



Affiliate Annual Report for Calendar Year 2023

(Complete Attachment B to be considered for one or more 2024 Affiliate Awards.)

To maintain compliance with IAFP Constitution and Bylaws, Affiliates must return this completed report. Please send by email to Susan Smith at: ssmith@foodprotection.org.

Please return the following items **electronically** by **Tuesday, March 5, 2024 (late reports will not be considered for awards)**:

REQUIRED:

- This completed form (*in English*).
- Your Association's list of current term officers (complete Attachment A).

OPTIONAL:

- Attachment B: Completion required **only** if your Association requests to be considered for one or more Affiliate Awards.
- IAFP now accepts **all** Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. *Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.*
- Digital photos (with names and descriptions) to appear in the *Affiliate View* quarterly newsletter.

Florida Association for Food Protection

1. Your Official Delegate to IAFP Affiliate Council and Contact

Enter in the fields below the information requested for your Association's official Delegate to the IAFP Affiliate Council and your official Contact for IAFP correspondence. **Delegate must be an IAFP Member.**

Official Delegate to IAFP Affiliate Council

Taylor O'Bannon
700 Experiment Station Rd.
Lake Alfred, FL 33850
(352) 354-5006
Taylorlangford@ufl.edu
IAFP Member? Y N

Official Contact for IAFP Correspondence (indicate “same” if person also serves as Delegate)

same

IAFP Member? Y N

2. Membership List

- a. Indicate the current total number of members in your Association: 217
- b. How many NEW members joined your Association in 2023? 30

3. Meetings: Annual Meeting/Conference, Educational, Workshops, Webinars, etc.

a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees.

Annual Educational Conference at Wyndham Garden Lake Buena Vista, FL May 16-18, 2023
With 72 attendees

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):

Annual Educational Conference at Hilton Bayfront St. Petersburg, FL May 14-16, 2024

c. List all other general membership meetings held in 2023 (excluding board meetings). Include title, dates and attendance numbers.

FAFP Spring Webinar	3/8/23 Virtual webinar hosted by Matt Krug with 30 attendees
FAFP August Luncheon	8/18/23 at Beacon Fisheries in Jacksonville, FL with 29 attendees
FAFP December Volunteer and Learn	12/05/23 at Second Harvest Food Bank in Orlando, FL with 13 attendees

4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFFP during 2023. Include name of award and qualification for award.

Jamie Irwin	<p>President's Award This award is selected by the current President of the Florida Association for Food Protection and is selected based on the contributions made to the Florida Association for Food Protection, the State of Florida; its industries and/or educational institutions. The person selected must exhibit the highest level of commitment and dedication to accomplishing the goals of the Association and its members.</p>
Prashant Singh	<p>Laboratorian of the Year The Laboratorian of the Year Award recognizes a FAFP Member for their contributions to the ideals of FAFP through their endeavors in the laboratory. It recognizes outstanding commitment in utilizing and developing innovative and practical laboratory techniques to support food safety.</p>
Robert Casey	<p>Sanitarian of the Year Nominees for this award should exhibit the highest level of proficiency in the field of Food Safety Sanitation inspection or Quality Assurance in the field of food service, food inspection, processing, manufacturing, distribution, wholesale and retail for all areas in industry, government and academia.</p>
Naim Montazeri	<p>Special Recognition Award For many years of service, untiring dedication, and loyalty as a member of the Board of Directors for FAFP</p>
Jamie Irwin	<p>Past-President Recognition for serving as the FAFP 2022 President</p>
Rick Barney & Zeb Blanton	<p>Honorary Lifetime Membership For 20+ years of service to the Florida Association for Food Protection, the State of Florida, its industries, and educational institutions.</p>

b. List scholarships awarded during 2023; include recipient and qualification for scholarship.

Charles Bency Appolon, UF	<p>Spring 2023 Ronald Schmidt Scholarship/ \$1,500 The following qualifications apply for both scholarships awarded in the Spring and Fall terms. Florida resident with an interest in, and commitment to, food safety and quality as a student (undergraduate or graduate level) enrolled full-time in a biological, chemical, or food science, hospitality management or other food industry field during the previous 6 months. Students are limited to two FAFP scholarships in an academic career.</p>
Mari Schroeder, UF	<p>Spring 2023 Scholarship/ \$1,000</p>
Adeel Manzoor, UF	<p>Fall 2023 Ronald Schmidt Scholarship/ \$1,500</p>
Samantha Dicker, UF	<p>Fall 2023 Scholarship/ \$1,000</p>
<p>Junior Section- Gerardo Cardoso & Eshan Vipuil Senior Section- Samer Elhoushy & Jenna Larson</p>	<p>State Science and Engineering Fair of Florida/ \$1,400 total (\$350 each recipient) Two \$350 awards were presented to students in both the Senior and Junior Sections with research in the field of food safety, research, development, or related programs. All winners also received a 1-year Honorary Student Membership in FAFP</p>

5. Web Communication

Please be sure to keep the IAFP office on your mailing list for newsletters, email, and other communications to your general membership.

Please provide your existing Affiliate's Web site address AND date last updated:

All sites were last updated January 2024

Website: <https://fafp.net/>

LinkedIn Group: <https://www.linkedin.com/groups/2714868/>

LinkedIn page: <https://www.linkedin.com/company/florida-association-for-food-protection/>

Facebook: <https://www.facebook.com/FLAssociationforFoodProtection>

Instagram: <https://www.instagram.com/fafp/>

Did you launch a new Affiliate Web site in 2023? Y N

Attachment A (completion required)

Association Officers List

Provide the contact information requested below for all current officers of your Association. **Please indicate if each officer is an IAFP Member (reminder: Your President and Delegate are required to be IAFP Members).** The information you provide here is published on our website and in select membership materials. The information may be typed in the fields below or may be sent to our office by email, fax or regular mail.

Indicate the term dates (e.g., 2023–2024) for your current Executive Board:

2023

President

Lori Duckworth
1800 Live Oak Lane
Lake Buena Vista, FL 32830
(407) 828-2568
Lori.L.Duckworth@disney.com
IAFP Member? Y N

President Elect

Rachel McEgan
CQAFSS
(352) 327-1527
rachel@mcegan.ca
IAFP Member? Y N

Vice President

Prashant Singh
120 Convocation Way
Tallahassee, FL 32306
(850) 644-1829
Psingh2@fsu.edu
IAFP Member? Y N

Secretary

Dayane Gossner
(863) 688-1188
Dayane.Gossner@Publix.com
IAFP Member? Y N

Treasurer

Jamie Irwin
120 Timber Lane
Jupiter, FL 33458
(512) 800-3267
Jamie.Irwin@wholefoods.com
IAFP Member? Y N

Affiliate Delegate

Taylor O'Bannon
700 Experiment Station Rd.
Lake Alfred, FL 33850
(352) 354-5006
Taylorlangford@ufl.edu
IAFP Member? Y N

Directors	Sherrod Bostocky, Red Lobster sbostocky@redlobster.com Steven King, Chemstar Corporation steven.king@chemstarcorp.com Tania Martinez, DEMOS Global Group tm@demosglobal.es Naim Montazeri, University of Florida nmontazeri@ufl.edu Jason Scheffler, University of Florida jmscheff@ufl.edu Jessica Tulgestka, Taylor Farms jtulgestka@taylorfarms.com
Directors at Large	Vijay Chhetri, Florida A&M University Vijay.chhetri@fam.u.edu Leqi Cui, Florida State University lcui2@fsu.edu Ivy Dala, SGS ivy.dala@sgs.com Mike Dubnick, Diversey mike.dubnick@diversey.com Kelly Smekens, Bonduelle Fresh Americas kelly.smekens@bonduelle.com
Student Liaison	Adeel Manzoor, University of Florida adeel.manzoor@ufl.edu

Before continuing, please check one of the boxes below:

CHECK HERE and return electronically by 3/5/24 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2024 AFFILIATE AWARDS. (You are required to complete Attachment B.)

CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2024 AWARD. (You are done! It is not necessary to complete Attachment B.)

Attachment B (optional)

Affiliate Award Considerations

*To be considered for one or more of the five Affiliate Awards to be presented at IAFP 2024, Affiliates are **required** to check the box next to the award(s) for which you wish to be considered and provide the related criteria (in English). (REMINDER: Please confirm IAFP Membership of your Affiliate President and Delegate **before** completing Attachment B to avoid award disqualification.) Submit your Annual Report and any attachments in **ONE** email to avoid errors and omissions.*

Affiliate Membership Achievement Award

How did your Affiliate grow **AND** retain members during the past year? Please provide details on:

- how new members were recruited throughout the year;
- the number of new members joining the Affiliate;
- the percent increase in membership from 2022 to 2023;
- specific efforts on how you retained existing members; and
- other methods related to helping grow and maintain your membership.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type.

Affiliate Communication Award

How did your Affiliate communicate information to your Members during the past year? Please provide a description of the types of communication sent to your general membership and include samples with your Annual Report. Samples can be printed copies/screen shots of blast emails, Web site (include frequency of updating), electronic/print newsletters, brochures, etc., along with respective dates sent. If available, provide how effective specific communication was toward meeting your goals. You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type.

☒ Affiliate Education Award

What types of food safety education did your Affiliate provide to its members during the past year? Please provide the following details on all technical meetings, educational conferences, webinars, workshops, classes, and other methods pertinent to the interests of the membership:

- Background; Objectives; Agenda;
- Target audience;
- Dates held; and Numbers of attendees.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type. *(Do not submit copies of speaker Power Point slide presentations.)*

This year has been a productive one for FAFP. We are working aggressively to rebuild our attendance for in person events while meeting the needs of our membership. In addition to holding the luncheons throughout the state, we offered a variety of formats as our quarterly luncheons this year. In 2023 we held a webinar, our Annual Educational Conference, an Educational Luncheon, and an Educational Community Volunteer Opportunity. FAFP events target food safety professionals in academia, regulatory and industry that want to learn pertinent information that helps them protect public health.

On March 8th an educational luncheon was offered virtually as a webinar hosted by Matt Krug a UF/IFAS Extension State Specialized Agent. He presented an “Overview of Food Regulations in Florida: An Update of Changes in the 2022 FDA Food Code”. The webinar was attended live by 30 attendees and was posted on the FAFP website for access throughout the year, shown on page 55 of included attachment.

May 16th -18th FAFP held the Annual Educational Conference (AEC) in Lake Buena Vista where 72 people attended. The 17 speakers ranged from regulatory, academia, and industry speakers. Speakers included Dr. Linda Harris, University of California Davis: Soaking Low Moisture Ingredients In Water- Are You Nuts? In addition, 8 students presented brief oral and poster presentations. To maintain the quality of our AEC, an evaluation was completed and is included on pages 51-52 of attachment.

On August 18th FAFP sponsored an Educational Luncheon at Beacon Fisheries in Jacksonville and 29 people attended. Speakers and topics included Ivy Dala, SGS: Navigating Inspection and Testing in the Seafood Industry and Razieh Farzad, UF: FDA Traceability Rule as it Relates to Seafood. The luncheon also featured a plant tour of the processing facility hosted by Beacon Fisheries which ended with a fresh seafood lunch that was prepared in the facility’s onsite test kitchen. Pictures included on page 56.

On December 5th FAFP organized a volunteer opportunity at the Second Harvest Food Bank Orlando facility which 13 people attended. Our group from FAFP partnered up with other volunteers to sort over 12 pallets of frozen donated meat items. The approximate 800lbs of meat equaled roughly 10,000 meals that would be distributed into the community within the week. At the end of our volunteer shift, production supervisors from Second Harvest Food Bank provided our group with a tour of the facility. They also provided an overview of their food safety programs which featured candid discussion among the group on key food safety challenges observed in similar operations. Pictures on page 57.

Best Overall Affiliate Meeting Award

Did your Affiliate hold an outstanding self-sustainable (***not sponsored/co-sponsored by IAFP***) food protection meeting which you consider 'over and above' those normally held? If so, provide the following details, if applicable, on what led to a highly successful meeting:

- Type of meeting and the value it brought to Affiliate Members/attendees (does not need to be your Annual Meeting);
- Mission statement for meeting (if relevant);
- Content;
- Numbers of attendees:
 - Number of and overall percentage of Affiliate Members (for example, 100 total attendees with 75 of them being Affiliate Members = 75%)
 - Number of Guests (non-dues-paying Affiliate Members) and their affiliation to the Affiliate Chapter and/or meeting's topic(s)
- Audience participation (through roundtable discussions, exercises, etc.);
- Topics:
 - Agenda (you may include a printed copy with your award application)
- Speakers and their employer affiliations (if available);
- Sponsors;
- Diversity of meeting participants (range of sectors represented, i.e., students, academia, extension, government, NGO, industry representatives, etc., which can be broken down into services, i.e., retail, education, research, manufacturing, etc., if available); and
- Other information.

