



View from the Chair: *Food Safety is Everyone's Responsibility!*

Happy New Year! Can you believe the holiday season is over? Or is it? Holiday celebrations in the U.S. usually run from Thanksgiving to New Year's Day, while other countries (such as mine) celebrate beginning on December 12 and don't stop until after New Year's, January 6 being the day when Three Wise Men (also known as Kings) brought gifts to the newborn Jesus. But wait – it doesn't stop there! At the "King's Party" in nearly every home in my country, a round cake with two or three plastic baby figures hidden inside (hopefully made of food grade material) is shared. Tradition states that everyone must cut a slice on their own and, if the slice contains a

figure, that person must bring tamales to a future gathering on February 2. Some refer to these celebrations as the "Holidays Marathon."

We all know that many occasions for sharing food also might include pathogens lurking nearby. Several government websites provide holiday food safety recommendations, but, given the diversity of eating habits, food safety recommendations for holidays may not be a "one-size-fits-all." Early this year, I asked myself, 'Wouldn't it be great if IAFP's 55 Affiliates could create ethnic, local, regional, etc., food safety recommendations for various

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55 Affiliates Across the Globe

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

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holidays that could somehow be shared on the IAFP website (or on their respective Affiliate website)? The entire world could have access to information that may not be available elsewhere!

Though the holidays often involve increased food safety risks to consumers, the greatest risk is still the continued, seasonless food trade. Last year ended with an outbreak of *E. coli* O157:H7 illness suspected to be linked to contaminated romaine lettuce, affecting more than 60 people, including two deaths, in areas of Canada and the U.S. Leafy greens are types of commodities produced intensively and purchased by large populations, creating a big risk for potential infection if contaminated. Regarding international food trade, the Food and Agriculture Organization's (FAO) *Food Outlook* estimates show that in 2017 the world traded 70 million tons of beef, with the U.S., Brazil and Argentina being the most productive countries. 4.7 million tons of powdered milk (skim and whole) and 2.6 million tons of cheese were exported mainly from the European Union, U.S., Australia and New Zealand. The greatest providers of meats and milk products in the world seem to be industrialized countries.

However, according to FAO, tropical fruits are commodities showing continued growth over

the years. For example, world avocado imports increased from 1990–2017 at a rate of 14% each year. Pineapples, mangoes and papayas are also becoming increasingly popular, (but falling behind avocados). Most, if not all, tropical fruits traded internationally are produced in developing countries and can be found at nearly every table in North America, Europe and Japan.

The enormous amount of food exchanged between countries may represent an increased risk of foodborne disease if food safety management systems are not in place. Nearly all products (meats, dairy, seafood, fruits, vegetables, and even cookie dough) from all countries have

“Food safety is everyone’s responsibility.”

been linked at some point with foodborne illness, either in international or domestic incidents.

My point is that food safety is not related to a specific type of food or world region, but usually to the lack of an adequate food safety system – or failure to adequately implement an otherwise sound food safety system. This is where we can see that all involved with food safety (including IAFP Affiliates!) are formed by industry, government, academia, consultants, and interested private parties. This is the

meaning of IAFP’s mission: *To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply.* We all add our expertise to this endeavor.

For example, if a food processor wants to establish a process to kill a specific pathogen, this processor needs to know what level of control will be adequate based on the impact of such control in protecting the consumer. Therefore, the effectiveness of a “kill step” is not about whether the process kills or about a pathogen, but how much of this pathogen is killed. And this level of control (*Let’s not use the term “kill” anymore!*) will ideally be derived from a risk assessment. Thus, the process must be validated to be effective at reducing the hazard of interest in a specified magnitude. In this scenario, we can identify at least three types of professionals: risk assessors; food processing industry personnel; and researchers from either academia or consulting firms.

All of this leads us to what we already know: **Food safety is everyone’s responsibility.** The real issue is that it doesn’t happen automatically, and we must apply scientific, technical knowledge to run effective food safety management systems at all levels of the food chain.



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Affiliates in the Spotlight

Featuring your communications with IAFP



Take the spotlight!

To be featured here in the next issue, send your news and photos by **March 16** to: ssmith@foodprotection.org.

Contributors

New York State Association for Food Protection: 94th Annual Conference a Success!

Reported by *John R. Bartell*, NEWSLETTER Editor



The 94th Annual Meeting for the **New York State Association for Food Protection (NYSAFP)** was held

September 19–21 at the Double Tree Hotel in East Syracuse. Approximately 160 members, spouses and guests attended to hear various speakers in numerous sessions, including a Thursday breakout session for Food, Field and Laboratory.

The night before the opening of the General Session, conferees were treated to “History of the Wine Industry in New York State,” presented by **Chris Gerling**, Extension Associate with Cornell University.

