

NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION



[Formerly New York State Association of Milk and Food Sanitarians]

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

VOL. 60, NO. 1
WEBSITE ADDRESS: WWW.NYSAFP.COM

Newsletter
SUMMER, 2016

93rd Annual Conference at Doubletree Hotel - East Syracuse, NY • September 20-22, 2016

Your Executive Board is pleased to announce the 93rd Annual Conference of the New York State Association for Food Protection to begin at 6 PM on Tuesday September 20, 2016. *Again this year, the Department of Agriculture and Markets will accept attendance at the Annual Conference in lieu of its Certified Milk Inspector and processing Plant Superintendent refresher courses.* The event is sponsored in cooperation with Cornell University Food Science Department, Institute of Food Science, NYS Department of Health, NYS Department of Agriculture & Markets and US FDA.



The site of this year's annual conference will again be the DOUBLETREE Hotel. Its address is 6301 Route 298, East Syracuse, NY (See map with Directions!). The hotel is well suited for a gathering of our size and perfectly situated in Central New York State.

Room reservations at the DoubleTree Hotel can be made by phoning in your reservation at: 315-432-0200. You may also make your reservation online.

The link for the government room block is:

https://secure3.hilton.com/en_US/dt/reservation/book.htm?inputModule=HOTEL&ctyhocn=SYRDTDT&spec_plan=CDTFPG&arrival=20160919&departure=20160922&cid=OM,WW,HILTONLINK,EN,DirectLink&fromId=HILTONLINKDIRECT

Please make a note that for the government room rate/block, guests will need to provide proof as a government employee upon check-in at the hotel to receive the government rate.

The link for the regular conference room block is:

https://secure3.hilton.com/en_US/dt/reservation/book.htm?inputModule=HOTEL&ctyhocn=SYRDTDT&spec_plan=CDTCFP&arrival=20160919&departure=20160923&cid=OM,WW,HILTONLINK,EN,DirectLink&fromId=HILTONLINKDIRECT

Note also that we have the block starting Sept. 19th through Sept. 22nd for the Government Rate Block, and Sept. 23rd for the Conference Rate Block. This is just in case folks (potential speakers) need the extra night on either end due to travel schedules.

If calling in your reservation, it is extremely important to indicate that you are with the NYS Association for Food Protection to ensure your correct reservation in our room block and to receive the reduced conference room rate of \$137.00 single/double, standard rate; \$100.00 single/double government rate. Please make your reservations as soon as possible to ensure availability, even if you must cancel later. The cut-

off date for making your room reservation is September 2, 2016.

Food Protection activities get underway on Tuesday evening, September 20th at 6 PM with a presentation entitled “History of Distilling in New York” (includes sampling) to be given by Anna-Katharine Mansfield and Chris Gerling, Cornell University.

The General Session on Wednesday starts at 8:15 AM with the Presidential Address given by Bob Kuhn. This will be

followed with the Keynote Address “New York State - Leading the Way on Quality & Safety For All Food Products” by Patrick M. Hooker, Deputy Secretary for Food and Agriculture.

Olga I. Padilla-Zakour and Randy Worobo, Cornell University, will talk about the “Cornell High Pressure Processing Validation Center: Opportunities for the Food Industry.”

Following the mid-morning break, conferees will hear about “Food Safety Culture - Stories From Industry” by Lone Jespersen, Cultivate, LLC. She will be followed by Amy Rhodes, HP Hood who will discuss “Merging HACCP and FSMA.”

The Business Meeting rounds out the morning activities which will be followed by the Council of Affiliate/Sustaining Member and Past Presidents’ Luncheons.

The afternoon General Session begins with the topic “Social Media and Impact on the Food Industry” by a CU News Person (formerly from ADA-DC). He/She will be followed by Joe Myatt, Sealed Air, explaining the meaning of what’s involved in “Environmental Monitoring.”

Following the 3 PM Break, Matt Davidson, Institute for Excellence & Excellence, will discuss “Corporate Ethics.”

Completing the afternoon activities will be a talk on “FDA’s progress of FSMA Implementation/Enforcement.” Speaker Joann Givens, US FDA.

As mentioned earlier, both the Past Presidents’ and Council of Affiliates/Sustaining Members luncheon will be held on Wednesday. Luncheon tickets will be available at the Reservation Table.

The Awards Banquet and Social Hour will also be held Wednesday evening. The Conference Registration Table will be open on Tuesday afternoon from 4 – 6 PM, Wednesday from 8 AM until 5 PM and on Thursday from 8:30 AM until noon. Advance Ordering of banquet tickets is recommended and saves you money. However, tickets may be available at the door. A ticket for the cocktail party is also required (either your banquet ticket of a special cocktail ticket is needed for admission.

The Local Arrangements Committee members consist of Amy Rhodes, Chair and Vicky Pedersen (NYS Ag & Mkts) and Krystle Voce (Byrne Dairy). They will be responsible for such details as door prizes, milk bar, etc.

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All material for the November issue of the NEWSLETTER should be submitted to the Editor (preferably typed, double-spaced) NO LATER THAN NOVEMBER 1, 2016.

Postmaster: Send address changes to New York State Association for Food Protection, Newsletter - P.O. Box 348, Dryden, NY 13053.

Letters to the Editor

The Executive Board of NYSAFP has approved a policy of inviting members to submit letters to the Editor of the Newsletter for publication. It was felt that this would give members an opportunity to present their views on controversial subjects, new projects for the Association to investigate, etc.

So... do you have a problem, a cause to promote, an axe to grind?

Seriously, this is your opportunity to bring to the members' attention constructive thoughts on most any subject within the Association's scope of activity.

Remember to sign your letter, but if you request that your name be withheld when the letter is published, this will be done. LET'S HEAR FROM YOU!

President's Corner

We are already into the month of July and in just a couple of months we will be joining our colleagues at the 93rd Annual NYSAFP Conference. The executive board members, committee chairs and committee members have done an outstanding job working together to prepare the programs for the 2016 conference.

