

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

Christina Wilson, *Affiliate Council Chair*

Neil Bogart, *Affiliate Council Secretary*



## View from the Chair: *The Temperature of Safety*

**H**appy New Year! 2016 promises to be exciting! I hope everyone is making plans to attend **IAFP 2016** in St. Louis, Missouri, July 31–August 3. Registration is now open on the IAFP Web site, and it's that time of year to reserve your hotel room, which seem to sell out fast at our group rate! And remember, this year the Annual Meeting is back on its "normal" schedule, so our Affiliate Council Meeting will be held Sunday, July 31. I hope to see you there!

Speaking of Affiliates, it's also time to submit your 2015 Annual Report to **Susan Smith** in the IAFP Office. As you know, this is a requirement for all Affiliates. Please contact

Susan with any questions. The deadline to report your 2015 activities is **Thursday, February 11**. Not only does filing allow your Affiliate to comply with IAFP Bylaws, it ensures that IAFP has correct contact information for your officers. Also remember that your President *and* Delegate are both required to be IAFP Members (as part of the Bylaws).

As part of the reporting process, Affiliates have the opportunity to apply for awards. I can't encourage you enough to apply for one or more of the five Affiliate Awards to be presented at **IAFP 2016**. Please read the instructions and criteria

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## 54 Affiliates Across the Globe

**Africa** **Argentina** **Australia** **Brazil** **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 Connecticut Florida Georgia Idaho Illinois Indiana Iowa Kansas Kentucky Michigan Minnesota Minnesota/Upper Midwest Missouri Nebraska New Jersey New York North Dakota Ohio Pennsylvania South Dakota Texas Washington Wisconsin

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carefully before submitting your Annual Report, especially if applying for one or more Affiliate Awards. Make sure to provide information that explains how your Affiliate is qualified for the respective award for which you're applying. Remember, you can't win if you don't apply!

Recently, a past incidence got me thinking how people who devote their professional lives to food protection see things differently from others. A few years ago, I found what I thought would make wonderful gifts for several people: a digital oven probe thermometer with the display that sits outside the oven door. I purchased several: one for my sanitarian mother; one each for three sanitarian supervisors who worked for me; and another for my mother-in-law. Just a couple of months ago, one of the supervisors brought the thermometer to work to use in a staged TV segment about food safety at home. He told me it was the best gift I'd ever given to him!

A few months after receiving her thermometer, my mother-in-law held a get-together for about 40 guests at her home. Since I'm usually the designat-

ed cook at these types of events, I fixed pans of meatloaf and asked if I could use her thermometer. She got this odd look on her face, then pulled a chair to the counter so she could reach the top cupboard shelf. Way at the back was the thermometer – still unused in its box! (I knew better than to say anything but was at least glad it was somewhat handy.) I placed the probe in one of the meatloaves, put the solid lids on the baking pans, then put them both back in the oven while I made side dishes before it was lunchtime.

When time was up, the thermometer's display read that the meat wasn't done cooking, taking longer than anticipated (since I'd made two). My mother-in-law became a bit agitated when I refused to open the oven door – she wanted to "just take a look,"

**“...she wanted to  
'just take a look'...”**

certain that the main dish was going to burn and reminding me that we had a lot of hungry people to feed. I assured her that they weren't burning, that we had another 30 minutes to bring them to a safe temperature, and opening

the oven door would only delay the finish time.

By now, my mother-in-law started commenting that perhaps a trip to the deli for cold cuts should be made in case the meat was burnt. However, I continued to watch the display, and a few minutes after it reached 155°F, I opened the oven door. My mother-in-law had an expression on her face halfway between fear and resignation. As she hovered over me while I removed the lids, her purse and car keys were nearby on the counter for the trip to the deli....just in case!

Shock and amazement were obvious on her face when she saw that the meatloaves were beautifully cooked to doneness and not the charred lumps that she was so sure would happen. I only wish I could say that she now uses that thermometer....

Until next time....happy food temping!



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## Take the spotlight!

To be featured here in the next issue, send your news and photos by March 25 to: [ssmith@foodprotection.org](mailto:ssmith@foodprotection.org).

## Contributors

### Southeast Asia Association for Food Protection: Inaugural Joint Symposium Held

Reported by Hyun-Gyun Yuk, President

More than 120 food safety professionals attended the inaugural “Asia-Pacific Symposium on Food Safety,” a joint symposium held on 21 August 2015 and organized by the Southeast Asia Association for Food Protection (SEA AFP) and the Asia Pacific Institute of Food Professionals (APIFP). The highly successful event took place at the National University of Singapore (NUS) Lecture Theatre.



Speakers at the Food Science and Technology Programme of NUS, organized by the Southeast Asia Association for Food Protection and the Asia Pacific Institute of Food Professionals, included (from left): Dr. Malik Altaf Hussain, Dr. Ratih Dewanti-Hariyadi, Dr. Ch’ng Ai Lee, Mr. Patrick Low, Dr. William Riley, and Dr. Hyun-Gyun Yuk.