You may cut and paste copy in the space below or use a separate page if necessary; please limit your explanation to 500 words or less in 12-point type. (*Do not submit copies of speaker Power Point slide presentations.*)

The FAFP Annual Educational Conference (AEC) was the best overall affiliate meeting for several reasons. The conference has a casual atmosphere allowing attendees to interact with one another while exchanging ideas and information on current events, best practices, and cutting-edge strategies to protect the overall safety of our food supply.

Every year the AEC attracts members from all over the state of Florida. This year also featured multiple out of state speakers as well including California, Indiana, Maryland, North Carolina, and Texas. This collaboration resulted in 72 registered attendees which were comprised of 18 attendees through corporate sponsorships, 22 membership attendees, 17 speakers, 8 students, and 7 Board Members.

This year's two-day technical program featured an array of 17 diverse speakers and topics; the speakers and their topics are highlighted in the table below. A complete copy of the program is included on pages 8-43 of the included attachment of FAFP's supporting documentation.

The AEC also featured a community volunteer event, a welcome President's reception, networking lunches in our exhibitor area, and an evening networking event held at Planet Hollywood in Disney Springs. Pictures of these events are included on pages 45-50.

All of our AEC activities were supported by the crucial funding and support we receive through our corporate sponsorships and exhibitors. Corporate sponsors and exhibitors were thanked in all breaks and on signage at the meeting which can be seen in the supporting documentation (pages 39,40, 42). Also, through the generosity of our

sponsors, donated items for our Silent Auction raised an indispensable \$585. Proceeds from the Silent Auction benefit various FAFP projects including awards and scholarships. All funds generated help defray costs of the meetings and make it possible for FAFP to continue its mission to provide food safety professionals throughout the state with a forum to exchange food safety information.

In the AEC evaluation ratings, we received positive feedback from attendees including the following: “This particular AEC through the talks and conversations with attendees triggers interesting perspectives when it comes to food safety. It also highlights the importance of mentorship within the community” and “Networking opportunity, great speakers, seamless organization” and “Multiple disciplines represented in presentations and networking”. Copies of the AEC evaluations can be seen in the supporting documentation on pages 51-52.

Speaker and Employer Affiliation	Topic Title
Julie Wood, Florida Dept of Agriculture and Consumer Services, Division of Food Safety	Marketing and Outcomes: A Method for Determining Effective Food Safety Outreach
Dr. Shirley Micallef, University of Maryland	What doesn't kill you makes you stronger: Plant stress impacts on nutrition and safety of leafy greens
Travis Chapin, FDA Produce Safety Network	New Era of Smarter Produce Safety
Dr. Alexander Sulakvelidze, Intralytix, Inc.	Bacteriophages for Healthier Foods: Safety by Nature
Dr. Naim Montazeri, University of Florida	Environmental persistence and antibacterial efficacy of bacteriophages against <i>Vibrio parahaemolyticus</i>
Dr. Matt Taylor, Texas A&M University	Book-Ending the Control of Salmonella Along the Poultry Production – Post-Harvest Chain
Dr. Jennifer J. Quinlan, Drexel University	Don't wash your chicken! The role of formative research and the iterative process in developing food safety education messages
Sana Hadley, SinnovaTek & FirstWave Innovations	Shelf Stability is Sustainability?: Lessons Learned from the Cold Chain
Dr. Keith Schneider, University of Florida	The Effect of Biological Soil Amendments of Animal Origin (BSAAO)'s on the Survival of Pathogens in Soil
Dr. David Buckley, Diversey	Comparing the microbiological risks of auto-scrubbing vs deck brushing for improved floor cleaning application
Dr. Ellen Shumaker, NCSU	Impacts of the COVID-19 Pandemic on Food Safety Education: Lessons Learned
Dr. Amanda J. Deering, Perdue University	Lessons Learned from the Indiana Home Based Vendor Law: Learn the rules, tips for success, and stand design with food safety in mind
Dr. Linda Harris, University of California Davis (Past IAFP President)	Soaking Low Moisture Ingredients In Water - Are You Nuts?
Dr. Boce Zhang, University of Florida	Mitigation of <i>Listeria</i> Biofilm Using Non-Fouling Food Contact Surfaces
Dr. Tania Martinez, Demos Global	FSVP verification activities for importers to guarantee before FDA compliance with FSMA and the regulatory status
Dr. Leqi Chui, Florida State University	Understanding lipid oxidation in food emulsions affect: impact of salts

Jackie Peretti, Walt Disney World Co.	Supplier Food Safety and Internal Suppliers at Disney
Eight Food Safety UF Students: 1. Gabrielle Allen 2. Charles Appolon 3. Samantha Dicker 4. Nethraja Kandula (FSU) 5. Christina Kessler 6. Adeel Manzoor 7. Claudia Pegueros-Valencia 8. Mari Schroeder	Poster and short oral presentation: see AEC program booklet for bios and abstracts.

Corp Sponsors 2023	
Company Name	Type of Sponsorship
Chemical Systems	Gold Corporate Sponsor
Chemstar Corporation	Gold Corporate Sponsor
D L Newslow & Associates, Inc	Gold Corporate Sponsor
Publix Super Markets, Inc.	Gold Corporate Sponsor
SGS	Gold Corporate Sponsor
Stephanies Sparkling Clean, LLC	Gold Corporate Sponsor
Taylor Farms	Gold Corporate Sponsor
Diversey	Silver Corporate Sponsor
WipesPlus	Silver Corporate Sponsor
Advanced Fresh Concepts	Bronze Corporate Sponsor
Duda Farm Fresh Foods	Bronze Corporate Sponsor

C.B. Shogren Memorial Award

How did your Affiliate demonstrate exceptional overall achievement during the past year in promoting the mission of IAFP (*"To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply"*)? "Overall achievement" should encompass at least several of the following activities/accomplishments of your Affiliate during 2023:

- Exceptional achievement in membership;
- Types and effectiveness of communication and education;
- Awards and scholarships presented;
- Attendance numbers at meetings;
- Collaboration with other professional organizations;
- donations to the IAFP Foundation; and
- Representation at the IAFP Affiliate Council Meeting (held July 16, 2023); and
- Other pertinent information.

While not a requirement, strong consideration will be given to an Affiliate whose officers (beyond the requirement for the President and Delegate) are also IAFP Members. Provide a description and include any supporting documents. You may cut and paste copy in the space below or use separate pages if necessary; please limit your explanation to 1,000 words or less in 12-point type.

Highlights of FAFP in 2023 include:

- ① Annual Educational Conference at Wyndham, Lake Buena Vista, FL May 16-18
 1. Seventeen educational talks on topics including:
 - Food Safety Messaging Effectiveness
 - Produce Safety
 - Supply Chain Management
 - Food Virology
 - Sanitary Design
 - FSMA FSVP
 2. Eight students were sponsored to attend the AEC and give oral/poster presentations
 3. Networking through a planned FAFP group outing at Planet Hollywood
 4. 6 Exhibitors, 72 attendees
 5. Award Ceremony where the following awards were presented to nominated recipients: Sanitarian of the Year Award, Laboratorian of the Year Award, President's Award, Special Recognition Award and two Honorary Lifetime Memberships.
 6. Silent Auction that raised \$585.00
 7. Preconference Community Volunteer Event at Clean the World Foundation, 11 attendees.
- ② Three Educational Lunches
 1. March 8th virtual webinar hosted by Matt Krug with 30 attendees.
 2. August 18th at Beacon Fisheries in Jacksonville, FL with 29 attendees.
 3. December 5th at Second Harvest Food Bank in Orlando, FL with 13 attendees.
- ③ Awards and Scholarships
 1. Six Annual Educational Awards (as noted above in #5). Recipients receive a plaque and are recognition on the FAFP website.
 2. Two \$1,500 Student Scholarships and Two \$1,000 Student Scholarships
 3. Eight Student FAFP Travel Scholarships (approx. value \$563 per student)

4. Two \$500/each Student IAFP Travel Scholarships (see page 6 for students at their posters).
 5. Four Florida State Science Fair Scholarships (totaling \$1,400). See pages 53-54 for supporting documentation.
- 🕒 Donations to IAFP
 1. Annual \$1,000 Donation to IAFP Foundation with Skit
 2. Donation to IAFP given on behalf of each speaker at FAFP Annual Conference of \$425 (\$25 per each speaker)
 - 🕒 Involvement in IAFP
 1. FAFP President Lori Duckworth wrote an article for the IAFP Affiliate View
 - Summer 2023: article was titled “Florida Association for Food Protection: More than 70 Attend AEC”. See page 2
 - In addition, FAFP was highlighted in the Nov/Dec FPT: See on page 3-5
 2. FAFP Board Members at the Affiliate Council Meeting (4): Rachel McEgan, Taylor O’Bannon, Jason Scheffler, and Adeel Manzoor.
 3. FAFP Officers that are IAFP Members (6 out of 6): Lori Duckworth, Dayane Gossner, Jamie Irwin, Rachel McEgan, Taylor O’Bannon, Prashant Singh.
 4. FAFP members annually attend and speak at the IAFP business meeting, and this year was no exception.
 5. Members of the FAFP board actively involved in IAFP in 2023 include:
 - Rachel McEgan
 - Member, Fruit and Vegetable Safety and Quality PDG
 - Member, Low Water Activity Foods PDG
 - Member, Sanitary Equipment and Facility Design PDG
 - Member, Food Safety Education PDG
 - Member, Food Hygiene and Sanitation PDG
 - Member, Retail and Foodservice PDG
 - Member, Beverages and Acid/Acidified Foods PDG
 - Member, Food Law PDG
 - Member, HACCP Utilization and Food Safety Systems
 - Member, Food Fraud Prevention PDG
 - Member, Modelling and Risk Analysis PDG
 - Jason Scheffler
 - Member, HACCP Utilization and Food Safety Systems
 - Member, Meat and Poultry Safety and Quality PDG
 - Member, Low Water Activity Foods PDG
 - Member, Animal and Pet Food Safety PDG
 - Member, FPT Management Committee
 - 🕒 Community Involvement
 6. Clean the World is a global non-profit that collects, sorts, recycles and distributes bar soap from the hospitality industry, with the final products going to communities worldwide to support handwashing. 11 attendees volunteered prior to the AEC, page 45.

7. Second Harvest Food Bank located in Orlando, FL provides meals to those experiencing food insecurity locally in surrounding communities. 13 attendees volunteered December 5, Page 57.
8. Three FAFP Members judged at Florida State Science Fair pages 53-54.

Details of all highlights can be found in the supporting documentation on the subsequent pages. Thank you.



2023 FAFP Attachment B:
Affiliate Award Considerations
FAFP Supporting Documentation

Respectfully prepared and submitted by:
Lori Duckworth, President FAFP 2023

FAFP in the IAFP Summer Affiliate View

(Continued from page 2)

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



First Place went to Timothy Makalinde and Amandeep Saini (at left with OFPA board member Maryan Seour and instructor Kayode Oduse), Centennial

College, for their presentation, "Development of Intelligent Packaging for Real-Time Monitoring of the Freshness of Pork During Storage." Their innovative approach demonstrated the potential of intelligent packaging to ensure the quality and freshness of pork throughout its storage period.



Second Place was awarded to the team of Rohit Satswase and Basil John (at left with Maryan Seour), Centennial College, for their project, "Effect of Activated

Carbon & Clove Essential Oil on Ripening and Spoilage of Banana." Their research explored the use of activated carbon and clove essential oil to mitigate ripening and spoilage issues in the fruit.



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

This year's OFPA Annual Spring Technical Meeting and Clive Kingsbury Video Competition offered all attendees a deeper look into various aspects of



OFPA Board of Directors

food safety, including corporate culture, regulatory challenges, supply chain issues, and the role of CFIA in shaping the industry.