We have some quality presenters lined up to offer information centered on topics critical to all of our success. The conference will kick off on Tuesday night with a presentation of the History of Distilling in New York with sampling and food pairing. As we get into the general session, participants will have the opportunity to learn more about the merging of HACCP and FSMA or the implementation and enforcement of FSMA. If there is a curiosity or interest on how social media influences and impacts the food industry, environmental monitoring or Corporate Ethics, this is the conference for you. As well, the breakout sessions on Thursday morning which are filled with timely topics to meet the emerging needs of professionals leading the changes in the food industry.

As you look over the 2016 conference agenda, please join me in offering a much deserved appreciation to everyone involved (committee chairs and committee members) for their outstanding collaboration and effort this year and every year for putting together another quality program.

The programs are designed to help in enriching and expanding one's knowledge,



Bob Kuhn

which is key to our ability to adapt to the many changes and challenges faced in today's workplace. The New York State Association for Food Protection mission and purpose is to strive for continued involvement in the safety, sanitary and nutritional quality of foods through educational opportunities via meetings and publications and to help provide its membership with current knowledge for food safety issues and help professionals better

adapt to the ever-changing challenges in the food industry.

I would like to thank all of the Executive Board members over the years that have made this experience so very rewarding. I would also like to offer my extreme thanks to Janene Lucia for the tremendous amount of work she does each and every year for the Association and I would be remiss if I did not also mention John Bartell and David Bandler for all the continuous work that they have done for decades as part of NYSAFP.

In closing, we need active member participation to keep our Association strong and allow us to continue assembling to arm ourselves with the knowledge necessary to manage the industry, regulatory and academia by providing educational and networking opportunities. Remember the strength of our organization depends on all of you. I challenge every member to get more involved and a great place to start is at your local affiliate and by participating at the 2016 conference.

See you in September!

Bob



Take a look at our website - nysafp.com

Our website has great information at your fingertips. Starting with the Event Calendar, it has many meetings and workshops of interest to our members and affiliates. We continue to have an extensive links page of websites related to food safety & quality, and check out our Sustaining Members and their websites.

New York Affiliate Recipient of Two International Awards



1200 Aurora Avenue, Suite 200W
Des Moines, Iowa 50323-2664, USA

April 14, 2016

Robert Kuhn
Upstate Niagara Cooperative, Inc.
25 Anderson Rd.
Buffalo, NY 14225

Dear Robert,

On behalf of the Executive Board and Membership of IAFP, we congratulate the New York State Association for Food Protection on being selected to receive the 2016 Affiliate Education Award! NYSAFP stands out in its efforts to contribute to the education of its members through various meetings pertinent to the interests of its membership with regard to food protection/safety; enjoys a unique partnership with Cornell University's Dairy Extension Program, allowing members to take part in numerous educational programs; has developed a training program to address the need(s) of its members; conducted five regional lab seminars and seven regional Affiliate meetings; and hosted a major conference and two-day HACCP course. The award consists of a mounted certificate.

We invite a representative(s) from NYSAFP to attend the Affiliate Council Meeting in St. Louis, Missouri on Sunday, July 31. The meeting runs from 7:00 a.m. to approximately 10:00 a.m., and the Affiliate Awards presentations will take place during that time. We ask that you notify IAFP by Friday, May 20, regarding who will accept the award on behalf of your Affiliate. Please provide this information to Susan Smith at 800.369.6337 or ssmith@foodprotection.org.

It gives us great pleasure to recognize the accomplishments of IAFP Affiliates. Thank you for your efforts and for your relationship with IAFP.

Dear Robert,

On behalf of the Executive Board and Membership of IAFP, we congratulate the New York State Association for Food Protection on being selected to receive the 2016 Affiliate Communication Materials Award! NYSAFP distributed high-quality communication materials to their general membership on a regular basis with informative content and attractive layout; used several media sources to disseminate communication to its members; provides links on its Web site with current issues facing the dairy and food industries; and posts its Affiliate information on Facebook and Twitter. The award consists of a mounted certificate.

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It gives us great pleasure to recognize the accomplishments of IAFP Affiliates. Thank you for your efforts and for your relationship with IAFP.

Sincerely,

Alejandro Mazzotta
President, IAFP

David W. Tharp, CAE
Executive Director, IAFP

cc: Christina Wilson, Affiliate Council Chair
Steve Murphy, Delegate

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

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ATTENTION PAST PRESIDENTS

Greetings to all NYSAFP Past Presidents - we hope to see you at the Annual Conference Past Presidents' Luncheon in Syracuse.

If you can't join us, please let us know how you are doing. Contact John Bartell (Home Phone: 607-324-7556 or email: bartelljr@retired.alfredstate.edu) and fill us in on what's been happening. Also, there is snail mail at: 7 Pearl Street, Hornell, NY 14843

93rd Annual Conference September 20-22, 2016

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Concurrent Sessions will highlight the NYSAFP Conference on Thursday Morning for Laboratory, Field and Food Personnel. CONFEREES CAN ATTEND THE THURSDAY SPLIT SESSION ONLY! FOR \$100 IF REGISTERED BEFORE 9/2/16 AND \$150 AFTER.

Those attending the LABORATORY Session will hear Roger Hooi, Chair of the NCIMS, Appendix N Committee, give an "Update of the 2015 NCIMS Proposal 211 Pilot Other Drug Testing Program." The subject of "Aseptic Sampling from Farm to Package" will be discussed by Mark Schwab. After a mid morning break, Virginia Green, NYS Dept. Agr & Markets, will discuss "Allergen Testing: NY State's Approach to Testing Finished Products". Completing morning activities, JoMarie Cook, Florida Dept. of Agriculture & Consumer Services will talk about AFFCO's GOODSamples (Guidance on Obtaining Defensible Samples) and what it Means to the Laboratory."