# Affiliates in the Spotlight

Featuring your communications with IAFP

It is crucial to develop stronger regional cooperation and collaboration to better comprehend and deal with food safety challenges. This symposium encouraged future partnerships and raised awareness about global food safety and its challenges. In addition, the event served as a platform to communicate with all stakeholders in the food safety area and to share information obtained through the attendees’ valuable experiences.

The symposium opened with Dr. Wei Biao Zhou, Director of the Food Science and Technology (FST) Program at NUS, welcoming the honored speakers and participants.

Dr. William Riley, Jinan University, emphasized that at times, consumers may not be the only victims. Food fraud occurrences often risk the reputation of established food industries and the outcome depends

on how the issues are handled with different stakeholders.

Dr. Ch’ng Ai Lee, Agri-Food and Veterinary Authority, discussed the local situation, challenges and regulator strategies in ensuring food safety. Dr. Ratih Dewanti-Hariyadi, Bogor Agriculture University (and SEA AFP Vice President), shared the new regulation criteria to improve confidence in microbiological food safety in Indonesia.

Dr. Malik Altaf Hussain, Lincoln University, discussed and compared microbiological food safety challenges that food industries in Australia and New Zealand face.

Mr. Patrick Low, Covance Laboratories, shared some potential analytical techniques to be utilized for chemical analysis. The final speaker, Dr. Hyun-Gyun Yuk, Associate Professor at NUS FST (and SEA AFP President), discussed his recent research outcomes to prevent food-borne diseases.

Participants expressed desire for future symposiums to be held, covering different aspects of food safety challenges.



More than 120 food safety professionals in academia and industry attended the first “Asia-Pacific Symposium on Food Safety,” held 21 August 2015 at the National University of Singapore.

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## Arkansas Association for Food Protection: Conference Includes Awards Ceremony

Reported by David Edmark, Secretary



Speakers from industry, government and several universities addressed emerging issues in food safety during the Seventh Annual **Arkansas Association for Food Protection (AAFP)** Conference, held September 8–10. The meeting was held at the Chancellor Hotel in Fayetteville and attracted more than 125 attendees.

This year's event began with a keynote address by **Dr. Gary Acuff**, Director of the Texas A&M University Center for Food Safety and a Past President of IAFF. Dr. Acuff discussed validation of food safety improvements.

Other speakers addressed matters on produce microbiology and safety; pet food and animal feed safety; retail food safety; emerging issues in food safety; sanitation; and proposed rules under the Food Safety Modernization Act (FSMA).

Several commercial vendors offered opportunities to discuss their products outside the conference hall. Corporate sponsors of the conference included:

*Gold Level:* Land O'Frost; OK Foods; and Roka Biosciences

*Silver Level:* CareersinFood.com; Qiagen; Diamond V; and Mesa Laboratories

*Bronze Level:* Safe Foods Corp.; Jones-Hamilton Co.; Edge Biologicals; and World Bioproducts

**Steven C. Ricke**, Director of the University of Arkansas System Division of Agriculture Center for Food

Safety, received the AAFP Fellow Award. Steven is a Past President of AAFP.

Food science students from the University of Arkansas participated in a research poster competition on display in the conference hall throughout the meeting. Winners of the competition's categories (designated by the category's sponsor) included:

*Sea Star International Food Safety Outreach and Education Poster:*  
**Shilpa Samant**

*IEH Intervention Pre-Harvest Poster Award:* **Stephanie Roto**

*Safe Foods Intervention Post-Harvest Poster Award:* **Supriya Thote**

*UA Center for Food Safety Foodborne Pathogens – Fundamental Understanding Poster Award:* **Rabrinda Mandal**

*Cargill Rapid Detection Poster Award:*  
**Qinglin Hu**

*George's Other and Miscellaneous Poster Award:* **San In Lee**

*Simmons Food Pet Food and Animal Feed Safety Poster (First Place):*  
**Andrea Jeffrey**

*3-D Corporate Solutions Pet Food and Animal Feed Safety Poster Award*



Steven C. Ricke (right) receives the Arkansas Association for Food Protection Fellow Award from AAFP President Nancy Gushing (left) and President-Elect Peggy Cook at the Affiliate's September meeting.

(Second Place): **Hou Min Zhong**

*3-D Corporate Solutions Pet Food and Animal Feed Safety Poster Award (Third Place):* **Mary Muckey**

In addition, two food science students received the Michael G. Johnson Graduate Endowed Scholarship for Excellence in Food Microbiology Research, Teaching and Peer Mentoring: **Stephanie Roto** (First Place); and **Supriya Thote** (Second Place).

Officers recently elected include:

*President:* **Peggy Cook**  
*President-Elect:* **Conny Byler**  
*Past President:* **Nancy Gushing**  
*Treasurer:* **Keith Day**  
*Secretary:* **David Edmark**  
*Delegate:* **Peggy Cook**

## Upper Midwest Dairy Industry Association: "Caring for the Dairy Industry"

Reported by Doris Mold, Contact



The **Upper Midwest Dairy Industry Association (UMDIA)** hosted more than 125 members and guests at its 2015 Fall Conference and Annual Meeting, held September 22–23 in St. Cloud.