General Session activities opened with the Presidential Address/Welcome delivered by Affiliate President **James Baldwin**. Following was the Keynote Address, “Don’t Just Say Something – Do Something! Risk, Readiness and Resiliency. Protect Agricultural Supply From Intentional Adulteration,” presented by **Rod Wheeler**, Global Food Defense Institute.

Ben Chapman, North Carolina University, spoke next on “Our Battle with Gwyneth Paltrow: Risk Perceptions and Behaviors of Shoppers and Home Chefs.”

The afternoon’s General Session continued after lunch with “This Year’s Top Foodborne Outbreaks: Causes and Key Learnings,” given by **Genevieve Sullivan**, Cornell University. This was followed by “SQF Version 8 Update and Highlights on Food Fraud,” presented by **Kimberly Bukowski**, Cornell University, and **Robert Kuhn**, Upstate Niagara Coop. After a short break, **Bob Ehart**, National Association of State Departments of Agriculture, discussed “NASDA’s Balancing Act: Can States Assure Both the Safety of Food and the Future of Farming?” Closing out the afternoon session was **Peggy Armstrong**, International Dairy Foods Association, who spoke on “A Crisis at Your Plant? You Won’t Believe What You Need to Do Next!”

The Awards Reception and Ceremony was held that evening, with the following Awards presented:

Lifetime Achievement Award:

Janene Lucia

Emmett R. Gauhn Memorial Award:

Ruth Riner

William Hickey Memorial Award:

Kathleen O’Donnell

Theodore H. Reich Memorial Award:

Dan Guido

Howard B. Marlatt Memorial Award:

Christina Angell



David K. Bandler, NYSAFP Past President, presents Janene Lucia with the Affiliate’s inaugural “Lifetime Achievement Award,” given in recognition of her outstanding vision, dedication and commitment as Affiliate Executive Secretary for 27 years.

George “Sid” Miller, Jr. Memorial Award: Western Association of Sanitarians



Bob Kuhn presents Ruth Riner, Upstate Niagara Coop, with NYSAFP’s highest award, the Emmett R. Gauhn Memorial Award, presented to a member who has made a significant contribution to the Affiliate or in their field of endeavor.

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Amy Rhodes was elected NYSAFP President during the Affiliate's 94th Annual Meeting, held September 19–21.

NYSAFP Scholarship Award recipients included: **Kathrine Erdle**, Genesee Community College; **Taylor Hemenway**, Alfred State College; and **Christopher Sweeney**, Cornell University.

Newly-elected officers for 2017–2018 are:

- President: **Amy Rhodes**
- President-Elect: **Casey McCue**
- Past President: **James Baldwin**
- Secretary/Contact: **Amy Rhodes**
- Delegate: **Steve Murphy**

Georgia Association for Food Protection: Fall Meeting Highlights

Reported by *Katie Satchwell*, Secretary



The Georgia Association for Food Protection (GAFFP) held its Annual Fall

Meeting September 20 at the Publix Atlanta District Offices in Marietta. More than 50 members heard informative presentations from seasoned food safety professionals on a variety of topics, including:



“Combating Antibiotic Resistance” presented by **Dr. Jessica Chen** (left), Microbiologist, NARMS-CDC, Applied Research Unit, CDC; and “Making Coffee,”



presented by **Neil Bogart** (left), Assistant Vice President, Quality, Red Diamond.

The meeting also showcased the following first, second and third place 2017 Jim Ayres Young Investigator Award recipients, all University of Georgia students, who presented highlights from their respective doctoral research programs:



First Place: “Salmonella serotyping and source prediction using whole genome sequencing data” by **Shaokang Zhang** (top left);



Second Place: “Efficacy of sanitizing treatments in inactivating fecal coliforms in cell cultures and on coupons made of blueberry packing materials,” by **Himabindu Gazula** (center left);



and Third Place: “Inactivation of Salmonella in corn flour by radio frequency (RF),” by **Samet Ozturk** (bottom left).

The Business Meeting commenced by screening IAFP’s video showcasing highlights from IAFP 2017 in Tampa, Florida. Next, President **Krissa Jones** introduced the current GAFFP Executive Board. **Rae Hunter**, standing in for IAFP Delegate **Tori Stivers**, informed members of the date and location of IAFP 2018 and of approaching deadlines for symposia, roundtable and workshop proposal submissions; exhibitor applications; travel awards; and abstract submissions. Secretary



Katie Satchwell (left) presented a summary of the 2017 membership survey and announced the next meeting taking place on February 28, 2018 at Coca-Cola’s corporate headquarters in Atlanta. Attendees were also presented

with three options for the new GAFFP logo and voted to adopt the final version. Vice President **Cheryl Brown** invited members to participate in Affiliate committees and promoted the position of GAFFP Student Liaison, developed to enhance student participation and engagement. Treasurer **Mark Norton** concluded the Business Meeting with a financial report and thanked our corporate sponsors.

An engaging “Food Safety Professionals – Bingo” networking session followed, with members interacting across industry, academia and government to learn about past experiences and professional accolades.

