



## **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](mailto: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.

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## **New York State 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**

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IAFP Member? Y  N

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

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315-404-0133  
Amy.rhodes@hphood.com  
IAFP Member? Y  N

**2. Membership List**

- a. Indicate the current total number of members in your Association: 305
- b. How many NEW members joined your Association in 2023? 36

**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 conference was held September 19-21, 2023 at the Tailwater Lodge in Altmar, NY. There were 127 registered attendees and 130 actually came.

b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):  
Next meeting will again be held at the Tailwater Lodge September 10-12, 2024.

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

Name of Meeting	Date(s) Held & # of Attendees
Name of Meeting	Date(s) Held & # of Attendees
Name of Meeting	Date(s) Held & # of Attendees

## 4. Awards and Scholarships

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

Jennifer Trodden	William Hickey Award – for outstanding service in the field of Food Sanitation
Betsy Bihn	Emmett Gauhn Memorial Award – for outstanding service and leadership on behalf of the association
James McAndrew	Howard Marlatt Memorial Award – in recognition of outstanding service and leadership in the field of laboratory technology
Debbie Lampson	Dr. Theodore Reich Memorial Award – in recognition of outstanding service and leadership in the field of milk sanitation
Steve Murphy	Dr. Paul Brooks – for outstanding contributions to the affiliates of the association
Ruth Riner	Honorary Life Membership – for her continued support of the association

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

James C. White Scholarship - \$1000.00	Naoko Todo – graduate student going into the field of food science
Scholarship Name/Amount	Recipient Name and how did recipient qualify?
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Scholarship Name/Amount	Recipient Name and how did recipient qualify?
Scholarship Name/Amount	Recipient Name and how did recipient qualify?

## 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:  
Nysafp.com and was last updated in June 2023.

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:  
2023-2024

President

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IAFP Member - YES



## 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.

Our organization currently has 329 people on our mailing list with 323 of them having participated in one way or another over the course of the last couple of years. We are still working to get back to the numbers prior to the pandemic but this year we made great progress with having 30 more people attend the annual conference than the year before. We have not recruited as many new people as we would have liked, but we continue to reach out to our current membership using our website mail blasts and using Linked In and Facebook. We also reach out to people registering for IAFP from New York State who are not associated with our affiliate and provide them information about becoming a member. This has resulted in about 10 new members.

We have a new affiliate liaison on the board who is also working on taking past members who have not paid in the last few years and reaching out to see if they would like to join again. She has also reached out to the college contacts that we have with a quick survey on who should be the best contact, best way to contact, etc. in order to make sure we are reaching college students who might be interested in presenting at our annual meeting or just checking out our organization. We are in contact with the student IAFP PDG and have requested their help in getting more college students involved. We have a reduced fee for college students who join on their own and offer 5 free students to our annual conference with one college professor/educator who is a paid member.

Due to the diverse board that we have, we also promote the organization through our daily dealings with customers, vendors and organizations outside of the NYSAFP that we interact with. This includes the Northeast Dairy Association, the Innovation Center for US Dairy, Cornell University, Dairy Practices Council and AFDO.

**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.

With Covid starting to ebb but still in the picture, we have had difficulty getting our affiliates back up and running the way we had hoped. We had one affiliate meet over the holidays as more of a celebration and planning meeting than an actual event. The annual conference was conducted over three days a kick off wine and chocolate pairing on Tuesday night, a full conference Wednesday and three break out sessions for a half day on Thursday. A copy of the agenda for the annual meeting is attached.

We put out our annual report in April and had two additional newsletters that went out to our larger audience. These have been attached. We also continue to use social media as an outlet for reaching new people.

We continue to make changes requested by our members to the website to make the website more user friendly and to add information that people are requesting. One of the additions for 2023 was to add award winners and scholarship winners to the "More" section of the website.

In 2023 we updated the Board Member Information Book as a communication tool for the board and this continues to get updated and highlighted during our meetings. This book contains a list of the officers and their responsibilities, the affiliates and committees and their responsibilities. In addition to that we added the By-Laws, Association Accounts, and attachments for membership, association awards, conference planning, scholarship and the association letterhead. These will be updated annually with the changing of the board but will help guide the future board members and keep useful tools available for future boards. The book has been attached but the By-Laws and passwords have been removed to make the book smaller and not provide confidential information.

**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.)*



**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.*)

This year's meeting was our 100<sup>th</sup> year anniversary and was held at Tailwater Resort and Lodge situated along the Salmon River in Altmar, NY. I have attached a copy of the agenda with all of the topics and speaker information. We sent out speaker biographies and abstracts prior to the meeting to our membership, and in the end, we had an amazing turnout with 130 attendees and an additional 12 at our split sessions. We had good questions at the end of each session and a lot of feedback provided on each topic using the QR codes that the attendees scanned and filled out. This real time feedback was tallied and will be used to make sure that next year's conference is even better. For people who did not want to scan the code or could not get it to work, a copy was sent via email at the end of the conference and we did receive a couple of these back as well. Our session was three days with the first night being a social gathering with a wine and chocolate pairing with New York State products. Wednesday was a full day with the larger group and Thursday held three break out sessions for half the day. At each of the breaks we gave our vendor's an opportunity to sponsor a small 5 minute video/presentation on what is new with their organization or a new technology they wanted to share. We also gave each vendor the opportunity to give a 2 minute presentation during the lunch banquet and voted on the best presentation and present the winner with a golden microscope award. We also had some vendors just sponsor an event at the conference. Vendors and attendees also were given the opportunity to bring items for the scholarship raffle and we raised over \$1300 for the James C. White Scholarship. Awards were also presented at the awards banquet on Wednesday night. Conference flier is attached.

### **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.

During our annual conference we made special note of the benefits of belonging to IAFP and discussed the different awards that we have won over the years. We have links to different organizations and educational sources on our website and the first one is to the IAFP website. We have provided information about the IAFP annual conference both on our website calendar and through Facebook as well as displaying information at the conference.

Amy Rhodes presented in 2023 at the Pennsylvania association and provided the slides that outlined the benefits of being part of IAFP.

Some of the highlights of our organization for 2023 include:

- \* Updated our website to include an area for pictures of our award recipients as well as who has won the awards in the past.
- \* Held our 100<sup>th</sup> anniversary meeting and gave out "swag" to all attendees.
- \* Sent news to our membership in the form of emails, Facebook, newsletters, annual report.
- \* Had multiple members attend the virtual affiliate meeting as well as the conference affiliate meeting.
- \* Maintain a Board Member Information packet to be updated annually so that the ever changing board has the information necessary to do their job. A paired down version (the removal of passwords and information that might be confidential as well as the very lengthy By-Laws) has been attached.



Deputy Commissioner Jennifer Trodden was presented with this year's William Hickey Memorial Award. This yearly award is given to a "person who has made an outstanding contribution to the improvement of the food industry".

*Congratulation Deputy Commissioner Trodden!*



Angela Montalbano, the Assistant Director of Food Safety and Inspection was presented with the gavel from past president Sara Kelly, as the incoming President of the New York State Association for Food Protection. Thank you, Sara, for dedicated hard work and congratulations Angela!



Several staff members from the New York State Department of Agriculture and Markets divisions of food safety and inspection, dairy services and the laboratory had the opportunity to attend the 100<sup>th</sup> Annual NYSAFP Conference. The conference was held at the Tailwater Lodge in Altmar, NY. **NYSAFP's primary mission “is to create a forum where individuals can exchange information and ideas on improving and protecting the food supply”.**



# 100<sup>th</sup> Annual Conference

September 19-21, 2023  
Tailwater Lodge – Altmar, NY

Please join the New York State Association for Food Protection in celebrating 100 years of exchanging information and ideas on improving and protecting the food supply. Follow us on Facebook and keep an eye out for updates leading up to the 100<sup>th</sup> annual conference.

Visit <http://nysafp.com> for more info and to become a member.

# NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

“PUBLISHED IN THE INTERESTS OF THE STATE  
AND AFFILIATE ASSOCIATION MEMBERS”



VOL. 67, NO. 1  
WEBSITE ADDRESS: WWW.NYSAFP.COM

*Newsletter*  
SUMMER 2023

## NYSAFP To Celebrate 100th Year Anniversary During Annual Conference in September

The Tailwater Lodge by Hilton in Altmar, NY is the site of this year's New York State Association for Food Protection's 100th anniversary Annual Conference slated to begin on Tuesday, September 19th and run through Thursday, September 21st. The Association's Executive Board felt that a special anniversary demanded a special conference venue and the Tailwater Lodge, located on the beautiful Salmon River with its comfortable modern rooms, spacious rustic events facilities and first-class cuisine certainly fits the bill.

Hotel reservations and conference registration are available now and both can be accessed through the Association's website, nysafp.com. Conference links will take you to the appropriate pages to reserve your room at the special rate of \$169/night or \$101/night government rate and you can register for the entire conference for \$400 (free for Honorary Life Members). Make sure to reserve and register by September 1st as rates go

up (\$450) and room availability goes down after that date. For questions or help in registering contact the Association's Executive Secretary Amy Rhodes, amy.r.nysafp@gmail.com.

The 2023 conference is scheduled to kick off at 6:00 PM on Tuesday with a wine/bourbon and chocolate pairing event sponsored by Laughing Gull Chocolates and Black Button Distillery, both from Rochester, NY, followed by a cocktail hour. This event should prove to be an ideal "icebreaker" event during which attendees can renew old acquaintances and make new ones.

Wednesday the 20th at 8:00 AM the conference General Session begins with the Presidential Address followed by a presentation on the 100-year history of the Association by Charles Lindberg, NYS Dept. of Agriculture and Markets (retired) and current Newsletter Editor. Next up, a presentation titled "It's Not Creepy- It's Food Safety: Lessons Learned from the Dinah Gore Test

Kitchens and Beyond" given by Dr. Lisa Shelley of North Carolina State University is followed by Tom Seymour from the Bison Bag Company speaking on "Understanding Sustainability for Food & Packaging Supply Chains: A Life Cycle Approach." The final morning presentation scheduled is "Processing Strategies to Ensure the Safety of Upcycled Foods" given by food processing expert Dr. Bruno Xavier from the Cornell Food Venture Center. The Association's annual business meeting follows Dr. Xavier and all conference goers are encouraged to attend this important conference function. The afternoon sessions pick up after lunch with a continuation of the upcycling theme by speaker Harry Cohen of Natural Upcycling addressing the subject followed by the next speaker of the afternoon, Carrie Rigdon from the Association of Food and Drug Officials, who will present "AI Into the Future: Harnessing Data to Advance Food Safety." Rounding out the afternoon General Session is a presentation entitled "Food Safety Culture – The Mountain is High but the Path is Well Trodden" given by Rick Stokes, Area Technical Support Manager, Ecolab.

Also, of interest on Wednesday; during the luncheon Association member company representatives are invited to vie for the prestigious "Golden Microscope" award by giving a three-minute presentation which will be judged by the audience with the winner receiving the award at the Banquet held Wednesday evening. The Emmett R. Gauhn Memorial Award and Honorary Life Membership Awards will also be presented at the banquet.

Highlighting Thursday morning will be concurrent sessions which include topics of interest for Field (Dairy farm Inspectors), Food Safety personnel, and Laboratory personnel. Members have the option to attend Thursday

## Judges for the Dairy Products Contest



*Judging the 2023 New York State Fair Dairy Products Contest. From left, Natasha Fay, Bob Harrington, Chad Martin and Steve Murphy.*

*Continued on page 3...*



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# President's Corner

*Hello All,*

Our board members are busy dotting their I's and crossing their T's for this year's conference! We are anticipating a large turnout at the Tailwater Lodge! In addition to a fantastic line up of speakers, we have Laughing Gull Chocolates and Black Button Distillery presenting on Tuesday evening's reception this year. Who wouldn't want to start a conference with a local wine, chocolate, and whiskey pairing?! Our board members are going above and beyond to make this 100th year anniversary memorable. We are digging deep into the history of our association and showcasing the potential of the future. I want to thank my team for the time and energy you are dedicating to ensuring that the NYSAFP continues to educate and build a network of food safety professionals, all while organizing a great event.

In the last President's Corner, I talked about reuniting our affiliate chapters. The last time a chapter held a meeting was 2020. Thanks to Tom DiBlasi and Kevin Culm, the Western Association of Sanitarians met in January with great "success." They brought together experts from all aspects of food safety and manufacturing. The goal of this meeting wasn't to dive into the latest food safety initiatives, but rather ignite the group's comradery. This will encourage future meetings and plans for food safety education in the region, and was an excellent start at getting our affiliate chapters up and running again.

You know, the older I get, the less it feels like 100 years is a long time! The 100 years this association has been in existence, the world has had an overwhelming number of advancements in food safety and education. In the United States, milk pasteurization didn't become "widespread" until the 1920s. The 1920s doesn't even feel all that long ago!



Sara Kelly

Think about all the other advancements that have been made since then: food and drug regulations, HACCP, food additives and preservatives, foodborne illness surveillance and outbreak investigation, food safety education and awareness, advances in food testing and monitoring, international cooperation and standards, FSMA, and improved packaging and storage. With this in mind, think about the potential food safety and manufacturing innovations that will occur in the next 100 years. With improved technology it's possible to have enhanced traceability, data-driven monitoring, rapid pathogen detection, DNA-based authentication, consumer empowerment, alternate proteins and lab grown meat (don't kill the messenger), 3D printing, robotics, and clean labels, are just to name a few. To be a part of an association with so many members driving the exploration of these advancements gives me a sense of pride. I'm looking forward to seeing our members succeed and for this list of innovations to become a reality. I'm also looking forward to seeing our members in September at the Tailwater Lodge as we celebrate our 100 years of history and look forward to the next 100 years.

*Sara Kelly*

*Continued from front cover...*

morning's sessions only for \$100 if registered before September 1st or \$150 after that date.

Opening the Field Session at 8:15 AM will be Barbara Williams of FDA with an "FDA Update" followed by Dr. Rick Watters of Quality Milk Production Services with a presentation on "Management of Cow Bedding for Milk Quality." Presentation of the Theodore Reich Memorial Award for outstanding service to dairy farmers is next followed by "Teat Dips: Market Changes and Germicidal Alternatives" with speaker Levi Cahan of IBA Dairy Supplies. The final Field Session speaker of the morning is Amanda Zick of FDA who will present "Evaluating Medicines Found on Farms," always a topic which generates much discussion among Dairy Inspectors.

Those attending the Food Session will see presentations on "The Traceability Rule" given by Christopher Waldrop, FDA with David Nicholas of the New York State Department of Health on deck to present "Updates on New York State Foodborne Illness." The William V. Hickey Memorial Award for service in the advancement of food safety will be presented next followed by "The NYS Department of Agriculture and Markets/FDA Partnership Agreement" given by Jennifer Trodden, Deputy Commissioner of NYSDAM. Closing out the Food Session will be Lizzy Cooper, Cornell Cooperative Extension Farm to School Coordinator, speaking on "The Procurement of Local Food for Schools."

Thursday morning's Laboratory Session kicks off with Mary Gadola of Neogen/3M with a presentation titled "A Proactive Approach in an Increasingly Reactive Food Safety World." Cornell University's Kim Bukowski follows with

"Proficiency Testing, a Calibration of Performance" to round out the first half of the morning session. After the presentation of the Howard B. Marlatt Award for excellence in laboratory work, the session resumes with "Producer Raw Milk Testing – Quality Values Through Time" with presenter Christopher Lawrence of Dairy One. The Laboratory Session concludes with Abigail Snyder from Cornell University speaking on "Detection and Mitigation of Yeast and Mold Spoilage."

As has been the case during past conferences, attendees will be able to choose which presentations to attend in all three breakout sessions because talks and breaks will be on the same schedule in all three rooms.

Of course, an important part of attending the annual conference is strolling through the exhibitor tables and the folks at the Tailwater Lodge have assured us that there will be sufficient room and accessibility for conference goers to enjoy this activity. Make sure you take advantage of the opportunity to discuss the latest developments in food processing equipment, quality assurance and testing with the expert representatives who have chosen to show a commitment to advancing food safety in New York State by exhibiting at the conference.

Come and celebrate the Association's 100th anniversary in September! The venue promises to provide a unique conference experience and ample opportunities to network with a wide variety of people in the food industry. This along with the expert speakers, exhibitors, delicious meals and cheese, ice cream, yogurts and milks generously supplied by our dairy processors during breaks combine to make this conference a true bargain.

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All material for the winter issue of the NEWSLETTER should be submitted to the Editor (preferably typed, double-spaced) NO LATER THAN NOVEMBER 1, 2023.



- After a six year hiatus, we return again to Saratoga Springs, NY for the 80th Anniversary Annual Conference which again includes a Pesticide Applicator Recertification Course with up to 5 credits available. The hotel is now called the PRIME Hotel and Conference Center-Saratoga Springs and offers guests the ideal venue to experience all the excitement and entertainment Saratoga Springs has to offer.
- Larry Duchaney and Bob VanAlstyn of the NYS Dept. of Agriculture and Markets, Division of Milk Control and Dairy Services both retired on May 28, 2003. Both had 35 plus years of service in Ag & Mkts. With Larry retiring as Dairy Products Specialist 3 supervising the western region of the state and Bob retiring as Dairy Products Specialist in the Capitol region.
- Around 30 members and guests of South Central Sanitarians toured the American Rock Salt Company in Mt. Morris, NY on Thursday, July 10, 2003. Although it was a warm day outside, it was a mere 65 degrees over 1100 feet underground. Our tour, which lasted well over 2 hours, explored the latest in modern mining techniques.



# Department of Agriculture and Markets Honors World Food Safety Day

*Submitted by AGM's Press Office*

In honor of World Food Safety Day, which takes place annually on June 7, the Department highlighted several actions the State has taken to enhance its food safety standards, a key focus of this year's World Food Safety Day celebration, including launching a new partnership with the United States Food and Drug Administration and updating the online kosher and halal registries. Learn more about these efforts:

[agriculture.ny.gov/news/new-york-state-agriculture-commissioner-highlights-food-safety-efforts-honor-world-food-safety](http://agriculture.ny.gov/news/new-york-state-agriculture-commissioner-highlights-food-safety-efforts-honor-world-food-safety).

To educate consumers on the importance of food safety standards, the Department also released a series of videos and social media posts to highlight the work conducted by Department staff every day to ensure the State's food supply is safe.

## 127th AFDO Annual Educational Conference, June 11-14, Norfolk, VA

*Submitted by Angela Montalbano, Assistant Director*

Our very own Deputy Commissioner Jennifer Trodden issued an update on the IFSS (Integrated Food Safety System) Regulatory Training Strategic Plan with FDA Deputy Director, Office of Partnerships, Alan Tart during the AFDO (Association of Food and Drug Officials) annual educational conference in Norfolk, Virginia.

Deputy Commissioner Trodden is an active member of the National Integrated Food Safety System regulatory training system team. The team consists of FDA officials and national association partners. They have been diligently working to develop a strategic plan to implement a national regulatory training system.

This strategic plan will assist with the design, development, and implementation of an optimal, integrated national regulatory training system to ensure that personnel have the skills and abilities to maintain a safe and secure human and animal food supply.

Attendance at the annual AFDO conference is an opportunity to enhance an integrated food safety system.

While Aaron Finely participated in the produce track sessions, Dr. Maria Ishida, Dan McCarthy, Alexandra Goyette, and Angela Montalbano were busy in the general, retail, and outbreak tracks.



*Pictured: AGM Deputy Commissioner Jennifer Trodden and FDA Deputy Director, Office of Partnerships, Alan Tart*



*Pictured left to right: AGM Director of Food Safety and Inspection Dan McCarthy, AGM Director of the Food Laboratory Dr. Maria Ishida, AGM (AFDO) summer intern Alexandra Goyette, AGM Assistant Director of Food Safety and Inspection Angela Montalbano.*



*Pictured: AGM Produce Safety Program Office Administrator Aaron Finely, AGM Assistant Director of Food Safety and Inspection Angela Montalbano.*

# 2023 Conference of Food Protection, April 24-28, Houston, TX

*Submitted by David Lepkofker, Chief Inspector- Region 2 and John Arnold, Supervisor- Albany*

Every two years, the Conference of Food Protection brings together stakeholders from across the country to present, debate, and vote on issues that get sent to the FDA for possible inclusion in the next model Food Code. During the conference, three councils run simultaneously. Council 1 covers the impact of food-related laws and regulations. Council 2 addresses developing various administrative, education, and certification guidelines and procedures. Council 3 discusses the science and technology of food safety issues.