A variety of sessions included: *Minnesota Dairy Quality Cares; Agriculture Disaster Preparedness and Response in Minnesota – How Ready are We?; and Our Undercover Video Experience;* luncheon remarks from **Dave Frederickson**, Minnesota Commissioner of Agriculture; *Food Armor®, A HACCP Approach to Food Safety and Proper Drug Use on our Farms; Animal Care, Consumers and You – Panel Discussion; Dairy Industry Roundtable mini-sessions – Current*

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A series of Dairy Industry Roundtable mini-sessions took place during the Upper Midwest Dairy Industry Association's 2015 Fall Conference and Annual Meeting.

Events/New Products or the Next Big Thing; The Loan Grazer Creamery Plant Highlight; Orbeseal: Managing Residue on Milking Equipment; Who Cares about Milk Quality and Residue Avoidance?; How are We Doing and What Does the Consumer Think?; and updates from the Minnesota Department of Agriculture Lab Evaluation.

For the second year, the conference also hosted Cheesemakers Guild Programming on Day Two. Sessions included: Documenting Food Safety and Quality through Corrective Actions and Root Cause Analysis; Cheese Packaging Options and Solutions; and Cheese Retail Trends and Perspectives.

Conference participants bid early and often at the Annual Fundraising Auction and Social, helping raise money for charity and organizational support. The Annual Awards Banquet honored the following Members for their service to both the Affiliate and to industry:

*Award of Merit:* **Jeff Johnson**, Land O'Lakes, outgoing UMDIA President

*Dairy Service Award:*  
**Christa Schlosser**, Stearns DHI



Outgoing UMDIA President Jeff Johnson presents the Dairy Service Award to Christa Schlosser during the Affiliate's Annual Awards Banquet portion of its 2015 Fall Conference and Annual Meeting.

*Field Service Award:* **Marlin Kohls**, Bongards' Creameries

*Honorary Membership:*  
**Leo Jacques**, Associated Milk Producers, Inc. (AMPI)

*President's Award:* **Nick Kunkel**, DeLaval, Inc.

Those receiving Certificates of Retirement included **Marlin Kohls**, **Leo Jacques** and **Steve Sneer**.

Further fellowship followed with a post conference social organized by the Dairy Boosters.

The following morning, award winning cheese- and buttermakers were recognized at the annual "Breakfast for Champions." Each year, UMDIA organizes and coordinates four



UMDIA recognized the Champions of the Year of its cheese- and buttermaking contests during the "Breakfast for Champions," held the morning after the Fall Conference and Annual Meeting.

butter and cheese contests. This year's winners included the following Champions of the Year:

*Buttermaker:* **Pete Stadtheer**, AMPI

*Cheddar Block Cheesemaker:*  
**Tom Daul**, Land O'Lakes

*Cheddar Barrel Cheesemaker:*  
**Zac McCann**, First District Association

*Miscellaneous Cheesemaker:*  
**Vern Loch, Jr.**, First District Association

*Artisan Cheesemaker:* **Caves of Faribault**

UMDIA's 2016 Fall Conference and Annual Meeting will be held September 13-14 in St. Cloud, MN.

**New York State Association for Food Protection: 92nd Conference a Huge Success**

Reported by John R. Bartell, NEWSLETTER Editor

The 92nd Annual Meeting for the **New York State Association for Food Protection (NYSAFP)** was held September 22-24 at the Double Tree Hotel in East Syracuse. Approximately 250 members, spouses and guests attended to hear various speakers in numerous sessions, including a Thursday breakout session for Food, Field and Laboratory.



On Tuesday evening, prior to the next day's General Session, conferees were treated to a "Wine Tasting/Food Pairing" with **Sandy Waters**, Empire Merchants North. The next morning's General Session activities began with the keynote address,

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“The State of NY Agriculture from Cornell University College of Agriculture & Life Sciences Perspective,” presented by **Jan Nyrod**, CALS, Cornell University. NYSAFP President **Larry Bogdan** followed with the Presidential Address. The opening presentation, “*Listeria monocytogenes* Research and Investigations,” was given by **Don Zink**, U.S. FDA (then) and IAFP Past President. **Maria Knirk**, NYS Department of Ag and Markets, presented “FSMA – from the NYS Department of Agriculture and Markets Perspective.” Closing out the morning session was **Laurie Ford**, HB Hood LLC, who presented “Root Cause Analysis.”

Following lunch, the afternoon General Session included “Food Safety/ Sanitary Design (3A Standards),” given by **Darin Zehr**, Commercial Food Sanitation. Next, “Assessing the Risks of Your Supply Chain” was presented by **Amy Rhodes**, HP Hood LLC. A panel discussion titled “Snovember” closed the afternoon session and included: **Eugene Butzer**, Update/ Niagara; **Diane Held**, Erie Co. Coop Extension; **Dan O’Hara**, NYS Office of Emergency Management; **Kelly Nilsson**, NYS Department of Agriculture and Markets Representative, NYS Office of Emergency Management; and **Terry Zittel**, Zittel’s Greenhouse.

