poultry Products: Risk Profile and Process Control Options." **Martin Wiedmann**, Professor of Food Safety in the Department of Food Science, Cornell University, spoke on "How Genomics Tools are Changing the Food Safety Landscape: From Outbreak Detection to Environmental Pathogen Monitoring." **Lawrence Goodridge**, Associate Professor at McGill University, presented "Bacteriophages: An Emerging Class of Antimicrobials for Control of Foodborne Pathogens." The session ended with an interesting Q&A discussion panel with the three speakers and Dr. Harris.



Three sessions were held during BCFPA's Fall Workshop, held on October 18, 2018. Those taking part in the first session, "Major Microbial Menaces," were (from left): Keith Warriner, Lawrence Goodridge and Martin Wiedmann, with Linda Harris helping answer questions.



During lunch, a student poster competition took place, showcasing students' research in front of a panel of judges.

Sessions Two and Three were held concurrently. Session Two, "Seafood Safety and Surveillance," included **Sarah Dudas**, Fisheries and Ocean Canada & Adjunct Assistant Professor at the University of Victoria, who talked about "Micro-plastics in Seafood and the Marine Environment." **Lorraine McIntyre**, Food Safety Specialist with Environmental Health Services, BC Centre for Disease Control, covered "Climate Effects on Marine Food Sources Linked to BC Illness Investigations." **Musleh Uddin**, Director, Corporate Quality Assurance of Albion Farms and Fisheries, presented "Seafood Safety, Challenges and Hope." And **Katie Eloranta**, Microbiology Section Head, Science Branch of Burnaby Laboratory of the Canadian Food Inspection Agency, talked about "Methods for Virology Analysis in Food."

Session Three, "Farm-to-Fork Safety and Traceability," included **Liz Vallaster**, Environmental Health Officer for Vancouver Coast Health, speaking on "Pest Control in the Food Industry." **Pascal Delaquis**, Research Scientist, Summerland Research Centre, Agriculture and Agri-Food Canada, presented "Are We S.M.A.R.T. Enough About

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the Safety of Fresh Produce?” Next, **Steve Burton**, CEO and Founder, Icicle Technologies, covered “Blockchain: The Right Tool for Traceability?” Finally, **Thomas Burke**, Food Traceability Scientist at IFT’s Global Food Traceability Center, presented “Globalized Food Traceability Systems for Efficient Recall Management in Foodborne Disease Outbreaks.”

At workshop’s end, Dr. Harris talked about IAFP. The winner of this year’s poster competition was **Catherine Wong**, a student at the University of British Columbia. **Stephanie Nadya**, Affiliate President, presented closing remarks and thanked the speakers, audience members, and the Canadian Agricultural Partnership and Sani Marc for generously sponsoring the event.

Colorado Association for Food Protection: Inaugural Annual Meeting Held

Reported by *Laurel Burke*,
Vice President

 The **Colorado Association for Food Protection (CAFP)** held its first Annual Meeting on October 30, 2018 at Eurofins Microbiology Laboratory in Lafayette, with 30 people attending. Participants enjoyed coffee and pastries before a welcome by CAFP President **Juliany Rivera Calo**, who then introduced fellow Affiliate officers **Laurel Burke**, Vice President, and **Megan Kelly**, Secretary. The outline and topics for the meeting were briefly discussed before introduction of the speakers.



Dr. Rachel Sinley (above), Assistant Professor at Metropolitan State University, spoke on “Developing Culturally Relevant Food Safety Education Programs Using the Conceptual Change Method.” She discussed the application of this method, how it relates to creating a successful education program, and the steps involved. She then spoke on the Informational-Motivational-Behavioral Skills Model, which relates to behaviors that damage or improve health status.

A group discussion took place on what makes a food safety program successful, as well as what part culture plays in food safety programming. For example, a formative research project involving



Native American food preparers was conducted following the teaching of the “*FightBAC!*” program (Partnership for Food Safety Education: Supporting consumers to prevent food poisoning). This included the distribution of food safety kits to help promote safe food preparation. General findings from this study showed the usefulness of the conceptual change method in food safety education. An example is that the method allowed for unanticipated

but important food safety topics to be brought up in discussion and addressed (i.e., not using bleach for food sanitation).