Field Personnel will learn about "Pathogen Based Treatment Decisions" from Amy Vasquez, Quality Milk Production Services. David Smith, NYS Dept. A+M follows with a presentation on "Avian Influenza" He will be followed by Bob Church, Finger Lakes Dairy Services with a talk on "Computer Monitoring of Robotic Milking Systems." After the mid-morning break, the subject of "What is it and How does it Work? A. Vacuum Systems – Scott Steiner, QMPS, B. Wash Systems – Rick Watters, QMPS and C. Milk Cooling Systems –Chris Cherry, CIDEC. Closing out the session will be an "FDA Update" given by Bob Altobelli, FDA.

Food Personnel will learn about the "Hyperbaric High Pressure Processing Validation Center from Dr. Randy Worobo, Dept. of Food Science at Cornell. He will be followed by Jim Borda, Northeast regional Director at USDA-FSIS-Compliance Div. talking about the "Pilot Project: Control of *Listeria monocytogenes* in Retail Delicatessens. Following a mid-morning break, Brian Sauders, NYS Dept. Ag. & Mkts., Div. of Food Laboratory, will discuss "Whole Genome Sequencing: Changing the Science of Foodborne Illness Investigation." Closing out the session will be an "Update on USDA GAP's Programs: Group GAP and NYS Funding Opportunities" by TBD, NYS Dept. Ag. & Markets.

Come and participate. Instructions for pre-registration are in the Annual Conference Program Session of the NEWSLETTER and in the letter from President Kuhn. Included with the registration fee is a free milk, cheese, ice cream and yogurt bar. There will also be an exhibit area with vendors and distributors showing their latest technologies. This is a great opportunity to see the latest and get answers to your questions from technical experts manning the displays. Last, but not least, what a great opportunity there is for "Networking."

DOUBLE TREE
BY HILTON™

6301 Route 298
E. Syracuse, NY 13057
315-432-0200
Fax: 315-433-1210

NYSAFP Executive Board Nominee: Donna Walker



Donna Walker grew up on her family's dairy farm in Springwater, New York. After graduating from Cornell University with a degree in Biology, she worked for Quality Milk Production Services as a laboratory technician before taking a position with Dairylea and later Dairy Farmers of America as a Field Representative and CMI.

Donna has been a member of the NYSAFP since 1998 and is the current chair of the NYS Association for Food Protection Farm Methods Committee, sits on the Quality Milk Production Services Industry Advisory Committee, and is a past board member of the Empire State Milk Quality Council.

NYSAFP Receives Two International Affiliate Awards

New York State Association for Food Protection was selected to receive the **2016 Affiliate Education Award** from International Association for Food Protection. Our affiliate stands out in its efforts to contribute to the education of its members through various meetings pertinent to the interests of its membership with regard to food protection/safety; enjoys a unique partnership with Cornell University's Dairy Extension Program, allowing members to take part in numerous education programs; has developed a training program to address the need(s) of its members; conducted five regional lab seminars and seven regional Affiliate meetings; and hosted a major conference and two-day HACCP course.

For the second year in a row, our affiliate received the **2016 Affiliate Communication Materials Award** from International Association for Food Protection. NYSAFP distributed high-quality communication materials to their general membership on a regular basis with information content and attractive layout; used several media sources to disseminate communication to its members; provides links on its Web site with current issues facing the dairy and food industries; and posts its Affiliate information on Facebook and Twitter.

2016 BALLOT

New York State Association for Food Protection
Vote/Write-In -- One Seat Open

_____ Donna Walker, Dairy Farmers of America

Write-In _____

NOTE: BALLOT BY MAIL ONLY! Select (or write-in) and return to Janene Lucia, PO Box 348, Dryden, NY 13053

Steve Murphy Retires After 37 Years

Steven C. Murphy joined the Department of Food Science as a Research Technician, Dairy Micro/Chemistry following graduation from Cornell in 1979. He soon progressed up the ladder to become Senior Extension Associate in 2003, a position he held up to retirement.

His field of specialization and Special Interest has included Application of Dairy and Food Microbiology, Milk

Quality Assurance and Flavor Control, Dairy Product Processing Technology and Standards and Regulations for the Dairy Industry.

Over the years Steve has been a member of many professional Societies including the Dairy Practices Council, International Association for Food Protection, National Conference on Interstate Milk Shipments, National Mastitis Council and the New York State Association for Food Protection. His involvement, in addition to membership, includes accepting Committee Assignments with these groups. His Editorial Activities include serving on the Editorial Board of Food Protection Trends and Invited Reviews for the Journal of Dairy Science.

Among the many Awards and Recognitions received from our Association (NYSAFP) include the Howard B. Marlatt Award (for outstanding contribution to laboratory science), Emmett R. Gahn Award (for outstanding contribution to the mission of our association) and The Education & Professional Improvement Meritorious Service Award. In addition, Steve recently received the NYS FFA Association Honorary Empire Degree. Two years in a row he received 1st and 2nd place in the NYS Cheese Manufacturers' Association Cheese Judging Contest. In 2005, Steve received both the Cornell College of Agriculture & Life Sciences Extension/Outreach Award and the DPC Eugene T. Wolff Service Award (for extraordinary volunteer service to DPC).



Obituaries

Nicholas Walker



Nicholas Walker of Pratham Rd., Glenwood died Saturday, January 16, 2016 at his residence at the age of 58.

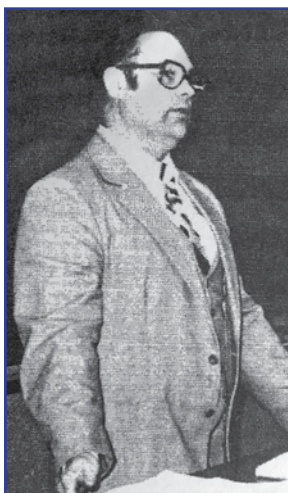
He was born in Cheltenham, England- a loving son of William and Geraldine Baker, Vashte (Holmes) Walker, and the late Terry Walker. He coached Springville Youth Inc. soccer for many years and greatly enjoyed photography and playing the guitar.