The evening’s Awards Banquet honored the following award recipients:

*Emmett R. Gauhn Memorial Award:*  
**Marsha Koerner**

*William Hickey Memorial Award:*  
**Betsy Bihn**



*Marsha Koerner receives the Emmett R. Gauhn Memorial Award from John DiBlasis at the NYSAFP Annual Awards Banquet. The Association’s highest award is given to a Member in good standing who has made a significant contribution to NYSAFP or in their field of endeavor.*

*Theodore H. Reich Memorial Award:*  
**David Gaston**

*Education and Professional Improvement Meritorious Service Award:*  
**Kim Bukowski**

*Howard B. Marlatt Memorial Award:*  
**Dave Buteyn**



*Ashley Willits (left), SUNY Morrisville, received one of two NYSAFP student scholarships presented by Robin Waite, Chair of the Scholarship Committee.*

*George “Sid” Miller, Jr. Memorial Affiliate Award:* **St. Lawrence Association of Sanitarians**

*NYSAFP Scholarships:* **Ashley Willits**, SUNY Morrisville, and **Kayla Babbush**, Cornell University

Newly elected officers for the 2015–2016 term include:

*President:* **Robert Kuhn**  
*President-Elect:* **James Baldwin**  
*Past President:* **Larry Bogdan**  
*Secretary/Contact:* **Janene Lucia**  
*Delegate:* **Steve Murphy**

**Georgia Association for Food Protection: Full Day of Speakers and Scholarship Recipients**

*Reported by* **Tori Stivers**, Delegate

The **Georgia Association for Food Protection (GAFFP)**



held its second meeting of 2015 on September 24 at The Classic Center in Athens. Approximately 40 attendees with diverse credentials participated, including food science and technology students, professors and staff from the University of Georgia; food industry employees; and those who work for the Georgia Department of Agriculture and local regulatory agencies.

Affiliate President **Steven Fuller** welcomed the audience and explained that GAFFP initiated student scholarships several years ago in memory of **Jim Ayres**, GAFFP founder and Gold Kist employee, who had a zeal for learning and encouraged co-workers to seek continuing education. These scholarships enable graduate students to attend the IAFP Annual Meeting (held in Portland, Oregon in 2015) and

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give technical presentations on their research. Steven then introduced the 2015 Jim Ayres Scholarship recipients: **Yue Cui** (*First Place*); **Lisa Trimble** (*Second Place*); and **Lauren Hudson** (*Third Place*). Each student gave a 15-minute presentation summarizing their respective research project. **Yue Cui** (under the studies of Professor **Jinru Chen**) presented on the attachment ability of Shiga toxin-producing *Escherichia coli* to alfalfa, lettuce, tomato, and fenugreek seeds. **Lisa Trimble** (under the studies of Professor **Joe Frank**) presented on models for the survival of *Salmonella* in low-water activity, high-fat foods systems at 80°C. And **Lauren Hudson** (under the studies of Professor **Mark Harrison**) presented on the impact of alternative anti-microbial egg washes on reducing a *Salmonella* contamination.

Following lunch, a short business meeting was conducted, including reports from Treasurer **Mark Norton**, Secretary **Rae Hunter**, and IAFP Delegate **Tori Stivers**. Steven announced that hopefully by the 2016 Spring Meeting, attendees will be able to pay for meeting registration online at our Web site ([www.gaafp.org](http://www.gaafp.org)).



2015 Jim Ayres Scholarship recipients include (from left): Yue Cui, Lauren Hudson and Lisa Trimble.



Speakers at the GAFP 2015 Fall Meeting included (from left): David Guilhaus, Allen Haas and Jessica Badour.

Afternoon presentations started with **David Guilhaus**, Supply Chain Food Safety Manager with Publix Super Markets, who spoke about environmental monitoring in its Atlanta bakery and dairy manufacturing plants and how the facility's design focuses on separation of ready-to-eat and ready-to-cook foods. Due to increases in *Listeria* recalls in the U.S. during the first part of 2015, Publix increased its environmental monitoring for *Salmonella* and *Listeria* and instituted a zone approach: Zone 1 – food contact surfaces; Zone 2 – eighteen inches above ground and up to food contact surface; Zone 3 – lower than 18 inches above ground within a food processing environment; and Zone 4 – outside of production area and limited to no exposed product. Environmental testing is done before, during and after processing, and Publix conducts finished product testing by lot (designated from cleanup to cleanup) of higher-risk foods such as deli meats, salads and ice creams.

The importance of sanitary design and engineering was addressed by **Allen Haas**, Golden State Foods

Corporate Quality Systems. Allen recommended considering the flow of water, dust and people throughout a facility before building it. Thought should be given to reducing harborage in surrounding areas and within the facility, such as mounting lighting 30 feet from buildings; using yellow lights which don't attract moths; and sloping ledges to avoid accumulation of dust and dirt. Interior building areas should be constructed to maximize cleaning of walls, ceilings, floors, and drains. HVAC systems should be easy to inspect and clean, while insulation must be non-toxic, odorless and unattractive to pests.

Both the American Meat Institute and Grocery Manufacturers of America provide internal checklists for new equipment design and construction, including those which: 1) are cleanable; 2) are made of compatible materials that don't rust or degrade; 3) are accessible for inspections, maintenance, cleaning and sanitizing; 4) have no product or liquid collection; 5) have hermetically

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sealed hollow areas; 6) have no niches (for dead-end pipes no longer than half the diameter of the pipe); 7) have sanitary operational performances, hygienic design of maintenance enclosures, and hygienic compatibility with other systems; 8) have validated cleaning and sanitizing protocols; 9) have separate processes wherever possible; and 10) meet hygiene and sanitation requirements for the equipment and personnel at installation.