Rachel Jervis, Enteric Disease Unit Manager, Colorado Department of Public Health and Environment and Co-Director with the Colorado Integrated Food Safety Center of Excellence, followed. She discussed “Enteric Disease in Colorado: Systems, Surveillance, Outbreaks and Collaboration with Industry.” An informative overview was provided on the public health systems used by the state of Colorado, and how it compares to other states.

Colorado currently has a reporting system known as CEDRS (Colorado Electronic Disease Reporting System), which consists of the compilation of demographics, food history and lab data (clinical, hospital, etc.). Currently, 11 counties do not have direct health officials appointed to them. When illnesses are reported, several background questions need to be considered, such as recent travel, any illness, and any treatments received. It was emphasized that when illnesses are reported, high level interviews are extremely important. Unfortunately, not all cases are reported as many decline to see their doctor when ill, thinking that the illness will “clear up on its own.”

Topics of discussion concluding the presentation included: use of social media in foodborne illness reporting; traceability for home food deliveries; steps in foodborne

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disease tracking; and public health collaboration during outbreaks.

The final speaker, **Dr. Doug Marshall**, Chief Scientific Officer, Eurofins Microbiology, introduced his presentation, “Risky Ingredients.” He began with a discussion on why the FDA updated the food safety law with FSMA. A lack of understanding hazards and of training employees fueled the implementation. He also stated that 60% of all problems in the food industry stem from ingredient suppliers. Foreseeing issues is a key component to prevent this, as well as implementation of preventive controls. There is a need for a clear definition of risk and identification of perceived risk vs. actual risk. Another issue to consider is accidental/incidental contamination vs. intentional contamination (i.e., economically motivated fraud).

Dr. Marshall also covered several sub-topics including: “Anti-Everything” campaigns (i.e., GMOs, all natural, organic, carbs, gluten, sugar, etc.); questions about the Risk Assessment and FDA Risk Assessment Activities (including microbial and USDA); Ready-to-Eat foods; California Prop 65; OPSON V – Top Problem Product; and Allergens. His presentation ended with a discussion regarding recent recall and its repercussions. The overall take-away was to understand the supply chain, how to monitor, how to control, and how to qualify.

A Q&A was held after each presentation, with some excellent and engaging discussions resulting be-

tween presenters and audience members. A tour of the Eurofins facility followed for those interested.

A business meeting was held at day’s end. Members exchanged ideas on how to promote the Affiliate and how to bring in more members to include students, academia, industry and regulatory professionals. The meeting closed with an introduction of the new leadership, which includes:

President: **Laurel Burke**
Past President: **Juliany Rivera Calo**
Vice President: **Megan Kelly**
Secretary: **Jeffrey Nauseda**
Treasurer: **Angela Tuxhorn**
Delegate: **Juliany Rivera Calo**

Wisconsin Association for Food Protection: Fall Food Safety Workshop

*Reported by Beth Button,
Administrative Officer*



On October 24, 2018, the **Wisconsin Association for Food Protection (WAFP)** held its 2018 Annual Fall Food Safety Workshop at Covance Food Solutions in Madison. More than 70 members from industry, government and academia gathered to hear the latest developments in food regulation, microbiological safety, and other food safety initiatives.

WAFP President **Adam Borger** welcomed attendees before introducing the following incoming board members:

President: **Jay Myrick**
President-Elect: **Jean Finger**
Past President: **Adam Borger**
First Vice President: **Erin Headley**
Second Vice President: **Max Golden**

Secretary/Treasurer: **Adam Brock**
Delegate: **Erin Headley**

Rachel Klos, Epidemiologist for the Wisconsin Division of Public Health, opened the program with an update on foodborne outbreak investigations in Wisconsin and throughout the U.S.