Pennsylvania Association for Food Protection: Annual Conference Held

Reported by Nick Heindl, Secretary



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

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

Newly-elected officers include:

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

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

Florida Association for Food Protection: More than 70 Attend AEC

Reported by Lori Duckworth, President



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



FAFP Board of Directors

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

This year's two-day technical program included 17 speakers presenting on various topics ranging from food safety in the field to the fork. Several prominent speakers from industry and academia throughout the state of Florida and other states including Indiana, Maryland, North Carolina, Texas, and Califor-



nia, took part. Dr. Linda Harris (above), University of California - Davis and an IAFP Past President, spoke on "Low-Moisture Foods: Food Safety Challenges and Opportunities." Dr. Harris is part of the IAFP Executive Board Speaker Program, which allows Affiliates to request one speaker annually for their Affiliate meetings. FAFP is pleased to regularly take part in this outstanding IAFP benefit!

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



(Continued on page 4)

FAFP Skit and Donation in Nov/Dec IAFP FPT

Sunday evening's **Opening Session** took place in the Convention Centre's spacious ballroom. President Michelle Danyluk officially welcomed attendees to Ontario and her native country of Canada, and provided comments on her year as President that included many Association changes and challenges. She also recognized the various groups who helped produce this year's Annual Meeting. Nadia Narine, OFPA President and Delegate, then approached the stage on behalf of the Local Arrangements Committee to express her thanks to everyone who took time and effort to attend and provided a few recommendations of some not-to-miss city landmarks and highlights while visiting Toronto.

President Danyluk asked Gary Acuff, Foundation Chair, to report on the Foundation's goals and accomplishments over the past year. Foundation contributions through May 2023 were at \$81,000, which will continue to help fund many of the valuable programs offered for our Members. Gary mentioned several new programs that the Foundation has funded or plans to fund in the upcoming months, including the Dependent Care Grant for 2023; the new IAFP Europe Food Safety Award; a Professional Development grant; an International Student Research Exchange Program; and a *JFP* Article Processing Charge (APC) grant for authors from countries with developing economies. Since an additional \$60,000 is necessary to consistently support these programs, the Foundation will need a base fund of approximately \$4,000,000 to generate this level of spending, which led to his reminder to the audience of the "\$4M for 40 Years" Campaign currently in process. He encouraged attendees to stop by the Foundation Booth to donate and visit with Travel Award recipients



who have benefited from some of the educational programs supported by the Foundation. Online donations are welcome as well. Those who donate at least \$50 will receive the tenth in a series of commemorative coins to add to their collection. In addition, a new IAFP Foundation Coin Case with an engraved IAFP logo on the glass door cabinet is available for sale to those who wish to proudly display their collection. Those wishing to purchase this case can visit the IAFP website.

President Danyluk returned to the stage to announce this year's recipient of the Peanut Proud academic scholarship. Normally presented by Darlene Cowart, Corporate Food Safety Director for Birdsong Peanuts (and representing Peanut Proud), the 2023 recipient, Veeramani Karuppuchamy, a student at The Ohio State University in Columbus, was unable to attend this year's meeting. Peanut Proud has graciously agreed to honor his scholarship to attend **IAFP 2024** in Long Beach, California.

President Danyluk then called Gary back to the stage to help present plaques to recipients of the 2023 Student Travel Scholarship (funded by the IAFP Foundation), as Wendy White announced 21 recipients – 18 of whom were in attendance – and their respective institutions. Read more about this year's Student Travel Scholarship recipients and their experiences while attending **IAFP 2023** starting on page 521. In addition, one 2022, one 2021, and one 2020 Student Travel Scholarship recipients unable to attend previously were recognized from the audience.

Plaques were also presented to this year's five recipients of the Travel Award for Health or Agricultural Department Employees in North America. One 2020 recipient of this award who was in attendance was

safety professionals each with the President's Recognition Award. Standing Committee Chairs delivered brief reports on their activities; the Diversity, Equity and Inclusion Council provided updates; and Affiliate Council Chair Amy Rhodes reviewed the growth and efforts of the Affiliate group and reported on those Affiliates receiving awards. Minutes of the Annual Business Meeting can be found on page 534. Official business was interrupted by the Florida Association for Food Protection's insistence that Floridians could indeed play hockey in Toronto while sporting jerseys with flamingo logos, oversized shoulder pads, and cardboard hockey sticks. FAFP members engaged the audience by distributing foam fingers to lend their support as they struggled to get the "puck" to the front of the room. The Affiliate ended their antics by spelling out formulas for various bacteria on the backs of T-shirts worn by the "players" before generously donating to the IAFP Foundation. Thank you, FAFP, for your traditional contribution and for always providing an amusing break during Annual Meeting!

IAFP's **Silent Auction** remains one of our most popular and fun events taking place each year. This lively activity generates valuable revenue for the Foundation while providing entertainment and competitive bidding up until the final minutes. Eighty-five items were up for auction this year, including designer handbags; scientific books and journals; gift baskets; an Apple watch; handsewn quilts, bibs, and towels; ballgame tickets – even a hall tree filled with various hats worn over the years at IAFP's Awards Banquets by the infamous "Brat Pack" – along with dozens of other unique treasures to take home as great souvenirs. We are pleased to announce that more than \$7,100 in contributions was received from this year's Si-



lent Auction, which will be added to Foundation contributions of more than \$41,200 during **IAFP 2023!** Thank you to everyone who donated items and to those who successfully bid on their desired purchases while helping the Foundation!

Nearly everyone associated with IAFP knows David Tharp, who retired in April 2023 as IAFP Executive Director. To honor his 30-years of service to the Association and to formally extend thanks and appreciation, a **Cake and Ice Cream Reception** was held during lunch on Wednesday. Attendees had the chance to congratulate David and his wife, Connie, and share a few memories during this time. Thank you, David, for three decades of helping to grow and improve IAFP!

Wednesday afternoon's **Closing Session** featured the **John H. Silliker Lecture**, this year presented by Dr. Randy Huffman, Chief Food Safety and Sustainability Officer at Maple Leaf Foods in Mississauga, Ontario. Dr. Huffman's presentation, "Food Safety with Purpose: Reflection, Execution and Foresight," covered the three practices which are integral in building a world-class food safety program: Thoughtful reflection, collaborative execution, and strategic foresight. A summary of Dr. Huffman's presentation appears on page 514. IAFP gratefully acknowledges the generous contribution made by Mérieux NutriSciences toward funding this key lecture series.

All good things must come to an end – and did so at this year's **Awards Banquet** on Wednesday evening. More than 570 attendees celebrated another successful meeting with a delicious meal and a few raised glasses toward their fellow professionals who were recognized for outstanding contributions to the food safety profession over the past year. This year's recipients are listed on page 498. President Danyluk

FAFP at the 2023 IAFP Annual Meeting



7/27/2023

Rachel McEgan
FAFP
Lakeland, Florida

Dear Rachel,

On behalf of the IAFP Foundation, I want to thank you for donating the FAFP Team Jersey Sets to this year's Silent Auction at IAFP 2023 in Toronto, Ontario, Canada. Many unique items were donated this year and were auctioned off to benefit the Foundation. This helps raise awareness of the Foundation while creating an eventful atmosphere for attendees at the IAFP Annual Meeting. More than \$7,000 was raised by the Silent Auction with the help of generous contributions such as yours.

Monies collected from donated items like yours help grow and sustain the Foundation, which allows IAFP to provide additional programs to further the mission of the Association.

We appreciate your contribution towards the annual Silent Auction and helping the IAFP Foundation to grow and prosper. We hope you and your company will continue to be part of the fun as we plan for IAFP 2024 – and the next Silent Auction – in Long Beach, California, July 14-17, 2024.

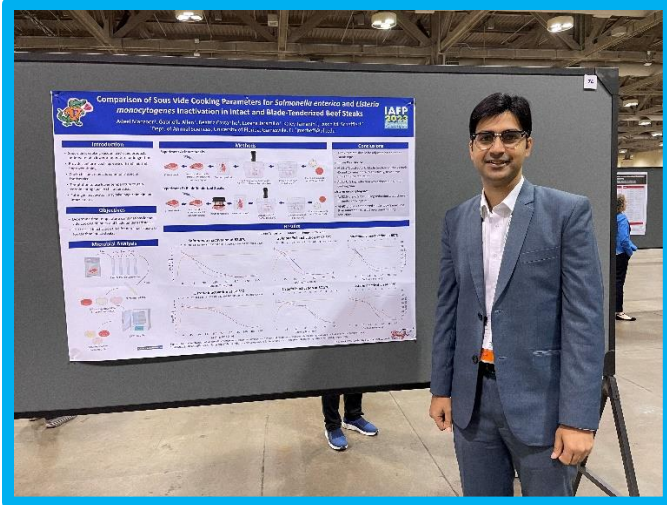
Sincerely,

A handwritten signature in black ink that reads "Lisa K. Hovey".

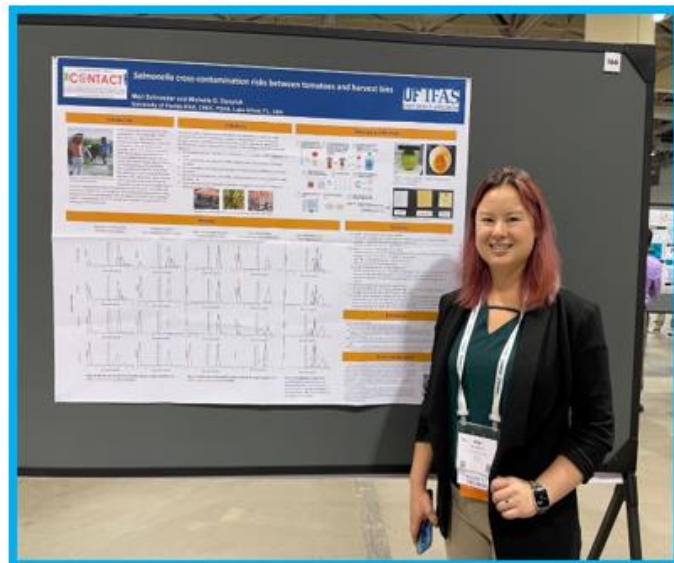
Lisa K. Hovey
Executive Director

Our mission is: To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply.
Publisher of the *Journal of Food Protection* and *Food Protection Trends*

Phone: +1 515 278 3344 • Fax: +1 515 278 8855 • Email: info@foodprotection.org • Website: www.foodprotection.org



FAFP Student IAFP Travel recipient Adeel Manzoor: “Comparison of sous vide cooking parameters for *Salmonella enterica* and *Listeria monocytogenes* inactivation in intact and blade-tenderized beef steaks”



FAFP Student IAFP Travel recipient Mari Schroeder: “*Salmonella* cross-contamination risks between tomatoes and harvest bins during harvesting”

FAFP AEC

Promotional Flyer



**May 16 – 18
2023
FAFP AEC**

Florida Association for Food Protection Annual Education Conference will be held again at the Wyndham Garden at Lake Buena Vista Disney Springs Resort Area. Join us for networking, education, and fellowship!

Registration and hotel bookings are now open on our Registrations Page

<https://fafp.net/registrations>



Florida Association for **Food Protection**

AEC Sponsorship Opportunities are Available

<https://fafp.net/corporate-sponsors>



[Registrations \(fafp.net\)](https://fafp.net)

2023 Florida Association for Food Protection Annual Educational Conference



TABLE OF CONTENTS

3	President's Letter
4	Conference Agenda
6	Board of Directors
7	In Remembrance
8	Presenter Bios
25	Student Poster Session
33	Corporate Sponsors
35	2022 Awards and Scholarships
36	Exhibitor List

**Wyndham Garden at
Lake Buena Vista
Disney Sprints Resort
May 16-18, 2023**



President's Welcome Letter



May 16, 2023

Dear 2023 FAFP AEC Attendees,

On behalf of the FAFP Officers and Board of Directors, I would like to welcome you to the 2023 Annual Educational Conference at the Wyndham Garden at Lake Buena Vista Disney Springs Resort.

Let me begin by expressing my sincerest gratitude to everyone for helping make this year's AEC a reality. Without the support of our Sponsors, Speakers, Membership, and Board of Directors, we would not be able to be back in person again this year to host such an outstanding event. During the conference, please take time to get to know our Sponsors whose generosity allows us to offer such quality conferences. In addition, our Sponsors provide the necessary funding for our scholarship programs which we award throughout the calendar year. As our valued Membership you should also thank yourselves for your dedication to

protecting our food supply which shows in your attendance here today. Your commitment to continued education, networking and sharing of knowledge is much appreciated. I must also recognize all the hard work and efforts of the FAFP Board Members for organizing this conference.

I would also like to thank all the volunteers who joined us earlier today for our community volunteer event at Clean the World Foundation located here in Orlando. Clean the World Foundation is a global nonprofit organization that collects, sorts, recycles, and distributes bar soap from the hospitality industry, with the final products going to communities around the globe to support handwashing.