On the last day of the conference, each council's votes go before the



*New York State delegates (left to right) David Lepkofker, John Arnold (alt. delegate), and Jessica Egan.*

Delegate of States to be voted on. New York has two delegates: David Lepkofker, Chief Food Inspector, and Jessica Egan, MPH Research Scientist with the New York State Department of Health. John Arnold, Supervising Food Inspector, served as the alternate delegate. If you would like to view all issues and votes, please visit: <http://www.foodprotect.org/biennial-meetings/2023-biennial-meeting/>.

As we look to adopt the 2022 Food Code, the process that creates changes to the Food Code becomes increasingly important to follow. It was a pleasure to attend and learn how this conference works. The 2025 Conference is set for Denver, Colorado, March 24-28, 2025.



*David Lepkofker and John Arnold with a birthday cake celebrating 30 years of the Food Code!*

## Years Ago in the Milk and Food Industry



30 Years Ago - Summer 1993

- After a 20 year interval, the State Association is returning to Rochester for the 70th Annual Conference to be held at the now named "Holiday Inn- Genesee Plaza" formerly known as the Flagship., September 20-22, 1993. Nominees for the Executive Board include William Byrne and Lisa Campbell representing industry and Ronald Gardner representing Education.
- In his President's Corner, Terry Musson mentions some "good news" in that NYSAMFS was chosen as the recipient of IAMFES's 1993 Shogren Award. This award is given to the affiliate which does the best job of furthering the goals of IAMFES. Also, John Bartell received an award of merit for his service as NYSAMFS Newsletter Editor for the past 18 years.
- The 20th Annual Superconference was held on April 26 & 27th, 1993 at the Holiday Inn- Genesee Plaza, Rochester, NY. On Monday afternoon, Conference Program Chairman and President-elect Jerry Hopcus discussed the proposed program for September. On Tuesday morning, activities began with a General Session and Council of Affiliates Delegate reports with the meeting chaired by Bill Young. A delightful presentation entitled "Barns: A Vanishing Art Form" was given by S. James Cross, NYSEG. Carlo McClenahan from the Division of Milk Control completed the morning activities with a talk about "What's New in Dairy and Food Labeling in 1993."

# Governor Hochul Announces Plans for the Coca-Cola Company to Build \$650 Million fairlife® Production Facility in Monroe County

Governor Kathy Hochul today announced that The Coca-Cola Company has selected New York State for its preferred location for a new fairlife® production facility. The 745,000 square-foot facility is expected to create up to 250 new jobs and be built on property on Tebor Road in the Town of Webster, Monroe County. The company expects to break ground on the project sometime this fall, subject to appropriate approvals and final diligence, with the facility slated to be operational by Q4 of 2025. The total project investment has been estimated at \$650 million.

“This decision by fairlife® to expand their operations in Monroe County marks the next chapter in New York’s agricultural success story,” Governor Hochul said. “New York’s dairy industry serves as a crucial economic engine for our state, and this \$650 million investment from fairlife® will create jobs and drive economic impact, particularly in the Finger Lakes. We were in tough competition with

other states for what will be the largest dairy processing plant in the Northeast and this decision, which comes on the heels of investments from major companies like Micron and Li-Cycle, confirms that New York continues to offer a competitive business environment. Coming from a family of dairy farmers in Ireland, I am proud to have secured this major opportunity to position our state as one of the nation’s top dairy producers.”

Founded in 2012, fairlife® has designed a line of products that are made through an ultra-filtered milk process that removes the lactose and much of the sugar and leaves behind more of the protein and calcium. The company offers a wide range of products including fairlife® ultra-filtered milk, Core Power® protein shakes, and fairlife® Nutrition Plan® meal replacement shakes. The Coca-Cola Company has been a strategic partner to fairlife® since it was launched in 2012 through the company’s ultimate acquisition of it in 2020.

# Governor Hochul Announces Great Lakes Cheese Breaks Ground on \$518 Million Manufacturing and Packaging Plant in Cattaraugus County

Governor Kathy Hochul today announced that Great Lakes Cheese broke ground on a new, state-of-the-art manufacturing and packaging plant in Franklinville and Farmersville. With a capital investment of more than \$518 million, the project is the largest infrastructure investment in the company’s history and the largest economic development project in the history of Cattaraugus County. Great Lakes Cheese will retain 228 jobs in the region, while adding an additional 215 employees. It will also double its milk consumption to 1.42 billion pounds annually, which will directly benefit New York dairy farmers. The new plant will replace the existing facility in Cuba, New York, upon project completion in 2025.

“New York’s economic comeback is stronger than ever and the new state-of-the-art Great Lakes Cheese manufacturing and packaging plant is a historic win for Western New York,” Governor Hochul said “The new facility - the largest economic development project in the history of Cattaraugus County - will provide an extraordinary boost to the region’s economic growth, nearly double the company’s workforce, and increase the stability of our state’s dairy farms. I have never been more hopeful for the future of Cattaraugus County and Western New York as we continue to make historic investments to better the lives of hard-working New Yorkers.”

# Researchers use superheated steam to sanitize dry food manufacturing plants

Researchers at Cornell University are developing a new tool to eliminate deadly pathogens in commercial dry food processing plants — superheated, dry steam.

Because it is impossible to sanitize equipment in certain dry manufacturing plants with water, lead researcher Abigail Snyder, Ph.D., assistant professor of food science, is testing the viability of superheated steam to clean these environments.

“Cleaning and sanitation in dry food processing and produce packing is a challenge because you can’t use soap or water,” Snyder said. “We’re seeing how well-superheated steam works to prevent contamination and to keep food safe.”

The work is relevant to the milk powder and powdered infant formula industry, something that has come to the forefront of consumers’ minds. Last year, there was a total of five infants with *cronobacter* infections resulting in hospitalization and three deaths connected to Abbott Nutrition’s formula. Abbott initiated a recall of some of its infant formula products — including Similac — after the reports of serious bacterial infections in infants.

Superheated steam would also work in plants manufacturing snack foods, spices, nuts, and nut butters, produce, as well as chocolate and other candies, Snyder said.

The Center for Produce Safety awarded Snyder with a \$400,000 grant on Jan. 1, 2022, to fund the superheated steam research.

## Why dry foods?

Snyder is partnering with co-investigator V.M. (Bala) Balasubramania, professor of food science and technology at Ohio State University, to examine produce-processing pack houses to understand how best to apply this technology.

The two have worked together previously, in 2020, researching sanitation strategies in the dry food manufacturing environment.

Motivating the research is the recognition that maintaining safe processing production areas for dry foods is an important and potentially life-saving task, as *E. coli* has been found in low-moisture foods. According to the U.S. Centers for Disease Control and Prevention, from 2016 to 2019 approximately 100 multistate *E. coli* cases were linked to flour and related products.

“A lot of food products require no refrigeration,” Snyder said. “Historically, people believed that low-moisture foods were safe since they don’t support microbial growth. But in the past 15 years, there have been big outbreaks and recalls associated with

dry food, not because microbes or pathogens grow in the food, but because they can survive for a long time.”

## Superheated steam

Dry or superheated steam is heated beyond 212 degrees F to more than 250 degrees F. It becomes invisible and acts like a hot gas. The dry steam is applied to production surfaces, kills any pathogens and microbes, and leaves no moisture or condensation to harbor further pathogens.

“Our results will be compared to the efficacy of conventional scraping, vacuuming, and brushing methods now commonly applied,” Snyder said, adding that this work will establish best practices in these food processing environments. “We hope new tools like superheated steam will reduce the demand on water, sanitizers, and waste-stream management in food manufacturing, aligning with consumer preferences and sustainability goals.”

## About CPS

The Center for Produce Safety (CPS) is a 501(c)(3), U.S. tax-exempt, charitable organization focused exclusively on providing the produce industry and government with open access to the actionable information needed to continually enhance the safety of fresh produce.

*Reprinted from Food Safety News February 27, 2023*



*Judging the 2023 New York State Fair Dairy Contest.  
From left, Steve Funk, Alex Solla and Kaitlin Fay.*

# Milk Control News By Heather Torino



Photo above of NY AGM staff at the 38th NCIMS Conference in Indianapolis, IN. Pictured from left to right: DPS II Eric Glaude, DPS II Christina Angell, Director Casey McCue, Program Manager Chris Hylkema, Food Laboratory Specialist II Cindi Mangione, and Assistant Director Heather Torino

In April, members of the Division of Milk Control & Dairy Services (MCDS) staff joined dairy stakeholders from across the nation in Indianapolis, Indiana for the 38th National Conference on Interstate Milk Shipments (NCIMS). It was a great conference, with over 400 attendees and 72 proposals. Upon the conclusion of the conference the Executive Board met and MCDS Director and Past NYSAFP President Casey McCue was nominated and unanimously voted in to be the Chair of the NCIMS Conference. This is a huge honor and privilege, and Casey's unwavering passion, support and

dedication to the dairy industry makes him an excellent choice for this position.

Recent staffing changes include the promotion of Neil Reardon to DPS II of Region 4, DPS I Anthony Martin moved from Region 5 into the Compliance & Enforcement position in the Central Office, DPS I Ken Moot moved from Region 6 to Region 5, and DPS I's Berna Yasar and Erin Randall have left State Service. We currently have 3 vacant DPS I positions.

Most of our training and industry outreach was back to being held in-person. Our annual Certified Milk Inspector Update was held at four locations across the state the week of November 14th with topics including *Drug and Equipment Review, Regulations: Fact or Fiction, and Prototheca: A Mastitis Pathogen.*

Our annual Processing Plant Superintendent Update was held at 6 locations across the state. Topics included *Pasteurization Requirements, Food Safety Culture, Pest Control in Food Processing Facilities, and Process Reviews.* The annual Dairy Lab Seminar was held virtually in collaboration with Cornell University on April 26th, with topics including *Food Safety Culture for Laboratory Workers, Rapid Methods: Pathogens and Spoilage, NCIMS Proposals, Split Samples, Current Lab Trends and Issues, and Recapping the New Dairy Lab Analyst Training Course.*

## Years Ago in the Milk and Food Industry



40 Years Ago - Summer 1983

- Earl D. Bullard, President and John R. Bartell, President-elect and Program Chairman have announced plans for the 60th Annual Conference. They, along with Interim Secretary David K. Bandler, join in extending to members and friends a most cordial invitation to attend this meeting which will be held at the Hotel Syracuse September 20-23, 1983. Conferees are in for a treat as the meeting and awards banquet are being held in the brand new conference facilities. Registration fee is \$20 which includes membership in the state association and the banquet ticket is \$16.
- Regional Seminars for Dairy Plant Operators have been scheduled during April. Robert Gales, Chief Rating Officer for New York State, Gaylord Smith, noted dairy consultant, David Bandler, Cornell Extension Dairy Processing Specialist and Dale Chilton, Equipment Specialist, Dept. of Agriculture and Markets will conduct the program. Topics are to include IMS Check Rating Results for 1982, Pasteurization Systems and Testing, Milk Quality Research at Cornell-What Current Tests Reveal, and Whey Handling.

## Years Ago in the Milk and Food Industry



50 Years Ago - Summer 1973

- The 50th Anniversary Conference of NYSAMFS will be held August 13-16, 1973 at the Flagship Hotel in Rochester, NY. Our association will be hosts for the 60th Annual Meeting of International and the Annual Summer Meeting of the National Mastitis Council. We last hosted the group in 1958. Albert Lahr is serving as Chairman of the Local Arrangements Committee.
- Ralph Adams and Maurice Guerrette discussed the various aspects of the Memorandum of Understanding between the New York State Department of Health and the New York State Department of Agriculture and Markets – Inspection of Service Food Establishments and Food Processing Establishments. In general, the Health Department will be responsible for those establishments which serve food directly to consumers. The Dept. of Agriculture and Markets will inspect food processing plants, warehouses, fruit and vegetable brokers, etc. When the program is fully implemented, there will be no duplication of inspection.
- After February 15th, New York State food processing establishments will have to be licensed by the Department of Agriculture and Markets said Commissioner Frank Walklev.
- Association President-elect Dave Bandler has been made an Assistant Professor of Food Science in the New York State College of Agriculture and Life Sciences. According to Food Science Department Head R. A. Ledford, the promotion reflects the increased responsibilities since the retirement of Jim White.
- A training school will be held for new Qualified Industry Milk Inspectors provided 10 or more applicants sign up. The program will be conducted by William Y. Perez and his associates of the New York State Department of Health.

## NYSAFP Holds “Lunch and Learn” Presentation

*By Charles Lindberg*

On May 24th the Association held an online lunch hour seminar on the topic of food fraud testing featuring Dr. James Gawenis, Chief Chemist of Sweetwater Science Labs. Dr. Gawenis’s timely and interesting presentation focused on the shortcomings of current frequently used testing methods for determining adulteration in foods and new, more definitive methods based on metabolomics. Metabolomics based testing has been used for some time now in the medical field but is now being applied to test foods with much success. Using examples from the top three adulterated foods: olive oil, dairy products and honey, with respective average adulteration rates of 26%, 24% and 7%, Gawenis explained how their laboratory is able to determine the adulterant used and its percentage in the

final product. In fact, their methods are so sensitive they are able to determine the geographic origins of food products based on their metabolized chemical signatures.

Dr. Gawenis concluded his presentation by briefly describing the impact both economically and health-wise that food fraud has in the U.S and around the world. Claiming that in order to most effectively protect consumers, the food industry needs to take primary responsibility for ensuring the products they sell are safe, unadulterated and correctly labeled. Government agencies simply do not have the resources needed to detect and halt the increasingly sophisticated methods used to adulterate foods. A lively question and answer session followed the presentation.

# Wanted Newsletter Editor

The New York State Association for Food Protection is seeking a Newsletter Editor to ensure continued publication of two newsletters and an annual report each year. The Newsletter Editor works closely with the Association's Executive Board, Committee Chairs and members to provide current informational articles of interest to New York State's food safety community. This position requires good writing skills and an ability to organize articles and photographs from other sources into a cohesive newsletter format.

For further information contact **Amy Rhodes**. [Amr.nysafp@gmail.com](mailto:Amr.nysafp@gmail.com)

## WHEN IT COMES TO FOOD SAMPLES, MORE IS BETTER



# Dairy Practices Council to Meet November 7 – 9, 2023



Join The Dairy Practices Council in Nashville as we engage with each other and our great line up of speakers for 3 days to expand your knowledge and network. Pre-conference workshop offerings: Preventative Maintenance Best Practices for Pumps, Valves, Gaskets & Heat Exchangers, Environmental Monitoring & Sanitation Controls or Automatic Milking Systems Workshop +Technology Fair. Find more details regarding content, speakers and registration at: <https://www.dairypc.org/events/54th-annual-dairy-practices-council-conference>. Early Bird Registration ends September 22nd.



# Barbara (Pullan) March

**Barabara (Pullan) March**, age 99, of Exeter, NH died peacefully on April 19, 2023 at Riverwoods of Exeter, New Hampshire.

She was born on November 29, 1923 in Lawrence, Massachusetts and grew up in Andover, Mass., graduating from Punchard High School in 1941 as class valedictorian. She graduated from Massachusetts State College (now the University of Massachusetts) with the class of 1945.

Following her marriage to Richard P. March in 1946, the couple moved to Ithaca, NY where they resided in Ellis Hollow for more than 50 years until they moved to Exeter, NH in 1999. In Ithaca she was an avid gardener and member of the Ellis Hollow Community Association, First Congregational Church, Living Hope Fellowship and P.E.O. Sisterhood. Barbara March was a long-time active member of the New York State Association of Milk and Food Sanitarians (now NYSAFP) and was awarded the Paul B. Brooks Memorial Award (1977) and an Honorary Life Membership.

She was the wife of the late Richard P. March who died in 2015 and mother of children, Steven March of Middleton, WI, Thomas March of Interlaken, NY, Betsy Grebeldinger of Madbury, NH and had eight grandchildren and fourteen great-grandchildren.

# NYSAFP Executive Board Nominee Announced

**Elizabeth Sullivan** is a process authority and extension associate with the Cornell Food Venture Center at Cornell AgriTech in Geneva, NY. She brings 15 years of food safety and quality experience in both academic and industry environments serving individuals and companies from Mom & Pop retailers to multi-facility co-packers. Elizabeth received her Master of Science in Food Processing from Cornell University in 2013. Her introduction to Food Science came through a college summer job and it turned into a profession. She welcomes the opportunity to use her knowledge to foster food safety and quality in the food industry as a whole, no matter how big or small the business. Elizabeth grew up in western New York State, has lived in China, double-majored in Math and English, has two children, and enjoys old-school punk music.

# Thomas S. "Tom" Eastham

**Thomas S. "Tom" Eastham**, 64, of 5791 Hilltop Road, Cuba, passed away Wednesday, November 16, 2022 after a lengthy battle with cancer.

Born on July 14, 1958, in Watertown, New York, he was a son of Donald and Monica Stevens Eastham, Sr. On November 8, 1980, in Belleville, New York he married the former Darcy Sheldidine who survives.

He was a graduate of South Jefferson High School Class of 1976 and Jefferson Community College.

Tom entered the workforce in 1976, working for Dairylea in Adams, New York, which was later purchased in 1985, by Great Lakes Cheese. He held various positions within the company and in 1992 became plant manager. In 1993 Great Lakes purchased the cheese plant in Cuba and at that time Tom relocated to Cuba to manage the facility there. He was later promoted to Director of Operations and held that position until this day. He enjoyed his time at Great Lakes and the opportunities to meet various people in the dairy industry.

He served on many boards throughout the years including Cuba Memorial Hospital, where he served as chairman for seven years. Tom also served on the NYS Cheese Manufacturers board for 36 years, 18 of which he served as chairman of the board.

While his children were young, he thoroughly enjoyed his time spent coaching little league softball for nine years. In addition, golfing, fantasy football and baseball leagues were several of his hobbies.

Tom was known for his humor and quick wit. He got great pleasure out of making people laugh. He was extremely proud of his children, but especially enjoyed his time spent with his grandchildren, Ava, Harper, and Logan.

In addition to his wife, Darcy, he is survived by a son, Alex (Megan) Eastham, Franklin, Virginia, a daughter, Allison (Amy Fries) Eastham, Cuba; his grandchildren, Ava, Harper, and Logan; 5 siblings, Jane (Frank Massa) Eastham, Watertown, Robert (Maureen) Eastham, Syracuse, Suzanne Eastham, South Carolina, Debra (Anne Pilsworth) Eastham, Rhode Island, Donald (Michele), Eastham, South Carolina; several nieces and nephews; and a close personal family friend that was like having another daughter in the family, Brandie Lushbaugh of Rochester.



Thomas S. Eastham



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FOR FOOD PROTECTION  
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# NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

“PUBLISHED IN THE INTERESTS OF THE STATE  
AND AFFILIATE ASSOCIATION MEMBERS”



VOL. 67, NO. 2  
WEBSITE ADDRESS: WWW.NYSAFP.COM

*Newsletter*  
FALL/WINTER 2023

## NYSAFP Holds Milestone 100th Annual Conference

September 19th through 21st, amid the beautiful fall foliage of Altmar, NY, the New York State Association for Food Protection held its centenary gathering of food safety professionals from throughout the state and beyond. The Tailwater Lodge, better known for hosting salmon anglers, was the three-day base of 125 members, guests and speakers who enjoyed 21 presentations as well as the receptions, banquet, luncheons, exhibitor displays and informal socializing in the game room and around the fire pit. All these activities along with the opportunity to wander the picturesque grounds of the lodge during brief periods of “down time” made this milestone conference special.

NYSAFP’s Executive Board deserves a great deal of credit for their work over the past year to bring in a great lineup of General Session speakers addressing timely topics ranging from food safety culture to food recycling and upcycling to food

safety related advances in artificial intelligence. Also, it was no easy task to change the conference venue from a hotel which has hosted the conference for decades to one completely unfamiliar with the association’s requirements. The Board’s hard work and persistence paid off, however, by offering conference goers a unique experience which, judging by submitted comments, most thoroughly enjoyed. Credit must also be shared with the Food, Field, and Laboratory Committees and their Chairpersons Angela Montalbano, Donna Walker, and Steve Murphy, respectively, for providing expert speakers for the Thursday morning breakout sessions. Steve, as he has done for many years, again ably handled any technology challenges which cropped up during presentations. The Board also wishes to thank John and Nancy DiBlasi for warmly welcoming conference goers at the registration table and Tom and Debbie DiBlasi for all their work in managing the hospitality room refreshments. Sincere gratitude

also goes out to all the companies and individuals who donated baskets for the scholarship raffle and to the vendors whose displays and expertise add so much to the conference’s success. Many others contributed behind the scenes as well and the Board wishes to extend thanks to all who helped make this conference noteworthy.