GAFFP is grateful to our incredible corporate sponsors who financially support our meetings, student awards, and mission to keep food safe. 2017 sponsors includes Publix, Chemstar Corporation, and Food Safety Net Services.

Quebec Association for Food Protection: “Implementing a Food Safety and Quality Culture”

Reported by *Julie Jean*, President & Delegate



Nearly 100 professionals from industry, government and academic sectors gathered at the Université Laval campus in Quebec City on September 20–21 for the **Quebec Association for Food Protection (AQIA)** Annual Meeting.

The theme for this year’s meeting was “Implementation of a Food Safety and Quality Culture all Along the Food Chain.”

The Keynote Speaker was **Frank Yiannas**, Vice President of Food Safety at Walmart U.S. (and an IAFP Past President), who delivered a clear

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message on the imperative need to introduce a food safety culture based on behavior in food businesses. Beyond processes, a food safety culture considers the human beings working the plant, re-thinks systems, introduces expectations, and uses knowledge provided not only by food science and microbiology but also by human behavioral sciences. Organizational culture must also be revisited to implement a food safety culture. Since organizational culture is created by leaders, food safety culture must begin with top management as well.

Other speakers invited to the symposium continued in this same direction. **Lone Jespersen**, University of Guelph, detailed the five dimensions of a food safety culture, including values and vision; people; consistency; adaptability; and hazards and risk awareness. **Nathalie Francq**, NSF International, talked



Speakers Nathalie Francq (left) and Frank Yiannas pose with Julie Jean, AQIA President, during the Affiliate's Annual Meeting, held in Quebec City, September 20–21.



From left: Julie Jean, AQIA President, poses with Nathalie Francq, Michel Bonenfant, Carole Fortin, Diane Patenaude, and Alexander Hanley, who were presenters at the Affiliate's Annual Meeting.

about the conditions to succeed in implementing a food safety culture, and **Alexander Hanley** explained how to simplify processes rather than creating a 'monster' with too many details and confusion that result in uneven performances. Two speakers, **Stephane Herve** and **Josee Boire**, were also invited to set out the difference between food safety regulations in Quebec and in France for large food chains and restaurants. Two discussion panels with food retail and processing stakeholders introduced different aspects of their respective company's food quality and safety policies and the progressive accomplishments related to the implementation of a food safety culture.

A dozen companies held stands exhibiting their expertise, products, and services. In addition, more than 10 graduate students presented scientific posters on their research projects related to food safety. Three scholarships for the quality of their scientific work went to **Amenan Prisca Nadege Kone**, who presented "Feed strategy to improve the microbial quality of meat," **Emilie Manny** for her presentation, "Evaluation of the number of cases

and the allergen contents of packaged products with the statement 'may contain' concerning milk;" and **Sabrina Naimi**, who presented "In vitro inhibitory activity of microcin J25 against *Salmonella* using the swine polyFermS model."

Finally, participants were invited to visit the Food Virology, Mycology and Microbiology laboratories at the Food Science Department of the Laval University Agriculture and Food Faculty. AQIA's Annual Meeting followed, with a record number of participants.



From left: Sabrina Naimi and Amenan Prisca Nadege Kone received scholarships for their scientific presentations at the AQIA Annual Meeting in September. Virginie Barrère (right) accepted for Emilie Manny. All recipients are Ph.D. candidates.

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New Jersey Association for Food Protection: Diverse Topics Presented During Fall Seminar

Reported by Robyn Miranda, Board Member



Nearly 100 attendees took part in the **New Jersey Association for Food Protection's (NJAFP) 2017 Fall Seminar**, held October 4 in New Brunswick. An exciting lineup of dynamic speakers from Rutgers University, the U.S. FDA, a fusion food company, and the University of Delaware shared their diverse range of knowledge and experiences in the areas of shellfish safety, the science of handwashing and hand sanitizers, sous vide techniques, and Good Agricultural Practices regarding food safety.

The day started with **Gary Wolf**, FDA, who presented "Shellfish Issues at Retail." He covered related issues such as environmental engineering studies; emergency conditions for shellfish harvesting; illnesses caused from raw shellfish; how tags are essential; and storage of shellfish.

Next, **Meredith Melendez**, Rutgers University, spoke about fresh produce food safety and the outreach to New Jersey growers. She talked about rules established for food safety framework; touched on FSMA's Produce Safety Rule; spoke about the standards for produce safety; and covered the packing house evaluation.

Chef **Dustin Salavaggio**, Julabo USA, followed with his presentation on "Sous Vide and Other Modern Tools and Techniques." He covered facts about sous vide; spoke on the quality and economic benefits; talked about two types of sous vide and

the steps involved in cooking sous vide safely.

The meeting's Keynote Speaker was **Kali Kniel**, University of Delaware and IAFP Vice President. She covered work conducted in her lab with norovirus, hepatitis A, protozoa, and toxoplasma gondii.