Allen also recommended that equipment drive boxes and motors be offset instead of directly above food mixing tanks to avoid contamination from paint chips and lubricants. Cross-functional HACCP teams should also be involved with change management.

Finally, “State Food Safety Agencies’ Use of Social Media” was addressed by **Jessica Badour**, Recall Outreach Specialist with the Georgia Department of Agriculture. In 2014–2015, Jessica received a cohort IV fellowship through the International Food Protection Training Institute that provided three weeks of intensive training. As part of this training, Jessica conducted a study to examine the effectiveness of state food safety agencies’ use of social media to communicate with stakeholders during recalls. She evaluated survey responses from 28 agencies in 27 states. Eighty-two percent of agencies used social media, but only 48 percent used it to communicate about food recalls; Twitter and Facebook were used to convey recall-specific information. Of the agencies using social media, there proved a limited analysis of its success and effectiveness; none of the respondents indicated measuring the

success of social media as an effective tool for recall messaging. Based on her study, Jessica recommends that: 1) state food safety agencies already using social media in some capacity evaluate their ability to incorporate recalls into social media messaging; and 2) state agencies’ food safety and communications staff jointly train to share the responsibility of using new or existing social media platforms as a risk communication tool during recalls and other food events. The entire study, along with additional recommendations, can be found in the *Fellowship Cohort IV Journal*, a special edition of the *Journal of the Association of Food & Drug Officials*, (Vol. 75, No. 1), and downloaded at no charge from [www.ifpti.org/fellowship](http://www.ifpti.org/fellowship).

GAFP expresses its gratitude to its corporate sponsors, including Publix, Kroger, ITW Pro Brands, Industrial Magnets, Gregory Pest Solutions, Golden State Foods, Food Safety Net Services, ClorDiSys Solutions, Chick-fil-A, and Chemstar Corporation.

**Ontario Food Protection Association: “Food Safety Culture”**

*Reported by OFPA Officers*



Food safety professionals from academia, government and industry came together at the Mississauga Convention Centre on 5 November for the **Ontario Food Protection Association’s (OFPA) 57th Annual Food Industry Symposium and Annual General Meeting**. The meeting was well-attended and supported by the Membership and guests. The Association once again thanks all the sponsors and donators of door prizes for their

continued support that makes this meeting possible.

This year’s theme was “Food Safety Culture,” a concept often talked about but sometimes given no clear direction on how it can be achieved in a real life setting. **Lone Jespersen**, Director of Food Safety and Operations Learning at Maple Leaf Foods, provided the keynote address on how food safety culture was developed following the *Listeria* outbreak.

**Richard Meldrum**, Ryerson University, and **Sukhman Grewal**, QA Specialist at Pusateri’s Fine Foods, followed with an overview of a Food Safety Culture tool developed in collaboration between Ryerson University and Guelph University that can be used to identify the weak points in the food safety culture of an organization.

**Rick Wong**, NFF-GFTC, presented on “New Proposed Requirements for the Nutrition Facts.” Health Canada conducted a series of on-line consultations to find if current requirements on food labels are effective. Their findings concluded that, while current label information is useful, there is room for improvement, leading to the proposed changes to the regulations that govern the information on labels of all pre-packaged foods sold in Canada. Rick walked the audience through a comparison of the current and proposed labels, pointing out the differences, what’s been added and removed, and what information has moved to a different area on the label. OFPA has since posted his presentation on its website (<http://www.ofpa.on.ca/>).

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Three outstanding students received scholarships from OFPA during the meeting, including:

- Jigna Patel**, Durham College
- Kaitlyn Balon**, Ryerson University
- Yenny Kurniawan**, George Brown College

Each student was given the opportunity to give a short presentation of their respective research.

This year, OFPA was proud to present the following awards:

*Award of Merit:* **Sani Marc** (for its continued support of events organized by OFPA)

*Sanitarian and Food Safety Professional of the Year:* **Trophy Foods, Inc.** (through outstanding performance in implementing standards that go beyond those required under SQF)

*Lifetime Achievement Award:*

**Michael Brodsky**, OFPA Past President, IAFP Past President, and AOAC International Past President (who continues to support OFPA and has moderated on the roundtable discussions held during the Affiliate's fall meetings.)

*Past President Awards:* **Lynne Fruhner** and **Peter Stein**

"Today's Biggest Challenges to the Food Industry" was the topic of the roundtable panel discussion, expertly facilitated by **Michael Brodsky**, with representation from academia, including **Dr. Richard Meldrum**, and from industry, including **Lone Jespersen**, **Sukhman Grewal** and **Sonja Milutin**. Panelists zeroed in on what they thought are the biggest challenges facing the food industry, including the need for food safety culture; how industry's push to reduce costs affects



*Incoming OFPA President Moustapha Oke receives the presidential gavel from outgoing President Lynne Fruhner.*

food safety; the need for more effective and efficient regulations; the role of third party auditors; and the need to teach food safety at an early age in schools. It proved to be an exhilarating panel with much audience participation and positive feedback.