On Wednesday evening September 20th, the Presidential gavel was passed to Angela Montalbano, Assistant Director of the New York State Department of Agriculture and Markets Division of Food Safety and Inspection who became the Association’s 97th President. Sara Kelly took over the post of Immediate Past President and Cynthia James became President-Elect. Elizabeth Sullivan, Process Authority and Extension Associate at the Cornell Food Venture Center in Geneva, NY was elected to serve on the Executive Board.

The 2023-2024 Executive Board also includes Amy Rhodes, HP Hood continuing as Executive Secretary and Jacqueline Kusnierz, of Stewarts Shops as Council of Affiliates Chair. Charles Lindberg, NYSDAM (retired) returns (for a partial term) as Newsletter Editor with Donna Walker, Dairy Farmers of America filling the role of Webmaster. Cornell Coordinator is Kimberly Bukowski.

*Continued on page 3...*

## Angela Montalbano Becomes 97th NYSAFP President



*Past President Sara Kelly (r) receives a presentation gavel from 2023-24 President Angela Montalbano who, in turn, receives the Association’s “official” gavel*

## SAVE THE DATE!

The 101st NYSAFP Annual  
Conference will be held September  
10 - 12, 2024 at the Tailwater  
Lodge in Altmar, NY.  
See You There!



**PRESIDENT**

**ANGELA MONTALBANO**

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**JACQUELINE KUSNIERZ**

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# President's Corner

## WHAT DO YOU WANT TO BE WHEN YOU GROW UP?

*Hello All,*

Funny question, right? How many times were you asked that question as a youngster?

I can tell that I never imagined I would become a food inspector when I grew up, particularly because I had never heard of a food inspector until I was about to graduate from college with a bachelor's degree in biology from the State University of New York at Brockport. Luckily for me there was a New York State civil service posting on the wall in the science building that read "NYS Department of Agriculture and Markets Food Inspector 1 Exam." The position required a bachelor's degree in biology or sciences. I was so excited because I, at the very least, met the minimum qualification. I flew to NYC, took the exam at the World Trade Center in May of 1990 and was hired to work in Brooklyn, NY in September of 1990.

Throughout my 33 years I continue to enjoy working for and representing the department. I have been afforded so many amazing opportunities and one of them is to now be the current president of the New York State Association for Food Protection. The NYSAFP just celebrated their 100th year anniversary. I was recently asked how I believed the association has been able to retain its momentum for 100 years. Take a moment and ponder that question and think about the members and mission of this association throughout the years. Professionals gathering; collaborating thoughts and innovations to make food safe. It's amazing! It's still the same 100 years later.

I truly believe this association is comprised of so many passionate food safety professionals; industry, academia and regulatory members that refuse to slow down. If I didn't have active, supportive and strong leadership throughout my career that encouraged me to join, I would not be writing this letter today. It is so important to empower and support our team members, so food safety associations continue to grow and thrive. I strongly encourage you to become more involved by joining a committee and attending an annual conference. The connections, lifelong friendships, networking and cooperation with others within this association is invaluable.



Angela Montalbano

I can't go back 100 years, but I can go back 33 years. I'm sure many of you remember the focus of a sanitary food inspection, "floors, walls and ceiling." It's incredible how far we have come and how the focus has changed to a risk based inspection, to inspect based on conditions that can contribute to food borne illness. Since the early '90s new regulations were promulgated, adopted and accepted as a mechanism to do just that: identify hazards and controls with seafood HACCP and juice HACCP requirements. Also, since FSMA has been enacted, preventive controls inspections have been put into place to reduce or eliminate food safety hazards. In addition, the retail Food Code is a model for best practices to ensure the safe handling of food in a retail setting. The food code is updated every four years and has just celebrated 30 years.

As food safety evolves, it is important to recognize and embrace the challenges that we all face. Industry, regulators, academia, trainers and food scientists must work together to create a safer food supply and to reduce food borne illness and food recalls. As they say, "it takes a village."

I am looking forward to this year as the 2023-2024 NYSAFP President. Have a fabulous year and I hope to see you at the annual conference in September of 2024.

*Be well, Angela Montalbano*

*Continued from front cover...*

During the Wednesday evening banquet and Thursday breakout sessions, several members were honored by the Association with awards.

The Emmett R. Gauhn Memorial Award is presented annually to a member of the NYSAFP who has made an outstanding contribution to the association in his or her field of endeavor. This year's award was presented to Past President Dr. Elizabeth A. Bihn of Cornell University.

The Howard B. Marlatt Memorial Award is chosen by the Laboratory Committee and goes to a member who has made outstanding contributions to the field of food and dairy laboratory operations. The 2023 award was presented to James McAndrew of McAndrew's Laboratory in Orchard Park, NY.

The Dr. Theodore Reich Memorial Award winner, chosen by the Field Committee and presented to a member who has made a positive impact in the field of dairy farm sanitation, was presented this year to Debbie Lampson, Certified Milk Inspector for Upstate Niagara Cooperative.

The William V. Hickey Memorial Award, chosen by the Food Committee, honors a member

who has made outstanding contributions in the field of food sanitation. This year's award was presented to Jennifer Trodden, Deputy Commissioner of the NYS Department of Agriculture and Markets.

An Honorary Lifetime Membership, given to a member who has made significant long-term contributions to food safety and the Association, was presented this year to Past President and long-time Laboratory Committee leader Ruth Riner, Upstate Niagara Cooperative (retired).

The "Golden Microscope Award" is awarded to an exhibitor deemed by conference attendees through their votes to have made the most note-worthy presentation during the conference. Dan Priore, of Twinco, with the original song accompanied by his trumpet, was presented this award.

Receiving the James C. White Scholarship for 2023 is Naoko Todo, an undergraduate student at Cornell University whose biography will be included in the Annual Report along with further information on conference proceedings including all committee reports as well as details regarding speakers and award winners.

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*2022 – 23 NYSAFP Executive Board. From left, Steve Murphy, Chip Lindberg, Cynthia James, Heather Torino, Sara Kelly, Amy Rhodes, Jeffrey Van Sice, Angela Montalbano, Kelly Natali*



*John and Nancy DiBlasi working the conference registration table. Their friendly greeting is always a good way to start the day.*

All material for the summer issue of the NEWSLETTER should be submitted to the Editor NO LATER THAN JULY 1, 2024.

# NYSAFP Annual Conference

## Thank You to Those Who Donated to the NYSAFP Annual Conference

### DAIRY BAR DONATIONS FROM:

- Upstate Niagara
- Wells Enterprises
- Great Lakes Cheese
- Western Association of Sanitarians



### SCHOLARSHIP RAFFLE DONATIONS FROM:

- |                               |   |                                       |
|-------------------------------|---|---------------------------------------|
| • Cabot                       | • Sahlen Packing                                | • NuTrail                             |
| • HP Hood                     | • Steve Murphy                                  | • Institute for Food Safety @ Cornell |
| • Angela Montalbano           | • Charm Sciences                                | • Cornell Dairy Program               |
| • Cheryl Gromm                | • International Association for Food Protection | • Perry's Ice Cream                   |
| • Donna Walker                | • Chiavetta's                                   | • Ecolab                              |
| • Kelly Natali                | • Wegmans                                       | • John DiBlasi                        |
| • Niagara Scientific Products |   |                                       |

## NYSAFP Awards



*Steve Murphy is presented with the Paul B. Brooks Award by Cynthia James (l) and President Sara Kelly*



*James McAndrew (r) of McAndrew Laboratory is presented with the Howard B. Marlatt Award by retired Laboratory Evaluation Officer Thomas DiBlasi*



*Dan Priore of Twinco garnered the coveted Golden Microscope Award with his musical number*



*Dr. Elizabeth Bihn (r) from the Cornell Food Venture Center receives the Emmett R. Gaubn Award from her colleague Cynthia James*



*NYS Department of Agriculture and Markets Deputy Commissioner Jennifer Trodden (l) receiving the William V. Hickey Award from current President Angela Montalbano*



*Debbie Lampson, Upstate Niagara Cooperative, is presented with the Dr. Theodore Reich Award by Eric Glaude of the New York State Dept. of Agriculture and Markets*

## Some of Our Exhibitors



*Charm Sciences representative April Skinner at her table*



*Brad Ainslie, Area Sales Manager for IBA, manning their exhibit*



*Bruns Bros. exhibit represented by Regional Sales Manager Carl Schaus*



*Jonathan DeMeis, Vice President of Niagara Scientific Products showing some of their products and services*



*Neogen representatives Arliene Bird and Michael Quate at their exhibit*



*Microbac's Peter Rundell shown at the company table*

## General Session Speakers



*Charles "Chip" Lindberg, NYSAFP Newsletter Editor gave a presentation on the 100-year history of the association*



*Dr. Lisa Shelley, North Carolina State University spoke on consumer food safety lessons learned from the university's Dinah E. Gore test kitchens*



*Bison Bag Company's Tom Seymour speaking on Understanding Sustainability for Food and Packaging Supply Chains*



*Dr. Bruno Xavier from the Cornell Food Venture Center spoke on Processing Strategies to Ensure the Safety of Upcycled Foods*



*Michael Boerman of Natural Upcycling presented Turning Food Waste into a Renewable Resource*



*Randy Waterman with Grey Castle Security speaking on Cybersecurity Concepts – Commonalities Between Securing the Business and Protecting Yourself*



*Carrie Rigdon, AFDO, spoke on AI Into the Future: Harnessing Data to Advance Food Safety*



*Rick Stokes of Ecolab speaking on cultivating a culture of food safety within your company*

## Thursday Breakout Sessions



*FDA Milk Specialist Amanda Zick presented Evaluating Medicines Found on Farms to the Field group*



*Christopher Waldrop of the FDA presented on the Traceability Rule for the Food Session*



*The Laboratory session audience heard Brad Orpano from Neogen/3M speak on a Proactive Approach to Food Safety*

## Thursday Breakout Sessions Continued



*Lizzy Cooper, CCE Harvest NY, spoke at the Food session on the Procurement of Local Food for Schools*



*The Field session group heard Barb Williams give an FDA Update*



*Abigail Snyder of Cornell presented Detection and Mitigation of Yeast and Mold Spoilage to the Laboratory group*

## Presidential Address

### Ladies and gentlemen,

Good morning and thank you for joining us as we celebrate a remarkable milestone—the 100th anniversary of the New York State Association for Food Protection (NYSAFP). Today, I'd like to reflect on a century of progress in food safety and to honor the dedicated individuals who have tirelessly worked to protect the health and well-being of our communities through their commitment to safe food practices.

It's important to recognize the profound impact that food safety has had on our lives. Ensuring that the food we consume is safe has always been of paramount importance, but it has taken a tremendous amount of collective effort to reach the high standards we uphold today. The NYSAFP has been advocating for the cause of food safety for a century.

Over the past century, we have witnessed monumental advancements in the field of food safety. From the early days of simple hygiene practices, refrigeration, pasteurization, to the sophisticated food safety systems and regulations we have in place today, the NYSAFP has played a pivotal role in educating members of New York's food safety professionals.

We owe a debt of gratitude to the pioneers of food safety who laid the foundation for our organization a century ago. They saw the need for a collective effort to safeguard the health of our communities through food safety measures, and their vision has evolved into the organization we know today.

As we commemorate this milestone, let us also reflect on the challenges we face in the modern world of food safety. The landscape is constantly

evolving, with new technologies, global supply chains, and emerging pathogens presenting novel challenges. It is our duty, as the inheritors of this legacy, to adapt and stay at the forefront of food safety practices. The lessons of the past century must guide us as we navigate the complexities of the future.

As we look ahead to the next century, let us recommit ourselves to the principles that have guided the NYSAFP for 100 years—integrity, diligence, scientific rigor, and a passion for the well-being of our fellow citizens. Let us continue to adapt, innovate, and lead the way in food safety, ensuring that our communities can trust the food they eat.

In closing, I would like to express my deepest gratitude to all the members, past and present, who have contributed to the success of the New York State Association for Food Protection. Your dedication, hard work, and unwavering commitment to the cause of food safety have made this organization what it is today.

Here's to the NYSAFP's first 100 years, and to a future where safe, nutritious food remains a fundamental right for all. May we continue to serve our communities with the same passion, dedication, and excellence that have defined us for a century.

Thank you, and congratulations to the NYSAFP on this momentous occasion!

*Sara Kelly, 2023 President*



# Milk Control News By Heather Torino



Photo above of Milk Control and Dairy Services staff with NYSAGM and Cornell Dairy Extension guests at our annual Dairy Products Specialist Banquet in October

a Hearing, Milk Quality Improvement Program Research, Appendix N, and Paperless Recording.

Recent staffing changes include the addition of DPS I George Lamb in Region 5 (Columbia Co.), DPS I Hannah DiMartino in Region 2 (Ontario Co.), and DPS I Maranda Klinger in Region 6 (Delaware Co.). DPS I Ken Moot will be moving from Region 5 to Region 2 (Monroe Co), and DPS I Heather Knapp has left State Service. We currently have two vacant DPS I positions that we are actively hiring for.

As far as industry outreach, our annual Certified Milk Inspector Update was held at four locations across the state the week of September 11th with topics including 2023 NCIMS Summary, Regulatory Updates: Issues and Review, and Techniques When Dealing with Stressful or Difficult Situations. Our annual Processing Plant Superintendent Update is scheduled to be held in early spring 2024. The annual Dairy Lab Seminar is scheduled to be held virtually in collaboration with Cornell University on April 24th, 2024.

The Division of Milk Control & Dairy Services (MCDS) held their annual Dairy Products Specialist (DPS) Update training at Cornell University in early October. Some of the topics covered included Gerber Butterfat Testing, Water Protection, Ergonomics, Preparing for

Fun fact: The Milk Bar at the 2023 Great New York State Fair sold 272,055 total cups of ice cold milk.

## Sullivan Elected to NYSAFP Executive Board

**Elizabeth Sullivan** is a process authority and extension associate with the Cornell Food Venture Center at Cornell AgriTech in Geneva, NY. She brings 15 years of food safety and quality experience in both academic and industry environments serving individuals and companies from Mom & Pop retailers to multi-facility co-packers. Elizabeth received her Master of Science in Food Processing from Cornell University in 2013. Her introduction to Food Science came through a college summer job and it turned into a profession. She welcomes the opportunity to use her knowledge to foster food safety and quality in the food industry as a whole, no matter how big or small the business.



Elizabeth Sullivan

## Floyd W. Bodyfelt

Floyd Bodyfelt, Professor Emeritus, Oregon State University, died on September 17, 2023, at the age of 86. He was an Honorary Life Member of this Association, as well as a visiting professor at Cornell, where he interacted with the NY State dairy industry and participated in many of our annual conferences.



Floyd W. Bodyfelt

His journey to the East Coast started at an annual meeting of the American Dairy Science Extension breakfast, when he stood up and asked, "does anyone here want to exchange jobs with me for a year?" Dick March, sitting next to me, raised my hand! So started a unique and worthy exchange.

In 1976-77, we traded jobs, houses, second cars, but not wives or children! The "switch" led to a fruitful 30-year scientific exchange on both coasts, as well as a lasting friendship.

Floyd, an expert in all aspects of dairy and food processing, retired from Oregon State University in 1999 to become a consultant with Cook & Thurber, doing food audits throughout the US and overseas. His text, *The Sensory Evaluation of Dairy Products* is the authority in the field.

**Dave Bandler**

## Years Ago in the Milk and Food Industry



60 Years Ago - Fall 1963

- Carl H. DuMond, Chief of the Bureau of Food Sanitation, Syracuse Department of Health, became the 37th President of the New York State Association of Milk Sanitarians October 1, 1963 at the Association's Annual Meeting in Syracuse. He succeeds Harvey G. Turner Jr., formerly with Sealtest Foods but now owner and operator of the Stamford Hotel, Manchester, Vermont.
- A refresher course for Dairy Products Inspectors from the NYS Dept. of Agriculture and Markets was held for the first time at the Department of Dairy and Food Science, Cornell University on September 16 – 18. Forty-six men were present for sessions which were presented by members of the Cornell staff, Prof. F.B. Hicks, Canton Agr. & Tech. Institute and Dr. R.A. Ledford, Director of the State Food Laboratory.
- “Potable Water” and “Sewage Systems” were subjects discussed at the Penn York Milk Dealers and Sanitarians Association meeting on October 24th, according to Doug Friend of Crowley’s Milk Co.
- Prof. R.P. March, Cornell University, Michael Roman, NYS Dept. of Agr. & Mkts. and Walter Knudsen, NY City Dept. of Health were members of a discussion panel at a meeting of District 29 Sanitarians Assoc. October 17th at the Dansville Hotel, Dansville, NY.

## Carey Receives Dairy Practices Council Award



*Retired Cornell Dairy Extension Support Specialist Nancy Carey recently received an Honorary Life Membership from the Dairy Practices Council. Here she is receiving the certificate from Steve Murphy, Cornell (retired).*

## Food Safety Professionals: Finding It Hard to Keep Your Head Above Water?



NYSAFP Can Help

# NYS Department of Agriculture and Markets 2nd Annual Educational Conference

The NYS Department of Agriculture and Markets held its 2nd Annual Educational Conference October 3-5, 2023 at the Desmond Hotel in Albany, NY. For 2 and ½ days the 100-plus Food Safety and Inspection staff were presented with topics from Technical Reviews & Product Evaluation to Rats and Mice to Legal Matters. On the last day, there was a Fire Side Chat with our Commissioners and an award ceremony honoring excellent performances noted throughout the year.



*Left to right: NYSAGM 2023 Educational Conference attendees and Dr Olga Padilla-Zakour  
– Interim Associate Dean, College of Agriculture and Life Sciences and Interim Director of Cornell AgriTech at NYSAES*



*Left to right: Bobby Corrigan, Rodentologist and Angela Montalbano, Assistant Director, Dan McCarthy,  
Director and Richard Ball, Commissioner.*

# Cornell Food Venture Center Courses Offered

**THE BETTER PROCESS CONTROL SCHOOLS (BPCS)** certify supervisors and manufacturers using thermal processing systems, acidification and container closure evaluation programs for low-acid and acidified canned foods. This school satisfies the training requirements specified in both the FDA and USDA regulations for these types of products.

The school is divided into two parts: Acidified and Low Acid canned foods. **CORNELL'S FOOD VENTURE CENTER** is currently offering the Acidified foods certification conducted over the course of two days. Participants will receive a certificate after successful completion.

**Our upcoming online acidified foods courses for 2024 are scheduled for:**

- **January 29th & 30th**
- **March 25th & 26th**
- **June 3rd & 4th**
- **August 5th & 6th**

## **ACIDIFIED FOODS COURSE: 2-DAY VIRTUAL COURSE**

**\$445.00 (includes the cost of the required book.)**

### **INSTRUCTORS**

**Dr. Olga Padilla-Zakour**

Professor of Food Processing

Director of the Cornell Food Venture Center

**Dr. Bruno Xavier**

Process Authority

Associate Director of the Cornell Food Venture Center

Both Dr. Padilla-Zakour and Dr. Xavier have extensive experience and knowledge of food regulations, processing and safety. The Cornell Food Venture Center (CFVC) is recognized as a Processing Authority by state and federal regulatory agencies. CFVC provides education and comprehensive technical assistance to food entrepreneurs and food companies as part of Cornell University's land grant mission.

## **NEW ONLINE SELF-PACED COURSE LAUNCHING SOON!**

### **Food Safety and FSMA Regulations for Small Food Processors**

**Tuition \$150 | 6 Weeks to Complete**

Developed by the Cornell Food Venture Center and administered by The Institute for Food Safety @ Cornell University, this course gives an overview of the state and federal regulatory framework in the United States for small food processors. The course reviews requirements of the FDA's Food Safety Modernization Act (FSMA) Preventive Controls for Human Foods Rule (21 CFR Part 117) as it applies to small-scale food manufacturers. It also outlines the modified requirements for qualified facilities, including the steps necessary to file attestations with the FDA (21 CFR Part 117, Subpart D).

#### **Who should take this course?**

This course is intended for small and very small food processors, University education or extension personnel, state inspectors and consultants who work directly with small food processors.

#### **Curriculum Overview**

**The course consists of 6 modules (listed below):**

- Module 1: Recognizing the Regulatory Framework for Your Business
- Module 2: Microorganisms and Their Role in Food Safety
- Module 3: Current Good Manufacturing Practices (cGMPs)
- Module 4: Allergen Control and Food Labeling
- Module 5: Food Safety Documentation
- Module 6: What Happens Next?