Dr. Jae-Hyuk Yu helped the audience become more familiar with the world of fungi and how to control mold contamination in food manufacturing facilities.

Balls were thrown by the audience members as a way to help understand the basics of **Rob Glennon’s** presentation on establishing statistical process control.

Aaron Uesegi, Kraft-Heinz Microbiology and Food Safety, discussed tracking microbial data when making decisions for food safety and quality.

Troy Sprecker, Wisconsin Department of Agriculture, Trade and Consumer Protection, updated members with preventive controls inspections



Dr. Steve Ingham (left) received the WAFP Food Safety Leadership Award from Jay Myrick, incoming Affiliate President, at its 2018 Annual Fall Food Safety Workshop, held October 24 in Madison.

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for the state, explaining where the Department's training process is for inspectors, helping better understand how these inspections are different and what can be expected.

The meeting closed with the presentation of the WAFP Food Safety Leadership Award, given annually to a person showing dedication to improving food safety through research, training, and/or outreach. This year's award was presented to **Dr. Steve Ingham**, Wisconsin Department of Agriculture, Trade and Consumer Protection.

Capital Area Food Protection Association: Joint Conference Held at USDA

Reported by Hua Wang, Secretary



The 2018 Fall Meeting of the **Capital Area Food Protection Association (CAFPA)** was held October 31 as a joint conference with the D.C. chapter of the American Society of Microbiology (D.C. ASM) at the U.S. FDA's Center for Food Safety and Applied Nutrition (FDA CFSAN) in College Park, Maryland. The mission for organizing this program was to provide an opportunity for the CAFPA community to come together and be well-informed regarding the latest scientific and technical issues related to food safety and microbiology. The meeting focused on emerging food safety issues, covering topics such as food safety risk assessment for *Listeria monocytogenes*; the role of sequencing in understanding our microbes; and the food safety challenges posed by recent

Cyclospora cayetanensis and *Cyclosporiasis* outbreaks.

Dr. Denise Akob, President of D.C. ASM, and **Dr. Sanjay Gummalla**, Affiliate President, made opening remarks, addressing the important work done by past microbiologists and congratulating collaboration efforts by two organizations. Four guest speakers provided excellent presentations to approximately 100 attendees, both onsite and by Webex from the region, including D.C., Delaware, Maryland and Virginia.

Dr. David Rasko, Professor at the University of Maryland School of Medicine, presented "The Role of Sequencing in Understanding Our Microbes." **Dr. Alexandre DaSilva**, FDA CFSAN in Laurel, Maryland, talked about "*Cyclospora cayetanensis* and *Cyclosporiasis* Outbreaks: The Challenges Ahead." **Dr. Gurinder Saini**, USDA FSIS, spoke on "Risk Assessment: FSIS's Science-Based and Data-Driven Approach to Food Safety." **Dr. Yuhuan Chen**, FDA CFSAN in College Park, Maryland, presented "*L. monocytogenes* in Ready-to-Eat Food Surveys a Decade Apart: Uncertainty in Prevalence Estimates and Molecular Subtyping Insights for Risk Assessment."

Next, **Jenny Scott**, CAFPA Delegate, introduced Keynote Speaker, **Dr. Donald Schaffner**, Extension Specialist in Food Science and Distinguished Professor at Rutgers University, and a Past President of IAFFP. Dr. Schaffner's topic was "One Microbial Risk Assessor Looks at *Listeria monocytogenes*." He discussed the history of *Listeria*



From left: Dr. Donald Schaffner, Dr. Denise Akob, Dr. Sanjay Gummalla, and Jenny Scott were on the agenda of CAFPA's 2018 Fall Meeting, in conjunction with the D.C. chapter of the American Society of Microbiology, held October 31 in College Park, Maryland.

risk assessment by reviewing key research leading to today's understanding of the prevalence of *Listeria* and risk of foodborne listeriosis. He concluded that new models for monitoring and concentration of *Listeria monocytogenes* will be important in the future of risk assessment.