The day closed with **Don Schaffner**, Rutgers University (and a former IAFP President), speaking on "Handwashing, Hand Sanitizers and Food Safety." Dr. Schaffner provided results of a recently published handwashing study and posed the reality of the "5-Second Rule."

Wisconsin Association for Food Protection: Fall Food Safety Workshop Held in Madison

Reported by Adam Borger, President & Delegate



On November 2, the **Wisconsin Association for Food Protection (WAFP)** held its 2017 Annual Fall Food Safety Workshop at the headquarters of Covance Laboratories in Madison. An audience of more than 50 members of industry, government and academia gathered to hear the latest developments in food regulation, microbiological safety, and other food safety initiatives.

WAFP President **Linda Olson**, Century Food, Sparta, WI, welcomed attendees and introduced the day's first speakers. **Jeffrey Bernhardt**, Supervisory Consumer Safety Officer for the FDA (based out of Milwaukee), opened the program by providing an update on the rollout of the Food Safety Modernization Act (FSMA) and Preventive Controls. He deftly handled numerous questions from the audience, including many on the

topics of supplier verification and establishing supply chain programs to maintain product safety.

Next, **Rachel Klos**, epidemiologist for the Wisconsin Division of Public Health, detailed how outbreak investigations proceed at both the state and federal levels. This was of much interest to industry members in the audience, and a lively discussion ensued about worker health and possible transmission of disease to food commodities, as well as the potential legal responsibilities if this occurred.

Cynthia Austin, Senior Microbiologist for AFCA Zep, talked about the effective ways to treat meat and cheese brines to inactivate microbiological pathogens, including the use of several chemical additives, filtration systems, and electrolysis of water systems. President-Elect **Adam Borger**, University of Wisconsin – Madison, followed by explaining the new USDA operations for establishing a 5-log₁₀



Marianne Smukowski, University of Wisconsin's Center for Dairy Research, receives the WAFP Food Safety Leadership Award from President Adam Borger. The Award was presented at the close of the Affiliate's Annual Fall Food Safety Workshop, held November 2 in Madison. Marianne was also a speaker at the workshop.

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reduction of *Salmonella* in certain ready-to-eat meat products.

The Business Meeting was conducted over lunch, where the following newly-elected board members were introduced:

- President:* **Adam Borger**
- 1st Vice President:* **Jay Myrick**
- 2nd Vice President:* **Erin Headley**
- Treasurer:* **Adam Brock**
- Delegate:* **Adam Borger**

Following the Business Meeting, Vice President **Jay Myrick**, Kerry Ingredients, Beloit, WI, introduced the day's final speakers. **Benjamin Axell**, 3M Food Safety, started the afternoon by detailing some common misunderstandings that laboratories have when conducting microbiological testing, including the importance of knowing which methods have been validated for certain produce matrices and the process of method validation.

Marianne Smukowski, University of Wisconsin Center for Dairy Research, discussed the enormous amount of work she and others have been performing around the state of Wisconsin to ensure that small- to medium-size cheese makers are compliant with new FDA regulations, including the pertinent FSMA rules, and introducing those cheese makers to the new FDA guidance on *Listeria* environmental monitoring.

Finally, **Julie Carver**, Sargento Foods Food Safety and Quality, discussed in depth the FDA *Listeria* environmental monitoring guidance and how her company and other large cheese manufacturers may

choose to adopt the approaches within the document.

The meeting closed with the presentation of the WAFP Food Safety Leadership Award, given annually to a person showing dedication to improving food safety through research, training, and/or outreach. This year's award was presented to **Marianne Smukowski** in recognition of her years of service to improve food safety in the cheese and dairy industry throughout Wisconsin and around the world.

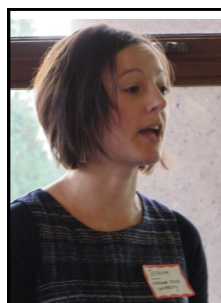
Newly-elected President **Adam Borger** adjourned the meeting after thanking all in attendance for helping make it (as quoted by an attendee), "one of the best WAFP meetings I have ever attended."

British Columbia Food Protection Association: "Introduction to FSMA"

Reported by Stephanie Chiu, President



The **British Columbia Food Protection Association (BCFPA)** hosted the one-day workshop, "Introduction to FSMA: Preventive Controls for Human Food and What You Should Know," on November 9 at the Langara Clubhouse in Vancouver. The workshop attracted a full house of 42 attendees.

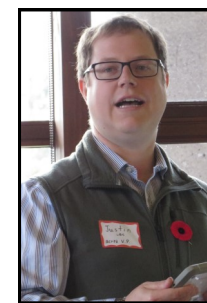


The day started with an introduction from **Justin Falardeau**, Affiliate Vice President. Next, **Jovana Kovacevic** (left), Assistant Professor



of Food Safety at Oregon State University in Portland, spoke on the "Overview of FSMA" and presented an "Introduction to Produce Safety Rule." Justin, a Food Science Ph.D. candidate at the University of British Columbia, followed with his presentation, "Agricultural Water in British Columbia: What Do We Test for and What Do We Know about the Quality?"