We have a variety of topics and guest speakers comprised of experts in regulatory, academia, and industry. I encourage you to please utilize both the break and lunch times built into the agenda each day to take time to visit and explore our exhibitor hall. This year the exhibitor hall includes a variety of exhibitors, student poster displays, and our silent auction. We hope you enjoy and agree that the AEC program committee carefully planned a fantastic agenda.

This year's AEC begins Tuesday evening with the President's Reception at 5pm. All are welcome at this casual event to meet other attendees. It will be held in the dining area across the hall from our registration table and there will be fun, food, and drink to get the conference started off on the right foot. This offers a relaxing way to meet your fellow attendees.

The FAFP Group Event on Wednesday evening will take advantage of our fun location so please join us for our Networking event at Planet Hollywood at Disney Springs. Again, thank you for attending and please provide your feedback by completing the evaluation that will be sent out at the conclusion of the conference. Your responses to this evaluation help us learn more about your expectations and how we can improve on future offerings.

We are so glad that you were able to attend this year's AEC and hope to see you back again next year.

Best Regards,
Lori Duckworth
2023 FAFP President



CONFERENCE AGENDA



CEUs are available for this conference. Please send request to Executive.Board@fafp.net if printable document is needed.

Tuesday, May 16, 2023

- 12:00 PM - 4:00 PM Exhibitor and Student Poster Set-Up
- 01:00 PM - 4:00 PM Registration and Check In
- 02:00 PM - 4:00 PM Community Volunteer Event @ Clean the World Foundation, Orlando, FL
- 05:00 PM - 7:00 PM Presidents Reception

Wednesday, May 17, 2023

Moderator: Jason Scheffler, Ph.D.

07:30 - 08:30 AM Complimentary Continental Breakfast

- 8:15 - 8:30 AM **Lori Duckworth**, President, Welcome, and Opening Comments
- 8:30 - 9:00 AM **Julie Wood**, *Marketing and Outcomes: A Method for Determining Effective Food Safety Outreach*
- 9:00 - 9:30 AM **Dr. Shirley Micallef**, *What doesn't kill you makes you stronger: Plant stress impacts on nutrition and safety of leafy greens*
- 9:30 - 10:00 AM **Travis Chapin**, *New Era of Smarter Produce Safety*

10:00 - 10:45 AM Break, Vendor Exhibits, and Student Posters

- 10:45 - 11:15 AM **Dr. Alexander Sulakvelidze**, *Bacteriophages for Healthier Foods: Safety by Nature*
- 11:15 - 12:00 PM **Dr. Naim Montazeri**, *Environmental persistence and antibacterial efficacy of bacteriophages against Vibrio parahaemolyticus*

12:00 - 1:00 PM Complimentary Networking Lunch

Moderator: Tania Martinez, Ph.D.

1:00 - 1:30 PM Student Presentations

- 1:30 - 2:00 PM **Dr. Matt Taylor**, *Book- Ending the Control of Salmonella Along the Poultry Production- Post-Harvest Chain*
- 2:00 - 2:45 PM **Dr. Jennifer J. Quinlan**, *Don't wash your chicken! The role of formative research and the iterative process in developing food safety education messages*

2:45 - 3:15 PM Break, Vendor Exhibits, and Student Posters

- 3:15 - 3:45 PM **Sana Hadley**, *Shelf Stability is Sustainability?: Lessons Learned from the Cold Chain*
- 3:45 - 4:30 PM **Dr. Keith Schneider**, *The Effect of Biological Soil Amendments of Animal Origin (BSAAO)'s on the Survival of Pathogens in Soil*
- 4:30 - 4:45 PM **Lori Duckworth**, 2023 FAFP Awards Presentation

6:30 - 8:30 PM Networking Event at Planet Hollywood at Disney Springs



CONFERENCE AGENDA



Thursday, May 18, 2023

Moderator: Rachel McEgan, Ph.D.

07:30 - 08:30 AM Complimentary Continental Breakfast

08:15 - 8:30 AM **Lori Duckworth**, Welcome and Opening Comments

08:30 - 9:00 AM **Dr. David Buckley**, Comparing the microbiological risks of auto-scrubbing vs deck brushing for improved floor cleaning application

09:00 - 9:30 AM **Dr. Ellen Shumaker**, Impacts of the COVID-19 Pandemic on Food Safety Education: Lessons Learned

09:30 - 10:00 AM **Dr. Amanda J. Deering**, Lessons Learned from the Indiana Home Based Vendor (HBV) Law: Learn the rules, tips for success, and stand design with food safety in mind

10:00 - 10:45 AM Break, Vendor Exhibits, and Student Posters

10:45 - 11:45 AM **Dr. Linda Harris**, Soaking Low Moisture Ingredients In Water- Are You Nuts?
11:45 - 12:00 PM Prize Raffle

12:00 - 1:00 PM Complimentary Networking Lunch

Moderator: Taylor O'Bannon

1:00 - 1:30 PM **Dr. Boce Zhang**, Mitigation of Listeria Biofilm Using Non-Fouling Food Contact Surfaces

1:30 - 2:00 PM **Dr. Tania Martinez**, FSVP verification activities for importers to guarantee before FDA compliance with FSMA and the regulatory status

2:00 - 2:45 PM Break, Vendor Exhibits, and Student Posters

2:45 - 3:15 PM **Dr. Legi Chui**, Understanding Lipid Oxidation in Food Emulsions Affect: Impact of salts

3:15 - 3:45 PM **Jackie Peretti**, Supplier Food Safety and Internal Suppliers at Disney

3:45 - 4:15 PM **Lori Duckworth**, President Closing Remarks

4:30 - 5:00 PM FAFP Business Meeting

A \$25 donation on the behalf of each speaker will be made to the IAFP Foundation.



Board of Directors



President	Lori Duckworth, Walt Disney World Co.
President Elect	Rachel McEgan, CQAFSS
Vice President	Prashant Singh, Florida State University
Treasurer	Jamie Irwin, Whole Foods
Secretary	Dayane Gossner, Publix
Past President	Jamie Irwin, Whole Foods
Directors	Sherrod Bostocky, Red Lobster Steven King, Chemstar Corporation Tania Martinez, DEMOS Global Group Inc. Naim Montazeri, University of Florida Taylor O'Bannon, University of Florida Jason Scheffler, University of Florida Jessica Tulgestka, Taylor Farms
Directors at Large	Vijay Chhetri, Florida A&M University Leqi Cui, Florida State University Ivy Dala, SGS Michael Dubnick, Diversey Kelly Smekens, Bonduelle Fresh Americas
Affiliate Representative	Taylor O'Bannon, University of Florida
Student Liaison Representative	Gabby Allen, University of Florida



IN REMEMBRANCE- PAUL A. HALL



IAFP expresses our deepest sympathy to the family of Dr. Paul A. Hall, who passed away February 5, 2023 in Lakeland, Florida. Dr. Hall joined IAFP in 1983 when it was known as the International Association of Milk, Food and Environmental Sanitarians, Inc. (IAMFES). He served as IAFP President in 2004 and actively participated in various functions over many years. He delivered the Ivan Parkin Lecture at IAFP 2009 – one of his highest honors bestowed by the Association. Throughout his membership, he was a member of numerous PDGs and served on many award selection committees, as well as the Journal of Food Protection Management Committee, and the Program, Foundation, and Nominating Committees. He received the IAFP Honorary Life Membership Award in 2022; the Harry Haverland Award in 2013; the President's Recognition Award in 2010; the IAFP Fellow Award in 2007; and the Harold Barnum Industry Award in 2006.

Paul was a frequent speaker and visitor at our Annual Conference. His involvement at FAFP started back in the 2000's when he was first elected to the International Association for Food Protection (IAFP) Secretary's position in 2001 and became President in 2004. Paul was an accomplished speaker in the world of Food Safety and Microbiology. He was always being invited to make presentations at events all over the US. Paul attended the FAFP conference the year he was President of IAFP and many times afterwards, always willing to share his experience and knowledge with our FAFP members. His last employment was with the Flying Food Group where he moved to Florida and became an active attendee to our events whenever he could. His favorite event was the infamous Pirate Ship event in St. Petersburg FL. Afterwards, he vowed to always make a concerted effort to attend the exceptional educational conferences of the Florida Association for Food Protection, of which FAFP was so well known for.

Dr. Hall's legacy is one of generosity, hard work, honesty, and laughter. IAFP and FAFP will always have sincere gratitude for his long-time contributions to the Association and the profession.



2023 FAFP PRESENTERS



Marketing and Outcomes: A Method for Determining Effective Food Safety Outreach

Julie Wood
FDACS



Julie Wood is a Research and Training Specialist with the Florida Department of Agriculture and Consumer Services (FDACS) Division of Food Safety. She is a dedicated public servant and has served in a wide variety of communication and training roles with the state of Florida for almost 20 years and has served with FDACS for 6 years. Julie is a designated Master Trainer with the Association of Talent Development, certified Change Management facilitator, designated Master Instructional Designer with the Association of Talent Development, designated Certified Public Manager, DISC facilitator, and private Leadership Development and Training Consultant. Julie also received her certification in Diversity, Equity, and Inclusion from the University of South Florida.

Julie currently serves as a Fight Bac! Ambassador with the Partnership for Food Safety Education, which collaborates with other health and food safety educators across the nation to help prevent foodborne illness, and she also currently serves as Training Director with the Junior League of Tallahassee.

Julie has previously served as a board member and Vice President of Membership with the Tallahassee Association of Talent Development and as Chair of the Leadership Development and Training Committee with the Junior League of Tallahassee. When Julie's not training, volunteering or behind a computer, you can find her hiking outdoors, spending time with her family and dogs, and planning the next big adventure with her husband, Leonard.



2023 FAFP PRESENTERS



What Doesn't Kill You Makes You Stronger: Plant Stress Impacts on Nutrition and Safety of Leafy Greens

Dr. Shirley Micallef

University of Maryland



Dr. Shirley Micallef is an Associate Professor of Microbial Ecology and Food Safety in the Department of Plant Science and Landscape Architecture (PSLA) and the Centre for Food Safety and Security Systems (CFS3) at the University of Maryland. She evaluates environmental, biotic and abiotic factors that modulate enteric pathogen-plant associations and drive crop microbiomes. Her team also studies how agricultural practices impact enteric bacterial dispersal in the field. She has worked extensively on water quality, investigating surface and reclaimed water as reservoirs of human pathogens and antimicrobial resistance genes and adopted plant microbiome analyses to map the influence of irrigation on crop microbiota.



2023 FAFP PRESENTERS



New Era of Smarter Produce Safety

Travis Chapin

FDA, Produce Safety Network



Travis received his B.S. in Food Science from Texas Tech University and received his M.S. in Food Science from Cornell where his research focused on understanding the ecology of food-associated pathogens in produce production environments and in natural areas. Travis began working at the University of Florida Institute of Food and Agricultural Sciences in 2013, starting as a Biological Scientist and starting in 2016 as the statewide specialized Extension Agent in Produce Food Safety. During his time at UF/IFAS, he provided extension outreach and training to produce industry stakeholders related to the implementation and compliance with the Produce Safety Rule, Preventive Controls for Human Food, Foreign Supplier Verification Programs and other market-driven food safety requirements. He worked

in collaboration with industry stakeholders and research faculty to coordinate and conduct applied produce food safety research projects in support of implementing industry best practices and PSR requirements. He joined the Produce Safety Network in 2020 and continues to provide produce food safety outreach in addition to conducting produce farm inspections and outbreak investigations.



2023 FAFP PRESENTERS



Bacteriophages for Healthier Foods: Safety by Nature

Alexander Sulakvelidze, Ph.D.

Intralytix, Inc., Columbia, Maryland



Dr. Alexander Sulakvelidze, Ph.D. is the President and CEO of Intralytix. He is an internationally recognized expert in phage technology who was instrumental in securing the first ever FDA-approval for phage-based food safety product in the World. Dr. Sulakvelidze has published extensively on the subject of phage therapy and biocontrol, including co-editing a major book about bacteriophages entitled “Bacteriophages: Biology and Applications”. He is the author of several issued and pending patents in the field of phage therapy and biocontrol.

Lytic bacteriophages/phages are the oldest and most ubiquitous microorganisms on Earth. Because of their potent, highly specific antibacterial activity, phages provide an all-natural, nontoxic, and effective means for significantly reducing or eliminating bacterial pathogens present in various foods. These natural phage products, when properly applied, significantly reduce the levels of their bacterial hosts contaminating various foods without altering their flavors, aromas, or appearances. The presentations will give the audience an overview of the bacteriophage technology and a current and novel perspective on the crucial technical (e.g., optimal formulations, large-scale production, etc.), regulatory, and human safety issues of this emerging technology for improving food safety.