The last sessions of the day provided attendees with the privilege of hearing two excellent and globally-recognized speakers (both IAFP Past Presidents):



**Jeff Farber**, University of Guelph, (shown left with OFPA Board Director **Ananth Kasic**) presented an overview of lessons learned from the past *Listeria* outbreaks in Canada and beyond.



**Kathy Glass** (shown left), University of Wisconsin – Madison, provided an overview of her research on the growth of *Listeria monocytogenes* on caramel apples.

Officers elected for the upcoming term include:

*President:* **Moustapha Oke**

*Vice President:*

**Katherine Di Tommasco**

*Past Presidents:* **Peter Stein/**

**Lynne Fruhner**

*Secretary/Contact:* **Ananth Kasic**

*Delegate:* **Moustapha Oke**

Feedback from OFPA Members and other attendees provided positive comments on the overall meeting and the accompanying trade show, with other comments to be considered when planning the Affiliate's next meeting.

**Alabama Association for Food Protection: 114 Attend Annual Meeting**

*Reported by Neil Bogart, President/Delegate*

The **Alabama Association for Food Protection (AAFP)** held its 27th Annual Meeting on November 18–19 at the Embassy Suites and Hotel Conference Center in Montgomery. **Dr. Jean Weese**, AAFP President, organized and presided over the meeting that included 114 attendees.

The Affiliate serves as a state-wide educational resource for food safety professionals associated with state and county public health agencies, food industry, and academic communities. AAFP also sponsors the annual Alabama Food Supervisors Workshop, whose purpose is to inform and update state and county public health personnel on new and modified inspection procedures, legal issues associated with the inspection program, and mandatory certification program for food purvey food safety training.

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This year's workshop was held on November 18 (during the Annual Meeting), with 106 in attendance.

AAFP's Annual Meeting consisted of four educational presentations, one roundtable, the Alabama Food Supervisors Workshop, and the Alabama Food Safety Task Force Partners' report on activities from last year by guest speakers from industry, academia, FDA, and state and local health agencies.



Among those presenting during the Educational Presentation portion were: **Dr. Jordan Maeson**, Owner and Founder of Safer Dining, who spoke on the "Social and Economic Impact of Food Allergies;" **Peggy Sutton**, Owner of To Your Health Sprouted Flour Company, presenting on "Organic Sprouted Flour;" **Dr. Douglas Marshall**, Chief Scientific Officer of Eurofins Microbiology Laboratories, Inc., who gave an FSMA Overview; and **Jim Smith**, Alabama State's Executive Chef, who talked on "Being Alabama State Executive Chef."



The roundtable was followed by an FSMA panel discussion, including panelists **Kevin Lemmons**, the dairy industry representative and Director of Quality Assurance for Borden Dairy Company; **Dr. Douglas Marshall**, the food processing representative; and **Neil Bogart**, the importing representative and Assistant Vice President of Quality Systems for Red Diamond, Inc.

The Alabama Food Supervisors Workshop took place with an Environmental Legal Update presented by

**Karen Bishop**, ADPH Assistant General Council, and a 2013 FDA Retail Food Code Update presented by (photo



left): **Phyllis Fenn**, Supervisor, Bureau of Environmental Services; and **Lauren Lerner and Rachel Sullenger**, Standardization

Officers, Bureau of Environmental Services.

The Alabama Food Safety Task Force Partners Report was presided over by **Mark Sestak**, Deputy Director, Division of Food, Milk and Lodging for the Alabama Department of Public Health. The following provided various updates from their respective agency: **June Barrett**, Alabama State Department of Education; **Dr. Pat Curtis**, Auburn University Food Systems Institute; **Bobbie Morris**, Alabama Department of Senior Services; **Jennifer Owes**, ADPH Division of Epidemiology; **Dr. Jean Weese**, Alabama Cooperative Extension Service; **Dan Redditt**, FDA Southeast Region Cooperative Programs (retail and shellfish); Mary Beth Willis, FDA Southeast Region Cooperative Programs (milk); and **Whitney White and Cynthia Gibson**, FDA New Orleans District.

Next, **Neil Bogart** presented the AAFP G.M. Gallaspy Food Safety Undergraduate 2015 Student Scholarship to **Hines Croshon**, a senior in Food Science at Alabama A&M.

The Annual Business meeting followed. **Phyllis Fenn** received the complimentary IAFP Membership certificate. Elections took place and include the following officers to serve for the 2015-2016 term:



Elected AAFP Board Members include (from left): **Patti West**, Vice President; **Phyllis Fenn**, President-Elect; **Neil Bogart**, President/Delegate; and **Jean Weese**, Past President. (Absent: **Karen Crawford**, Secretary/Treasurer)

**President: Neil Bogart**  
**President-Elect: Phyllis Fenn**  
**Past President: Jean Weese**  
**Vice President: Patti West**  
**Secretary/Treasurer: Karen Crawford**  
**Delegate: Neil Bogart**

## News Briefs

### Iowa Association for Food Protection: Awards Presented

Reported by **Lynne Melchert**, Secretary/Treasurer

The **Iowa Association for Food Protection (IAFP)** held its 2015 Annual Meeting October 6-7 at the Quality Inn & Suites in Ames.