After a nutrition break and networking, the afternoon included our last speaker, **Claudia Coles** (photo above), Washington State Department of Agriculture in Washington. She covered "Introduction to Preventive Controls for Human Food Rule;" "Foreign Supplier Verification Program Rule;" and "Future of Food Safety and FSMA." The sessions ended with interesting comments,



Justin Falardeau, Affiliate Vice President, spoke at the BCFPA One-Day Workshop, held November 9 in Vancouver.

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concerns, questions and dialogue with our speakers during a Q&A. Door prizes concluded the day, before Justin thanked members for attending and volunteers for their support. The workshop was generally supported by Growing Forward 2, a federal-provincial-territorial initiative, and provided by the Governments of Canada and British Columbia.

Capital Area Food Protection Association: Joint Conference Held
Reported by Sanjay Gummalla, Vice President



On November 16, the **Capital Area Food Protection Association (CAFFPA)** held its 2017 Fall Meeting as a joint conference with the D.C. Chapter of the American Society of Microbiology (DC ASM) at the U.S. FDA's Center for Food Safety and Applied Nutrition (CFSAN) in College Park, Maryland. The mission for organizing this program was to provide an opportunity for the CAFFPA community to come together and be well-informed regarding the latest scientific and technical issues related to food safety and microbiology. This year's topics were diverse, covering broad interests such as the "One Health" approach toward food safety, genomics in food safety, and an overview of foodborne *Vibrio* species, to more specific topics such as the role of microbes in natural energy sources.

During the Opening Session, **Dr. Amit Mukherjee**, Vice President of DC ASM, and **Dr. Sanjay Gummalla**, CAFFPA Vice President, gave welcome remarks, addressing the important work done by past microbiologists and congratulating collaboration

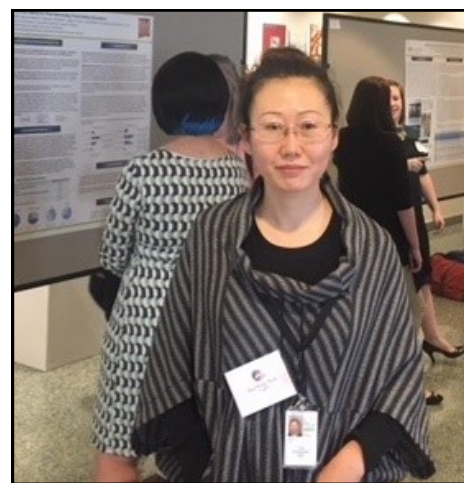
efforts by two organizations. The two also honored the contributions to the scientific community by the late **Dr. Elena Enache**, former CAFFPA President.

Four guest speakers provided excellent presentations to more than 80 attendees from the Washington, D.C. region. Through the IAFP Executive Board Speaker Program, **Dr. Kali Kniel**, University of Delaware and IAFP Vice President, spoke on "We're All in This Together: A One Health Approach to Food Safety." **Dr. Adam Mumford**, U.S. Geological Survey in Reston, VA, presented "Impacts of Unconventional Oil and Gas Wastewater on the Structure and Function of Microbial Communities." **Dr. Eric Brown**, FDA CFSAN in College Park, MD and Fellow of the American Academy of Microbiology, gave an overview of genomics technology in the field of food safety and a historical development of investigative genomics. His presentation was titled "Integrating Modern Genomic Science into Practical Microbiology: The Case for Food Safety."



Dr. Eric Brown, FDA CFSAN, presented an overview of genomics technology in the field of food safety, along with a historical development of investigative genomics, at the CAFFPA Affiliate's 2017 Fall Meeting on November 16.

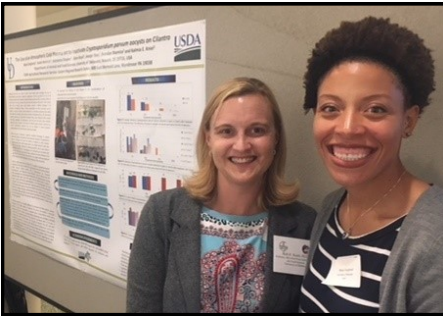
The Keynote Address was presented by **Dr. Jay Grimes**, University of Southern Mississippi, Gulf Coast Research Laboratory in Ocean Springs, MS. Dr. Grimes, an ASM Distinguished Lecturer Fellow of the American Academy of Microbiology, spoke on "*Vibrio* Ecology and Etiology," providing an in-depth background of *Vibrio* taxonomy, species characteristics and occurrence, and pathogenesis. His presentation included epidemiology of the pathogen and graphic images of the clinical symptoms of human disease associated with *Vibrio* infections. He also discussed some excellent case studies to outline the sequence of events resulting from waterborne infections, development of symptoms and diagnosis, and ensuing clinical implications among patients. His talk elicited a much-needed awareness and increased understanding of this important foodborne pathogen in our food supply.