Nick spent more than 30 years working in the dairy industry for Sorrento Cheese, Steuben Foods, and Ecolab Inc. He was a leader, mentor, and friend to many. He was a longtime member of the New York State Association for Food Protection.

He was a survivor of both cancer and open-heart surgery, a strong and courageous fighter who will be deeply missed.

Memorials may be made to St. Paul's Lutheran Church- 53 West Falls Rd., West Falls, NY 14170.

Dale W. Chilton



It is with great sadness that we report the death of Dale Chilton on July 2, 2016.

Dale had a 38-year career with the New York State Department of Agriculture and Markets, first as a milk inspector and later as Dairy Equipment Specialist in the Division of Milk Control. He became an expert in dairy equipment design, especially as it related to its cleaning and sanitizing. He was a resource to both the industry and the college and gave freely of his knowledge. He not only consulted with our faculty, but also participated regularly in our milk quality extension programs.

Dale was not only a dairy inspector, but more importantly an educator. He achieved compliance by helping with the planning and design prior to the installation, rather than requiring expensive modification after. The industry sought his advice and appreciated his expertise.

Dale was an active member of the NYS Association of Milk and Food Sanitarians (Now NYS Association for Food Protection). He served as past president of the Central NY Sanitarians Association and Capital District Sanitarians. He was a member of the Farm Methods Committee and served as Chair of the Environmental and Equipment Committee for many years. He was honored with the Association's two highest awards, The Gahn Award in 1992 and the Brooks Award in 1999.

Armand E. Dragon

Armand E. Dragon

Age: 71
South Burlington, Vermont



Armand E. Dragon, 71, of South Burlington, Vermont, passed away with his wife and all three children by his side on Palm Sunday, March 20, 2016. He was a wonderful man, who loved and was committed to his family. He valued his many friendships and enjoyed following sports and world politics.

Armand was born on July 6, 1944 in Easthampton, Massachusetts, son of Armand Ernest Dragon and Margaret Reardon Dragon. He graduated from University of Massachusetts in 1966; where he received a Degree in Animal Sciences and Husbandry. He began his career as a herdsman at the Fleetridge Farm, a registered Holstein Friesian dairy farm in Windsor, CT. Armand was honored to be a part of this facility where they bred the cow Fleetridge Mona Dixie. Dixie was credited with starting the world's only ten generation string of Excellents. He shared this with his family in his later years. Armand then went on to work for the Commonwealth of Massachusetts in the Mastitis Department and as a Milk Inspector covering New York and Vermont. After leaving Regulatory, Armand became Northeast Regional Sales Manager for Eastern Crown Inc. a Dairy Supplies company out of Vernon, NY. Armand led the company's breakthrough sales growth over a five-year period. Armand then became the Area Sales Manager and Dairy Specialist at IBA, Inc., a leading National Dairy Supplies company where he achieved dramatic revenue growth while expanding business into new territories in an area covering the entire Eastern U.S. He worked very closely with the IBA Family and his IBA distributors and dealers to achieve this. Armand enjoyed and valued the relationships he built with his beloved dairy farmers, friends and colleagues over his 60 years in the Dairy Industry.

Armand was an active member of the Vermont Dairy Industry Association, the Dairy Practices Council, the National Mastitis Council and the New York State Sanitarians. He was recognized by the Vermont Dairy Association as recipient of the John C. Finley Award and the National Mastitis Committee for the Keith Tupper Award. Both awards are bestowed upon that individual held in the highest esteem by the Vermont Agriculture Community. Armand received the Dairy Practices Council Lifetime Membership Award where he contributed to the practices guidelines for the Dairy Industry. Armand was married on October 19, 1968 to Mary Lou Kennedy, daughter of Joseph and Mary Kennedy, in West Springfield, Massachusetts. They met in 1966 and celebrated their 47th wedding anniversary this past October. During their early years Mary Lou worked beside Armand in the dairy when needed. Over the last several years Mary Lou traveled together with Armand on all of his business trips and was privileged to get know Armand's many contacts throughout the Dairy Industry.

New Food Science Extension Staff at Cornell

Anika Zuber



Anika is the newest member of our extension team. Anika grew up on a dairy farm in Western NY and graduated from Cornell with a Food Science Degree in 2014. During her time as a student, she gained experience working with O-AT-KA Milk Products, Leprino Foods and an Italian artisanal cheese producer. Following graduation, she was trained as a manager for Hannaford Supermarkets and was responsible for the operations of a store in Albany, NY. She has taken on the role as a Regional Dairy Processing and Marketing Specialist based in Northern New York.

As a member of the Harvest New York team, Anika will aid in the economic development of dairy foods manufacturing throughout her region and in New York State. By working with regulatory agencies, workforce development agencies and suppliers, information can be utilized in order to help members of the dairy foods manufacturing community reach their goals.

Carl Moody

Please welcome Carl Moody, the newest member of the Harvest New York team with Cornell Cooperative Extension. Carl's home base will be at CCE Erie in East Aurora but he will travel throughout western New York in his role as Regional Dairy Processing Specialist. As a member of the Harvest New York Team he will work extensively with area manufacturers, educators and the community to provide training and increase awareness of the products and career opportunities within the dairy industry in western New York.



Carl has experience in dairy product quality, food safety, organic manufacturing, and employee training. He grew up in Southern Minnesota. His grandfather was a dairy farmer, milking up to 16 cows. He is a graduate of the University of Minnesota and holds a Bachelor's Degree in Food Science. Following graduation, he worked at the Friendship Dairy in Friendship, NY, and most recently held a position as a Quality Assurance Manager for 13 years with Lactalis American Group, Inc. (Sorrento Cheese) in Buffalo, NY.

Please feel free to give Carl a call on his cell at (716) 515-8175, or you can reach him at his office at CCE-Erie County (716) 652-5400 ex. 175 in East Aurora.