During the meeting, awards were presented to the following Members:

**Merle P. Baker Award: Merle Bontrager**  
**New President: Kevin Hanger**  
**Scholarship Recipients: Nicole Engelken and Mariah Schmitt**

Officers elected for the 2016 term include:

**President: Kevin Hanger**  
**Past President: Susan Stence**  
**Past President Pro-Tem: Kevin Steffins**  
**1st Vice President: Terry Hopper**  
**2nd Vice President: Greg Rohmiller**  
**Secretary/Treasurer: Lynne Melchert**

(Continued on page 11)



Pictured (left to right) are the 2013–2015 NDEHA Board Members with the IAFP Affiliate Membership Achievement Award: Lisa Otto, Past President; Jayme Calvera, Treasurer; Marcie Bata, Member at Large; Jane Kansas, President; Candace Carlson, Secretary; Kenan Bullinger, 2nd Vice President; and Grant Larson, 1st Vice President.

### North Dakota Environmental Health Association: Annual Fall Education Conference and Meeting

Reported by Grant Larson, President/Delegate



### The North Dakota Environmental Health Association

(NDEHA) held its Annual Fall Educational Conference and Meeting in Jamestown on October 20–22, with 51 attendees taking part. General sessions took place on the 20th and 22nd, while the 21st provided a split track for general environmental health and food. The sessions covered a variety of topics, including mercury response, drinking water quality, FDA happenings, enteric outbreak investigations, and code uniformity.

Conference highlights included the election of the 2015–2017 Board and the presentation of the IAFP Affiliate Membership Achievement Award. The NDEHA Awards Committee presented the following awards to recipients:

- Dedicated Service:** Richard Kockmann and Dan Mattern
- Merit:** Sherry Adams, Marcie Bata, and Mike Lee
- Past President:** Jane Kangas

NDEHA looks forward to 2016 and continues to engage its Members with

updates to its website, the creation of a Member Only form, and working to assist with training related to environmental health in the state.

### Minnesota Food Protection Association: A Growing Group

Reported by Kelly Stevens, Secretary



### The Minnesota Food Protection Association (MFPA)

held its 2015 Annual Meeting on October 27 at the Crowne Plaza in Minneapolis, with 45 members in attendance, including several first-time attendees.

Keynote speaker **Katie Swanson**, President of KMJ Swanson Food Safety, Inc. and IAFP Past President, presented an overview of the IAFP organization before sharing insights on FSMA and the FSPCA curriculum.

Items discussed during the business portion of the meeting included the need for volunteers on several subcommittees and urging



(Photo left:) Katie Swanson, MFPA Keynote Speaker, poses with Affiliate President Pam Wilger at the Affiliate's Annual Meeting.

attendees to nominate a colleague or worthy candidate for one of the 23 IAFP Awards.

Officers elected to serve during 2015–2016 include:

- President:** Pam Wilger
- Past President:** Dave Blomquist
- Vice President:** Francisco Diez-Gonzalez
- Treasurer:** Kevin Habas
- Secretary:** Kelly Stevens
- Delegate:** Julie Sundgaard

## IAFP Headlines Upcoming Deadlines

### Annual Reports

Only weeks remain to submit your Affiliate's 2015 calendar year Annual Report. Deadline is **Thursday, February 11**. We encourage you to apply for one of the 2016 Affiliate Awards, double checking that your Affiliate President and Delegate are both Members of IAFP (a requirement under the Bylaws). For questions, contact **Susan Smith** at [ssmith@foodprotection.org](mailto:ssmith@foodprotection.org).

### 2016 Awards and Scholarships

Nominations will be accepted until **Tuesday, February 23** for IAFP 2016 Awards, as well applications for the Travel Award and Student Travel Scholarship. Criteria for all are posted on the IAFP website.

### New Pop-Up Displays

IAFP has updated our displays to be used during your Affiliate meetings! The displays are now a 'pop-up' style with a fabric photo panel that better reflects IAFP and food safety. Add this display to your Supply Request for use at your next Affiliate meeting!



# Affiliate Calendar

Let IAFP help advertise your meetings on our website and in our publications.  
Submit your event details directly to our online calendar,  
or E-mail to [ssmith@foodprotection.org](mailto:ssmith@foodprotection.org).

## Affiliates in Action Fourth Quarter 2015

### October

- ◆ Iowa Association for Food Protection
- ◆ New Jersey Association for Food Protection
- ◆ Mexico Association for Food Protection (Nuevo Leon)
- ◆ Mexico Association for Food Protection (Pueblo)
- ◆ North Dakota Environmental Health Association
- ◆ Colombian Association of Food Science & Technology
- ◆ Minnesota Food Protection Association

### November

- ◆ Wisconsin Association for Food Protection
- ◆ Ontario Food Protection Association
- ◆ Alabama Association for Food Protection
- ◆ Hungarian Association for Food Protection

To be featured in the next issue of *Affiliate View*, send your news and photos by **March 25** to Susan Smith at [ssmith@foodprotection.org](mailto:ssmith@foodprotection.org).