Hua Wang, CAFFPA Secretary, pauses during the Poster Session at the Affiliate's 2017 Fall Meeting, held November 16 in College Park, Maryland.

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Kali Kniel, IAFP Vice President and a speaker at the CAFPA 2017 Fall Meeting (through IAFP's Executive Board Speaker Program), poses with Shani Craighead, a student at the University of Delaware, who displayed a poster at the meeting.

During the afternoon break, 14 posters were on display for all attendees to view. Authors were stationed next to their respective poster to address questions or comments. These posters were submitted by local researchers and students in the D.C. regions, and subjects included diverse research topics in microbiology, ranging from *Listeria monocytogenes* in agricultural water to *Cryptosporidium parvum* oocysts on cilantro. All presentations and posters were highly educational and provided great discussions. Specific presentations showcased at this meeting contributed greatly to achieving CAFPA's mission to provide expert speakers, information on the latest scientific developments, and new perspectives to our food safety and microbiology professionals and the broader technical community.

CAFPA's leadership team appreciates all speakers, the DC ASM leadership team, and all attendees for this hugely successful meeting. We extend our special thanks to the DC ASM leadership team for its coordination of the invitation to Dr. Grimes for his key-

note address, made possible by ASM's distinguished lecture program, which sponsored his travel.

Ontario Food Protection Association: Symposium Breaks Records

Reported by Shirley May Chalouh, OAFP Treasurer and Administrator

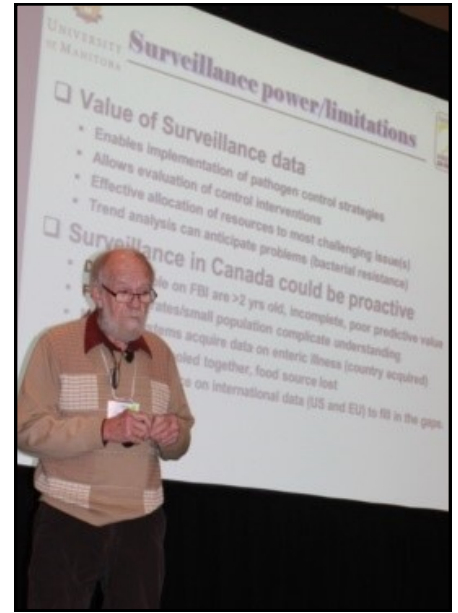


The Ontario Food Protection Association (OFPA) held its 59th

Food Safety Symposium, Workshops, Tradeshow and Annual General Meeting on November 22 at the Mississauga Convention Centre in Mississauga. This year's theme, "Strategies for Managing Pathogen and Allergen Risks," was in response to members' requests.

A record-breaking 109 participants and 25 exhibitors took part in the meeting. Due to the generosity of OFPA Members, the meeting had the most door prizes and sponsors in its history. The Diamond Sponsor was Diversey Inc.; and the two Platinum Sponsors were Sani Marc and Sanitation Pros. Five Gold Sponsors included Innovation Diagnostics; Colonial Cookies, Ltd.; Maheu & Maheu Pest Management; Prominent Fluid Controls Ltd.; and Lab Services U of Guelph. Six Silver sponsors included: Deb Canada; Allergen Control Group; Exceldor Foods Ltd.; Maple Rich Financial Solutions; Global Food Safety Resources; and Bio-Rad.

Keynote Speaker was **Dr. Richard Holley**, University of Manitoba, who presented "Foodborne Illness Surveillance in Canada – or We'd Rather Guess." He covered how Canada does not collect data detailed enough to direct resources in reducing and preventing foodborne illness; how



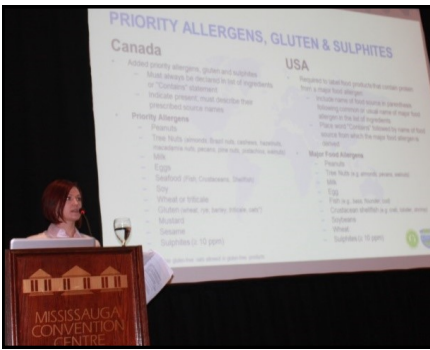
Richard Holley was the Keynote Speaker at the OFPA Food Safety Symposium, held November 22 in Mississauga, Ontario.

data that is incomplete and sourced from different data streams pooled with water results; how we rely on international data yet the country has 36 million people; there is no national program or food safety agency that tracks foodborne illness; and what will Canada do better in the future regarding emerging foodborne pathogens.