2023 FAFP PRESENTERS



Environmental Persistence and Antibacterial Efficacy of Bacteriophages Against *Vibrio parahaemolyticus*

Dr. Naim Montazeri
University of Florida



Dr. Naim Montazeri is an Assistant Professor of Food Virology at the University of Florida - Food Science and Human Nutrition Department (UF FSHN). His research and educational programs are focused on studying foodborne viruses and bacteriophages (viruses of bacteria). Currently, his research is focused on safeguarding agricultural water, soil, and fresh produce from human norovirus, investigating the fate of coronavirus on contact surfaces in the food supply chain, and employing bacteriophages as biocontrol tools to mitigate foodborne bacteria. Dr. Montazeri teaches Food and Environmental Virology and Food Microbiology courses at the UF FSHN and is actively involved in professional institutions such as FAFP, IAFP, and ASM.



2023 FAFP PRESENTERS



Book- Ending the Control of Salmonella Along the Poultry Production- Post-Harvest Chain

Dr. Matt Taylor
Texas A&M University



Dr. Matthew Taylor is a professor of food microbiology in the Department of Animal Science at Texas A&M University in College Station, TX. He is also a member of the Graduate Faculty of the Department of Food Science and Technology. He received a B.S. in Food Science and M.S. in Food Science from North Carolina State University in 2003, and the Ph.D. in Food Science and Technology from the University of Tennessee-Knoxville in 2006. He joined Texas A&M University in June 2007. His primary research interests are in the utilization and mechanisms of food antimicrobials to inhibit bacterial foodborne pathogens. Specifically, research is conducted to investigate and determine the manner by which food antimicrobials inhibit microbial pathogens. He is the lead instructor for

the undergraduate and graduate courses discussing the microbiology of human foods, and he works to provide the food industry with training in food safety preventive controls for human and animal foods, as well as HACCP. Dr. Taylor is an active member of the International Association for Food Protection, Phi Tau Sigma Honorary Food Science Society, and Gamma Sigma Delta Society.



2023 FAFP PRESENTERS



Don't Wash Your Chicken! The Role of Formative Research and the Iterative Process in Developing Food Safety Education Messages

Jennifer J. Quinlan, Ph. D.
Drexel University



Dr. Jennifer Quinlan is a Professor in the Dept. of Nutrition Sciences at Drexel University. She earned her B.S. and M.S. in Food Science from Rutgers University and her Ph.D. from North Carolina State University. She has been on faculty at Drexel University since 2003 and her U.S. Department of Agriculture (USDA) funded research program has conducted interdisciplinary “community to bench” research that identified food safety risks for low income and minority populations at both the consumer and retail levels. Her groups research has resulted in consumer food safety education materials which have had national and international impact. Quinlan has served as PI

for the Drexel Eat Right Philly SNAP-Ed Program (DRX ERP) funded by the USDA since 2020. She also serves as a Co-Lead of the Faculty Development Core on Drexel’s NIH Faculty Institutional Recruitment for Sustainable Transformation (FIRST) grant.

Dr. Quinlan currently serves on the Editorial Boards of Food Protection Trends and the Journal of Food Protection and serves on the Board of Directors for the Partnership for Food Safety Education. She served two terms on USDA’s National Advisory Committee for Microbiological Criteria for Foods and is a former Fulbright Scholar to Corvinus University in Budapest, Hungary. She has been a member of the International Association for Food Protection for over 25 years where she has served on, and chaired, multiple committees.



2023 FAFP PRESENTERS



Shelf Stability is Sustainability?: Lessons Learned from the Cold Chain

Sana Hadley

SinnovaTek & FirstWave Innovations



How did I get into food safety?

Well, professionally it started with oysters but personally it started with a severe case of food poisoning from going out to dinner. My vitals were dropping & I refused to believe my story would end at age 11. I was confused how something that looked & smelled so alluring- almost took my life. I wanted to do everything I could to make sure others didn't feel as helpless as I felt- eating is a trust filled act. Fast forward- many years & an obsession in microbiology later- I was researching out in the Great Bay of New Hampshire in shellfish harvesting waters. They were bioaccumulating E. coli in their gut- why? This area was relatively "pristine". Through Microbial Source Tracking via Ribotyping E. coli strains- I worked on my "whodunit" strategy. I fell in love with the sleuthing. Then I started up a food microbiology lab- & tested every type of food item you can imagine- from whole coconut cream pies to 3-D printed meat. When there were persistent out of spec findings- I'd go on site & help the

manufacturers. They knew my "we've got a positive" call was just the harbinger of support. I would work to help them meet & exceed requirements to get onto store shelves. I continued my journey into retail food safety- helping ensure food was safe once it arrived at the receiving dock & hit the shelves. I focused on the safety of in-house cooking & packaging processes. I also supported shifting consumer demands such as order ahead, pick up, & delivery programs. I've focused on food safety throughout the supply chain- ensuring it was safe in the field, safe through the manufacturing process, safe to release onto store shelves, & then ensured it remained safe until purchase/ consumption. Now I'm combining my experience in research, food microbiology, quality assurance, & overall food safety - to help guide businesses end to end. My mentors taught me to always ask myself - how can a product be the highest quality if it's not the safest?

On top of my FSQA focus- my core values are centered around doing the right thing for the environment & B-corp initiatives. My degrees are in both Environmental Science & Natural Resources. Additionally, I write & perform poetry. I'm working on releasing a book of poems & short stories. On weekends you can catch me at a farmers market, local restaurant, or local art/ music venue.



2023 FAFP PRESENTERS



The Effect of Biological Soil Amendments of Animal Origin (BSAAO)'s on Survival of Pathogens in Soil

Keith Schneider, Ph. D.
University of Florida



Keith R. Schneider is currently a professor and extension specialist in the Food Science and Human Nutrition Department at the University of Florida. His activities focus on teaching, research, and numerous extension projects. His research and extension work specializes in food safety microbiology focusing on the production, harvest, packing, transportation, retail, and consumer handling of food products.

He received his Master's in Public Health from the University of South Florida and his PhD from the University of Florida's Food Science and Human Nutrition Department.



2023 FAFP PRESENTERS



Comparing the Microbiological Risks of Auto-Scrubbing vs Deck Brushing for Improved Floor Cleaning Application

Dr. David Buckley
Diversey



David Buckley is the Director of Technical Consulting for the Retail and Food Service sectors in North America at Diversey, Inc. He is responsible for consulting on food safety, sanitation, and infection prevention and control programs. He liaises with marketing and R&D to help guide sanitation product development, and he leads and conducts independent field research tied to improving customer hygiene and sanitation practices.

Prior to working at Diversey, David earned his Ph.D. in microbiology from Clemson University where he focused on environmental control of noroviruses and improving hygiene outcomes in food settings. David was also a postdoctoral research microbiologist at the USDA-ARS. His focus was on the investigation of novel

intervention technologies to improve food safety. David is also active within the IAFP community and currently serves as the secretary for the Food Hygiene and Sanitation PDG.



2023 FAFP PRESENTERS



Impacts of the COVID-19 Pandemic on Food Safety Education: Lessons Learned

Ellen Shumaker, Ph. D.
NCSU



Ellen Shumaker, PhD, is the director of outreach and extension activities for the Safe Plates program at NC State University. She designs, implements, and evaluates a variety of food safety messages to better understand food safety behaviors throughout the farm to fork continuum. She also develops and delivers food safety programs for food retailers, farmers' markets, consumers, and other community groups.



2023 FAFP PRESENTERS



**Lessons Learned from the Indiana Home Based Vendor (HBV) Law:
Learn the rules, tips for success, and stand design with food safety in mind**

Amanda J. Deering, Ph. D.
Purdue University



Amanda Deering earned her bachelor's degree in biology and master's degree in plant biology from Central Michigan University. She completed her Ph.D. at Purdue University in food microbiology and food safety specializing in fresh produce food safety. Her research focuses on examining internalization of human pathogenic bacteria in plants, as well as routes of contamination that can contribute to plants harboring pathogenic bacteria. Amanda works closely with industry to develop and test novel sanitization treatments that can be used for fresh produce. She leads the Purdue SafeProduceIN team that

works in Indiana to deliver Good Agricultural Practices (GAPs) and Good Manufacturing Practices (GMPs) trainings for growers/producers, coordinating education and training for county and campus staff in GAPs and related food safety needs, and developing resources that address the real-time needs of growers in Indiana. Amanda also oversees the ServSafe program at Purdue where ~45 Health and Human Science Educators provide education and training to meet the food safety needs for restaurants and other food handlers throughout Indiana. Amanda has worked on several international projects, but most recently leads a USAID funded food safety research and education project for growers and food processors in the San Martin region of Peru in collaboration with La Molina University in Lima, Peru.



2023 FAFP PRESENTERS



Soaking Low Moisture Ingredients In Water - Are You Nuts?

Linda J. Harris, Ph. D. CFS
University of California Davis



Dr. Linda Harris is a Professor of Cooperative Extension in the Department of Food Science and Technology at the University of California Davis, and a collaborator in the U. S. Food and Drug Administration-funded Western Center for Food Safety. She oversees a research program on microbial food safety of fruits, vegetables, tree nuts and other low moisture foods and provides expertise on food safety microbiology throughout the food chain and the scientific output of her staff and students have been widely recognized. Professor Harris is a fellow of the Institute of Food Technologists, the International Association for Food Protection (IAFP), and the American

Association for the Advancement of Science and, in 2020, she was awarded the UC Davis Academic Federation's highest honor, the James H. Meyer Distinguished Achievement Award, in recognition of her distinguished career-long contributions to the mission of the university.



2023 FAFP PRESENTERS



Mitigation of *Listeria* Biofilm Using Non-Fouling Food Contact Surfaces

Dr. Boce Zhang
University of Florida



Dr. Boce Zhang is an Assistant Professor of Food Microbiology in the Food Science and Human Nutrition Department at the University of Florida. Dr. Zhang received a Bachelor of Science degree in Chemistry from the Tsinghua University, China in 2008 and a Ph.D. degree in Nutrition and Food Science from the University of Maryland, College Park in 2012. Prior to joining UF, he was an assistant professor at the University of Massachusetts, Lowell and an Oak Ridge Institute for Science and Education (ORISE) fellow at the U.S. Department of Agriculture. Dr. Zhang's research integrates transcriptomics, machine learning, nanotechnology, and biointerface science to

study the mechanisms of pathogen persistence. This research will also help to develop new surveillance platforms and intervention strategies to mitigate microbial food safety risks in the food system.



2023 FAFP PRESENTERS



FSVP Verification Activities for Importers to Guarantee Before FDA Compliance with FSMA and the Regulatory Status

Dr. Tania Martinez
Demos Global



Product Regulatory Compliance Expert. Specialist in regulatory technical matters in the areas of Food Safety and Preventive Control for Food, produce, meat, poultry, wild meats, animal derivative products, fish, seafood and fishery products, Dietary Supplements Products. PhD in Food Safety Principles and Regulatory Compliance, with special focus in all regulatory matters applicable for FDA and USDA regulated products in the US. 34 years of experience in Good Manufacturer Practices Manual, food, meat, poultry, wild meats, animal derivative products, fish, seafood and fishery products and dietary supplement product safety, ingredients, import's regulations to the US, Ingredients, additives, and food contact substances. Hazard analysis for specific industries such as: meat, poultry, wild meats, animal derivative products, fish, seafood, meat, products including preventive controls,

validation practices, monitoring and verification activities.

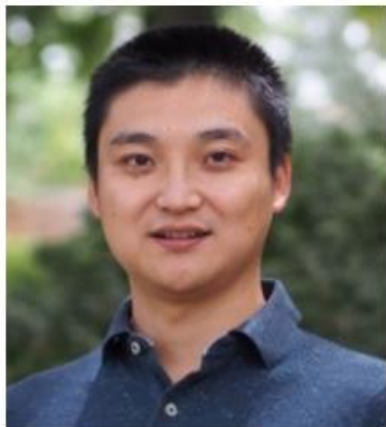


2023 FAFP PRESENTERS



Understanding Lipid Oxidation in Food Emulsions Affect: Impact of Salts

Dr. Leqi Cui
Florida State University



Dr. Leqi Cui is currently an Assistant Professor at Florida State University. He received his bachelor's degree from Northwest A&F University in 2011 and Ph.D. degree from the University of Massachusetts Amherst in 2015. Dr. Cui worked as a postdoctoral research fellow at North Dakota State University before launching his own lab at Florida State in 2020. Dr. Cui's research mainly focuses on developing healthy foods with improved stability with particular interest in understanding lipid oxidation mechanisms and developing antioxidant strategies. His lab also studies the structure-function relationship and the health benefits of plant-based proteins. Dr. Cui's current research projects have been awarded by the United

States of Department of Agriculture. Additionally, Dr. Cui serves as an associate editor of the Journal of the American Oil Chemists' Society and an editorial board member of Food Frontiers.