In addition, nine posters from local researchers and students in the D.C. region were on display during a 45-minute break in the afternoon



session, with one author of each stationed at their poster to answer questions. The posters covered a wide range of topics in microbiology method development, food processing technology, food disinfection, risk assessment modeling, etagenomics characterization, marine bacteria, and agriculture water quality improvement.

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The specific presentations showcased greatly contributed to achieving CAFPA's mission to provide expert speakers, information on the latest scientific developments, and new perspectives to our food safety and microbiology professionals and the broader technical community. CAFPA's leadership team appreciates all the speakers, poster presenters, the D.C. ASM leadership team, and the attendees for this hugely successful meeting, and extends a special thank you to IAFP for its consistent support and travel sponsorship of Dr. Schaffner as part of its Executive Board Speaker Program.

SPECIAL NOTE: CAFPA is pleased to announce its first Student Travel Scholarship to attend **IAFP 2019** in Louisville, Kentucky, July 21–24. The \$750 travel scholarship is intended to supplement a student's existing travel funds to attend the world's leading food safety conference. Deadline for applications is **February 28, 2019**. For more information, go to <https://www.cafpa.com/2018/11/27/2019-cafpa-student-travel-scholarship/>.

Alabama Association for Food Protection: 30th Anniversary

Reported by Neil Bogart, Delegate

The **Alabama Association for Food Protection (AAFP)** held its 30th Annual Meeting on November 15, 2018, at the Embassy Suites and Hotel Conference Center in Montgomery. **Phyllis Fenn**, Past President, presided over the meeting, which drew 96 attendees.

Each year, AAFP sponsors the Alabama Food Supervisors' Workshop to inform and update state and county public health personnel on new and

modified inspection procedures, legal issues associated with the inspection program, and mandatory certification program for food purveyor food safety training. This year's workshop was held on November 14, prior to the Annual Meeting, with 106 participants.

This year's Annual Meeting consisted of five educational presentations; an Alabama Startup Food Processor Success Story; and the Alabama Food Safety Task Force Partners' report on key activities over the past year, all presented by guest speakers from industry, academia, government, and state and local health agencies.

The educational presentations and speakers included:



"Wild Harvest Mushrooms," by **Dr. Tradd Cotter**, Owner and Founder of Mushroom Mountain, LLC;



"Response to FSMA Regulations from Food Processors and Farmers," by **Dr. Jean Weese**, Professor, Auburn University;



"Illness Outbreaks Linked to Non-pasteurized Raw Milk," presented by **Dr. Colin Basler**, CDC;



"Food Safety Certifications for Food Processors," by **Jennifer Beckett**, Director of Food Safety and Regulatory Compliance, AC Legg; and



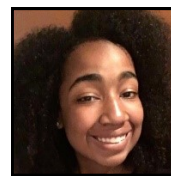
"High Pressure Processing," by **Bill Cook**, Vice President of Sales, Universal Pure.



Next, the Alabama Startup Food Processor Success Story included "Cammie's Old Dutch Company," presented by **Cammie Wayne**, Owner.

The moderator for the Alabama Food Safety Task Force Partners' Report was unable to attend the meeting. Therefore, several federal and state partners from the floor were called upon to report. They included **Danielle Maddox**, Supervisory Consumer Safety Officer, U.S. FDA; **Whitney White**, State Liaison, U.S. FDA for the New Orleans District; **Cameron Wiggins**, Southeast Regional Food Specialist, U.S. FDA; **Curtis Griner**, Southeast Regional Milk Specialist, U.S. FDA; **Brantley Tucker** and **LaToyia Delbridge**, Surplus Commodity Administrators with the Child Nutrition Program; **Christy Mendoza**, Alabama Cooperative Extension Services; **Amanda Ingram**, Epidemiologist, Alabama Department of Infectious Diseases and Outbreaks; and Staff Sergeant **Monique Wright**, Inspector, Communicable Disease Program on Maxwell Air Force Base Health Department.