Dr. Samuel Alcaine



Samuel Alcaine joined the Department on January 1 as a Research Scientist and will move into an Assistant Professor of Dairy Fermentations position on July 1 with a 50% research and 50% extension appointment. During his months as a Research Scientist, Sam is spending his days in Denmark at Chr Hansen, a Silver member of CIFS-IPP. There, Sam is expanding his expertise in dairy cultures to better serve the dairy industry. This faculty position is supported by the New York State Dairy Promotion Board.

Milk Control News

By Charles "Chip" Lindberg

The Division of Milk Control and Dairy Services hired Dairy Products Specialist Trainee Ann Renckens in March. She is assigned to work in the Chautauqua County and Western New York region. Joseph Layedra, a Dairy Products Specialist I who left the Division a few years ago for the warmer climes of California also recently returned to us and is working in New York City. We welcome Ann and Joseph to the Milk Control team. From the Central Office, Kathy Laviolette has recently been promoted to Dairy Products Specialist II, Compliance and Enforcement. Many of you know Kathy from one of her previous jobs as a labeling compliance specialist. We offer her well-deserved congratulations on her promotion. After 33 years as a Dairy Products Specialist and Laboratory Evaluation Officer, Ron Brown retired from state service in April. We wish Ron a long and happy retirement.

The annual Dairy Products Specialist update was held this year from May 2nd through 5th at Cornell University. We had a diverse group of speakers from the Department of Agriculture and Markets, the NYS Labor Department, the FDA and Twinco. During the update banquet Neil Reardon and Jacqueline Burke were honored with Directors Awards for outstanding investigations and reports over the past year. Also awards presentations were made to Steve Murphy of Cornell and Steve Pierson, FDA Regional Milk Specialist honoring them for many years of service to Milk Control and wishing them well on their upcoming retirements.

The week of July 18th was the annual Certified Milk Inspector (CMI) school, attendance of which is a necessary part of attaining a CMI license. This was an interesting and informative source of information on topics related to dairy farm sanitation inspections and record keeping.

Along those lines, the annual Certified Milk Inspector updates for licensed CMIs will be held at four locations throughout the state between September 26th and 29th.

In addition, Steve Pierson, FDA Regional Milk Specialist will be retiring this summer after 30 years of service in the Northeast. Casey McCue also presented him with an appreciation award at the inspectors' banquet.

2016 Critical Issues in the Food Industry Conference

...Another Success!



Registration Table covered by Deb Hill, Sweetworks and Shannon Spiesman, Cargill



In attendance – Mike Delpriore and Zach Beecher, Yancey's Fancy and Dave Anderson and Mathew Bartkowiak, Nelson Jamison.

On Thursday, June 16, 2016, Food Protection personnel gathers at the Terry Hills Golf Course in Batavia, N.Y. Around 86 attendees started off the day with a continental breakfast/networking opportunity. Educational Sessions began with a welcome and Affiliate Update given by Marsha Koerner, NYSAFP Council of Affiliates Chair.

Educational Sessions began at 9:15 AM and included:

- “The non-GMO Journey”
Rick Cummisford, Columbus Vegetable Oils
- “Quality/Supplier Approval Software Out in the Industry”
Amy Rhodes, Director of Business Quality – HP Hood LLC
- “FSMA Rules and their Impact on Produce Growers and Processors” Gretchen Wall – Cornell University.
- “Surface Testing & Air Testing: Demands in a New Regulatory/Market Era”
Mathew J. Bartkowiak, Ph.D., Nelson-Jamison, Inc.
- “Managing Pathogens in Your Plant Environment” - Joe Myatt, Diversey LLC.

A lunch buffet followed the morning presentations. Several golfers enjoyed the course at the end of the day.

Western Association of Sanitarians sponsors the annual event.



In attendance at the conference.

Amy Rhodes, Director of Business Quality – HP Hood LLC discussing “Quality/Supplier Approval Software Out in the Industry”



Matthew J. Bartkowiak, Ph.D., Nelson-Jamison, discussing “Surface Testing & Air Testing: Demands in a New Regulatory/Market Era”



Council of affiliates Chair, Marsha Koerner, Perry's Ice Cream giving state association report



Rick Cummisford, Columbus Vegetable Oils discusses “The Non-GMA Journey”

“FSMA Rules and their Impact on Produce Growers and Processors” given by Gretchen Wall, Cornell University.



Joe Myatt, Diversey LLC, talking about “Managing Pathogens in Your Plant Environment”



NYS Dept. of Ag & Markets Award Recipients

Milk Control Inspectors Update May 2-5, 2016 • *By Robert Altobelli, Regional Milk Specialist*



(L to R) Casey McCue, Director of Milk Control, Charles (Chip) Lindberg, Greg Kulzer, Kennedy (Skip) Wilson, Val Catlin -- Recognized for "Years of Service" are "Chip", "Greg" and "Skip"



(L to R) Kennedy (Skip) Wilson, Frank DeMare, Steve Murphy, Casey McCue -- Steve Murphy, Cornell Food Science Extension, receives Director's Award and Honorary DPS Award



(L to R) Casey McCue, Becca Durant, Vicki Pedersen -- Vicki receives DPS of the Year Award



(L to R) Svetlana Elkind, Casey McCue, Jacqueline Burke -- Burke receives Director's Award



(L to R) Chip Lindberg, Neil Reardon, Casey McCue, Becca Durant -- Neil receives Director's Award



(L to R) Tom DiBlasi, Casey McCue, Val Catlin -- Tom's years of service recognized

RAS Tours Colby Homestead



Colby Farm Tour (L-R) Heather Gayton (only half shown), Ruth Riner, Carl Moody, John Campana, Patrica Frasca, Addison Kelly, Kelli-Anne Kelly, host - Sara Colby

By Chris Krawczyk

On May 19, 2016, eleven Rochester Areas Sanitarians toured the Colby Homestead. The group viewed both a traditional style milking parlor and a robotic one on the same farm. The Colby's filled the group with quantities of knowledge from explaining the systems and its sanitation to a cow's milk production cycle, feed, and wellness. We even learned about their cabbage and potato crop production. A big thank you to Robert and Sara Colby who, not only spent over an hour and a half with us on the farm, but continued to answer all of our questions at dinner!