### January 2016

**14:** *Ohio Association for Food Protection*, 2016 Winter Meeting, Columbus, IA. Visit <http://www.ohiofoodprotection.org/>.

**15:** *Spain Association for Food Protection*, 2016 Annual Meeting, Valladolid, Spain. Contact David Rodriguez-Lazaro at [ita-rodlazda@itacyl.es](mailto:ita-rodlazda@itacyl.es).

### February 2016

**4:** *British Columbia Food Protection Association*, 2016 Annual Education Conference, Burnaby, BC. Visit <https://bcfoodprotection.wildapricot.org/>.

**17–19:** *Kentucky Environmental Health Association (formerly Kentucky Association of Milk, Food and Environmental Sanitarians)*, 2016 Annual Education Conference, Florence, KY. Visit <http://www.kamfes.com/>.

### March 2016

**9–10:** *Arizona Environmental Health Association*, 2016 Spring Conference, Phoenix, AZ. Visit <http://www.azeha.org/>.

**15–18:** *Michigan Environmental Health Association*, 2016 Annual Education Conference, Bay City, MI. Visit <http://www.meha.net/>.

**16–17:** *Idaho Environmental Health Association*, 2016 Annual Education Conference, Boise, ID. Visit <http://www.ieha.wildapricot.org/>.

### April 2016

**6–8:** *Missouri Milk, Food and Environmental Health Association*, 2016 Annual Education Conference, Springfield, MO. Visit <http://www.mmfeha.org/>.

**7–8:** *Kansas Environmental Health Association*, 2016 Annual Meeting, Junction City, KS. Visit <http://www.keha.us/conferences.htm>.

**14:** *Indiana Environmental Health Association*, 2016 Spring Education Conference, Indianapolis, IN. Visit <http://www.iehaind.org/>.

**14:** *Ontario Food Protection Association*, 2016 Spring Meeting and Symposium, Mississauga, ON. Visit <http://www.ofpa.on.ca/>.

## IAFP Support for Affiliate Meetings

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

- ◆ **IAFP pop-up display.** This updated and attractive pop-up display shows attendees that you are affiliated with IAFP.
- ◆ **IAFP 2015–2016 Presentation.** A PowerPoint slide show with a suggested 15-minute script. This is the same presentation used by members of the IAFP Executive Board when invited to speak at Affiliate meetings.
- ◆ **Promotional materials box.** Contents include a complimentary IAFP Membership certificate and brochures, current issues of *FPT* and *JFP*, and IAFP Annual Meeting flyers. Additional complimentary resources are available upon your request.

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



# CONTRIBUTE TO TO THE SILENT AUCTION



## Proceeds from the Silent Auction Benefit the IAFP Foundation

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

- ❖ Bavarian Crystal Bowl
- ❖ Custom-designed Jewelry
- ❖ Gift Baskets
- ❖ iPad Mini
- ❖ Kindle Fire
- ❖ Microscope
- ❖ Vintage Books and Magazines
- ❖ Wine

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



To donate an item go to our Web site at [www.foodprotection.org](http://www.foodprotection.org)  
and complete the Silent Auction Donation Form  
or contact Sarah Dempsey at [sdempsey@foodprotection.org](mailto:sdempsey@foodprotection.org)  
+1 515.276.3344; +1 800.369.6337



# IAFP Executive Board Speaker Program

*for Affiliates*



**Alejandro Mazzotta, Ph.D., Chobani, LLC**  
*President*

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



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

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



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

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



**Tim Jackson, Ph.D., Nestlé North America**  
*Secretary*

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



**Don Zink, Ph.D., IEH Laboratories and Consulting Group**  
*Past President*

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



**Christina Ritchey Wilson, J.D., R.S., Columbus Public Health**  
*Affiliate Council Chair*

- ◆ Using Data to Effectively Manage Performance
- ◆ Compliance and Enforcement
- ◆ Sanitarians and the Law



**Neil Bogart, Red Diamond, Inc.**  
*Affiliate Council Secretary*

- ◆ Food Safety Management System Development
- ◆ Sensory Analysis
- ◆ Big Data – What Do I Do With All of It?

## 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](mailto:ssmith@foodprotection.org).

## IAFP Speaker Program *(expanded)*

**Gary Acuff, Ph.D.**  
Texas A&M Center for  
Food Safety



- ◆ 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

**Jack Guzewich**  
Retired/Consultant



- ◆ Environmental Assessment (Root Cause Analysis) in Foodborne Outbreak Investigations
- ◆ Traceback in Foodborne Illness Investigations
- ◆ Integrating the Food System: Tools to Get Us There

**Gale Prince**  
SAGE Food Safety, LLC



- ◆ 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

## Archway to Excellence.



*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 2016.

Join us in St. Louis, Missouri,

July 31–August 3, 2016

[www.foodprotection.org](http://www.foodprotection.org)

Future Annual Meetings | Save the Dates!

IAFP 2017, July 9–12, Tampa, FL

IAFP 2018, July 8–11, Salt Lake City, UT

IAFP 2019, July 21–24, Louisville, KY

*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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