AAFP's Scholarship Program was presented by **Neil Bogart**, Delegate. The



2018 G.M. Gallaspy Food Safety Scholarship was awarded to **Dawn Nash** (left), a student at Alabama's A&M University.

A special announcement was also made regarding long-time member, **G.M. Gallaspy**, Milk and Food Processing Branch Director and AAFP Director, who plans to retire from the Alabama Department of Public Health on December 31, 2018. G.M.

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G.M. Gallaspy received an Award of Appreciation for his many years of service to AAFP at its 2018 Fall Meeting on October 31.

will continue to serve as an Officer on the Board.

The Business Meeting closed out the day with new officers elected:

- President: **Steve Adams**
- President-Elect: **Wanda Cotter**
- Vice President: **Christy Mendoza**
- Past President: **Patti West**
- Secretary/Treasurer: **G.M. Gallaspy**
- Delegate: **Neil Bogart**



(L-R) Newly elected AAFF Officers are Christy Mendoza, Wanda Cotter, Steve Adams, and Phyllis Fenn. Not pictured: Patti West, G.M. Gallaspy and Neil Bogart.

Ontario Food Protection Association: 60 Years of Food Safety!

Reported by Shirley May Chalough,
Executive Assistant

OFPA The 2018 Fall Food Safety Meeting and 60th Annual Meeting for the **Ontario Food Protection Association (OFPA)** took place November 22 at the Mississauga Convention Centre in Mississauga, with a record-breaking attendance, including 124 participants, 27 exhibitors, and 19 sponsors.

Presentations took place during the morning, covering “The Power of Food Industry Training: Training Resources and Applications.” Speakers included **Tom Graham**, Sofina Foods; **Tina Brillinger**, Global Food Safety Resource; **Jim Kostuch**, TrainCan; and **John Kukoly**, BRC Global.

OFPA’s Annual Meeting followed, with outgoing President **Ananth Kasic** passing the gavel to incoming President **Angela Bernoski**. Three new Directors-at-Large include **Steve Boloudakis**, **Laurie Sawyer** and **Greg Vallee**. 2019 officers are:

- President: **Angela Bernoski**
- Past President: **Ananth Kasic**
- Vice President: **Joe Myatt**
- Secretary/Treasurer: **Rocio Morales Rayas**
- Delegate: **Angela Bernoski**



Incoming President Angela Bernoski receives the OFPA President’s Plaque from outgoing President Ananth Kasic at OFPA’s 60th Annual Meeting on November 22.

A celebration of the Affiliate’s 60th Anniversary and a special presentation followed on Team Building by motivational speaker **Orlando Bloom**.

Affiliate Briefs

The **Iowa Association for Food Protection (IAFP)** held its 2018 Annual Meeting on October 9 in Ames.

During the meeting, the Merle P. Baker Award was presented to **Vicky Salow** by 2018 President **Terry Hopper** (pictured below).



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Elected officers for the Iowa Affiliate are as follows:

President: **Greg Rohmiller**
Vice President Pro-Tem: **Deb Wehde**
First Vice President: **Jurgen Ehler**
Second Vice President: **Marilyn Steffens**
Past President: **Terry Hopper**
Secretary/Treasurer: **Lynne Melchert**

Congratulations to 56!

IAFP welcomes our newest Affiliate, the **Japan Association for Food Protection (JAFP)**. Our 56th Affiliate was approved by the IAFP Executive Board in late 2018 and will officially receive its Charter at the Opening Session of **IAFP 2019** in Louisville, Kentucky.

Officers serving on the Affiliate Board include:

President: **Shige Koseki**
Vice President: **Kunihiro Kubota**
Secretary: **Tomohiko Tsurumaru**
Delegate: **Shige Koseki**



Did You Know?

One of the many benefits of IAFP Membership is FREE online access to *Food Protection Trends (FPT)*. Members can access the latest issue of *FPT* or search archived articles dating back to 1981.

Not yet a Member? It's easy to join. Click on the Membership tab on our website to get started.

IAFP also invites authors to submit their research articles, general interest or review articles, and manuscripts for publication in *FPT*. Instructions for

authors can be found on the IAFP website under the Publications tab.