2023 FAFP PRESENTERS



Supplier Food Safety and Internal Suppliers at Disney

Jackie Peretti
Walt Disney World Co.



Jackie Peretti is the Supplier Food Safety Auditor for Disney Parks, Experiences and Products, supporting food safety compliance of food and beverage facilities supplying Disney parks, resorts, vacation club and cruise line segments. Prior to joining Disney, she served as a Technical Services Consultant and Microbiology Manager for IEH Laboratories and Consulting Group. She earned her doctorate degree in poultry science with emphasis in food safety and microbiology from The University of Georgia.



2023 FAFP STUDENT PRESENTERS



Comparison of Unstressed and Stress-Adapted *Salmonella enterica* and *Escherichia coli* O157:H7 Response During Production Processes of Biltong.

Gabrielle Allen, Adeel Manzoor, Douglas Natoce, Beatriz Castanho, Kaley Tamanini, Lorena Jaramillo, and Jason M Scheffler



Gabrielle graduated from the University of Florida with a bachelor's degree in animal science in the spring of 2021 and a master's degree in the spring of 2023. During her time as a student, Gabby participated in meat science and food safety research under Dr. Jason Scheffler. She also worked for the university's meat processing center where she participated in the slaughter and fabrication of food animals. Gabby also obtained industry related internships with Cargill where she served as a food safety, quality, and reassurance intern in the meat industry. Not long after graduating, Gabby will be moving to Georgia to work for Cargill as a food safety, quality, and reassurance associate at their case-ready facility.

Introduction: Biltong, a ready-to-eat, dried meat product native to South Africa has been a regular commodity in the South African diet. Biltong is similar in many ways to beef jerky produced in the United States but differs as it is dried at ambient temperatures for an extended period rather than heated at a high temperature using an oven or other thermal method. Biltong ingredients such as salt and vinegar are used in the marinade and are largely relied upon to inactivate pathogens during drying at low temperature and humidity conditions. There is evidence that *Salmonella* exposed to prior stressors may be more resilient to the salt and acidic conditions used during biltong production.

Purpose: The purpose of this study was to compare inactivation dynamics of unstressed and acid-, starvation-, or cold-stress adapted *Salmonella* and STEC throughout the production of biltong.

Methods: Biltong strips (100 ± 10 g) were cut from beef rounds and inoculated with either acid-, starvation-, or cold-stress adapted *Salmonella enterica* and *Escherichia coli* O157:H7 cocktail cultures. Biltong strips were sampled before and after an antimicrobial dip, and at 0, 1, 2, 3, 4, and 5 days of drying with three replications per sampling day.

Results: All biltong strips achieved $a_w < 0.78$ after 5 days of drying. By the end of the biltong production process, all stress-adapted *Salmonella* and STEC treatments reached the target of a ≥ 5.0 -log₁₀ reduction, whereas the unstressed cultures did not, indicating unstressed cultures were more resilient.

Conclusion: The use of stress-adapted *Salmonella* and *E. coli* O157:H7 did not exhibit an increase resistance to the biltong production process compared to the unstressed group of both pathogens. This suggests that stress-adapted cultures in validation studies of biltong processing may not be the best choice as the unstressed cultures displayed just as much, if not more resiliency.



2023 FAFP STUDENT PRESENTERS



Survival of generic E. coli in soil amended with biological soil amendments of animal origin (BSAAO)

Charles Appolon, Cameron Bardsley, Karuna Kharel, Mason Young, Nicolas Wilson, Manan Sharma, Michelle D. Danyluk, Keith R. Schneider



Charles Bency Appolon is a food safety professional and researcher with a passion for ensuring the safety and quality of our food supply. Originally from Cap-Haitian, Haiti, he earned his Bachelor's degree in Agricultural Sciences with a specialization in Food Science from the States University of Haiti (FAMV). Over the course of his career, Charles has gained valuable experience working in both university laboratories and the meat industry, where he has demonstrated a strong commitment to food safety. Currently pursuing a master's degree in food science at the University of Florida, Charles is a member of Dr. Keith Schneider Food Safety Lab, where he is conducting research on E. coli survival in BSAAO-amended soils and its potential transfer to produce grown in contaminated fields. In recognition of his academic achievements and research potential, Charles has been accepted into the Ph.D. program in Food Science at the University of Georgia, where he will continue his research in the fall. He is excited to further his knowledge and contribute to the field of food safety through his

research. When he's not busy with research, Charles enjoys playing guitar, watching sci-fi TV shows, and watching soccer games.

Introduction: The application of BSAAOs, such as composted poultry litter (CPL) or heat-treated poultry pellets (HTPP), can improve soil health; however, their potential impact on the survival of bacterial pathogens is of particular concern for fresh produce safety.

Purpose of the study: This study aims to observe the effect of BSAAOs on the survival of E. coli in Florida soil.

Methods: Twelve raised bed plots (3 m²) were amended with 680g/plot (approx. 1 ton/acre) of composted poultry litter (CPL) or heat-treated poultry pellets (HTPP). Negative (no E. coli/no BSAAO) and positive (E. coli /no BSAAO) plots were also prepared and evaluated (n=3 per treatment). The study was conducted on a research farm in Live Oak, Florida. Plots were spray inoculated with 1 L of rifampicin-resistant E. coli TVS353 inoculum (10⁸ CFU/mL) and hand-tilled. Soil samples were collected at specified time intervals (0, 1, 3, 7, 14, 28, 56, 84, 112, 140 days) and enumerated on tryptic soy agar supplemented with 80 ppm rifampicin (TSAR). When plate counts fell below the limit of detection (LOD, 0.70 log CFU/g), an MPN procedure was utilized.

Results: E. coli declined rapidly from 5.22±0.27 log CFU/g to below LOD using the plate count method in unamended, positive control plots after 14 days. For CPL-amended plots, E. coli was detected until day 56. E. coli survived significantly (P<0.05) longer in HTPP-amended plots compared to both the CPL and the unamended, positive control plots. E. coli was still recoverable in HTPP-amended plots on the 140-day sampling period (1.5 log CFU/g). No E. coli was detected (<0.7 log CFU/g) in the negative control plots.

Significance: Soils amended with BSAAOs extended the persistence of E. coli, with survival >140 days in HTPP-amended plots. These findings facilitate the development of guidelines regarding the interval between BSAAO application and the harvest of fresh produce.



2023 FAFP STUDENT PRESENTERS



Persistence of Coronavirus on Food Contact Surfaces at Different Relative Humidity Levels and Temperatures

Samantha Dicker, Renis Maçi, Tautvydas Shuipys, Naim Montazeri



As of May 2023, I will be earning my B.Sc. degree in Dietetics and will be continuing my post-secondary education to pursue a M.Sc. degree in Food Science at the University of Florida. Under the mentorship of Dr. Naim Montazeri within his Food Virology laboratory, I will be conducting research on thermal inactivation of human norovirus in oysters.

Introduction: Current epidemiological studies have concluded aerosols and droplets as the primary routes of SARS-CoV-2 transmission. However, risks associated with the secondary transmission of the virus through contact surfaces remain understudied.

Purpose of the study: To examine the persistence of coronavirus on food contact surfaces.

Methods: 1.5 by 1.5 cm coupons of clamshell takeout containers and coffee cup lids were dry-inoculated with 10 μ L of 8 log₁₀ plaque forming units (PFU) of the bacteriophage Phi6, a surrogate for SARS-CoV-2. Viral persistence was determined over a 6-day incubation period at 4°C or 25°C under 45% or 65% relative humidity levels (RH). Infectious viral titers were quantified using overlay plaque assay.

Results: There was a significant reduction in viral titer for all conditions for both contact surfaces from the initial incubation to day 6 ($p < 0.05$). For clamshells, viral decay was the highest at 25°C-65% RH, reaching a 4.9-log₁₀ PFU reduction at day 6 ($p < 0.05$). Data for the cup lid at 25°C-65% RH is still being collected and will allow us to further examine the cumulative effect of temperature and RH on viral reduction.

Significance: The outcomes of this study can help establish risk-based assessment models regarding the presence of coronavirus within the food supply chain.

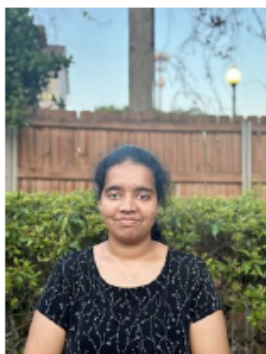


2023 FAFP STUDENT PRESENTERS



Digital PCR Assay for the Specific Detection and Estimation of Salmonella Contamination Levels in Poultry Rinse

Nethraja Kandula, Frank J. Velez, Prashant Singh



I am a master's student at Florida State University specializing in Nutrition and Food Science under the guidance of Dr. Prashant Singh. I earned my bachelor's degree in food technology from Osmania University in 2021. My main research area includes developing detection and estimation methods for Salmonella in chicken rinses. I look forward to exploring new techniques in the field of Microbiology and contributing to food safety and public health.

Introduction: *Salmonella* is a Gram-negative bacteria known to cause over 2 billion foodborne illnesses worldwide. The current *Salmonella* testing methods rely on a combination of enrichment, real-time PCR, and culture-based approaches which generates presence or absence test result and fail to quantify or estimate the *Salmonella* loads in food samples.

Purpose of the study: The purpose of the study was to standardize a digital PCR (dPCR) assay to detect and estimate Salmonella contamination levels in poultry rinses.

Methods: Pure culture *Salmonella* strains were cultured overnight twice, and diluted sample tubes were cold stressed at 4 °C for 48 hours. Plate counts were used to calculate the inoculation volume. Whole carcass chicken rinse (WCCR) was prepared using 400mL of neutralized-buffered peptone water (BPW). The WCCR were inoculated at 1 - 4 log CFU/30mL and enriched with 15mL of 2x BPW with supplements for 5 hours at 35±2°C. The DNA was isolated and directly used for the dPCR assay. Primer and probe targeting the *Salmonella* invA gene were used with QIAcuity Probe PCR Kit, and data were analyzed using QIAcuity Software Suite.

Results: The dPCR assay showed high tolerance for DNA and PCR inhibitors. The assays accurately detected all cold-stressed *Salmonella* in inoculated WCCR samples following a five-hour enrichment. The dPCR value (copies/μL), when converted to log₁₀, accurately estimated the inoculated *Salmonella* levels.

Significance: The robust dPCR assay standardized in this study can help to identify high risk *Salmonella* contaminated samples and enable poultry industry to mitigate the risk of *Salmonella*-related foodborne illnesses.



2023 FAFP STUDENT PRESENTERS



CONTACT - Scientific Challenges and Cost-Effective Management of Risk Associated with Implementation of Produce Safety Regulation

Christina Kessler, Michelle Danyluk



Christina's educational background is in Nutritional Science and Food Science. Before starting her Ph.D. in Food Science at the University of Florida, she gained valuable industry experience in food safety and quality assurance with Del Monte, Bussetto Foods, and Dole Fresh Vegetables. While working on her Ph.D., Christina supports the University of Florida IFAS Extension as the grant coordinator for the USDA funded grant CONTACT.

Introduction: Many studies have addressed specific aspects of pathogen contamination and control in produce production. However, most focus on a single step in the food chain or a single pathogen in one particular crop. An integrative framework applicable to different food-pathogen combinations is not currently available to support decisions on produce safety. The Specialty Crop Research Initiative grant CONTACT was developed to respond to a critical national

problem dramatically affecting specialty crop producers and processors: food safety and implementing new FSMA regulations.

Purpose of the study: This project examines food safety strategies and methodologies across multiple geographic regions to address the need to systematically validate food safety metrics.

Methods and Results: The consortium of researchers and extension specialists from 9 Land Grant universities and USDA ARS examine risks and mitigation strategies associated with agricultural water, biological soil amendments of animal origin, preharvest and harvest practices, and postharvest handling and sanitation. Their work will provide scientific and technological knowledge to develop metrics to enhance produce food safety. The goal is to share improved approaches and techniques with shareholders and the public that allow the attainment of the metrics to be verified and cost-effective.