Please direct inquiries about the course to Nancy Long ([ifstraining@cornell.edu](mailto:ifstraining@cornell.edu)).

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FOR FOOD PROTECTION  
Amy Rhodes  
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Don't miss your  
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in the next issue of  
the NEWSLETTER

Thank You Sustaining Members  
*for Your Support!*





## Celebrating our 100<sup>th</sup> year in 2023

### Conference Agenda

#### Tuesday, 9/19/23 – Evening Reception

- 6:00 Wine and Chocolate Pairing Laughing Gull
- 7:00 Cocktail Hour
- 8:00 After hours drinks and food on the patio

#### Wednesday, 9/20/23 – General Session

- 8:00 Presidential Address Sara Kelly, NYSAFP President
- 8:10 *April Skinner - Charm*
- 8:15 NYSAFP 100 Year History Charles Lindberg, NYSAM, Retired
- 8:45 It's Not Creepy, It's Food Safety: Lessons Learned from the Dinah E Gore Test Kitchens and Beyond Dr. Lisa Shelley, North Carolina State University
- 9:30 Understanding Sustainability for Food & Packaging Supply Chains: A Life Cycle Analysis Approach Tom Seymour, Bison Bag Company
- 10:15 Break and Vendor Visits
- 10:30 Processing Strategies to Ensure the Safety of Upcycled Foods Dr. Bruno Xavier, Cornell Food Venture Center
- 11:15 Turning Food Waste into a Renewable Resource Michael Boerman, Natural Upcycling
- 12:00 Business Meeting – Everyone Welcome!
- 12:30 Lunch
- 2:00 *Michael Quate - Neogen*
- 2:05 Cybersecurity Concepts - Commonalities Between Securing the Business and Protecting Yourself Randy Waterman, Grey Castle Security
- 3:00 Break and Vendor Visits
- 3:25 *Norman LaVigne – Valcour Process Technologies*
- 3:30 AI into the Future: Harnessing Data to Advance Food Safety Carrie Rigdon, AFDO
- 4:15 Cultivating a Culture of Food Safety: The Mountain is High, But the Path is Well-Trodden Rick Stokes, Ecolab
- 5:00 Closing Comments

#### 6:00 Awards Banquet





## Celebrating our 100<sup>th</sup> year in 2023

### Thursday, 9/21/23, Break-out Sessions

Time	Field	Food	Laboratory
8:15 a.m.	FDA Update Barbara Williams, FDA	The Procurement of Local Food for Schools Lizzy Cooper, CCE Harvest NY	A Proactive Approach in an Increasingly Reactive Food Safety World – Brad Orpano, Neogen/3M
9:00 a.m.	Management of Cow Bedding for Milk Quality Rick Watters, QMPS	Traceability Rule Christopher Waldrop, FDA	Proficiency Testing, a Calibration of Performance Kim Bukowski, Cornell University
9:45 a.m.	Theodore Reich Award	William Hickey Award	Howard Marlatt Award
10:00 a.m.	Break and Vendor Visits	Break and Vendor Visits	Break and Vendor Visits
10:30 a.m.	Teat Dips: Market Changes and Germicidal Alternatives Levi Cahan, IBA Dairy Supplies	NYSDAM/FDA Partnership Agreement Jennifer Trodden, NYSDAM	Producer Raw Milk Testing – Quality Values Through Time Christopher Lawrence, Dairy One
11:15 a.m.	Evaluating Medicines Found on Farms Amanda Zick, FDA	Updates on NYS FBI David Nicholas, NYSDOH	Detection and Mitigation of Yeast and Mold Spoilage Abigail Snyder, Cornell





# Board Member Information

## 2023 - 2024

1. Officers and Responsibilities
  - a. Executive Board
  - b. Affiliates
  - c. Committees
2. Constitution and By-Laws (Separate Document)
3. Annual Schedule (Calendar) (Separate Document)
4. Association Accounts (Separate Document)
  - a. Bank
  - b. Website
  - c. Gmail
  - d. MailChimp
  - e. Facebook
  - f. Linked-In
  - g. Box
  - h. Newsletters
5. Association Awards (Separate Document)
  - a. Award Description
  - b. Award Nomination (A)
6. *Conference Planning* (Separate Document)
  - a. *General and Breakout Session Planning (Attachment B)*
  - b. *Business Meeting (Attachment C)*
  - c. *Speaker Invitation Letter (Attachment D)*
  - d. *Speaker Bio Form (Attachment E)*
  - e. *Product Donations (Attachment F)*
  - f. *Conference Registration Form (Attachment G)*
  - g. *Intent to Exhibit (Attachment H)*
  - h. *Sponsorship Letter (Attachment I)*
7. *Scholarship* (Separate Document)
  - a. *Description & Application (Attachment J)*
8. *Association Letterhead (Attachment K)*
9. *Membership* (Separate Document)
  - a. *Sustaining/Regular Member Letter (Attachment L)*
  - b. *Membership Application (Attachment M)*





# 101<sup>st</sup> Year Officers and Responsibilities 2022-2023

**Executive Board – (7 voting members, need at least 4 in a meeting for a quorum)**

<p><b>President, 5<sup>th</sup> Year</b></p> <p>Angela Montalbano  <i>Assistant Director Food Safety</i>  <i>New York State Department of Agriculture and Markets</i>  <i>Division of Food Safety and Inspection</i>  <a href="mailto:Angela.Montalbano@agriculture.ny.gov">Angela.Montalbano@agriculture.ny.gov</a></p> <p>(347) 203-6508                  250 Veterans Memorial Highway, Hauppauge, NY 11788</p>	<p>Preside at all meetings                  Authorize all payments                  Appoint Committee Chairs                  Must be a member of IAFP</p> <p>Write President’s Corner for Newsletter (July, Dec)</p>
<p><b>Past President, 6<sup>th</sup> Year</b></p> <p>Sara Kelly  <i>QA Manager</i>  <i>NuTrail</i>  <a href="mailto:sara@nutrail.com">sara@nutrail.com</a></p> <p>Mobile: 716-712-6807                  8865 Rockwood Rd., Boston, NY 14025</p>	<p>Nominations Committee                  Awards Committee                  Mission and Planning Committee                  Update History of Association</p>
<p><b>President Elect, 4<sup>th</sup> Year</b></p> <p>Cynthia James, MSFS  <i>Extension Support Specialist</i>  <i>Cornell Food Venture Center</i>  <a href="mailto:Csj55@cornell.edu">Csj55@cornell.edu</a></p> <p>158 Food Research Laboratory                  665 W North Street   Geneva, NY 14456                  (315) 787-2622</p> <p>Cornell AgriTech                  College of Agriculture and Life Sciences                  Cornell University                  Website: <a href="https://cfvc.foodscience.cals.cornell.edu/">https://cfvc.foodscience.cals.cornell.edu/</a>                  Dropbox: <a href="https://cornell.box.com/v/NECFEGuide">https://cornell.box.com/v/NECFEGuide</a>                  Grow with us.</p>	<p>AC Program Chair                  Confirm all details of the program with Secretary                  Speaker Bios and Abstracts                  Tuesday night program                  Awards Plaques                  Honorary Life Membership                  Changes to C and B-L</p>

<p><b>Board Member, 3<sup>rd</sup> year</b></p> <p>Jeffrey Van Sice  Director of Quality Assurance  O-AT-KA Milk Products  Upstate Niagara Cooperative  <a href="mailto:jvansice@oatkamilk.com">jvansice@oatkamilk.com</a></p> <p>4815 Ellicott St.   Batavia, NY 14021  585-813-8692</p>	<p>AC Exhibitor Arrangements  AC Local Arrangements  AC Hospitality Room</p>
<p><b>Board Member, 2<sup>nd</sup> Year</b></p> <p>Heather Torino  <i>Assistant Director</i>  NYS Department of Agriculture &amp; Markets  Division of Milk Control &amp; Dairy Services  Desk: (518) 457-0172  Mobile: (518) 257-6561  <a href="mailto:heather.torino@agriculture.ny.gov">heather.torino@agriculture.ny.gov</a></p> <p>10B Airline Dr.   Albany, NY 12235</p>	<p>Proof Newsletter  AC Evaluation  Council of Affiliates Liaison  Scholarship Committee Liaison</p>
<p><b>Board Member, 1<sup>st</sup> Year</b></p> <p>Elizabeth Sullivan  <i>Processing Authority/Extension Associate</i>  Cornell Food Venture Center  Desk: (315)787-2282  Mobile: (585)430-0449  esk15@cornell.edu</p> <p>158 Food Research Laboratory   665 W North Street    Geneva, NY 14456</p>	<p>Record the proceedings of board meetings, work with Executive Secretary</p>
<p><b>Council of Affiliates Chair</b></p> <p>Jacqueline Kusnierz  <a href="mailto:jkusnierz@stewartsshops.com">jkusnierz@stewartsshops.com</a></p> <p>370 Fortsville Rd.   Gansevoort, NY 12831</p>	<p>Voting Member BOD  Preside at all meeting of the Council of Affiliates  Report Affiliate meetings to the board</p>
<p><b>Executive Secretary (non-voting)</b></p> <p>Amy A. Rhodes  Director of Quality Systems  HP Hood LLC  <a href="mailto:Amy.Rhodes@HPHood.com">Amy.Rhodes@HPHood.com</a>  Cell: 315-404-0133  32126 State Route 12E, Cape Vincent, NY 13618</p>	<p>Keep a list of members  Collect all monies due, pay bills  Financial report at board meetings, AC  Assist BoD with arrangements for AC</p> <p>IAFP Liaison – attend board meetings and report at Annual Conference</p>

<p><b>Editor (non-voting)</b></p> <p>Chip Lindberg  <i>New York State Department of Agriculture and Markets, retired</i>  <a href="mailto:LindbergC59@gmail.com">LindbergC59@gmail.com</a></p> <p>Mobile: 585 610 6903  Home: 585 968 3252  7805 Route 305, Belfast, NY 14711</p> <p>Jacob Green  Wells Enterprises, Inc.  <a href="mailto:jagreen@bluebunny.com">jagreen@bluebunny.com</a>  Mobile: 605-759-3700  1 Ice Cream Drive, Dunkirk, NY 14048</p>	<p>Winter Newsletter  Annual Report  Summer Newsletter  Update History of the Association with the Past President</p>
<p><b>Webmaster (non-voting)</b></p> <p>Donna Walker  <a href="mailto:DonnaWalker@DFAMilk.com">DonnaWalker@DFAMilk.com</a>  Mobile: 315 439 8344  3150 Chandler Road, Piffard, NY 14533</p>	<p>Assist with Association Website  (and other communication platforms)</p>
<p><b>Cornell Coordinator (non-voting)</b></p> <p>Kimberly Bukowski  <i>Dairy Foods Extension Specialist</i>  <i>Department of Food Science, Cornell University</i>  <a href="mailto:krb14@cornell.edu">krb14@cornell.edu</a>  607.254.3313  Department of Food Science  Stocking Hall, Cornell University</p> <p>Alternate  Anika Zuber Gianforte  <a href="mailto:adz8@cornell.edu">adz8@cornell.edu</a>  585 813 3539</p>	<p>Coordinate use of CU facilities and resources to help the Association with its mission</p>

<b>Affiliates</b>	
<p><b>Council of Affiliates Chair</b>  Jacqueline Kusnierz</p> <p><b>Board Liaison</b>  Heather Torino (2<sup>nd</sup> year Board Member)</p>	<p>Provides updates on the affiliates at the board meetings.</p>
<p><b>Western Area (WAS)</b>  Robin Waite  <a href="mailto:Robin.Waite@PerrysIceCream.com">Robin.Waite@PerrysIceCream.com</a></p>	

<p><b>Southern</b>  John Bartell  <a href="mailto:jbartell@stny.rr.com">jbartell@stny.rr.com</a></p>	<p>Not currently meeting</p>
<p><b>Rochester Area (RAS)</b>  Chris Krawczyk  <a href="mailto:CKrawczyk@UpstateNiagara.com">CKrawczyk@UpstateNiagara.com</a></p> <p>Mobile 585 474 6668  Work 585 458 1880</p>	
<p><b>North Country - OPEN</b></p>	<p>Not currently meeting</p>
<p><b>Central –</b>  Elizabeth Strebel  <a href="mailto:Elizabeth.strebel@agriculture.ny.gov">Elizabeth.strebel@agriculture.ny.gov</a></p> <p>Home: 315-334-3487  Work: 518-447-9307</p>	
<p><b>Capital</b>  Jacqueline Kusnierz  Sanitation  Stewarts Shops  <a href="mailto:jkusnierz@stewartsshops.com">jkusnierz@stewartsshops.com</a></p> <p>Diane Whitten  CCE Saratoga  (Farm to Fork Conference)</p>	
<p><b>Metropolitan</b>  Vacant</p>	<p>Not currently meeting</p>

<b>Committees</b>	
<b>Auditing Committee</b>  Kate Fay Kelly Natali <b>OPEN</b>	Review financial statement in March (when taxes are done) Report at AC
<b>Farm Methods Committee</b>  Donna Walker <a href="mailto:donnawalker@dfamilk.com">donnawalker@dfamilk.com</a>	Field Session Reich Award Winner Report at AC
<b>Food Committee</b>  Angela Montalbano <a href="mailto:Angela.montalbano@agriculture.ny.gov">Angela.montalbano@agriculture.ny.gov</a>	Food Session Hickey Award Report at AC
<b>Lab Committee</b>  Steve Murphy <a href="mailto:Scm4@cornell.edu">Scm4@cornell.edu</a>	Lab Session Marlatt Award Report at AC
<b>Membership and Professional Development Committee</b>  Elizabeth Strebel DPS1 NYS Department of Agriculture & Markets Division of Milk Control & Dairy Services <a href="mailto:Elizabeth.strebel@agriculture.ny.gov">Elizabeth.strebel@agriculture.ny.gov</a>  Home: 315-334-3487 Work: 518-447-9307 8533 Millpond Way   Blossvale, NY 13308	Coordinate and establish educational and professional development opportunities at AC and Affiliate Meetings Meritorious Service Award
<b>Nominating Committee</b>  1. Sara Kelly (Past President) 2. Jacqueline Kusnierz (Council of Affiliates) 3. Cynthia James	Present Slate of Officers and other Elected Personnel at AC Recommend to BOD means of balloting
<b>Awards Committee</b>  1. Sara Kelly (Past President) 2. Jacqueline Kusnierz (Council of Affiliates) 3. Cynthia James	Paul B Brooks Emmet R Gauhn
<b>Local Arrangements Committee</b>  Jeffrey Van Sice (3 <sup>rd</sup> year board) Jenn Micha Liz Strebel  Tom DiBlasi	Dairy bar, door prizes, conference room Meet w/ sec'y and Pres in July to confirm  AC Registration Table  AC Hospitality Room (NYSAFP gets one free room w/ block – becomes HR, John DiBlasi will run the room, check in with him to see if he needs anything)

<p><b>Mission and Planning Committee</b> Angela Montalbano (President) Sara Kelly (Past President)</p> <p>1. Kevin Culm - Ecolab</p>	<p>Strategic Planning for future 3-5 years</p>
<p><b>Scholarship Committee</b></p> <p>Donna Walker Heather Torino (2<sup>nd</sup> year Board Member)</p> <p>1. Kelly Natali 2. Vacant</p>	
<p><b>Resolutions</b></p> <p>Kim Bukowski</p>	



New York State Association  
for Food Protection

# 2022 Annual Report

Newsletter • Vol. 66, No. 3

January 2023

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New York State Association  
for Food Protection

**2022**  
**Annual**  
**Report**

Newsletter Vol. 66, No. 3  
January 2023

## Note from the Editor

Looking back at 2022, it's difficult to determine whether or not food safety improved significantly over the previous year. National news stories covering illnesses and deaths caused by pathogens in produce, meat, ice cream and especially infant formula were all too common. The infant formula case even creating shortages that prompted Congressional investigations and hearings and the necessity of temporarily importing emergency shipments of formula from Europe. However, maybe a year-to-year assessment of overall food safety in the United States is unfair. This past year I finally got around to reading *The Poison Squad* by Deborah Blum which details the struggles of government food chemist Harvey Wiley and others in the late 19th and early 20th centuries against the food and beverage industry's, at the time, abhorrent practices and outright chicanery which ultimately resulted in the passage of the 1906 Food Law. This law, later improved by the Food, Drug and cosmetic Act of 1938, was the government's first attempt at protecting citizens from dangerously adulterated food and drink. As an industry, we've come a long, long way since then.

It certainly can be argued though that we still have a way to go. Millions of Americans still contract foodborne illnesses each year, resulting in 128,000 hospitalizations and 3,000 deaths. These aren't just numbers but actual human beings, often the most vulnerable members of society, who did nothing more than we all do: eat and drink. This tells me that there is room for improvement in promoting the safety of our foods. Industry, government and academia all need to continuously reassess and improve how they operate. All three segments must collaborate with a collegial spirit of transparency and a common goal of advancing the safety of food. This brings me to the plug. These actions align perfectly with the stated objectives of the New York State Association for Food Protection which are "to strive for continuous improvement in the safety, sanitary, and nutritional quality of milk and food" and to "assist members in achieving these objectives." Only through engaged and dedicated individuals utilizing science-based methods will the safety of our foods improve. As the Association enters its 100th year, it's good to remember that the founder's vision of safer food for all is just as relevant today.

Charles Lindberg

Newsletter Editor

# Officers and Executive Board

## 2022 - 2023

### PRESIDENT

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Quality Assurance Manager  
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# Officers and Executive Board

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Manager – Fluid Milk  
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Stocking Hall, Cornell University

Alternate

#### **Anika Zuber Gianforte**

adz8@cornell.edu  
585-813-3539

**~ PRESIDENTIAL ADDRESS ~**  
**99th Annual Conference**  
**New York State**  
**Association for Food Protection**

Good morning members of the New York State Association for Food Protection, respected colleagues and friends. I have had the honor serving as President this past year. After two years of virtual conferences, the Executive Board and I are thrilled to be in-person with you all again, for our 99th annual conference.

At this time, I would like to recognize all the members of the Executive Board and Committee Chairs who work hard behind the scenes to bring this all together. Would the following individuals please rise: Past President Donna Walker, who also serves as our Farms Method Committee Chair, President Elect Sara Kelly, Board Members Angela Montalbano, who also serves as our Food Committee



Chair, and Cynthia James, Cornell Coordinator Kim Bukowski, Council of Affiliates Chair Jackie Kusnierz, Newsletter Editor Chip Lindberg, Lab Committee Chair Steve Murphy, and Executive Secretary Amy Rhodes. Also, a huge thank you to John and Nancy DiBlasi for staffing the reception desk and the Hospitality Suite, sponsored by the Western Association of Sanitarians, located in room 241.

If you are a new member and first-time attendee with us, please rise so that we may welcome you. Should you have any questions, please reach out to any of our board members.

I would like to welcome and recognize all the past presidents of the New York State Association of Food Protection who are in attendance. Will you please rise? These individuals played an integral role in forming and molding the Association into what it is today. Thank you all for your contributions to this group and your continued support.

Like air and water, food is fundamental to life. It is needed to survive and flourish, and yet, it is so much more. Food is an expression of culture or faith, it's an art form, and it's a source of enjoyment. Searching "Food and Drink Events" here in the Syracuse area alone brings up hundreds of events throughout the year; everything from food truck takeovers, to festivals, to concerts, and even to events like this one. It brings

**Cont'd on Page 6**

## Presidential Address Cont'd

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together families, friends, and communities. Food is an essential part of what it means to be human, which is why unsafe food is unacceptable.

Developments in science, agriculture, and technology have created a food revolution. New foods are being produced, foods are being reformulated, and new production and delivery methods are being realized. These developments are also helping to make our food supply safer and our food supply chain more transparent.

With these benefits, they also bring with them challenges that require us to react and respond. Challenges we're all dealing with, from lack of staff and resources to supply chain bottlenecks, from changing regulations and inflation rates we haven't seen in more than a decade to an overwhelming need for data, technological and informational modernization, just to name a few. It can feel overwhelming. However, challenges are simply opportunities in disguise. They shape a vision of what could be, looking beyond what we currently know and do to what we will know and do.

The goal of this Annual Conference is to bring together industry, regulatory, and academia in a setting that promotes education and networking opportunities that extend far beyond the conference. The Executive Board and the Committee Members have put together a diverse slate of presenters that I'm sure you'll find relevant and educational.