IS YOUR PROGRAM CRUMBINE MATERIAL? PUT IT TO THE TEST!

The Samuel J. Crumaine Consumer Protection Award for Excellence in Food Protection at the Local Level is seeking submissions for its 2019 program.

All local environmental health jurisdictions in the U.S. and Canada are encouraged to apply, if they meet the following basic criteria:

- Sustained excellence over the preceding four to six years, as documented by specific outcomes and achievements, and evidenced by continual improvements in the basic components of a comprehensive program;
- Demonstrated improvements in planning, managing and evaluating a comprehensive program;
- Innovative and effective use of program methods and problem solving to identify and reduce risk factors that are known to cause foodborne illness; and



- Providing targeted outreach; forming partnerships; and participating in forums that foster communication and information exchange among the regulators, industry and consumer representatives.

The award is sponsored by the Conference for Food Protection, in cooperation with the American Academy of Sanitarians, American Public Health Association, Association of Food and

Drug Officials, Food Marketing Institute, Foodservice Packaging Institute, International Association for Food Protection, National Association of County & City Health Officials, National Environmental Health Association, NSF International, and UL.

For more information on the Crumaine Award program and to download the 2019 entry guidelines, please go to www.crumbineaward.com. **Deadline for entries is March 15, 2019.**

IAFP Headlines

Upcoming Deadlines Annual Reports

Affiliate Officers: Only a few weeks remain to electronically submit your IAFP Affiliate Annual Report for 2018 activities, as required under IAFP's Bylaws. Deadline for submissions is **Tuesday, February 12, 2019.**

When completing your Annual Report, consider applying for one or more of the Affiliate awards. Based on the past, we find submitted Annual Reports often include information worthy of one or more awards, yet the application process is overlooked. Don't miss your chance to be recognized with one or more of the Affiliate Awards presented during **IAFP 2019** in Louisville, Kentucky.

To avoid errors, all Annual Reports must be sent in ONE email that includes all attachments, including (and especially) those Affiliates applying for one or more of the Affiliate Awards.

Make sure to check/update your website for accuracy and verify IAFP Membership for your Affiliate President and Delegate, as required under the Bylaws. Affiliates applying for awards will be disqualified if Memberships are not active for both positions. Questions? Email **Susan Smith** in the IAFP office.

IAFP 2019 Awards

Time is running out to nominate a worthy and deserving candidate (*or yourself!*) for one of the many **IAFP 2019** Awards. This year's deadline is **Tuesday,**

February 19, 2019. Applications are also being accepted for the Travel Awards and the Student Travel Scholarship. All award and scholarship recipients will be honored at this year's Annual Meeting.

In addition, all local environmental health jurisdictions in the U.S. and Canada are encouraged to apply for the **2019 Samuel J. Crumbine Consumer Protection Award for Excellence in Food Protection** at the Local Level (*see ad on page 14*).

For more information on submissions and awards, visit our website.



Apply NOW for the Travel Award for State or Provincial Health or Agricultural Department Employees

(North America only)



**Application Deadline is
Tuesday, February 19, 2019.**

This Travel Award provides travel funds for food safety professionals such as epidemiologists, food and molecular microbiologists, and environmental health specialists to attend

IAFP 2019 in

Louisville, Kentucky, July 21–24.

To learn more, visit the Awards Page on the IAFP website at <http://www.foodprotection.org/get-involved/awards/>.

Affiliate Calendar

Let IAFP help advertise your meetings on our website and in our publications.
Submit your event details directly to our online calendar,
or email to ssmith@foodprotection.org.

Affiliates in Action Fourth Quarter 2018

October

- ◆ Iowa Association for Food Protection
- ◆ New Jersey Association for Food Protection
- ◆ British Columbia Food Protection Association
- ◆ Colorado Association for Food Protection
- ◆ Wisconsin Association for Food Protection
- ◆ Capital Area Food Protection Association
- ◆ Florida Association for Food Protection

November

- ◆ Alabama Association for Food Protection
- ◆ Ontario Food Protection Association
- ◆ New Zealand Association for Food Protection

To be featured in the next issue of *Affiliate View*, send your news and photos by **March 15** to Susan Smith at ssmith@foodprotection.org.