Significance: A research team of this magnitude provides the foundation for a truly integrated research project achieving short-, medium- and long-term performance metrics, establishing decision points related to specific research and extension activity areas while interacting with the Produce Advisory Committee formed by the produce industry, regulators, and a national network of expert leaders in produce.



2023 FAFP STUDENT PRESENTERS



Comparison of Sous Vide Cooking Parameters for *Salmonella enterica* and *Listeria monocytogenes* Inactivation in Intact and Blade-Tenderized Beef Steaks

Adeel Manzoor, Gabrielle Allen, Beatriz Castanho, Lorena Jaramillo,
Kaley Tamanini, Jason M. Scheffler



Adeel Manzoor is a Fulbright Ph.D. student working under Dr. Jason Scheffler at the Animal Science Department, University of Florida. He is currently working on developing predictive models for pathogens inactivation during sous-vide cooking of beef steaks. He has assisted in teaching 'Intro to Animal Science' and 'Quantitative Microbial Risk Assessment of Pathogens in Food Systems' courses. Previously, he served as a lecturer in the Department of Meat Science and Technology, at the University of Veterinary Animal Sciences, Pakistan. He qualified for DVM in 2016 and M.Phil. in 2018 in Meat Science and Technology from UVAS, Lahore. During his M.Phil, he completed his research on improving buffalo meat shelf-life using lactic acid sprays on buffalo carcasses. He also worked as a Research Associate on the project "Using innovative processing and packaging technologies to improve meat quality, eating quality and shelf life of fresh beef and beef products". He has also been

certified as a Halal Food Auditor by the International Food & Nutritional Council of America, Pakistan.

Introduction: Sous-vide, cooking of vacuum-packaged products in water at low temperatures and longer time, is popular in food service. Our previous studies assessed cooking parameters for intact and non-intact steaks in separate experiments. Pathogen inactivation may take longer time in non-intact steaks due to slower rise in core temperature.

Purpose of the study: This study aimed to evaluate the association between inactivation time for intact and non-intact steaks to determine if cooking time may be affected by location of pathogens in steaks.

Methods: Data from two previous experiments were used where steaks were surface inoculated with ~ 8 log CFU of five *Salmonella enterica* and three *Listeria monocytogenes* strains. Non-intact steaks were blade tenderized and cooked sous-vide at 52.5°C, 57.5°C, and 60°C for up to 450 min, 90 min, and 54 min, respectively, with incremental sampling. Data at each temperature were compared using mixed model with steak type and cooking time as fixed effects and replicates as random effects.

Results: In non-intact steaks, 5-log *Salmonella* reduction was achieved after 135 and 45 mins at 52.5°C and 57.5°C, respectively, while in intact steaks, the reduction required 90 and 30 mins. However, at 60°C, a 5-log reduction was achieved in 24 mins in both steak types. For *Listeria monocytogenes*, 5-log reduction at 52.5°C and 57.5°C was achieved at 315 min and 60 min, independent of blade tenderization. In contrast, at 60°C, a 5-log reduction was achieved after 32 min for blade tenderized and 40 min for intact steaks.

Significance: As per data, these minimum cooking times are necessary for safe product while steaks can be cooked longer to achieve desired eating characteristics.



2023 FAFP STUDENT PRESENTERS



Simulation of the Risk of Microbial Contamination for Dropped and Drooping Grapefruits and Strawberries with Ink

Claudia A. Pegueros-Valencia, Loretta M. Friedrich, Michelle D. Danyluk



Claudia Pegueros is a Food Chemistry Engineer pursuing a MS degree in Food Science at the University of Florida, under Dr. Michelle Danyluk. Her work is to evaluate the risk of microbial contamination of different drooped and dropped produce in the ground. She studied for her bachelor's at the Autonomous University of Queretaro in Mexico, where she worked with bacterial biofilm formation on different food contact surfaces. After finishing her bachelor's, she completed two internships, one at Auburn University and the other at University in Florida, both focused on Food Safety. She is thrilled to become a Food Safety expert to prevent foodborne illnesses around the world. In her free time, Claudia enjoys spending time with friends, spending time in nature, writing, and watching movies.

Introduction: Dropped and drooping produce may represent a food safety risk since produce damage or ground contact make them more susceptible to pathogen contamination.

Purpose of the study: To investigate the risk of contamination associated with drooped and dropped strawberries and grapefruit.

Methods: Two trials were conducted (n=8 per treatment). Strawberries and grapefruit were drooped and dropped on black ink pads. Strawberries were drooped for 0 (touch), 0.16, 1, and 24 h and dropped through PVC pipe (7.62 cm diameter) from 15.24, 30.48, 60.96, 121.96 cm. Grapefruit were drooped for 0 (touch), 24, 72, 168, 336 h and dropped through PVC pipe (15.24 cm diameter) from 15.24, 30.48, 60.96, 121.92, 182.88 cm. Pictures of each fruit were taken and the percentage of the inked area (PIA; area with risk of microbial contamination) were measured using Image J program.

Results: Grapefruits had a higher PIA (16.9±9.8 to 34.3±12.0% by dropping and 1.8±0.6 to 17.5 ± 2.4% by drooping) than the strawberries (8.5±2.7 to 18.9±10.11% by dropping and 2.8±2.2 to 4.4±1.2% by drooping). Regardless of strawberry drooping time, no statistical difference (p<0.05) in PIAs was seen over 24 h. The PIA on drooping grapefruit increased significantly (p<0.05) as contact time increased after 72 h. When both fruits were dropped, greater PIA was observed with greater heights; no correlation was found between fruit weight and PIA.

Significance: Evaluating the area of fruits impacted by drooping or dropping is an important first step in understanding the difference in food safety risks between drooped and dropped produce.



2023 FAFP STUDENT PRESENTERS



Salmonella Cross-Contamination Risks Between Tomatoes and Harvest Bins During Harvesting

Mari Schroeder and Michelle Danyluk



Mari Schroeder is a PhD candidate in Food Science at the University of Florida under the advisement of Dr. Michelle Danyluk. Her doctoral work assesses microbial cross contamination from food contact surfaces to fresh produce throughout the supply chain. She has successfully completed a fellowship with the Partnership for Food Safety Education and developed and led the Food and Tech Advisory Council whose goal was to determine strategies for providing educators timely and relevant guidance for food safety practices and hand hygiene. Prior to her time at UF, Mari completed her B.S. and M.S. at University of Kentucky where she focused on the application of the Food Safety Modernization Act Produce Safety Rule to Plain Community growers. In her free time, Mari enjoys frisbee golfing, crafting, and spending time with her husband and their six fur babies.

Introduction: Tomatoes have been frequently associated with salmonellosis in the U.S. This may be attributed to the cross contamination of *Salmonella* between food contact surfaces and tomatoes.

Purpose of the study: To evaluate *Salmonella*'s transfer potential between three common harvesting bin materials and tomatoes.

Methods: Tomatoes or HDPE, wood, or cardboard coupons were spot inoculated with a *Salmonella* cocktail and dried. Uninoculated tomatoes or cartons were placed into contact with inoculated items, and a 1lb weight was placed on top of each tomato and left for 10min, 3, 6, and 24h. At each sample time, *Salmonella* on the bins and tomatoes were enumerated on Rifampicin-resistant non-selective media. Transfer coefficients (TCs) were calculated: [CFU/mL *Salmonella* on uninoculated surface/CFU/mL *Salmonella* on inoculated surface] and reported as log%TCs.

Results: *Salmonella* transfer between tomatoes and HDPE were significantly higher ($P \leq 0.05$) than between tomatoes and wood or cardboard; tomato to HDPE: 1.4 to 4.2, and HDPE to tomato: 0.2 to 2. Transfer between tomatoes and cardboard ranged from -1.3 to 2 (tomato to cardboard) and -0.34 to 1.5 (cardboard to tomato); no transfer was seen after 6h in either case. Transfer between tomatoes and wood ranged from -1.9 to 1.5 (tomato to wood) and -0.6 to 1.3 (wood to tomato); no transfer was seen after 3h or 10min, respectively.

Significance: TC between tomatoes and HDPE is higher than transfers from cardboard and wood. HDPE is considered a more cleanable and sanitizable surface than cardboard or wood but may result in higher cross-contamination if not properly managed.



2023 SPONSORS



GOLD





2023 SPONSORS



SILVER



BRONZE



Thank you for your continued support!

 **Educational Scholarships** 

	<u>Ron Schmidt Scholarship Award</u>	<u>Scholarship Award</u>
Spring 2022	Amy Jones	Clara Diekman
Fall 2022	Chunya Tang	Frank Velez

 **Bronson Lane Award** 

Marjorie Jones

For your dedication in achieving the highest level of knowledge, skill and commitment to the Ideals of Food Safety during your lifetime of serve in Industry, Government, Academia and especially the Florida Association for Food Protection.

 **President’s Award** 

Kenesha Williamson

For your many years of service to the Florida Association for Food Protection, the State of Florida, its industries and educational institutions.

 **SANITARIAN OF THE YEAR AWARD** 

Matt Krug

For your dedication to Food Safety in Florida which demonstrates the highest level of proficiency in protecting the consuming public in industry, government and academia.

 **SPECIAL RECOGNITION AWARD** 

Mike Dubnick

For your many years of service, untiring dedication and loyalty as a FAFP Board Member. We the members of the Association wish to make this special recognition to you.



Florida State Science Fair



Exhibitors



Please visit our exhibitors during the conference.

Plan to join us next year!

FAFP AEC 2024



Thank you letter for speakers



Florida Association for Food Protection

P.O. Box 160032, Altamonte Springs, FL 32716-0032

<http://www.fafp.net>

2023 President
Lori Duckworth,
Walt Disney World Co.

May 18, 2023

President Elect
Rachel McEgan,
CQAFSS

Dear Dr. Linda Harris,

Vice President
Prashant Singh,
Florida State University

On behalf of the Florida Association for Food Protection (FAFP) Board of Directors, I would like to thank you for taking the time to speak at our Annual Educational Conference. FAFP is dedicated to providing our membership with high quality speakers on diverse food safety topics at our Annual Educational Conference and your expertise helped us fulfill this mission.

Treasurer
Jamie Irvin,
Whole Foods Market

Secretary
Dayane Gossner,
Publix

As a thank you for your participation, a donation of \$25 has been made in your name to the International Association for Food Protection (IAFP) Foundation. Funds from the IAFP Foundation help sponsor travel for deserving scientists from developing countries and students to attend the IAFP Annual Meeting, sponsor international workshops, and support the future food scientists through scholarships. In addition, the IAFP Foundation also funds programs such as the Ivan Parkin and John H. Silliker Lectures at the IAFP Annual Meeting, the audiovisual library, developing scientist competition, and shipment of the Journal of Food Protection and Food Protection Trends to developing countries.

Past President
Jamie Irvin,
Whole Foods Market

Past President Directors
Jason Scheffler,
University of Florida

Directors
Sherrod Bostocky
Steven King
Tania Martinez
Naim Montazeri
Taylor O'Bannon
Jessica Tulgestka

Thank you again for speaking at the FAFP Annual Educational Conference! We hope you enjoyed our AEC and encourage you to attend again in the future.

Directors at large
Vijay Chhetri
Leqi Cui
Ivy Dala
Mike Dubnick
Kelly Smekens

Affiliate Representative
Taylor O'Bannon

Lori Duckworth

2023 FAFP President

"Advancing Food Safety Statewide"

FAFP Pre-AEC Events



FAFP pre-conference community volunteer event at Clean the World Foundation



FAFP AEC President's Welcome Reception

FAFP AEC Awards



FAFP AEC Award winners from left to right: Naim Montazeri, Jamie Irwin, Robert Casey, Nethraja Kandula (accepted for Prashant Singh), Zeb Blanton, and FAFP President Lori Duckworth.