Next, **Jessica Burke**, Allergen Control Group, Inc., spoke about "Best Practices for Avoiding Allergen Recalls." She touched on: how allergen issues are the leading recall cause in Canada and the U.S.; that dairy, eggs and wheat are leading allergens; root allergen recall cause is mislabeling or undeclared allergens; 2% of Canadians are affected by allergens; and taking a holistic approach or systems approach is the best way to minimize allergen risk.

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Jessica Burke was one of several presenters at the OFPA Food Safety Symposium.



Joe Myatt was a featured speaker at the OFPA Food Safety Symposium.



Roger Wagler provided a brief overview of Diversey Inc., a Diamond Sponsor of OFPA's Food Safety Symposium.

Dr. Ruby Lee, NSF International, presented "Verification of Pathogen Control of High Hygiene Packaging for the RTE Food Industry." Her presentation covered the length of time most food-borne pathogens can survive on inanimate surfaces.

criteria for acceptable test results; air quality; sanitary design; and EMP testing in practice.



Shirley Chalouh (right), OFPA Treasurer and Administrator, congratulates the unidentified winner of the door prize at the close of the OFPA Food Safety Symposium.



Amit Bhatt (left), ProMinent Fluid Control Ltd., spoke on "Biofilms – Treatment with Chlorine Dioxide."

Following lunch and the Annual General Meeting, two Workshops were held. "Allergen Control Program," presented by **Dr. Rob Donofrio** (below), Neogen Corporation, covered information and steps for developing and improving an Allergen Control Program.



Dr. Ruby Lee provided a lively and informative presentation during the OFPA Food Safety Symposium.



"Moving to Certainty in Your Environmental Monitoring Program" presented by **Joe Myatt**, Diversey Inc., touched on Quality Matrix; EMP; two types of sampling;



A record-breaking 25 exhibitors took part in the OFPA Food Safety Symposium.

News Briefs

The **Iowa Association for Food Protection (IAFP)** held its 2017 Annual Meeting October 10–11 in Ames. Approximately 75 attendees took part in the meeting and awards program.

Those receiving scholarships were **Katelyn Goldsmith** and **Trent Westhoff**, both Iowa State University students. **Susan Stence** received the Merle P. Baker Award.

Officers elected for 2018 include:

President: **Terry Hopper**

Past President: **Kevin Steffens**

Vice President Pro-Tem:

Greg Rohmiller

First Vice President: **Deb Wehde**

Second Vice President: **Jurgen Ehler**

Secretary/Treasurer: **Lynne Melchert**



(Above): Leo Timms, Iowa State University and Affiliate Advisor, presented two ISU scholarships during the IAFP 2017 Annual Affiliate Meeting, held October 10–11 in Ames. At left with Leo is scholarship recipient Katelyn Goldsmith. At right is scholarship recipient Trent Westhoff.



(Left): Susan Stence received the Iowa Affiliate's Merle P. Baker Award, presented by David Brown, Affiliate Advisor, during the IAFP 2017 Annual Affiliate Meeting in Ames, Iowa.



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Upcoming Deadlines

Annual Reports

Only weeks remain to file your IAFP Affiliate Annual Report for 2017 activities. **Affiliate Annual Reports are due Tuesday, February 13, 2018.** Periodic reminders are being sent to those Affiliates who have yet to file their respective report, as required under IAFP Bylaws. As a reminder, **all** Annual Reports, including those from Affiliates vying for awards, will now be accepted electronically. Please consider applying for one or more of the 2018 Affiliate Awards before the deadline.

Also, before submitting your Annual Report, make sure to update your

Website for accuracy and verify IAFP Membership of both your Affiliate President and Delegate, who are **required** to be active IAFP Members during term(s) of service. Questions? Contact **Susan Smith** in the IAFP office at ssmith@foodprotection.org.

IAFP 2018 Awards

Take time now to nominate a worthy colleague or dedicated food safety professional for one of the **IAFP 2018 Awards**. Applications are also being accepted for the three Travel Awards: Travel Award for a Food Safety Professional in a Country with a Developing Economy; Travel Award for State or Provincial Health or Agricultural Department Employees

(North America only); and the Student Travel Scholarship.

February 20, 2018 is the deadline for all IAFP 2018 Award nominations and applications. Award and scholarship recipients will be honored at this year's Annual Meeting in Salt Lake City, Utah, July 8–11. The criteria and instructions to nominate/apply electronically (*except for the Black Pearl Award*) are available on our Web site. Please take time to read all instructions carefully to avoid errors. Contact **Susan Smith** with questions.



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

(North America only)



This Travel Award provides travel funds for food safety professionals such as epidemiologists, food and molecular microbiologists, and environmental health specialists to attend **IAFP 2018** in **Salt Lake City, Utah, July 8-11.**

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

Don't Wait! Application deadline is Tuesday, February 20!