I am confident that this conference will help generate ideas and energy that will drive positive revolutions on our food safety and quality systems in the years to come.

In closing, I want to thank each one of you for being here. Your work does make a difference. I hope you can see that we are making progress and doing work that's never been done before. Food safety requires collaboration and that's never been truer than it is today. It's a shared responsibility and we've all got a stake in this. Let us learn and draw inspiration from one another, making use of the successful solutions already discovered. Thank you for coming and enjoy the conference.

Kelly Natali

NYSAFP President 2021-2022

# EXECUTIVE SECRETARY'S REPORT

**Amy Rhodes, Executive Secretary**

**Welcome to the 99th annual conference!**

**We are thrilled to be here in person.**

The Board of Directors met a total of 6 times as a full board. 5 of these were virtual with one in person meeting in June. We are sorry to say that Bryan Bendixen, board member, has had to resign due to moving out of the area in his new role with DFA. Tara Nielsen, membership committee chair, has also had to leave due to moving to Florida. We are looking for someone to replace Tara, so if you are interested in the position and would like to get more involved, please approach a board member.

We are also hoping to get the affiliate meetings back up and running. Please consider reaching out to the affiliate leads about helping out with some program opportunities and things you are interested in learning more about... or great locations where you would love to see a meeting hosted. We are also looking for a Western Association treasurer who is willing to take over the keeping of the books for that affiliate.

## Membership (year ending 2021):

- Regular Members: 1 82
- Honorary Life Members: 28
- Sustaining Members: 29
- 2021 Conference Numbers:
- Sponsorships: \$938.90
- Attendance:
  - Pre-Registered: 83 (includes speakers & guests)
  - Day 1 – 57 Participants
  - Day 2 – 57 Participants
  - Day 3 – Field: 17 Participants
  - Day 3 – Lab: 21 Participants
  - Day 3 – Food: 31 Participants
- Attendance Break Down
  - Paid Attendees: 64
  - Honorable Life Members: 4
  - Paid Speakers: 2
  - Unpaid Speakers: 15

**Cont'd on Page 8**

## Executive Secretary's Report Cont'd

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- Annual Conference Receipts/Expenses:
  - Receipts: \$7,711.43
  - Expenses: (\$2,670.90)
  - **Conference Total: \$5,040.53**

So far this year things are looking good for the meeting. We had 99 pre-registrations counting members, exhibitors, speakers and students. We are always looking for more involvement in planning of the annual conference so consider reaching out to your local affiliate, one of the session planning committees (food, lab, field) or a board member to volunteer.

## 2022 AUDIT COMMITTEE REPORT

The audit committee of the NYSAFP met in April with Executive Secretary Amy Rhodes. We conducted a review of the Annual Treasurer's Report for the previous tax filing of 1/1/2021 – 12/31/2021.

The Executive Secretary is proficient in keeping track of the income and disbursements throughout the year and makes regular reports to the Executive Board. We reviewed the reports provided to the board.

Upon review, the Audit Committee finds all records to be in order and feel the reports represent an accurate reflection of this Association's financial position.

**Respectfully Submitted,  
Charles Lindberg, Chair**



**New York State Association for Food Protection**  
**2022 NYSAFP**  
**ANNUAL CONFERENCE**  
**99th Annual Conference - Attendance Report**

**Receipts:**

Scholarship Fund .....	\$ 1,121.00
Sponsors.....	\$808.72
Conference Deposits.....	\$22,658.48
<b>Total .....</b>	<b>\$24,588.20</b>

**Hotel Expenses:**

Banquet Room Rental .....	\$2,101.64
Exhibitor Tables/Chairs .....	\$210.00
Audio/Visual.....	\$ 1,323.36
Bartender Fee.....	\$ 179.50
Drink Costs (bar and soda).....	\$3,502.19
Food .....	\$8,143.14
Coffee.....	\$1,092.21
Soda (lunch and breaks).....	\$207.80
Refrigerator/Freezer.....	\$ 150.00
<b>Total .....</b>	<b>\$16,909.84</b>

**Additional Expenses:**

TruVine Web Updates for Conference.....	\$ 140.39
Scholarship Payments.....	\$0.00
George "Sid" Miller Award .....	\$200.00
Awards .....	\$315.22
Envelopes/Postage/Ink/Badges.....	\$60.15
Miscellaneous Expenses .....	\$436.23
<b>Total .....</b>	<b>\$1,151.99</b>

**CONFERENCE TOTAL..... \$6,526.37**

**New York State Association for Food Protection**  
**99th Annual Conference**

**ATTENDANCE REPORT**

Pre-Registered	99	(Includes speakers, guests)
Walk-In Registrants	NA	Day 1: 57 Participants
		Day 2: 57 Participants
<b>Total Registered</b>	<b>99</b>	Day 3: Field 17 Participants
87 - Paid Attendees		Day 3: Lab 21 Participants
09 - Hon. Life Members		Day 3: Food 31 Participants
05 - Paid Speakers		
12 - Unpaid Speakers		
<b>Total Final Attendance</b>	<b>99</b>	(19-123, 18-115, 17-160, 16-166)
Awards Reception	90	(19-85, 18-75, 17-93, 16-66)
Past Pres. Luncheon	12	(19-12, 18-10, 17-10, 16-11)
Council Luncheon	77	(19-90, 18-63, 17-35, 16-48)

**EXHIBIT AREA**

Exhibitors	15	(19-12, 18-14, 17-14, 16-15)
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**SPONSORSHIP**

Total Donations	\$808.72	(19-\$700, 18-\$900, 17-\$950)
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**SCHOLARSHIP ACTIVITY**

Beginning Balance: 1/1/22	\$6,313.77
Scholarship Total	\$1,121.00
Donations/Regis.	\$0.00
Basket Raffle	\$1,121.00
Total Scholarship Income:	\$7,434.77
2021 Scholarship Awards:	
<b>Scholarship Balance:</b>	<b>\$7,434.77</b>

# New York State Association for Food Protection FINANCIAL REPORT

Calendar Year 2022 • Amy Rhodes, Executive Secretary

## INCOME

Regular Dues.....	\$4,049.54
Sustaining Dues.....	\$6,225.54
Dividends.....	\$2.75
Conference Deposit.....	\$22,658.48
Scholarship Fund.....	\$1,121.00
Affiliate Meetings.....	\$0.00
Other .....	\$7,742.44
Exhibitor.....	\$0.00
Sponsorship.....	\$808.72
TOTAL INCOME .....	\$42,608.47

## EXPENSES

Misc. Conference Costs.....	\$886.23
Conference Hotel Costs.....	\$17,142.14
Postage/Mailing Fees.....	\$71.56
Annual Brochure.....	\$62.64
Awards/Promotions .....	\$315.22
Affiliate Meetings.....	\$0.00
Miscellaneous Costs.....	\$1,034.24
Scholarships .....	\$0.00
Website .....	\$1,079.08
Board Meeting Costs .....	\$474.24
Penny Lane Printing .....	\$3,031.89
Executive Secretary.....	\$15,000.00
Newsletter Salary.....	\$0.00
Refunds.....	\$0.00
<b>TOTAL EXPENSE:.....</b>	<b>\$39,097.24</b>

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# 2022 Farm Methods Committee Annual Report

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The duty of the Farm Methods Committee is to study, make recommendations, and promote sanitary milk production in New York State; to assist the producers, regulatory agencies and processors in evaluating and solving problems; and to further the establishment of uniform requirements and interpretations consistent with the sanitary requirements in other northeast states. It is also be the duty of this committee to select the recipient of the annual Dr. Theodore H. Reich Memorial Award for presentation at the annual conference.

The Dairy Farm Methods Committee met virtually on February 10, 2022 to discuss current issues in farm sanitation, review the 2021 NYSAFP Conference, and plan for this year's field session. This year's topics are very relevant to our industry and this year's Theodore Reich award winner is a truly deserving candidate.

The committee thanks Mark Shelmidine for his many years of service and wishes him well in his retirement. Anyone interested in serving on the Farm Methods Committee is welcome. Please feel free to reach out to me or to one of the members of the committee.

Thank you to the Farm Methods Committee and this year's conference speakers and attendees for giving time to support and improve our industry.

**Donna Walker**  
**Chair, Farm Methods Committee**

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## 2022 Newsletter Report

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- Three editions of the New York State Association for Food Protection newsletter were published by Penny Lane Printing of Avon, NY and mailed to members over the past year. These were sent out in December 2021, April 2022 (Annual Report) and September 2022.
- An article written by the Editor on the highlights of the 2021 Annual Conference was published in the International Association for Food Protection's Affiliate View newsletter in January 2022.
- The Newsletter Editor sincerely wishes to thank those who sent in news, items of interest and photographs over the past year. Your contributions are essential to the goal of providing an informative newsletter to members.
- Send news, photos, letters and thoughts anytime throughout the year to the Editor at [lindbergc59@gmail.com](mailto:lindbergc59@gmail.com)

**Charles Lindberg, NEWSLETTER Editor**

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# 2022 Food Committee Report

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**Committee Chair:** Angela Montalbano

**Committee Members:** James Baldwin, Robert Bernard Gravani, Joe Corby, Darby Greco, Kathleen O'Donnell, Joy Dagonese and Cory Skier.

We welcomed three new food committee members during the annual meeting: John Arnold, Jennifer Mirabile and Janet Grey.

The committee had numerous interactions to prepare for a well-versed food committee session during the annual conference.

Agriculture Water and Safety – Elizabeth A. Bihn, Ph.D., Produce Safety Alliance, Cornell University, Food Science

Heavy Metal Threshold Levels in Spices – Dan McCarthy, NYS Department of Agriculture and Markets, Food Safety and Inspection Director

NYS DOH Update Foodborne Illnesses - David Nicholas, MPH, Chief Epidemiologist, Outbreak Investigation and Research, NYS Department of Health

Everything you ever wanted to learn about stored product pests - Chad Gore, Rentokil North America

The William Hickey Award was presented to Angela Montalbano, NYS Department of Agriculture and Markets, Food Safety and Inspection, Assistant Director

**Angela Montalbano, Chair**

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# 2022 Laboratory Practices Committee Report

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The charge of the Laboratory Practices Committee is to review laboratory procedures and technical information of current interest to the milk and food industries; and to present materials related to this review to our membership and others through outreach and the annual conference. A major activity of the committee is to plan the laboratory session at the Annual Conference on topics of current interest to milk and food laboratory personnel.

The committee is currently made up of 10 members, mostly representing dairy laboratory and quality assurance as well as regulatory personnel. Correspondence during this year was mostly by e-mail with one virtual meeting with the primary objective of determining topics and speakers for the annual meeting. The outcome of that meeting is the program outlined in the 2022 NYSAFP Annual Conference Agenda. There was also a brief discussion on the charge of the committee regarding representing “food” and “dairy,” to be continued.

The “Lab” Committee is also charged with selecting the recipient of the annual Howard B. Marlatt Memorial Award to be presented during the Laboratory Session at the Annual Conference. The Marlatt award is presented to an individual who has made significant contributions in the field of dairy and food laboratory work.

The Chair thanks all members who have stepped down from the committee, those long-standing members who have stayed on, and those who are new to the committee for your dedication to NYSAFP and the Dairy / Food Industries.

**Steven Murphy, Chair, Laboratory Practices Committee**

## Laboratory Practices Committee Members

Steven Murphy, Chair, Cornell University (mostly retired)

Chris Lawrence, Dairy One

Jeff Davidson, HP Hood

Cindi Mangione, NYS Ag & Mkts

Christina Angell, NYS Ag & Mkts

Melissa Rice, Packaging Consultants International

Robin Waite, Perry's Ice Cream

Sheri Winter, Steuben Foods

Deena Koopman, Steuben Foods

Betty Colton, Upstate Farms

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# 2022 IAFP Report

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The International Association for Food Protection (IAFP) Affiliate met several times this year in virtual meetings with brainstorming sessions on multiple topics including how to get more involvement with the affiliate, what makes up a successful executive board, and how to get younger people more involved. Some really great ideas came out of these sessions that have been shared with this executive board and some of them, such as having students present at this meeting again, are being tried. During the meeting the Operational Guidelines for the affiliate were updated and voted on. There are currently 57 affiliates with 50 of them active.

## **The awards this year that were handed out included:**

***Affiliate Membership Achievement*** – African Continental Association for Food Protection

***Affiliate Communication Materials*** – British Columbia Food Protection Association

***Affiliate Member Education*** – Indian Association for Food Protection in North America

***Best Affiliate Overall Meeting*** – Turkish Food Safety Association

## **And for the highest honor:**

The C.B. Shogren Memorial Award was presented to the Georgia Association for Food Protection.

The IAFP has a table set up in the exhibitor area that I encourage you to check out the materials. The different publications that are offered by the IAFP are going to be completely electronic by the end of the year and free to everyone, so take advantage of this amazing resource.

At the business meeting held August 2nd, 2022, David Tharpe reported that there were 1,450 in attendance at last year's conference with 1,200 additional participants virtually for a total of 2,650. I was one of the virtual attendees. This year there were 3,000 in attendance at the full in person meeting in Pittsburgh which was about 80% of what there was pre-Covid in 2019. There were also about 80% of the exhibitors present. The association is having many more webinars throughout the year and in 2022 there have been a total of 5,400 registrants for the webinars. These are also made available on the IAFP website after the webinar for IAFP members.

The next IAFP meeting will be held in July 2023 in Toronto, Canada. Hope to see you there.

**Amy Rhodes, IAFP Affiliate Representative**

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# Resolutions Committee Report

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With great sadness I would like to report that in the past year we have lost three great Dairy and Food Industry Icons that will be greatly missed.

## **Richard Ensby** – October 26, 2021

Richard “Dick” Ensby graduated from Canton Central High School, earned an Associate’s Degree from Canton ATC, and spent time as a military police reservist through the Canton army reserve center. After completing his college degree and military service, he married Lois M. Dominy on May 30, 1959. For nearly 60 years, he worked in the dairy industry in both project management and sales roles, while helping Lois raise their family in Baldwinsville. Dick was a long-time member of the New York State Association for Food Protection and a regular attendee of the Annual Conference, working the Twinco exhibitor table.

## **Martin Mitchell** – December 19, 2021

Martin was a food scientist and entrepreneur who started working with his father in their consulting business. Subsequently, he acquired Certified Laboratories in 1972 and continued to be involved up until his death. Martin was joined by his son Steven in 1994, where they worked together to grow Certified Laboratories from a small local laboratory in New York with 20 employees to what is now an international laboratory with 30-plus locations and close to 2,000 employees. Martin’s leadership and commitment to best-in-class service and science is still the cornerstone of the organization. He led the association’s Technical Committee, delivered the technical update at the group’s annual conference, fielded member questions through the RFA technical hotline, produced regular newsletters and updates on food safety and regulatory news and advised the board of directors.

## **Gary Davis** – May 4, 2022

Gary worked in public service for over forty years, starting with St. Lawrence County and followed by a long career with the NYS Department of Agriculture and Markets, working as a dairy Laboratory Evaluation Officer. Gary was very active in the New York State Association for Food Protection, serving as President (1998-99) and a long-time member of the Laboratory Committee. For his dedication to the Association, he received the Emmett R. Gauhn Award (2001) and Howard B. Marlatt Award (1992). Post retirement Gary was a consultant and traveled to Brazil, Costa Rica, Greece and New Zealand to assist companies in getting their dairy products ready to ship to the U.S.

**Kim Bukowski, Chair**



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# 99TH NYSAFP ANNUAL CONFERENCE

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## 2022 ANNUAL CONFERENCE DAIRY BAR AND SCHOLARSHIP RAFFLE DONATIONS

### DAIRY BAR DONATIONS RECEIVED FROM:

Byrne Dairy

Upstate Niagara

Cabot

Wells Enterprises

HP Hood

### SCHOLARSHIP RAFFLE DONATIONS RECEIVED FROM:

3M

International Association  
for Food Protection

Angela Montalbano

Kelly Natali

Byrne Dairy

Niagara Scientific

Cheryl Gromm

Sahlen Packing Co.

Donna Walker

Steve Murphy

HP Hood

Upstate Niagara



**CONNECT. LEARN. ADVANCE.**

**New York State Association  
for Food Protection**

**2022**

**Exhibitors**

Microbac

Charm

Novolyze

Dairy Practices Council

Sani Professional

IAFP

Niagara Scientific Products

Nelson Jameson

Ensystem Inc

Eastern Crown

Rochester Midland

3M

Twinco

Ecolab

Bruns Brothers



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New York State Association  
for Food Protection

# 2022 Speakers



## General Session Speakers

### **MATEEN POUYFAR** – *Eat Seedly: Creating and Marketing Nutritious Foods with Hemp Seeds*

Mateen is the founder of SEEDLY Foods, a premium snacking brand manufacturing innovative foods with hemp and other organic seeds. Mateen's passion for sustainable innovation began in university while pursuing a degree in architecture. He dedicated his thesis to building and restoring a Venetian landmark with hemp-based bio composites. After graduating, Mateen immersed himself in the industry, traveling to Europe and Canada to meet industry pioneers and obtaining a license to process hemp in New York State. His commitment to advancing the emerging hemp industry in the Northeast has caught the attention of businesses and Universities such as Cornell, where he collaborates regularly with students and researchers. Mateen also served on the board of the New York chapter of The Hemp Industries Association for 4 years. SEEDLY products can be found at retail stores in New York and California.

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### **PRESENTATION CREATED BY THOMAS STEWART** – *Federal Bureau of Investigation: Transportation Food Safety and Security*

Mr. Stewart began his career as a Management Analyst with the Federal Bureau of Prisons (BOP) Central Office, Washington, D.C. in August 1994. In January 1996, Mr. Stewart was hired as a Special Agent with the Drug Enforcement Administration (DEA) where he was assigned to their Washington, D.C. and El Paso, Texas Field Divisions. He was assigned to a High Intensity Drug Trafficking Area (HIDTA) Task Force where he partnered with the Federal Bureau of Investigation (FBI) in an undercover capacity. Mr. Stewart accepted an appointment as a Special Agent with the FBI in March 1999 where he was assigned to the Albany, New York, Division and investigated White Collar Crime, Intelligence, and Terrorism matters while serving in a Relief Supervisor capacity and as an FBI Certified Operator on the Special Weapons and Tactics (SWAT) team. In July 2014, Mr. Stewart was asked to serve as the Weapons of Mass Destruction Coordinator (WMDC) where he currently resides as a member of the Albany Division's Joint Terrorism Task Force (JTTF). Mr. Stewart completed a TDY to the WMD Directorate (WMDD) at FBI Headquarters in Washington, D.C. in July 2017 where he served in both their Operational Response Unit (ORU) and Operational Investigative Unit (OIU). Mr. Stewart is an FBI Certified Weapons of Mass Destruction Coordinator.

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### **RODERICK LINK** – *Federal Bureau of Investigation: Cybersecurity in the Food Industry*

Roderick has over 8 years of experience working as FBI Albany's Computer Scientist. In that time he has served as the division's primary subject matter expert on digital forensics, cryptoanalysis, network, memory and malware analysis in support of over 500 FBI operations including more than 40 computer intrusions. He is also a member of the FBI's Cyber Action Team (CAT), a team that's responsible for providing rapid incident response to the most critical attacks under FBI investigation. His recent deployments include combating the 2020 SunBurst backdoor at US federal agencies and tracking and containing attackers accessing SuperBowl 2020 infrastructure as well as internationally in support of multi-agency search warrants. Roderick also spent 8 years as an Explosive Ordnance Disposal technician in the US

military, rendering safe over 120 improvised explosive devices and thousands of unexploded ordnance in support of Operation Iraqi Freedom. His certifications currently include GREM, GPEN, GCIA, GCIH, GCFA, GASF, GMOB, GNFA, Security+, and a Bachelor's Degree in Cybersecurity from Utica College. If he's not at his desk you can find him on the sidewalks near UAlbany or Quantico, heckling passing students to finish their Digital Forensics homework.

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## **ANIKA ZUBER GIANFORTE** – *Cornell Cooperative Extension: The Intentional Adulteration Rule*

Anika Gianforte is a Dairy Processing Specialist with Cornell University's Dairy Foods Extension Program. She received her BS in Food Science and MPS in Food and Agricultural Economics from Cornell University. She was raised on a 3rd generation dairy farm in Western NY before attending Cornell where her studies were largely focused on dairy manufacturing and the food industry. Before joining the Cornell Dairy Foods Extension Team, she worked for Hannaford Supermarkets in the Retail Management Training Program.