RAS Golf Outing Held



At the RAS Golf outing (L-R) Jim Murphy and Bob Kuhn, UPSTATE and Don Myers, ECOLAB

On June 8th, 53 golfers were at play at the 28th Rochester Area Sanitarians Golf Tournament held at the Lima Country Club. The weather was cool and windy but that was a great improvement from the weather forecast which was supposed to be rainy and a high of 60°F. A great time was had by all with a great lunch and buffet dinner. Next year's 29th Annual RAS Golf outing is scheduled for June 14th, 2017 at Lima Country Club so plan ahead!

Division of Food Safety & Inspection News

By John Luker

NEW EMPLOYEES

Since December of 2015, the Division of Food Safety and Inspection has hired 3 new Food Inspectors and 2 new Farm Products Inspectors.

Food Inspector Trainee Shelianne Hanson-Sterling was hired for Zone 9 – Bronx County, Food Inspector Trainee Catherine “Kate” Hesch was hired as the Albany Compliance Unit, Food Inspector, and Food Inspector Trainee, Priscilla Chan was hired for Zone 15 – Kings County.

Farm Products Grading Inspector, Linda Reiter was hired for the Buffalo area and Farm Products Grading Inspector, Chris Obergfell was hired for the lower Hudson Valley area.

Please join me in welcoming Shelianne, “Kate,” Priscilla, Linda, and Chris to the Department.

RETIREMENTS

As usual, with new hires it also means folks are retiring from the Division of Food Safety and Inspection. Since December 2015, we have had 2 retirements. Farm Products Grading Inspector, VJ DeSantis – Lower Hudson Valley area retired after 16 years with New York State. Farm Products Grading Inspector, Greg Gubb – Buffalo area retired after 35 years with New York State.

Please join me in wishing VJ and Greg all the best in their well-earned retirements.

New Cornell Sensory Evaluation Center



By Alina Stelick

Cornell Sensory Evaluation Center has re-opened its doors in October 2015 after the five year hiatus due to extensive building renovations of the Stocking Hall. Although the current facility is brand new, the program has deep roots within the Department of Food Science and served a variety of companies, from Fortune 500 to small businesses, since the early 1990s.

The mission of the center is two-fold: to provide training and hands-on learning opportunities to students that are interested in fields of sensory and consumer research, and to help businesses develop and improve their product offering through consumer and sensory testing.



NYSAFP 93rd Annual Conference

September 20-22, 2016 • Doubletree Hotel - East Syracuse, NY

In Cooperation With:

Cornell University Food Science Department
 Institute of Food Science • NYS Department of Health
 NYS Department of Agriculture & Markets • US FDA

REGISTRATION – BALLROOM FOYER

Tuesday	4:00pm – 6:00pm
Wednesday	8:00am – 5:00pm
Thursday	8:30am – Noon

MEETING REGISTRATION

	<u>Price By 9/7</u>	<u>Price After 9/7</u>
1st Time Attendee – Non-Member*	\$120.00*	\$250.00*
AC Registration	\$250.00**	\$275.00**
Affiliate/Sustaining Lunch	\$15.00	\$20.00
Banquet & Cocktail Hour	\$60.00	\$70.00
Cocktail Hour Only	\$25.00	\$25.00

**Must be a new attendee to the NYSAFP Annual Conference / inactive member for at least the past 3 years. Registration fee includes 1 Yr. STATE Regular Membership Dues (\$50) and the Tues. Evening Event*

***Includes STATE Regular Membership Dues (\$50) and Tues. Evening Event*

EXHIBITS – SUPERIOR/ERIE

Tuesday	4:00pm – 8:00pm
Wednesday	9:00am – 5:00pm
Thursday	9:00am – Noon

MILK AND CHEESE BAR – SUPERIOR/ERIE

Wednesday	9:00am – Noon; 1:15pm – 5:00pm
Thursday	9:00am – Noon

TUESDAY, SEPTEMBER 20, 2016

History of Distilling in New York (Includes Sampling)

Anna-Katharine Mansfield, Cornell University

Chris Gerling, Cornell University

6pm -- Michigan/Superior/Erie Room

WEDNESDAY, SEPTEMBER 21, 2016

GENERAL SESSION

Ontario/Michigan Room • Moderator: James Baldwin

AM

8:15	Presidential Address - Robert Kuhn
8:30	Keynote Address New York State - Leading the Way on Quality and Safety for All Food Products Patrick M. Hooker Deputy Secretary for Food and Agriculture
9:15	Cornell High Pressure Processing Validation Center: Opportunities for the Food Industry Olga I. Padilla-Zakour, Cornell University Randy Worobo, Cornell University

10:00	Break
10:15	Food Safety Culture - Stories From Industry Lone Jespersen, Cultivate, LLC (via Skype)
11:00	Merging HACCP and FSMA Amy Rhodes, HP Hood
11:45	Business Meeting
12:15pm	Council of Affiliates/Sustaining Member Luncheon <i>Huron Room</i> Past Presidents' Luncheon - Canal Room

PM

1:15	Attendance Award
1:30	Social Media and Impact on the Food Industry Beth Meyer, ADA-DC
2:15	Environmental Monitoring Joe Myatt, Sealed Air
3:00	Break
3:15	Corporate Ethics -- Excellence with Integrity Matt Davidson Institute for Excellence & Ethics (IEE)
4:00	FDA's Progress of FSMA Implementation/ Enforcement Joann Givens, US FDA
5:00	Adjourn COCKTAIL HOUR – 6:00PM – Superior/Erie Awards Banquet – 7:00PM – Huron/Ontario