FAFP Past President, Jamie Irwin receives an award for her contributions to FAFP

AEC Attendees



AEC Speaker Linda Harris and audience

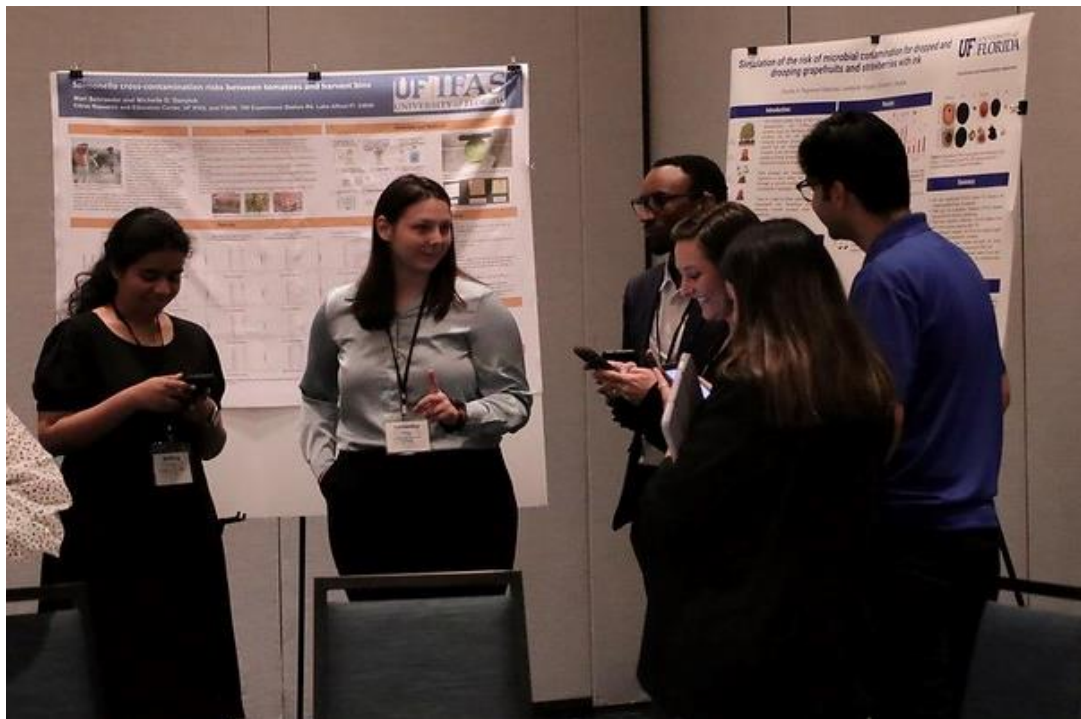


AEC audience

Students at the AEC



Students presenting at the 2023 FAFP AEC



Students' posters in the exhibit area of the AEC

Some of the FAFP Exhibitors



FAFP AEC Outing at Planet Hollywood



Networking Bingo became very competitive

2023 FAFP AEC Evaluation

Summary of survey Responses to the 2023 FAFP AEC

Q2 - Please move the slider to indicate your relative satisfaction with aspects...

Field	Min	Max	Mean	Standard Deviation	Variance	Responses	Sum
How well did the 2023 AEC meet your expectations?	5.00	10.00	9.13	1.21	1.47	31	283.00
How satisfied were you with the technical program?	4.00	10.00	8.87	1.48	2.18	30	266.00
How satisfied were you with the networking opportunities provided?	7.00	10.00	9.30	0.86	0.74	30	279.00
How satisfied were you with the food options?	1.00	10.00	7.50	2.28	5.19	32	240.00
How satisfied were you with the venue?	2.00	10.00	8.10	2.26	5.09	30	243.00
How likely are you to attend future AECs in the future?	5.00	10.00	9.43	1.26	1.58	30	283.00

Q3 - What was the most memorable/beneficial part of attending the FAFP AEC?

What was the most memorable/beneficial part of attending the FAFP AEC?

The presentations.

The diverse topics of discussion

The wonderful people

Networking

Marketing and Outcomes. FSVP.

Networking

Networking opportunities

the whole experience was great

2

Networking, discussions around topics and how they pertain in our different industries

Networking

Networking opportunities.

Networking opportunity, great speakers, seamless organization

This particular AEC through the talks and conversations with attendees triggers interesting perspectives when it comes to food safety. It also highlights the importance of mentorship within the community.

networking

Interacting with colleagues

I really liked to poster presentations by the students. The group presentation they did with the overview of their projects was very well done.

Multiple disciplines represented in presentations and networking

I found the networking to be very beneficial

Ability to network with industry professionals

Learning about new studies and adapting them to current practices.

Q4 - What topics would you like addressed in future quarterly meetings or next years AEC?

What topics would you like addressed in future quarterly meetings or next years AEC?

Some cleaning Avenues with foods and safety

Sustainability

would like a mixture of research and practical for facilities. retail, restaurants, manufacturing. such as haccp, fsma and Gfsi. possibly cleaning and sanitizing. gmp compliance. gfsi standards.

Food Safety training for entry level employees- what REALLY works?

Regulatory updates, industry and consumer trends

FDA Traceability Rule

AI and Food Safety

More practical information applicable to the industry.

3

Food Safety (what else is there?)

Continue with current trends in food safety

Outreach, Marketing, Communications

I'd like to see more industry. Talking about food safety training (not scientific) and food safety auditing. Good ways to show the bosses how important it is to have food safety even though we don't generate revenue

Student engagement

Industry related topics. Applied topics.

Spices

Regulatory, updates to research

Manufacturing opportunities and growth of the next generation in the workforce for Food Safety career jobs

Communicating research findings to the general public

4

Q7 - Any additional comments?

Any additional comments?

Opportunities for HACCP/PCQI training would be great

Great job!

thank you

Great conference thank you!

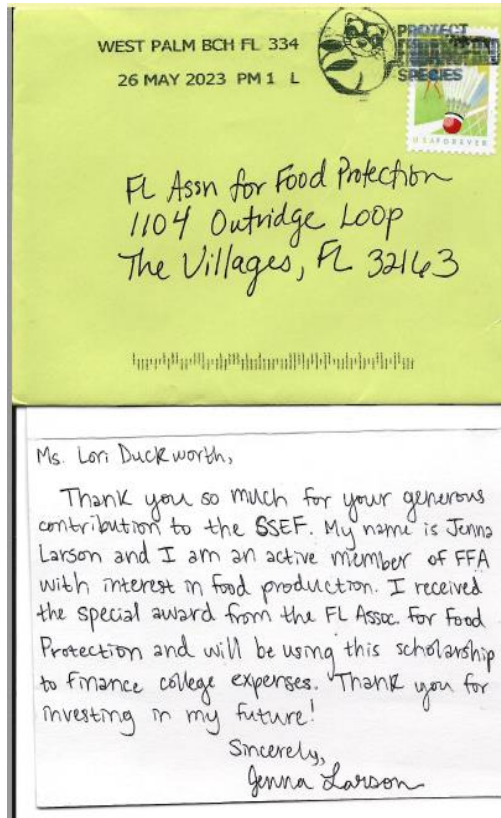
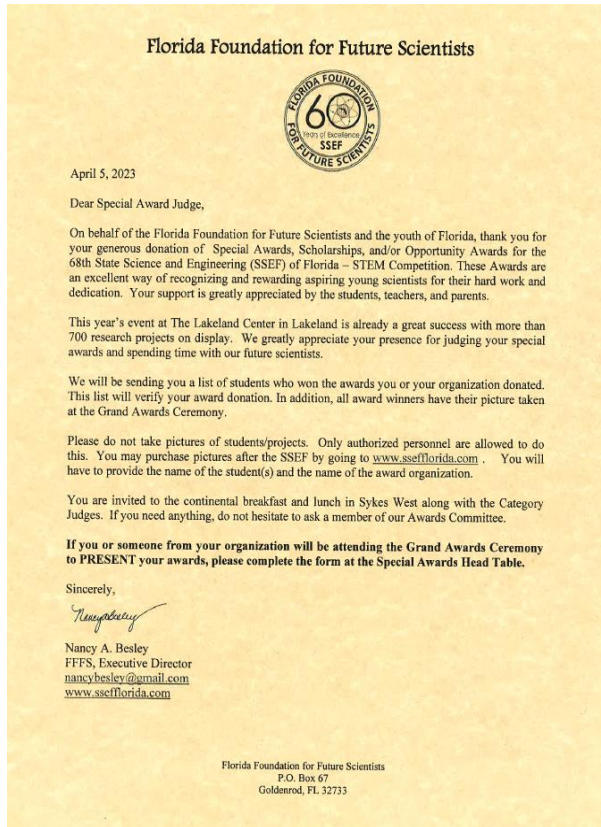
Great conference book, do attendees have access to the pictures that were taken?

Keep up the great work!

Thank you!

This year was mostly science based topics and should include real world presentations from out in the manufacturing field.

Florida State Science and Engineering Fair FAFP Special Award



Special Award Winners



68th Annual State Science and Engineering Fair of Florida
 April 4-6, 2023
 XP Funding Center, Lakeland

Florida Association for Food Protection

Junior Section

Project Title: Bacteria on Kitchen Sponges...Which Method is Best
Category: Cellular/Molecular Biology & Biochemistry
Award: \$350 Cash Award
Entrant: Gerardo J Cardoso
Teacher: Emily Keeler
 School: Wildwood Middle High School Big Springs

Project Title: Comparing the Antimicrobial Resistance of *Escherichia coli* Using Different Antibacterial Methods through Inhibition Zones Over Time
Category: Biomedical & Health Sciences
Award: \$350 Cash Award
Entrant: Eshan Vipul
Teacher: Jeffrey Kelly
 School: West Shore Junior/Senior High School Brevard: South

Senior Section

Project Title: The Effect of a Novel Therapy to Optimize the Mechanism of Action in the Inhibition of *Staphylococcus aureus* Bacteria
Category: Microbiology
Award: \$350 Cash Award
Entrant: Samer Elhoushy
Teacher: Brittnee McDole
 School: American Heritage School of Boca/Delray Palm Beach

Project Title: Thermoregulation in Dairy Cattle: Evaluating Milk Production of Lactating Holstein Cow Sired by SLICK Bulls with and without the SLICK Gene: A Third Year Study
Category: Animal Sciences
Award: \$350 Cash Award
Entrant: Jenna Larson
Teacher: Samantha Szentmartoni
 School: Okeechobee High School Heartland



FAFP Members at 2023 State Science Fair: Gabrielle Allen, Lori Duckworth, and Sherrod Bostocky

Educational Luncheons

March 8, 2023

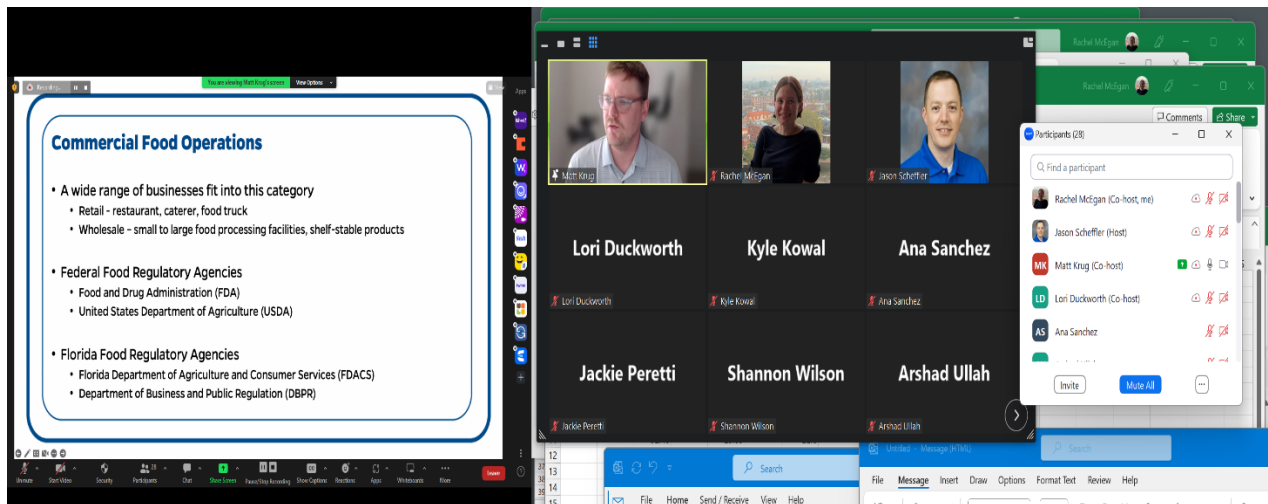
Virtual webinar hosted by Matt Krug with 30 attendees

2023 PAST WEBINARS



Overview of Food Regulations in Florida: An Update of Changes in the 2022 FDA Food Code

Matt Krug, UF/IFAS



August 18, 2023

Beacon Fisheries in Jacksonville, FL with 29 attendees



December 05, 2023

Second Harvest Food Bank in Orlando, FL with 13 attendees