Anika's work focuses on dairy foods processing and workforce development activities for the dairy processing sector. She is an instructor for Dairy Foods Certificate Program courses including HACCP, PCQI, and product-specific courses. She also works directly with dairy plants to help them meet their food safety and quality goals. In addition to technical work, Anika works with dairy plants and partner organizations to develop programs to help alleviate the pressing issue of recruiting qualified individuals to careers in dairy processing.

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## **Laboratory Session Speakers**

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### **JONATHAN DEMEIS** – *Laboratory Equipment Maintenance & Calibration*

Jon has spent nearly 20 years serving in many roles in his family's businesses, Precision Scale & Balance and Niagara Scientific Products (PS&B/NSP). He previously served on the Board of Directors of the Independent Laboratory Distributors Association (ILDA) for nine years, six of which he served as the Chairman. Jon currently holds the position of Vice President of PS&B/NSP. Over the years, Jon has spent hundreds of hours participating in various manufacturer and industry trainings, covering a broad range of laboratory, test & measurement equipment.

Jon's experience and knowledge covers most types of laboratory equipment such as: balances/scales, pipettes, pH meters, titrators, thermometers, autoclaves, spectrophotometers, viscometers, freezers/refrigerators, ovens/incubators, water baths, microscopes, and much more.

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### **ANIKA ZUBER GIANFORTE** – *The Building Blocks of Strong SOPs*

Anika Gianforte is a Dairy Processing Specialist with Cornell University's Dairy Foods Extension Program. She received her BS in Food Science and MPS in Food and Agricultural Economics from Cornell University. She was raised on a 3rd generation dairy farm in Western NY before attending Cornell where her studies were largely focused on dairy manufacturing and the food industry. Before joining the Cornell Dairy Foods Extension Team, she worked for Hannaford Supermarkets in the Retail Management Training Program.

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CONTINUED ON PAGE 22

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## **PANEL DISCUSSION – Finding Qualified Laboratory Personnel: Recruiting, Retaining & Training**

**Panel:** James Goldie, Apex Systems;

Christina Angell, NYS Dept. of Ag & Mkts

Heather Spraker, Cayuga Milk Ingredients

James Goldie - "Recruiting and Qualifications"

**James Goldie** – Account Executive in staffing in the Life Sciences for the last 11 years with territory in Western New York and Western Pennsylvania. Apex Systems (Formerly Lab Support & Apex Life Sciences), is a world class staffing services business that incorporates industry insights and experience to deliver solutions that fulfill clients’ digital, engineering, and life science staffing needs. Apex provides a continuum of services from workforce mobilization to consulting services to drive better results and bring more value to our clients. Apex has a presence in over 70 markets across US, Canada and Mexico. Apex is a segment of ASGN Inc.

**Christina Angell** – *NYS Lab Inspection Observations & Training Focus Areas*. Christina has been employed with NYS Department of Agriculture & Markets, Division of Milk Control since 2001, where she served as a Dairy Product Specialist I (DPS I) for 20 years. She became a Laboratory Evaluation Officer in 2005 and became actively involved in the NYSAFP/NYS DAM/Cornell sponsored Regional Laboratory Workshops. In the last year Christina took on the role of IMS Program Supervisor & FSMA Compliance Coordinator.

**Heather Spraker** – *Finding, Training and Keeping Qualified Laboratory Personnel*. Heather is a native of Central New York. She is a graduate of LeMoyne College with a B.S. in Biology. After college she worked for Byrne Dairy in Syracuse, NY for 6 years as a Quality Assurance Manager. Heather then spent 7 years working for New York State Department of Agriculture and Markets as a Dairy Products Specialist and State Rating Officer. She is currently working for Cayuga Milk Ingredients, LLC as the Director of Quality Assurance.

**Amanda Zick** – *Observations & Insights from First Round Appendix T Audits*. Amanda was raised on a small dairy farm outside of Troy, NY and went on to study Dairy Science and Food Industry Management at Cornell University. After graduation she worked in a variety of dairy processing facilities including Kraft Foods in New Ulm, MN, Ronnybrook Farm Dairy in Ancramdale, NY, and Arethusa Farm Dairy in Bantam, CT. She spent 5 years working for the NYS Dept. of Agriculture and Markets Division of Milk Control as a Dairy Product Specialist and State Rating Officer and is currently a Milk Specialist for the FDA’s Office of State Cooperative Programs Division of Milk Safety, covering the Northeast states where she has been the last 5 years.

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## Food Session Speakers

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### **BETSY BIHN** – *Agricultural Water and Produce Safety*

Dr. Elizabeth A. Bihn is the Director of the Produce Safety Alliance (PSA), leading a team tasked with providing fundamental, science-based, food safety knowledge to fresh fruit and vegetable farmers, packers, as well as state and federal regulatory personnel to meet the U.S. Food Safety Modernization Act's Produce Safety Rule requirements. Betsy is also the Executive Director of the Institute for Food Safety at Cornell University with a mission to provide training and conduct research to support the food industry, from farm to fork, in reducing foodborne illness risks. She has developed many award-winning educational materials and training programs for fruit and vegetable farmers, packers, and farm workers for over 22 years. Her research focuses on surface water quality used in the production of fruits and vegetables. Betsy is also the Director of the National Good Agricultural Practices (GAPs) Program. She received her B.S. in Zoology from the Ohio State University, M.S. in Horticulture from the University of Florida, and Ph.D. in Food Science from Cornell University.

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### **DAN MCCARTHY** – *Heavy Metal Threshold Levels in Spices*

Dan has over 34 years working for several state agencies in New York. His tenure with the Department of Agriculture and Markets began in 2008. Within this Department, he has worked with producers to promote their products and arrange product focused agricultural research in addition to other duties.

In his most recent role, as Director of the Division of Food Safety and Inspection, he manages a Division of over 100 food and produce inspectors to ensure that the food offered for sale at over 35,000 establishments in New York is safe and wholesome.

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### **DAVID NICHOLAS** – *NYS DOH Update Foodborne Illnesses*

David Nicholas is a Chief Epidemiologist with the New York State Department of Health (NYSDOH). He has received a Bachelor of Science in Biology from Rensselaer Polytechnic Institute in Troy, New York and a Master of Public Health in Epidemiology from the State University of New York at Albany, School of Public Health. He has over 20 years of experience working in Public Health as a laboratory technician, epidemiologist and environmental health specialist. He has served as the Environmental Health Specialist Network (EHS-Net) Coordinator and National Outbreak Reporting System (NORS) administrator for the NYSDOH, assisted in the investigation and reporting of hundreds of foodborne and other enteric disease outbreak investigations, and coordinated numerous research studies within food service establishments. David was the 2015 recipient of the John J. Guzewich Environmental Public Health Team Award, the 2020 recipient of a Letter of Commendation from the Centers for Disease Control and Prevention and the 2020 recipient for the New York State Association for Food Protection, William V. Hickey Award. He currently conducts and directs all aspects of research and surveillance related to foodborne and other enteric disease outbreak investigations and is an Assistant Professor with Department of Epidemiology and Biostatistics at the State University of New York at Albany, School of Public Health.

## **CHAD GORE** – *Everything You Ever Wanted to Learn About Stored Product Pests*

Chad has a M.Sc. from California University of Pennsylvania where he worked on the biocontrol of gypsy moths in Pennsylvania and Ohio as well as the biological control of fungal phytopathogens. Chad received his Ph.D. in Entomology from NC State University in 2004; following graduation he remained at NCSU as a Postdoctoral Research Associate. While at NCSU, he worked on the physiological and molecular biology of German cockroach allergens, cockroach and allergen mitigation tactics in infested homes, and cockroach control in animal rearing facilities. Chad is currently an Entomologist and Market Technical Director with Rentokil North America, responsible for the Northeast United States and Puerto Rico. He leads a team of Technical Services Managers with duties that include the development and continuous education of service technicians and managers, pest identifications, technical assistance during challenging pest problems, and development & delivery of training seminars and workshops.

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## **Field Session Speakers**

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### **FDA UPDATE - Amanda Zick**

Amanda was raised on a small dairy farm outside Troy, NY and went on to study Dairy Science and Food Industry Management at Cornell University. After graduation she worked in a variety of dairy processing facilities including Kraft Foods in New Ulm MN, Ronnybrook Farm Dairy in Ancramdale, NY, and Arethusia Farm Dairy in Bantam, CT. She spent 5 years working for the NYS Dept. of Agriculture and Markets Division of Milk Control as a Dairy Product Specialist and State Rating Officer and is currently a Milk Specialist for the FDA's Office of State Cooperative Programs Division of Milk Safety covering the Northeast states where she has been the last 5 years.

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### **METHODS OF MEASURING & SAMPLING MILK ON THE FARM**

**Colleen Henry** has been with NYS Department of Agriculture & Markets for over 18 years as a Dairy Products Specialist I for about 14 years and a Food Safety Inspector I for almost 5 years – both in the Western New York area. She is also a Farm State Rating Officer.

**Eric Glaude** grew up on a dairy farm and has worked for the NYS Department of Agriculture and Markets for 9 years, first as a DPS1 and Farm Rating Officer and now as a DPS 2, supervising the Western New York area.

**Donna Walker** grew up on a 6th generation dairy farm in Springwater, New York. After graduating from Cornell University with a degree in Biology, she worked for Quality Milk Production Services as a laboratory technician before taking a position with Dairylea and later Dairy Farmers of America as a Field Representative and CMI. Donna is a past president of the New York State Association for Food Protection and current chair of the Farm Methods Committee.



## **CONSTRUCTION OF SANITARY MILK LOAD OUT SYSTEMS**

### ***Chris Hylkema***

Chris is a Program Manager for the Division of Milk Control and Dairy Services of the NYS Dept of Agriculture & Markets. His duties include oversight and supervision of program activities and staff within the Bureau of Milk Control.

Chris currently serves as Chair of the Board of Directors for 3-A Sanitary Standards, Inc., Chair of the Technical Engineering Review Committee of the National Conference on Interstate Milk Shipments (NCIMS) and is Past-President of The Dairy Practices Council.

Chris has been in the dairy industry for 26 years, working in UHT fluid and cultured dairy production with the last 21 years spent at the NYS Dept. of Agriculture and Markets. In 1995 he received a B.S. in Environmental Microbiology from the SUNY College of Environmental Science & Forestry in Syracuse, NY.

### ***Chris Cherry***

Chris Cherry is the CEO and Engineer of CIDECE. He is a graduate of Cornell University, where he received a B.S. degree in Agricultural and Biological Engineering. After graduation he worked on a local dairy farm until he co-founded CIDECE in 1996. His passion is automation controls, employee training, and customer satisfaction with high quality milking systems. Chris also serves on the New York State Farm Methods Committee of the New York State Association for Food Protection. Chris resides in Auburn and enjoys spending time playing volleyball, coaching flag football, and hunting.

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## **MYTH BUSTERS – REGULATION OR NOT?**

### ***Valerie Catlin***

Valerie attended SUNY Albany, graduating with a Biology degree. Valerie has been with the Department of Agriculture and Markets for 21 years, starting in the NYS Food Lab as a Lab Technician and becoming a Senior Bacteriologist before transferring to the Division of Milk Control as a Dairy Product Specialist 1. For the last 13 years Valerie has been a State Rating Officers for Farms. Valerie is currently involved in the Department's EOC team, Milk Control's annual CMI Update, member of the Farm Methods Committee and the 2022 Superintendent of Dairy Product Competition for the NYS Fair.

New York State Association  
for Food Protection

# 2022 Award Recipients



# ~ AWARD RECIPIENTS ~

## EMMETT R. GAUHN

1955	Henry W. Lehmkuhl	1979	John W. Raht	2001	Gary L. Davis
1956	Arthur B. Quencer	1980	Charles J. Gimbrone	2002	David P. Brown
1957	Clarence W. Weber	1981	Charles G. Ashe		Janene S. Lucia
1958	Floyd B. Carkhuff	1982	William K. Jordan	2003	Joseph Corby
1959	William O. Skinner	1983	John G. Burke	2004	John P. Schrade
1960	Emmett E. Hart	1984	Samuel Abraham	2005	Steven C. Murphy
1961	Walter F. Stoepel	1985	David K. Bandler	2006	Donna Zang
1962	Paul Corash		Alfred R. Place	2007	Howard VanBuren
1963	Robert W. Metzger	1986	Charlotte W. Hinz	2008	Jean Marie Wolff
1964	Wade F. Alexander	1987	V. Bruce Parizo	2009	Robert Karches
1965	James C. White	1988	Albert J. Lahr	2010	William Byrne
1966	Fred E. Uetz	1989	Paul J. Dersam	2011	John Grom
1967	Donald H. Race	1990	Robert J. Gales	2012	Kathryn Boor
1968	Walter H. Grunge		Gaylord Smith	2013	Ronald D. Gardner
1969	Nelson J. Hohl	1991	Douglas W. Friend	2014	Robert Gravani
1970	Roy O. Swanner	1992	Dale Chilton	2015	Marsha Koerner
1971	Caryl H. DuMond	1993	John B. Baker	2016	John Luker
1972	Richard P. March	1994	Robert J. Ryan	2017	Ruth Riner
1973	Francis R. Brady	1995	Richard A. Ledford	2018	John DiBlasi
1974	Kenneth W. Coolidge	1996	Eric J. Dutton	2019	Victoria Pedersen
1975	Robert F. Holland	1997	Terry B. Musson	2020	Casey McCue
1976	Ray H. Bliss	1998	Kim Bukowski	2021	No Award
1977	Milford R. Juckett		William Young	2022	Charles Lindberg
1978	Joseph A. Salvato, Jr.	1999	John R. Bartell		
		2000	Eugene T. Wolff		

## DR. PAUL B. BROOKS

1955		1978	John G. Burke	2001	Nancy Carey
1956	Irving Sattell	1979	Lawrence H. Conlon	2002	Robert Baldwin
1957	Walter H. Grunge	1980	John R. Bartell	2003	Al Lebo
1958		1981	Dwayne L. Lipinski	2004	Paul Kent
1959	Donald H. Race	1982	Edward J. Fischer	2005	William Fredericks
1960	E. Harvey Davis	1983	Gaylord B. Smith	2006	John Grom
1961	Paul L. Brooks	1984	Ralph S. Taylor	2007	Richard Lathrop
1962	W. M. Farnsworth	1985	Harold S. Rudnick	2008	Sterling Sturges
1963	Richard P. March	1986	Leonard H. Jones	2009	Bernard Cheney
1964	Michael H. Roman	1987	Douglas W. Friend	2010	Robert Harrington
1965	Carl G. Mellon	1988	William L. Barton	2011	Evelyn Miles
1966	John F. Greene	1989	Stewart Dean	2012	John DiBlasi
1967	Francis J. Brennan	1990	Robert J. Ryan	2013	Marsha Koerner
1968	Alfred H. Ahrens	1991	Eugene I. Wolff	2014	Larry Bogdan
1969	Francis P. Heffernan	1992	William Young	2015	Vicki McEwen
1970	Franklin B. Hicks	1993	Eric J. Dutton	2016	Becca Durant
1971	Joseph A. Waldo	1994	Michael S. Bezanilla	2017	Victoria Pederson
1972	Norman W. Bartz	1995	Connie Kuhlman	2018	Robin Waite
1973	Henry V. Atherton	1996	James D. Morrison	2019	Thomas DiBlasi
1974	V. Bruce Parizo	1997	Joseph R. Emerson	2020	Debra Hill
1975	DeForest May	1998	Donald A. Kellogg	2021	Barbara Williams
1976	Mildred M. Frank	1999	Dale Chilton	2022	No Award
1977	Barbara P. March	2000	David P. Brown		

## ~ AWARD RECIPIENTS ~

### HOWARD B. MARLATT

1972	Ann E. Hohenstein	1989	Merle Putman	2006	Robin Waite
1973	Dick H. Kleyn	1990	Alexander Yaxis	2007	Mary Cox
1974	Austin J. Fayette	1991	Arthur P. Mann	2008	Edward McAndrew
1975	Douglas W. Friend	1992	Gary L. Davis	2009	Tom Bristol
1976	Albert B. Karasz	1993	Charles J. Curtis	2010	Cindi Mangione
1977	Worthington P. Howe	1994	Donna Converse	2011	Donna Walker
1978	Derwood H. Marlatt	1995	Lee Bretsch	2012	Kennedy Wilson
1979	Robert R. Zall	1996	Steve C. Murphy	2013	David Barbano
1980	Thomas G. Noonan	1997	Kennan L. Root	2014	Eugene Butzer
1981	Dominick A. DeRosa	1998	David Currie	2015	David Butyne
1982	Charlotte W. Hinz	1999	Ronald Roach	2016	George Getman
1983	Bernard Tzall	2000	Ruth Riner	2017	Christina Angell
1984	Louis R. Herrmann	2001	Donald Galarneau	2018	Dotty Wyckoff
1985	Eugene T. Wolff	2002	Howard Holdridge	2019	Thomas Angstadt
1986	Richard B. McAndrew	2003	Bonnie Lattimer-Ward	2020	Thomas DiBlasi
1987	Martin Mitchell	2004	James E. Fitts	2021	Nicole Martin
1988	Paul U. Hickey	2005	Eric Reimers	2022	Cindy Kozlowski

### DR. THEODORE H. REICH

1972	Merlin M Mowry	1990	Albert L. Avery	2008	Gary Bennett
1973	Emmett U. Hebner	1991	Glenn U. Blakemann	2009	Kenneth Slentz
1974	Harvey A. O'Hern	1992	Randy Alexander	2010	Rich Lathrop
1975	Joseph A. Leo	1993	Robert Congdon	2011	Donna Walker
1976	Robert J. Guinther	1994	Kathryn Thode	2012	Leslie Ball
1977	Stuart O. Thurston	1995	David Elliott	2013	Sara Gillette
1978	L. George Texter	1996	Brian Arnold	2014	Eric Mortensen
1979	Roger E. Aiken	1997	Carl Hagmann	2015	David T. Gaston
1980	Ralph S. Taylor	1998	Arthur Rankin	2016	Scott Steiner
1981	John Breese	1999	Robert Bowles	2017	Dan Guido
1982	Gordon H. Wright	2000	Jerry Ortolani	2018	John Rutherford
1983	John F. Greene	2001	Richard Smith	2019	Kerry Case
1984	Roger Tremont	2002	Cal Gates	2020	Rodney Hinz
1985	Edward Heinrich	2003	Jack Collier	2021	Chris Cherry
1986	Kenneth R. Ellinwood	2004	Carmen L. Armstrong	2022	Chad Martin
1987	George Vermilya	2005	Mark Shelmidine		
1988	Donald A. Kellogg	2006	Frank Brady		
1989	Henry Peterson	2007	Walter Farrell		

## ~ AWARD RECIPIENTS ~

### WILLIAM V. HICKEY

1979	Maurice A. Guerrette	1994	Donald Splittstoesser	2009	William Kalabanka
1980	Donald L. Downing	1995	J. Joseph Corby	2010	Kevin Zimmerman
1981	Ralph Bernstein	1996	John P. Schrade	2011	Daniel Gump
1982	Edward G. Podgorski	1997	Joseph Ferrara	2012	John Luker
1983	Thomas J. Mahoney	1998	Kenneth Goll	2013	Olga Padilla-Zakour
1984	Robert B. Gravani	1999	Barbara Gerzonich	2014	James Baldwin
1985	Gerald Cohen	2000	Al Bugenhagen	2015	Elizabeth Bihn
1986	Charles W. Felix	2001	James DiMartino	2016	Stephen Stich
1987	Joseph J. Faline	2002	Martin Wiedmann	2017	Kathleen O'Donnell
1988	Lawrence R. Crowell	2003	Evelyn Miles	2018	Randy Worobo
1989	John Guzewich	2004	Charles E. Richardson	2019	Erin Sawyer
1990	Donald L. Rung	2005	Donna Scott	2020	David Nicholas
1991	Joseph H. Hotchkiss	2006	Kathryn Boor	2021	Paul Marra
1992	James L. Sevchik	2007	Carl LaFrate	2022	Angela Montalbano
1993	James D. Marrison	2008	Mary Ellen Burris		

### INTEGRATED PEST MANAGEMENT AWARD

2007	Robert B. Gravani	2008	Carl LaFrate	2009	Patrick Flood
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### EDUCATION AND PROFESSIONAL IMPROVEMENT MERITORIOUS SERVICE AWARD

2011	Ron Gardner	2013	Steven C. Murphy	2015	Kim Bukowski
2012	Robin Waite	2014	Rob Ralyea		

## **GEORGE “SID” MILLER AFFILIATE OF THE YEAR**

1986	Metropolitan Dairy Technology Society
1987	Rochester Area Sanitarians
1988	Capital District Sanitarians
1989	Catskill Mountain Sanitarians
1990	Western Association Sanitarians
1991	Penn York Milk and Food Sanitarians
1992	Rochester Area Sanitarians
1993	Ontario Sanitarians
1994	Finger Lakes Sanitarians
1995	South Central Sanitarians
1996	Central New York Sanitarians
1997	Rochester Area Sanitarians
1998	South Central Sanitarians
1999	Catskill Mountain Sanitarians
2000	Central New York Sanitarians
2001	Finger Lakes Sanitarians
2002	Catskill Mountain Sanitarians
2003	South Central Sanitarians
2004	Capital District Sanitarians
2005	Capital District Sanitarians
2006	Rochester Area Sanitarians
2007	Western Association of Sanitarians
2008	Central New York Sanitarians
2009	St. Lawrence Association of Sanitarians
2010	Finger Lakes Association of Sanitarians
2011	Western NY Association of Sanitarians
2012	Western NY Association of Sanitarians
2013	Western NY Association of Sanitarians
2014	Central New York Sanitarians
2015	St. Lawrence Valley Association of Sanitarians
2016	Rochester Area Sanitarians
2017	Western Association of Sanitarians
2018	Rochester Area Sanitarians
2019	Western NY Association of Sanitarians
2020	Central New York Sanitarians Association
2021	No Award
2022	No Award

## Emmett R. Gauhn Memorial Award



Charles "Chip" Lindberg (left) NYS Department of Agriculture and Markets (retired) receives the 2022 Emmett R. Gauhn Memorial Award from John DiBlasi, NYS Department of Agriculture and Markets (also retired).