THURSDAY, SEPTEMBER 22, 2016

LABORATORY SESSION

Ontario Room • Moderator: Robin Waite

AM

7:45	Attendance Award
8:00	Update of the 2015 NCIMS Proposal 211 Pilot Other Drug Testing Program Roger Hooi – Chair of the NCIMS, Appendix N Committee
8:45	Aseptic Sampling from Farm to Package Mark Schwab, Quality Management, Inc.
9:30	Break
10:15	Allergen Testing: NY State's Approach to Testing Finished Products Virginia Green, NYS Dept. Agriculture & Markets
11:00	AFFCO's GOODSamples (Guidance on Obtaining Defensible Samples) and what it Means to the Laboratory JoMarie Cook Florida Dept. of Agriculture & Consumer Services (via Skype)

NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

Regular/Sustaining Membership Application
2015-2016 (Year Ending August 31, 2016)

Please check appropriate category:

- Sustaining Membership (Company) \$200.00
- Regular Membership - (Individual) \$ 50.00
- Student Membership - (Individual) \$ 15.00

Name _____

Company _____

Address _____

Phone/Fax# _____

E-Mail _____

Please be sure to provide a current e-mail address – we will now be moving to e-mail correspondence.

Please make checks payable to: **NYSAFP** and send with this form to:

Janene S. Lucia, Executive Secretary
PO BOX 348, DRYDEN, NY 13053

Or to pay by credit card, visit our website at: www.nysafp.com, and click on the "Membership" tab and follow the "pay membership dues" link.

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

THURSDAY, SEPTEMBER 22, 2016

FOOD SESSION

Michigan Room • Moderator: Gretchen Wall

AM

- 7:45 **Attendance Award**
- 8:00 **Hyperbaric High Pressure Processing Validation Center**
Dr. Randy Worobo, Cornell University
- 9:00 **Pilot Project: Control of *Listeria monocytogenes* in Retail Delicatessens**
Jim Borda, USDA-FSIS-Compliance Div.
- 10:00 **Break**
- 10:15 **Whole Genome Sequencing: Changing the Science of Foodborne Illness Investigation**
Brian Sauders, NYS Dept. Ag. & Mkts., Div. of Food Laboratory
- 11:15 **Update on USDA GAPs Programs: GroupGAP and NYS Funding Opportunities**
Speaker TBD, NYS Dept. Ag. & Markets



The Executive Board wishes to extend special thanks to our committees/members, annual conference sponsors, exhibitors, sustaining members and YOU - the membership for an outstanding year!

THURSDAY, SEPTEMBER 22, 2016

FIELD SESSION

Huron Room • Moderator: Donna Walker

AM

- 7:45 **Attendance Award**
- 8:00 **Pathogen Based Treatment Decisions**
Amy Vasquez, Quality Milk Production Services
- 8:45 **Avian Influenza**
David Smith, NYS Dept. A +M
- 9:30 **Computer Monitoring of Robotic Milking Systems**
Bob Church, Finger Lakes Dairy Services
- 10:15 **Break**
- 10:30 **What is it and How Does it Work?**
A. Vacuum Systems – Scott Steiner, QMPS
B. Wash Systems – Rick Watters, QMPS
C. Milk Cooling Systems – Chris Cherry, CIDEC
- 11:30 **FDA Update**
Bob Altobelli, US FDA

NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION
93rd Annual Conference
September 20-22, 2016
Doubletree Hotel, E. Syracuse, NY
315-432-0200
Pre-Registration Form

Name _____ Spouse Name (if attending) _____

(PLEASE PRINT!)

Address _____

E-Mail Address: _____

Company/Local Affiliate _____ Phone # _____

<u>CONF. REGISTRATION INFORMATION</u>	<u>PRICE ON OR BEFORE 9/2</u>	<u>PRICE AFTER 9/2</u>	<u>TOTAL</u>
1 st Time Attendee – Non-Member*	\$ 125.00*	\$250.00*	_____
AC Registration	\$ 225.00**	\$250.00**	_____
Honorary Life Members	Comp.	Comp.	_____
Banquet & Cocktail Hour	\$60.00 #_____	\$ 70.00	_____
Cocktail Hour Only	\$25.00 #_____	\$ 25.00	_____
Affiliate/Sustaining Lunch	\$15.00 #_____	\$ 25.00	_____
Thurs. Split Session Only	\$100.00	\$150.00	_____
Past President's Lunch	Complimentary # _____	(Please Check)	_____
Opening Wine/Beer & Cheese Event	Complimentary # _____	(Please Check)	_____

*Must be a new attendee to the NYSAFP Annual Conference or inactive member since 2013. Registration fee includes STATE membership – Regular \$40, Tuesday evening, Sept. 20th reception/ event, and breaks.

Registration includes STATE membership – Regular \$50, Tuesday evening, Sept. 20th reception/event, and breaks. Advance ordering of banquet and luncheon tickets is **required. Tickets **may not** be available at the door. A ticket for the cocktail party is required. (Either your banquet ticket or a special cocktail party ticket is needed for admission.)

____ I cannot attend the conference but wish to pay my annual dues: Regular (\$50) _____
Student (\$15) _____
Sustaining (\$200) _____

I would like to donate to the NYSAFP Scholarship Fund
\$10 _____ \$20 _____, Other _____

TOTAL AMOUNT PAID _____

IF YOU WOULD LIKE TO PAY VIA CREDIT CARD, YOU MAY REGISTER/PAY ON LINE AT: [HTTP://NYSAFP.COM](http://NYSAFP.COM)

If paying by check, please make checks payable to **NYSAFP** and send with this form to: **Janene S. Lucia, PO Box 348, Dryden, NY 13053** or fax: (FAX #: 607-708-4040). **Please return no later than Friday, September 2nd!**
(For questions call 607-227-5833.)