January 2019

(Held 22): *Ohio Association for Food Protection*, 2019 Winter Educational Meeting and Annual Business Meeting, Columbus, Ohio.
Visit <http://www.ohiofoodprotection.org/>.

February 2019

6–8: *Kansas Environmental Health Association*, 2019 Joint Conference with Kansas Small Flows Association (KEHA/KFSA), Lawrence, Kansas.
Visit <https://keha.us/>.

28: *British Columbia Food Protection Association*, 2019 Annual General Meeting, Burnaby, British Columbia.
Visit <https://bcfoodprotection.wildapricot.org/>.

March 2019

6–7: *Arizona Environmental Health Association*, 2019 Spring Education Conference, Phoenix, Arizona. Visit <http://www.azeha.org/>.

12–14: *Idaho Environmental Health Association*, 2019 Annual Education Conference, Boise, Idaho.
Visit <https://ieha-idaho.com/index.php>.

20–22: *Michigan Environmental Health Association*, 2019 Annual Education Conference, Battle Creek, Michigan. Visit <http://www.meha.net/>.

IAFP Support for Affiliate Meetings

Whether to complement the mission and promotional materials of your Affiliate, or to show your relationship with the International Association for Food Protection, we offer the following supplies for use or distribution at your meetings:

- ◆ **IAFP pop-up display.** This updated and attractive pop-up display shows attendees that you are affiliated with IAFP.
- ◆ **IAFP 2018–2019 Presentation.** A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.
- ◆ **Promotional materials box.** Contents include a complimentary IAFP Membership certificate and brochures, current issues of *FPT* and *JFP*, and IAFP Annual Meeting flyers. Additional complimentary resources are available upon your request.

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

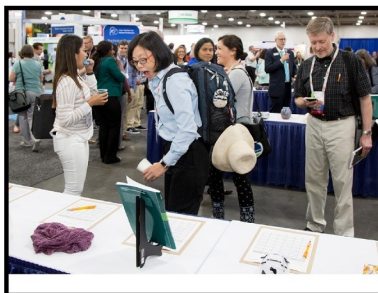


Contribute to the Silent Auction

Proceeds from the Silent Auction Benefit the IAFP Foundation

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

- ❖ Apple Watch
- ❖ Hand-knit Shawls
- ❖ Amazon Echo Dot
- ❖ Apple AirPods
- ❖ Hand-crafted Sterling Silver Bracelet and Earrings
- ❖ African Zebra Print
- ❖ Chocolate and Wine Basket
- ❖ Handmade Vase



To donate an item, go to our website at
<http://www.foodprotection.org/about/iafp-foundation/>
and complete the Silent Auction Donation Form
or contact Sarah Dempsey at sdempsey@foodprotection.org
+1 515.276.3344; +1 800.369.6337



IAFP Executive Board Speaker Program

for Affiliates



Tim Jackson, Ph.D., Driscoll's of the Americas
President

- ◆ Food Safety Management
- ◆ Food Microbiology
- ◆ Regulatory Food Safety



Kali Kniel, Ph.D., University of Delaware
President-Elect

- ◆ One Health
- ◆ Foodborne Viruses and Parasites
- ◆ Pre-Harvest Food Safety Risks



Roger Cook, Ph.D., New Zealand Ministry for Primary Industries
Vice President

- ◆ Foodborne STECs – An International Perspective
- ◆ Regulatory Food Control Plans – A Practical International Perspective
- ◆ The Future: Culture Independent Confirmation & Qualitative Chemical Hazard Characterization



Ruth Petran, Ph.D., Ecolab, Inc.
Secretary

- ◆ Sanitation Preventive Controls
- ◆ Norovirus Management



Mickey Parish, Ph.D., U.S. Food & Drug Administration - CFSAN/OFS
Past President

- ◆ Science and Policy in Government
- ◆ Microbiology of Juices and Beverages
- ◆ *Salmonella* and Spices