This is dedicated to a very good friend.

Established in 1955, the Emmett R. Gauhn Memorial Award is presented annually as our highest award, in memory of the Association's first president and valued leader in food sanitation. The visionary leadership, commitment and persistent dedication that inspired the birth of this Association is very evident in this year's award recipient.

Charles "Chip" Lindberg has always illustrated a true leadership role in educational support and food safety, both for regulatory personnel and the entire dairy and food industry. As he successfully earned his Department of Agriculture and Dairy Services promotions, and eventually became the Program Manager, he never wavered from his support of the field inspectors and the best interests of the industry we served.

Chip has served on the Executive Board and as Association President, as well as several support committees and local affiliates.

Now, in his retirement, he has accepted the all-important role of Newsletter Editor. We all can applaud his support and commitment to the New York State Association for Food Protection, and thank him for his continued service to each of us.

## William V. Hickey Memorial Award



Angela Montalbano, NYS Department of Agriculture and Markets, received the William V. Hickey Award. Presenting the award is James Baldwin, Price Chopper.

Established in 1979, the New York State Association for Food Protection William V. Hickey Memorial Award is designated to honor an individual who has excelled in the field of food safety and sanitation. Mr. William Hickey was the Executive Director of the Food and Container Institute and the first chairman of the Food Protection Committee.

Angela Montalbano is the Assistant Director for the Division of Food Safety and Inspection of the New York State Department of Agriculture and Markets. She began her career with the NYS Department of Agriculture and Markets, Food Safety and Inspection in 1990. Throughout her career she has received numerous recognition awards from the NYS Dept. of Agriculture, Association of Food and Drug Officials (AFDO), Central Atlantic States Association (CASA) and United States Department of Agriculture. Angela currently is the President-Elect of the New York State Association for Food Protection.

Angela has held positions on the AFDO Board of Directors; Director at Large, Secretary / Treasurer and is currently the Vice President, the NYSAFP Food Committee Chair and is the State Co-Chair for the PFP (Partnership for Food Protection) Training and Credentialing Workgroup. She is a NY CASA Conference past president. Angela completed the one-year IFPTI (International Food Protection Training Institute) Fellowship in Leadership, Cohort 1 in 2010-2011. She regularly participates as a subject matter expert on national food safety and training workgroups, including the National Curriculum Standards development.



## Dr. Theodore H. Reich Memorial Award



Department of Agriculture and Markets Dairy Products Specialist and Rating Officer Chad Martin receives the 2022 Dr. Theodore H. Reich award from Dairy Equipment Specialist Theresa Gonzalez.

Dr. Theodore H. Reich was a Division Supervisor for the Country Milk Section of the NYS Health Department. This award is presented in his memory to a person who has given outstanding service improving milk safety and quality on the farm. The 2022 NYS Association for Food Protection Dr. Theodore H. Reich Memorial Award winner is Chad Martin.

Chad is a member of NYSAFP and an excellent Dairy Products Specialist and farm rating officer for the NYS Department of Agriculture and Markets, Division of Milk Control. He teaches the annual Certified Milk Inspector class at Cornell, which helps new and experienced CMI's better understand the regulations that improve milk quality and safety on farms. He works with his

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## **Dr. Theodore H. Reich Memorial Award Cont'd**

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assigned CMI's to help them with any questions regarding how the regulations fit their farms, educating on how they can help farms produce safer milk. Chad also fairly applies regulations to his assigned producer-dealer farms and works with them to help them achieve good quality milk. Chad, well deserved.

# Howard B. Marlatt Memorial Award



Cindy Kozlowski (right), Steuben Foods (semi-retired), received the Howard B. Marlatt Award for outstanding laboratory service from Sheri Winter, also from Steuben Foods.

The **Howard B. Marlatt Memorial Award** is presented in memory of Howard B. Marlatt.

- Founder and Past President of the Orange County Sanitarions Association
- Member of the NYSAFP board at the time of his death, July 10, 1969
- Chairman of the Laboratory Practices Committee for three years
- Established in 1972, **The Howard B. Marlatt Memorial Award** recognizes those individuals who have made an outstanding contribution in the field of dairy and food laboratory work and is selected by the Laboratory Practices Committee. NYSAFP membership is not required.

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## **Howard B. Marlatt Memorial Laboratory Award Cont'd**

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Cindy Kozlowski joined the Steuben Foods Inc. QC laboratory in 2001 as a Technical Co-coordinator with advancement over the years to QC Lab Manager and Director of the QC Laboratory. During her tenure testing instruments were upgraded, new technology was introduced and expansion of QC laboratory divisions to include the dairy lab, environmental lab and allergen lab. Her last big adventure was designing a brand-new laboratory that is today's QC Laboratory at Steuben Foods Inc. Cindy retired in August 2018. She continues part-time with project assistance as needed.

## Honorary Lifetime Memberships



Rod Hinz (r), NYS Department of Agriculture and Markets (retired), receives an Honorary Lifetime Membership plaque from Charles Lindberg, also a retired Department employee.

Also receiving an Honorary Lifetime Membership was Paul Kent of IBA (retired), a long-time NYSAFP member and exhibitor at many past Annual Conferences.

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## Council of Affiliates Chairs

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1954 Morris Yates, Crowley Milk Company .....	10 Affiliates
1957 Henry W. Lehmkuhl, Milk Plant Specialties Co. ....	10, 17 & 18 Affiliates
1960 W. M. Farnsworth, Delhi Ag & Tech .....	18 Affiliates
1963 Francis J. Brennan, NYC Dept. of Health .....	18 Affiliates
1966 Alfred H. Ahrens, Dairylea Cooperative, Inc.....	18 Affiliates
1972 Peter Leonelli Pennwalt-Corp.....	17 Affiliates
1972 Lynn A. Smith, Upstate Milk Coop.....	17 Affiliates
1975 Gaylord B. Smith, NYS Dept. of Health .....	14 Affiliates
1982 Leonard Jones, Eastern Crown, Inc .....	14 Affiliates
1986 John F. Greene, Borden Co. ....	14 Affiliates
1989 Eric Dutton, NYS Dept. Ag & Markets .....	14 Affiliates
1993 Bill Young, Upstate Farms Cooperative, Inc.....	14 Affiliates
1999 Roy Sleeper, AFCO, Inc.....	12 Affiliates
2001 John Grom, Eastern Crown, Inc .....	12 Affiliates
2008 William E. Fredericks Jr, NYS Dept. of Ag & Markets.....	9 Affiliates
2012 Philip Brown, Chr. Hansen, Inc.....	8 Affiliates
2015 Marsha Koerner, Perry's Ice Cream.....	7 Affiliates
2019 Christine Krawczyk, Upstate Niagara Cooperative.....	6 Affiliates
2020 Barbara Williams, NYS Dept. of Ag. & Markets .....	6 Affiliates
2022 Jacqueline Kusnierz, Stewart's Shops.....	6 Affiliates

# ~ COUNCIL OF AFFILIATES ~ POINT OF CONTACTS

## WESTERN AREA

Robin Waite.....Robin.Waite@PerrysIceCream.com

## SOUTHERN TIER

John Bartell.....jbartell@stny.rr.com

## ROCHESTER AREA

Chris Krawczyk.....CKrawczyk@UpstateNiagara.com

Mobile: 585-474-6668 • Work: 585-458-1880

## NORTH COUNTRY - OPEN

## CENTRAL

Elizabeth Strebel.....Elizabeth.strebel@agriculture.ny.gov

Home: 315-334-3487 • Work: 518-447-9307

## CAPITAL DISTRICT

Jacqueline Kusnierz.....jkusnierz@stewartshops.com

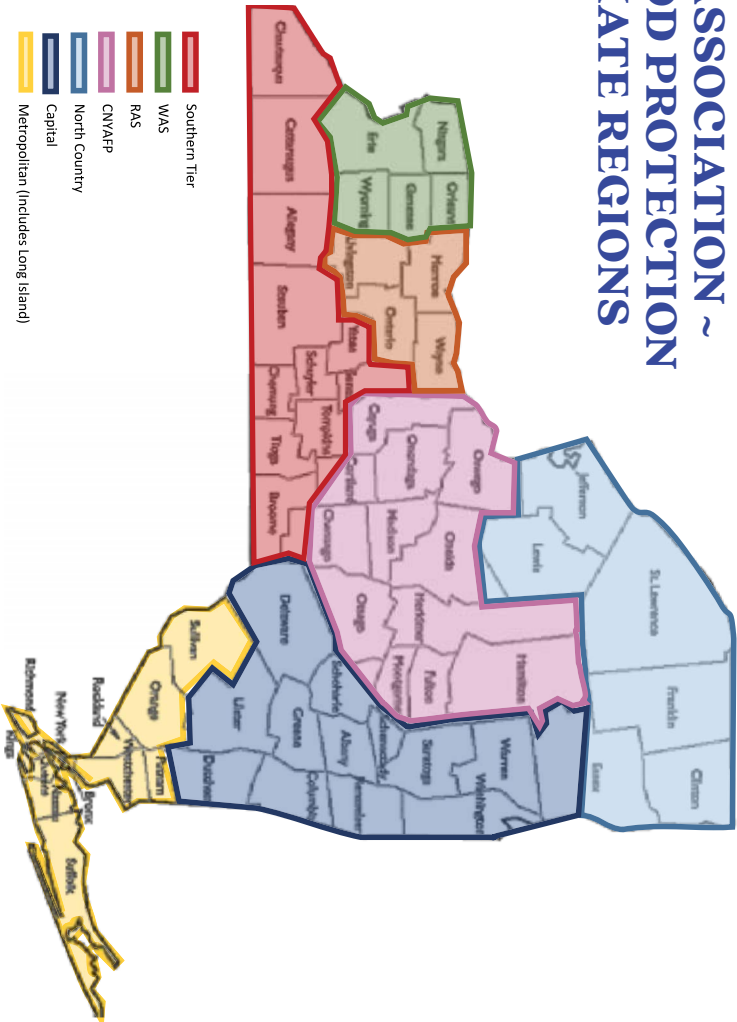
Diane Whitten.....CCE Saratoga

(Farm to Fork Conference)

## METROPOLITAN

Vacant

# ~ NYS ASSOCIATION ~ FOR FOOD PROTECTION ~ AFFILIATE REGIONS





# ~ NYSAFP COMMITTEES ~

## 2022

### **AUDITING COMMITTEE**

Heather Torino  
Kate Fay  
Kelly Natali

### **FARM METHODS COMMITTEE**

Donna Walker, Chair  
Levi Cahan  
Chris Cherry  
Dave Gaston  
Barney McConnell  
Mark Shelmidine  
Vicki Williams  
Mike Winkler  
Linda Young  
Alicia Heannings  
Amanda Zick  
Brian Hinz  
Chris Hylkema  
Christina Angell  
Val Catlin  
Rick Watters

### **FOOD COMMITTEE**

Angela Montalbano  
James Baldwin  
Robert Gravani  
Joe Corby  
Darby Greco  
Kathleen O'Donnell  
Joy Dagonese  
Cory Skier

### **LABORATORY COMMITTEE**

Steve Murphy  
Chris Lawrence  
Jeff Davidson  
Cindi Mangione  
Christina Angell  
Melissa Rice  
Robin Waite  
Sheri Winter  
Deena Koopman  
Betty Colton

### **MEMBERSHIP & PROFESSIONAL DEVELOPMENT COMMITTEE**

Elizabeth Strebel

### **NOMINATING COMMITTEE**

Kelly Natali  
Jacqueline Kusnierz  
Cynthia James

### **AWARDS COMMITTEE**

Kelly Natali  
Jacqueline Kusnierz  
Cynthia James

### **LOCAL ARRANGEMENTS COMMITTEE**

Cynthia James  
Jenn Micha  
Elizabeth Strebel  
John and Nancy DiBlasi  
Tom DiBlasi

### **MISSION & PLANNING COMMITTEE**

Sara Kelly  
Kelly Natali  
Kevin Culm

### **SCHOLARSHIP COMMITTEE**

Donna Walker  
Jeff Van Sice  
Kelly Natali  
Vacant

### **RESOLUTIONS**

Kim Bukowski

# **CONSTITUTION AND BY-LAWS**

## **SEPTEMBER 2021**

### **CONSTITUTION**

#### **ARTICLE I**

##### **Name**

1. The name of this association shall be the New York State Association for Food Protection.

#### **ARTICLE II**

##### **Objectives**

1. The objectives of this Association shall be (1) to strive for continued improvement in the safety, sanitary, and nutritional quality of milk and food; (2) to provide educational opportunities in these areas through meetings and publications; (3) to promote greater uniformity of sanitary food, drug, and environmental regulations and their enforcement in the dairy and food industries; (4) to assist members in achieving these objectives.

#### **ARTICLE III**

##### **Membership**

1. ACTIVE MEMBERSHIP. Any person engaged in the various phases of the milk and food industries shall be eligible for membership in this Association whether employed by a regulatory agency, educational or research institution, quality control laboratory, or related industries. Active members shall be eligible to vote at meetings of the Association.
2. HONORARY LIFE MEMBERSHIP. The Association may extend Honorary Life Membership to members or non-members who have distinguished themselves in the fields of dairy and food sanitation and to members who have made a noteworthy contribution to the Association and fulfil the requirements as stipulated in the By-Laws, Article I, #2. Honorary life members shall be eligible to vote at meetings of the Association.
3. SUSTAINING MEMBERSHIP. Organizations whose objectives are in agreement with those of this Association shall be eligible for Sustaining Membership, but without voting privilege.
4. AFFILIATE MEMBERSHIP. Regional or local associations whose objectives are in agreement with those of this Association shall be eligible to group affiliation with this Association on conditions stipulated in the by-laws.
5. STUDENT MEMBERSHIP. Any student enrolled in a two-year, four-year, or graduate program related to the dairy or food industry shall be eligible for membership in this Association.

#### **ARTICLE IV**

##### **Officers**

1. The officers of this Association shall be a President, President-Elect and Executive Secretary-Treasurer (hereinafter referred to as Secretary). The President shall gain office by succession from the position of senior at large board member. The Secretary shall be appointed by the Executive Board for an unlimited term. All other officers shall hold office for one year.

#### **ARTICLE V**

##### **Administrative Committees, Editor, and Executive Secretary**

1. EXECUTIVE BOARD.
  - a. There shall be an Executive Board in the Association to consist of the President, President-Elect, Secretary (non-voting member), the last preceding president of the Association, the chairperson of the Council of Affiliates, a representative from Cornell University (non voting member) & hereinafter referred to as Cornell Coordinator), a Newsletter Editor (non-voting member) , a Webmaster (non-voting member, and three other board members, one elected each year at large by ballot at the Annual Conference of the Association. Except for the Secretary, Cornell Coordinator, Council Chairperson, Editor and Webmaster,

six members of the Executive Board shall be officially connected with governmental agencies, educational institutions, or industry (representing dairy, food, and related fields).

- b. When new members are elected to fill vacancies on the Executive Board, present members except the Secretary, Cornell Coordinator, Council Chairperson, Editor and Webmaster, shall move up in the line of succession and the new member (or members) shall take the junior position on the Board.
2. MEMBERSHIP COMMITTEE. There shall be a Membership Committee, with the chairperson appointed by the President.
3. AUDITING COMMITTEE. There shall be an Auditing Committee consisting of three members appointed to serve a three-year period. The senior member shall serve as chairperson; annually, the President shall appoint a new member.
4. NOMINATING COMMITTEE. There shall be a nominating committee consisting of the immediate Past President, as chairperson, the Council Affiliates Chairperson and a third person appointed annually by the President.
5. AWARDS COMMITTEE. There shall be an Awards Committee consisting of three members. Members will consist of: The Immediate Past President as chairperson, the Council Affiliates Chairperson, and a third person appointed annually by the President.
6. OTHER COMMITTEES. Unless otherwise provided for by vote of the members, the President shall have the power to appoint other committees to perform specific functions for the good and welfare of the Association and its members.
7. EDITOR. The Executive Board is empowered to employ an editor or editors to serve at the pleasure of the Executive Board with terms of employment, compensation, and duties as stated in the by-laws.
8. SECRETARY. The Executive Board is empowered to employ a Secretary to serve at the pleasure of the Executive Board with terms of employment, compensation, and duties as stated in the By-Laws.
9. WEBMASTER. There shall be an Association Webmaster (non-voting member) selected by the Executive Board.

## **ARTICLE VI**

### **Council of Affiliates**

1. There shall be a Council of Affiliates within the Association composed of a Chairperson and one representative from each affiliate association. Provision for additional representation from the affiliates on a quota basis may be made by the Executive Board on request by the Council of Affiliates. The Chairperson will be appointed by the Executive Committee.
2. A Code of Procedure may be adopted and amended by the Council of Affiliates to guide the Council in the discharge of its duties, but all adoptions and amendments shall be ratified by the Executive Board before becoming effective. When the Constitution or the By-Laws do not stipulate a mode of conduct or procedure for the Council of Affiliates or are not explicit in their intent the Code of Procedure shall govern.

## **ARTICLE VII**

### **Amendments to the Constitution**

1. Proposed amendments to the Constitution must be submitted in writing to the Executive Board at least sixty days prior to the Annual Conference of the Association.
2. The Executive Board shall consider all proposed amendments to the Constitution and present a report and recommendation to the membership.
3. The Executive Board shall instruct the Secretary to prepare copies of such proposed amendments and mail them to all members, or publish such proposed amendments in the official publication of the Association, in either case at least fifteen days prior to the Annual Conference.
4. A two-thirds vote of the members present at the annual business meeting shall be required to adopt amendments to the Constitution.

# **BY-LAWS**

## **ARTICLE 1 Membership**

1. ACTIVE MEMBERSHIP. Any person eligible for membership under the Constitution shall file an official application accompanied by the annual membership dues to the Secretary.
  - a. Any person having once become a member shall continue to be a member as long as the annual dues are paid. Any member who shall fail to pay the annual dues after notification by the Secretary that said dues are payable, shall be dropped from membership. Dues collected at the annual conference are for the following year.
  - b. A member of the Association may be expelled for cause upon recommendation by the Executive Board after hearing.
  - c. The dues for active membership shall be established annually by the Executive Board prior to the Annual Conference.
  - d. Any active member, who is in good standing, may be eligible to be appointed to a committee or position and/or elected to the Executive Board.
2. HONORARY LIFE MEMBERSHIP. Honorary Life Membership may be considered by the Executive Board to qualified nominees after receipt of an application. It is not granted automatically to all members upon their retirement. The guidelines for Honorary Life Membership shall be (1) at least fifteen accumulative years of membership in the Association, (2) active membership for the last five years, (3) noteworthy contribution to the work of the State Association or an affiliate association, and (4) retirement from full time work in one's field; one may continue to work on a limited basis in the same field or full time in a different field.
  - a. An Honorary Life Member, upon admission to such membership, shall receive an Honorary Life Membership certificate, signed by the President and Secretary. He/she shall also receive complimentary subscriptions to all Association publications.
  - b. There shall be no charge for dues or Annual Conference registration for Honorary Life Members.