Affiliate Calendar

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

Affiliates in Action Fourth Quarter 2017

October

- ◆ Georgia Association for Food Protection
- ◆ New Jersey Association for Food Protection
- ◆ Iowa Association for Food Protection
- ◆ Quebec Food Protection Association
- ◆ Korea Association for Food Protection

November

- ◆ Wisconsin Association for Food Protection
- ◆ British Columbia Food Protection Association
- ◆ Capital Area Food Protection Association
- ◆ Alabama Association for Food Protection
- ◆ Ontario Food Protection Association

To be featured in the next issue of *Affiliate View*, send your news and photos by **March 16** to Susan Smith at ssmith@foodprotection.org.

January 2018

10: *Ohio Association for Food Protection*, 2018 Winter Education and Annual Business Meeting. Visit <http://www.ohiofoodprotection.org/>.

29: *British Columbia Food Protection Association*, Annual General Meeting (for 2017), Burnaby, BC. Visit www.bcfoodprotection.ca.

February 2018

28: *Georgia Association for Food Protection*, 2018 Spring Meeting, Atlanta, GA. Visit <http://www.gaafp.org/>.

March 2018

3–5: *Idaho Environmental Health Association*, 2018 Annual Meeting, Boise, ID. Visit <http://www.ieha.wildapricot.org/>.

7–8: *Arizona Environmental Health Association*, 2018 Spring Educational Conference, Phoenix, AZ. Visit <http://www.azeha.org/>.

21–23: *Michigan Environmental Health Association*, 2018 Annual Education Conference, Pontiac, MI. Visit <http://www.meha.net/>.

April 2018

3: *Upper Midwest Dairy Industry Association and Iowa Association for Food Protection*, 2018 Joint Spring Informational Meeting, St. Cloud, MN. Visit <http://www.umdia.org/>.

4: *Upper Midwest Dairy Industry Association and Iowa Association for Food Protection*, 2018 Joint Spring Informational Meeting, Rochester, MN. Visit <http://www.umdia.org/>.

4–6: *Missouri Milk, Food and Environmental Health Association*, 2018 Annual Education Conference, Springfield, MO. Visit <http://www.mmfeha.org/>.

May 2018

2–3: *Associated Illinois Milk, Food and Environmental Sanitarians*, 2018 Spring Conference, Bloomington, IL. Visit <http://www.aimfes.org/>.

20–22: *Pennsylvania Association of Milk, Food and Environmental Sanitarians*, 2018 Annual Conference, State College, PA. Visit <http://pamfes.com/>.

22–24: *Florida Association for Food Protection*, 2018 Annual Meeting, St. Petersburg, FL. Visit <http://www.fafp.net/>.

IAFF Support for Affiliate Meetings

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

- ◆ **IAFF pop-up display.** This updated and attractive pop-up display shows attendees that you are affiliated with IAFF.
- ◆ **IAFF 2017–2018 Presentation.** A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFF Executive Board when invited to speak at Affiliate meetings.
- ◆ **Promotional materials box.** Contents include a complimentary IAFF Membership certificate and brochures, current issues of *FPT* and *JFP*, and IAFF Annual Meeting flyers. Additional complimentary resources are available upon your request.

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

IAFP Executive Board Speaker Program

for Affiliates



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

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



Tim Jackson, Ph.D., Driscoll's
President-Elect

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



Kali Kniel, Ph.D., University of Delaware
Vice President

- ◆ Pre-Harvest Food Safety Risks
- ◆ Norovirus and Foodborne Viruses
- ◆ Current/Contemporary Food Science Issues



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

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



Linda J. Harris, Ph.D., University of California – Davis
Past President

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



Alex Castillo, Ph.D., Texas A&M University
Affiliate Council Chair

- ◆ Food Safety and Its Impact on International Trade
- ◆ How Should I Validate My Process-based Preventing Controls?
- ◆ Antimicrobial Interventions and Treatments in Food: When and How Do They Work and How Can I Make Them Work Best?



James O'Donnell, Hussmann Corporation
Affiliate Council Secretary

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

How It Works

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

IAFP Speaker Program *(expanded)*

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



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

Michael Brodsky, Ph.D.
Brodsky Consultants



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

Jim Dickson, Ph.D.
Iowa State University



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

Jeff Farber, Ph.D.
University of Guelph



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

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



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

Alejandro Mazzotta, Ph.D.
Chobani, Inc.



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

Gale Prince
Retired/Consultant

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



Don Schaffner, Ph.D.
Rutgers University

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



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

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



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

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



Mountains of Food Safety

Climb High!



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

Explore, learn, participate at **IAFP 2018.**

Join us in Salt Lake City, Utah

July 8–11, 2018

www.foodprotection.org

Future Annual Meetings | Save the Dates!

IAFP 2019, July 21–24, Louisville, KY
IAFP 2020, August 2–5, Cleveland, OH
IAFP 2021, July 18–21, Phoenix, AZ

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

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