James O'Donnell, Hussmann Corporation
Affiliate Council Chair

- ◆ Food Safety Challenges in the Retail Space
- ◆ Working with Regulators – How Industry Can Collaborate to Advance Public Health
- ◆ Using Small Format Stores to Bring Fresh to Food Deserts



Li Maria Ma, Oklahoma State University
Affiliate Council Secretary

- ◆ New Technologies for Food Decontamination
- ◆ Foodborne Pathogen Detection: Past and Future
- ◆ Food Biosecurity

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 email ssmith@foodprotection.org. (Please do not contact Board Members directly until approved by IAFP.)

IAFP Speaker Program *(expanded)*

Gary Acuff, Ph.D.
Texas A&M University



- ◆ Addressing Risk Using Performance Objectives
- ◆ Proper Use of Pathogen Surrogates in Process Intervention Validation
- ◆ What is Really Achievable in Pathogen Reduction for Beef?

Michael Brodsky, Ph.D.
Brodsky Consultants



- ◆ Managing Food Safety and Security in the 21st Century
- ◆ Emerging Issues in Food Safety
- ◆ The Fallacious Fecal Coliform or What is a Fecal Coliform Anyway?

Jim Dickson, Ph.D.
Iowa State University



- ◆ Foodborne Pathogens In Meat: Progress and Challenges
- ◆ Interventions to Control Foodborne Pathogens in Meat
- ◆ Food Safety Issues with Pet Food
- ◆ Process Validation for Food Safety

Jeff Farber, Ph.D.
University of Guelph



- ◆ Overview of Raw Milk Cheese Issues in Canada
- ◆ Risk Assessment and Risk Management of Foodborne Listeriosis in Canada
- ◆ A Dummy's Guide to Free Online Predictive Modelling Tools
- ◆ Emerging Foodborne Pathogens

Kathy Glass, Ph.D.
University of Wisconsin – Madison



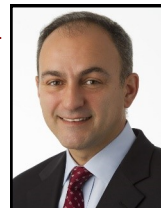
- ◆ Opportunities and Limitations of Clean Label Antimicrobials
- ◆ Strategies to Maintain Microbial Food Safety in Reduced-sodium Foods
- ◆ Intervention Strategies to Control *Listeria monocytogenes* in Ready-to-Eat Foods

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



- ◆ Tree Nuts: Food Safety Risks and Intervention Strategies
- ◆ Low-Moisture Foods: Food Safety Challenges and Opportunities
- ◆ Low-Moisture Foodborne Outbreak Case Studies: Lessons Learned
- ◆ Microbial Food Safety and Culinary Herbs

Alejandro Mazzotta, Ph.D.
Chobani, Inc.



- ◆ Dairy Food Safety and Spoilage
- ◆ FSMA and Regulatory Compliance
- ◆ Food Safety and Quality Systems

Gale Prince
Retired/Consultant



- ◆ So You Chose Food Safety as a Career Choice
- ◆ Food Safety Culture Drives Excellence
- ◆ Food Safety Modernization Act (FSMA)

Don Schaffner, Ph.D.
Rutgers University



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

Katie Swanson, Ph.D.
KMJ Swanson Food Safety, Inc.



- ◆ Useful Microbiological Testing for Food Safety Management
- ◆ Preventive Controls for Human Foods Training Curriculum Development

Don Zink, Ph.D.
IEH Laboratories & Consulting Group



- ◆ FSMA Implementation – Foreign Supplier Verification and Preventive Controls
- ◆ Environmental Pathogen Monitoring
- ◆ Controlling *Listeria* and *Salmonella*

A Race to the Finish Line!



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 2019.

Join us in Louisville, Kentucky

July 21–24, 2019

www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2020, August 2–5, Cleveland, OH

IAFP 2021, July 18–21, Phoenix, AZ

IAFP 2022, July 31–August 3, Pittsburgh, PA

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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