SUSTAINING MEMBERSHIP. Any business (individual, professional organization, partnership, or corporation), desiring to become a member shall file an official application, accompanied by the annual membership dues, with the Secretary. The Executive Board shall act upon the application, and, if approved, the Secretary shall add the Sustaining Membership to the website. The membership fee shall be returned by the Secretary if membership is not approved.

4. AFFILIATE MEMBERSHIP. Any regional organization desiring to affiliate with this Association shall file an official application with the Secretary.
  - a. The Executive Board shall act upon the application and, if approved, the application shall be referred to the Council of Affiliates for its approval. If approved by both bodies, the Executive Board shall direct the Secretary to add the Affiliate Membership to the acting list.
  - b. An affiliate may be dropped from membership for cause by a majority vote of the Executive Board, and with approval of the Council of Affiliates. An opportunity to be heard must be granted an affiliate before disaffiliation may become effective.
5. STUDENT MEMBERSHIP. Any student eligible for membership under the Constitution who shall file an official application and whose application is certified by an Association member may become a member.

## **ARTICLE II Duties of Officers and Executive Board**

1. PAST-PRESIDENT shall serve as chairman of the Nominations and Awards Committees. The Past President shall also update the History of the Association to include accomplishments during his/her tenure.
2. THE PRESIDENT shall preside at all meetings of the Association and the Executive Board. He/she shall examine and authorize payment of all expenditures approved by the Executive Board. He/she shall appoint all committee chairpersons at the first Board meeting subsequent of the Annual Conference. When authorized by the Executive Board he/she shall make pro tem appointments to fill any vacancy on the Executive Board between Annual Conferences. He/she shall perform such other duties as usually devolve upon a presiding

officer and any other duties and obligations required of him/her as President by the Constitution and By-Laws. He/she shall be the back-up (second [2nd] signature) for all NYSAFP checks, transfers and other financial matters in the event the Secretary/Treasurer is unavailable. He/she must also be a member of IAFP in keeping with the Constitution & By-Laws of the International Association for Food Protection (formerly IAMFES), parent organization to the NYSAFP.

3. THE PRESIDENT ELECT shall perform the duties of the President in the latter's absence and shall succeed the President when the latter's term expires, or if he/she can no longer serve. He/she shall also serve as Program Chairman for the Annual Conference (Sept), to include presiding over the spring (March/April) Super Conference/Expanded Board meeting and moderating General Session of the Annual Conference
4. THIRD YEAR BOARD MEMBER shall be responsible for overseeing Annual Conference Milk bar/exhibits (Sept) -and work with the Local Arrangements Committee to request donations for the milk bar and door prizes (Aug) -. (See end of document for Responsibilities of Local Arrangements/Chair)
5. SECOND YEAR BOARD MEMBER shall be responsible for reading the Newsletters and Annual Reports and providing feedback to the Newsletter Editor. Responsible for developing the Annual Conference evaluations (Aug) and compiling results following the Annual Conference (Sept). Responsible for membership surveys as needed (Qualtrics Survey or similar program)
6. FIRST YEAR BOARD MEMBER shall record the proceedings of the Association and directly coordinate with the executive secretary. Proceedings include regular board meetings (typically scheduled in March, June, Sept, and Dec) and other special meetings of the board.
7. SECRETARY shall keep a list of members and collect all monies due the Association. He/she shall pay all bills authorized by the President and shall keep a record of the amount of each payment made for the Association and the name and address of the person or company so paid. He/she shall keep accurate records and shall make a detailed statement of the financial condition of the Association at the Annual Conference and shall make interim reports to the Executive Board when required. It shall also be the duty of the Secretary to assist the Executive Board in making arrangements in preparing the program for the Annual Conference.
8. THE CORNELL COORDINATOR shall coordinate the use of facilities and resources at Cornell University to assist the Association in accomplishing its mission.
9. THE EXECUTIVE BOARD shall have the full management of the affairs of the Association when the Association is not in session. The duties, in addition to others mentioned herein, shall include:
  - a. To act for and on behalf of the Association in administrative, legislative, educational, or other capacities as the Association may direct, or on its own initiative, between Annual Conferences. It shall report such action at the next Annual Conference.
  - b. To direct the administrative work of the Association including all matters relating to the Annual Report, the Newsletter, and other publications of the Association, and to collaborate with other groups and organizations.
  - c. To appoint a delegate to serve as liaison between the NYSAFP and the International Association For Food Protection. He/she will be requested to attend New York Association board meetings when appropriate and to present a report at the Annual Conference business meeting.
  - d. To authorize the President to make pro tem appointments to fill any vacancy in office or in elected committees between the meetings of the Association when such vacancy is caused by death, disability, or other cause. Any individual appointed on a pro tem basis that is interested in a permanent seat on the board must run at the next annual meeting general election.
  - e. To direct the Editor in the performance of his duties with respect to the Newsletter and other Association publications.
  - f. To review and ratify Council of Affiliates action and to determine the basis for acceptance to membership and the numerical representation on the Council.
  - g. To authorize employment of necessary clerical help by the Secretary and the Editor.
  - h. To fix compensation and to authorize payment for services performed by (1) the Secretary, (2) the Editor, and (3) any clerical help.
  - i. To authorize necessary expenditures by the Association, committees, and the Council of Affiliates for the current Association year.

- j. To fix the time and place of the Annual Conference.
- k. To fix the registration fee of the Annual Conference and to determine the monies to be allotted to the committee on local arrangements for expenses at the Annual Conference.
- l. To designate the means and method of balloting for the election of officers and other purposes.
- m. To designate an official publication(s) of the Association.
- n. To establish and grant awards, when warranted for meritorious service, to members who have distinguished themselves, and to prescribe rules and conditions for the bestowal of such awards.
- o. To grant Honorary Life Memberships.
- p. To select the recipient of the George "Sid" Miller, Jr. Affiliate of the Year Award.
- q. To execute the policies of the Association and to report at the next Annual Conference to the Association any action taken that was not specifically authorized.

### **ARTICLE III** **Council of Affiliates**

1. THE COUNCIL OF AFFILIATES shall have these duties and privileges:
  - a. To meet during the period of the Association Annual Conference and at any other time and place as the chairperson of the Council may deem necessary.
  - b. To act as a forum where representatives of the affiliates and other Council members may present their ideas and problems in the milk and food industries.
  - c. To make general recommendations to the Executive Board on matters of local and general significance in the milk and food industries.
  - d. To aid the Association and the Executive Board in executing the policies of the Association.
  - e. To make a report of its activities to the Executive Board at the Annual Conference.
2. THE CHAIRPERSON OF THE COUNCIL shall preside at all meetings of the Council of Affiliates. He/she shall perform such duties as ordinarily devolve upon a presiding officer. He/she may call special meetings of the Council if deemed necessary. He/she may appoint Council committees but subject to approval of the Executive Board to avoid overlapping and duplicating Association efforts. He/she shall be governed by the Constitution and By-Laws and the Code of Procedure in the performance of his/her duties. He/she shall be a voting member of the Executive Board.

### **ARTICLE IV** **Duties of Certain Committees**

1. AUDITING COMMITTEE. It shall be the duty of the Auditing Committee to examine and audit the books of the Association and to present a report of this audit at the Annual Conference of the Association. This committee, with the approval of the Executive Board, may engage the services of a professional accountant to make the audit.
2. NEW YORK STATE FARM METHODS COMMITTEE. It shall be the duty of this committee to study, make recommendations, and promote sanitary food production in New York State; to assist the producers, regulatory agencies, and processors in evaluating and solving problems; and to further the establishment of uniform requirements and interpretations consistent with the sanitary requirements in other northeast states. It shall also be the duty of this committee to select the recipient of the annual Dr. Theodore H. Reich Memorial Award for presentation at the Annual Conference.
3. FOOD COMMITTEE. It shall be the duty of this committee to explore and evaluate the food protection activities in New York State, to determine such weaknesses or failures as may exist now and later, and to develop and promote a competent, continuous, and uniform program aimed at providing the consumers with foods of a safe, sanitary quality. It shall also be the duty of this committee to select the recipient of the annual William V. Hickey Memorial Award for presentation at the Annual Conference.
4. LABORATORY PRACTICES COMMITTEE. It shall be the duty of this committee to study laboratory procedures and technical problems of current interest to the milk and food industries; to evaluate both published and unpublished data; and to present conclusions which will be helpful to our membership. A major activity of the

committee is to plan and execute a laboratory session at the Annual Conference on topics of current interest to milk and food laboratory personnel. This committee may be composed to two sub-committees representing the milk and food industry. It shall also be the duty of this committee to select the recipient of the annual Howard B. Marlatt memorial Award for presentation at the Annual Conference.

5. MEMBERSHIP AND PROFESSIONAL DEVELOPMENT COMMITTEE. It shall be the duty of this committee to coordinate and establish educational and professional development opportunities either as part of the Annual Conference agenda, or in coordination with the activities of the affiliate meetings, for membership involved in all aspects of the development, manufacturing, and production, or sales of food and beverages, in accordance with the objectives of the Association. It shall also be the duty of the committee to select the recipient of a meritorious service award to a member distinguishing themselves in the development, future, and improvement of the NYSAFP for the presentation at the Annual Conference. This committee shall also be tasked with taking steps to increase the regular, industry, and other professional organization membership through synthesis of educational opportunities, and to stimulate continuance of membership therein. They shall be guided by Article I, Sections 1 and 3 of these By-Laws.
6. NOMINATING COMMITTEE. It shall be the duty of this committee to present a slate of officers and other elective personnel to the Association at its Annual Conference and to recommend to the Executive Board means of balloting.
7. AWARDS COMMITTEE. It shall be the duty of this committee to select the recipients of the Dr. Paul B. Brooks Memorial Award, and the Emmet R. Gauhn Memorial Award, and to assure that all award recipients are selected for presentation at the Annual Conference.
8. LOCAL ARRANGEMENTS COMMITTEE. It shall be the duty of this committee to coordinate the local arrangements at the conference. Its duties shall include:
  - a. recruiting about 6 persons to help during the conference in the following areas:
    - Assist with setting up registration (if needed, see Executive Secretary);
    - Supervise message center;
    - Assist with projection equipment set-up and operation (if needed, see exec.secy);
    - Assist with door prizes;
    - Check Conference rooms;
    - Set up, supply, and supervise milk bar;
    - Post signs; and
    - Man projectors and light (if needed, see exec. sect.).
  - b. Send the names of the Local Arrangements Committee members to the Executive Secretary.
  - c. Serve as troubleshooter in case of any emergencies which arise.
  - d. Obtain help in securing, dispensing milk, cheese and other products at the milk bar.
  - e. Plan schedule for committee members so they are aware of their responsibilities.
  - f. Meet with Secretary and President early in summer (July) regarding specific hotel details and to review responsibilities. Assist, prepare and help coordinate our Annual Conference. They shall coordinate the Spouses Hospitality Program, manage the Dairy Bar, monitor the conference rooms, coordinate session door prizes, and assist the Executive Secretary with conference operations. The Local Arrangements Chairperson shall meet with the Executive Secretary regarding the specific hotel and conference details and responsibilities prior to the fall conference.
9. MISSION AND PLANNING COMMITTEE. It shall be the duty of this committee to provide recommendations for the strategic planning for the future of the organization and report at the annual conference an Innovative vision of where the committee believes the association should be for the next three to five years. This committee will also address membership, financial, and organizational Issues, and will solicit Ideas from the general membership via surveys, discussions with the executive board, and a report presented at the annual conference. This committee shall consist of the current President, the Immediate past-president (as chair), and a minimum of three members to be appointed by the current President.

10. SCHOLARSHIP COMMITTEE.

It shall be the duty of the scholarship committee to review and update criteria for the NYSAFP Scholarship and application; to advertise and send applications to the appropriate educational institutions; and to coordinate fundraising activities (at the AC and other NYSAFP/committee meetings). The committee shall review scholarship applications received and select winners for presentation at the Annual Conference.

The Scholarship Committee shall consist of a chairperson appointed by the President, the 2nd year board member, and a minimum of 2 other committee members as assigned by the chairperson.

The Executive Board shall determine the number and dollar amount(s) of scholarship(s) awarded annually based on the committee's recommendations.

**ARTICLE V**  
**Association Meetings**

1. ELECTION OF OFFICERS AND BOARD MEMBERS. The President shall at the Annual Conference direct the election of at least one member of the Executive Board. Voting shall be by ballot. A minimum of two tellers shall be appointed by the President to collect and tabulate the ballots.
  - a. The Annual Conference of the Association shall be held at a time and place designated by the Executive Board.
  - b. Special meetings of the Association may be called by the Executive Board. In such event, the Secretary shall mail the notice of such meetings to all members, or publish the same in the official publication of the Association, in either case at least fifteen days prior to such meeting.
  - c. Voting by proxy shall not be permitted; a majority vote shall govern unless otherwise stated.
  - d. Roberts' Rules of Order shall govern the procedures at all meetings.

**ARTICLE VI**  
**Executive Board Meetings**

1. The Executive Board shall meet:
  - a. At the Annual Conference and a minimum of three other times each year, one of which should be a joint meeting with the Council of Affiliates and committee chairpersons.
  - b. At any other time deemed necessary by the President; and
  - c. When requested by three or more members of the Executive Board in conformity with the following provisions.
2. The President shall fix the time and place of an Executive Board Meeting and shall notify the Secretary of such meeting. The Secretary shall immediately notify the Executive Board of the time and place of the meeting.
3. A majority of the Executive Board shall constitute a quorum.
4. The President shall, at all times, endeavor to select a meeting place accessible to all members of the Executive Board.
5. Notices of every meeting shall be in writing.

**ARTICLE VII**  
**Amendments to the By-Laws**

1. These by-laws may be altered or amended at any meeting of the Association by a majority vote of the members present.



## ~ PAST PRESIDENTS ~

* E. R. Gauhn.....	1922-26	* Maurice A. Guerrette.....	1975-76
* J. M. Miller.....	1926-27	* William Y. Perez.....	1976-77
* Dr. W. G. Hollingsworth.....	1927-28	* Albert J. Lahr.....	1977-78
* I. F. Costello.....	1928-29	* William K. Jordan.....	1978-79
* Dr. F. D. Halford.....	1929-30	* Charlotte W. Hinz.....	1979-80
* Dr. Paul B. Brooks.....	1930-31	* Howard I. Cobb.....	1980-81
* Dr. J. J. Regan.....	1931-32	* Alfred R. Place.....	1981-82
* W. H. Dougherty.....	1932-33	* Earl D. Bullard.....	1982-83
* Wilbur R. Rothery.....	1933-34	John R. Bartell.....	1983-84
* Dr. C. I. Corbin.....	1934-35	Joseph Ferrara.....	1984-85
* G. E. Creighton.....	1935-36	* Gaylord B. Smith.....	1985-86
* A. J. Powers.....	1936-37	* Robert J. Gales.....	1986-87
* George A. West.....	1937-38	John A. Baxter.....	1987-85
* Dr. C. L. Kern.....	1938-39	Paul J. Dersam.....	1988-89
* Dr. E. E. Brosnan.....	1939-40	* Richard A. Ledford.....	1989-90
* Dr. J. F. Jansen.....	1940-41	John B. Baker.....	1990-91
* G. W. Molyneux.....	1941-42	* Leonard H. Jones.....	1991-92
* Iver Mikkselsen.....	1942-44	Terry B. Musson.....	1992-93
* Samuel Abraham.....	1944-46	Jerome A. Hopcus.....	1993-94
* E. St. John Baldwin.....	1946-47	Kim Bukowski.....	1994-95
* Elvin R. Albee.....	1947-48	Ronald D. Gardner.....	1995-96
* Floyd B. Carkhuff.....	1948-49	Charles E. Richardson.....	1996-97
* Sol Pincus.....	1949-50	William M. Byrne, Jr.....	1997-98
* A. B. Quencer.....	1950-51	* Gary L. Davis.....	1998-99
* C. R. Woodward.....	1951-52	Kathryn J. Boor.....	1999-00
* Henry W. Lehmkuhl.....	1952-53	Connie Kuhlman.....	2000-01
* Paul W. Corash.....	1953-54	John P. Schrade.....	2001-02
* Fred E. Uetz.....	1954-55	* Bill Young.....	2002-03
* Dr. James C. White.....	1955-56	Howard VanBuren.....	2003-04
* Dr. George H. Hopson.....	1956-57	Robert L. Karches.....	2004-05
* W. O. Skinner.....	1957-58	Carl LaFrate.....	2005-06
* Dr. Robert W. Metzger.....	1958-59	Kevin Zimmerman.....	2006-07
* Walter H. Grunge.....	1959-60	Charles Lindberg.....	2007-08
* William D. Gay.....	1960-61	John Grom.....	2008-09
* Wade F. Alexander.....	1961-62	Ruth Riner.....	2009-10
* Harvey G. Turner, Jr.....	1962-63	Leslie Ball.....	2010-11
* Caryl H. Dumond.....	1963-64	Marsha Koerner.....	2011-12
* Donald H. Race.....	1964-65	John Luker.....	2012-13
* Dr. Robert F. Holland.....	1965-66	John DiBlasi.....	2013-2014
* John W. Raht.....	1966-67	Larry Bogdan.....	2014-2015
* W. M. Farnsworth.....	1967-68	Robert Kuhn.....	2015-2016
* Francis R. Brady.....	1968-69	James Baldwin.....	2016-2017
* Francis J. Brennan.....	1969-70	Amy Rhodes.....	2017-2018
* Ray H. Bliss.....	1970-71	Casey McCue.....	2018-2019
* Joseph F. Tiernan.....	1971-72	Elizabeth Bihn.....	2019-2020
* Charles G. Ashe.....	1972-73	Donna Walker.....	2020-2021
David K. Bandler.....	1973-74	Kelly Natali.....	2021-2022
* John G. Burke.....	1974-75		

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Bodyfelt, Floyd

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Gravani, Robert

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Klump, John W.

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Mozak, Allen

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Pedersen, Victoria

Shore, Carol

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# Pass It On!

Represented among the over 300 members of the **New York State Association for Food Protection (formerly New York State Association of Milk and Food Sanitarians)**, Sanitarians are people from a broad spectrum of the Food Industry, including milk cooperatives; dairy and food processing plants, regulatory agencies, colleges, food distribution companies, dairy and food supply and equipment dealers, control laboratories, institutional caterers, restaurant management companies and others. These are people concerned with the sanitary and nutritional aspects of the total food industry, interested in promoting greater uniformity in food regulations, and who are seeking to keep informed about the latest developments in their field of work.

As a further aid in meeting these objectives, many members also join the **International Association of Food Protection**, parent organization of the Association.

## What does the Association Offer?

1. Membership in a professional society at the state and international level.
2. Six local affiliates in different parts of the state which provide opportunities for each member to participate to the extent desired.
3. Educational opportunities through talks, films, forums, and exhibits presented at the annual two-day conference in September and at affiliate meetings.
4. Publications which will help keep you informed. Newsletters are sent to all members twice a year. An additional Annual Report issue includes a list of members' names and addresses, abstracts of papers presented at the annual conference and other reports.
5. Opportunities to participate on Association committees. These include Food, Dairy and Food Industry Equipment, Farm Methods, Education and Professional Improvement, Laboratory Practices, and others.

## How to Become Part of it?

All who share the concerns of the Association and who would like to enjoy its benefits are invited to join. A membership application is on the next page.

# **Application for Membership**

## **NEW YORK STATE ASSOCIATION**

### **FOR FOOD PROTECTION**

Individual Membership	\$50.00 ( )
Student Membership	\$15.00 ( )
Sustaining Membership	\$200.00 ( )

**NOTE:**

***All categories of membership include an annual \$12.00 subscription to the quarterly Newsletter and Annual Report.***

Enclosed is \$ \_\_\_\_\_ for membership.

(PLEASE MARK BOX ABOVE)

Name \_\_\_\_\_

Business Affiliation \_\_\_\_\_

Mailing Address \_\_\_\_\_

Phone # \_\_\_\_\_

Email Address \_\_\_\_\_

**PLEASE RETURN APPLICATION FORM TO:**

NYSAFP  
c/o Amy Rhodes  
32126 State Route 12E  
Cape Vincent, NY 13618

# Thank You Sustaining Members for Your Support

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