2015-2016 NYSAFP Affiliate Activities Report

CNYAFP – VICKIE PEDERSEN

Thursday, 10/22/15 – First meeting for the newly expanded CNY Sanitarians was conducted at the Beak & Skiff Apple Orchard in Lafayette. A tour of the facilities followed lunch with tastings included. There were 28 attendees. The affiliate decided to stay with the existing structure since the bylaws indicated the Executive committee should consist of a President, Vice President, Secretary, Treasurer, Past President & 3 other members. Liz Van Buren is the new President. Vice President is still Shannon Brown, Treasurer Rich Lathrop & secretary Vickie Pedersen. New directors are Kelli Natali, Leslie Ball & Becca Durant. The affiliate voted to change their name to the CNYAFP to be more in line with the NYSAFP. Krystle Voce is looking to get cards made up & maybe a Facebook page to attract new members. There were a lot of great ideas.

Thursday, May 26th – CMI training meeting held at the Rusty Rail in Canastota. There were 46 members in attendance and 7 speakers. Topics and speakers as follows:

- Kevin Ellis from Cayuga Milk Ingredients spoke on how the company was started & what they do as well as farm level economics.
- Anika Zubar from Cornell Cooperative Extension spoke on Harvest NY producer outreach program targeting value added products, milk quality & spore forming bacteria issues. Also covered was the Food Armour program to control safe drug use & tractability.
- Chris Hylkema- NYS Dept of Ag & Mkts Equipment Specialist & Rating officer supervisor spoke on the changes to the PMO for water testing & robotic milking equipment as well as the upcoming trial for drugs other than Beta-Lactams.
- Dr. Jessica Scillieri from QMPS spoke on who they are and what they can do for the producer.
- Donna Walker spoke on animal drug residues as well as current topics in medicine usage on dairy farms.
- Tim Joseph from Maple Hill Creamery spoke on the history and future plans of the company, Organic & grass fed dairy producers & processors.

There was a 50/50 raffle to benefit the CNY Sanitarians college scholarship fund. Door prizes were donated by Amber Brown DFA, Queensboro Farm Products, and Liz Van Buren. A delicious buffet lunch was served. The next meeting to be announced for fall of 2016.

ST. LAWRENCE - VICKI MCEWEN

Friday 9/25/2015 - Tour of High Peak's Winery in Winthrop followed by a dinner at Goose Landing Restaurant. Dr. George Merrill, NYS Ag & Mkts Veterinarian was the guest speaker; he discussed "Drug Tissue Residues and Ramifications." There were 14 in attendance. We have decided to hold a spring meeting at a maple producer; and are considering touring three sugar bushes, possibly meeting closer to Malone (to include the Chateaugay folks). The board will do an email meeting in January unless we decide to meet in person.

WESTERN SANITARIANS - SHANNON SPIESMAN

October 14th, 2015 – Board Meeting to Discuss 2016 Activities

- Agreed to donate \$250 to St Lawrence for a screen.
- Look into possibly touring the Niagara Culinary school for a spring meeting

- Agreed to donate \$100.00 to the West Falls St. Paul's Lutheran Church in memory of Nick Walker

January 14, 2016 - Meeting at The Steer, Buffalo. Thirty-six (36) Western Association of Sanitarians members enjoyed networking and Buffalo's "Favorite Hors d'oeuvres" at The Steer Restaurant January 22nd. Russell Ames, Meat Specialist for Tops Markets led a discussion about the "The Cuts of Meat."

March 22-24, 2016 - FSMA PCQI Training at the Protocol, Depew, NY. There were 38 in attendance at the Official FSMA Preventive Controls for Qualified Individuals Certification Workshop, sponsored by Western Association of Sanitarians, March 22-24 at The Protocol Restaurant, Amherst NY. Allen Saylor, Managing Partner, Center for Food Safety & Regulatory Solutions (CFSRS) was the instructor. The participants represented a variety of dairy & food manufacturers including bakery, frozen vegetables, low acid, milk, cheese, cultured products, ice cream, confectionery, gum, chocolate, chemical suppliers and third-party auditors. This workshop was designed to provide comprehensive instruction on Advanced HACCP- FSMA Preventive Controls for Human Foods and Rights & Responsibilities during State or FDA Inspections/Investigation. FSMA Preventive Controls for Animal Food regulations was touched upon as well. The workshop qualified attendees to complete a test and obtain an official AFDO (Association of Food and Drug Officials) Certification as a "Qualified Individual."

April 26th – Board Meeting – The board met to finalize "details" for Critical Issues and discussed feedback from the PCQI training. Based on the feedback we received from the attendees, we will research sponsoring "Internal Auditing Techniques" training (for 2017). We will once again host the Hospitality Room at the State Conference. Nominations were discussed for the Paul Brooks award and a suggestion for the Gauhn award. The 2016 NYSAFP scholarship fund will be supported with \$250 per student. Two board members volunteered to help coordinate the South Central Affiliate. Discussed possibly giving GCC students a scholarship for the food program.

Thursday, June 16th - Critical Issues - at the Terry Hills Golf Course. It was another successful Critical Issues Conference this year. There were eighty-five (85) attendees; topics covered and speakers were:

- "The Non-GMO Journey" Rick Cummingsford, Columbus Oils
- "Managing Pathogens in Your Plant Environment" Joe Myatt, Diversey
- "FSMA Rules and Their Impact on Produce Growers and Processors" Gretchen Wall, Cornell University
- "Surface Testing & Air Testing: Demands in a New Regulatory/Market Era" Mathew J. Bartkowiak, Ph.D., Nelson- Jameson, Inc.
- "Quality/Supplier Approval Software out in the Industry"- Amy Rhodes, HP Hood LLC

We took a break halfway through for a delicious lunch. Several golfers enjoyed the course at the end of the day while others did some networking.

ROCHESTER SANITARIANS - CHRIS KRAWCZYK

Friday, December 4, 2015 - Yuletide Country Buffet Dinner followed by a tour of the Genesee Country Village, 1410 Flint Hill Road, Mumfords, NY. Twenty-seven (27) people attended with the weather perfect for walking around outside and entering all

the buildings from Christmas past. Visions of those less fortunate to those of wealth, those that didn't celebrate Christmas, and the origin of the first inside decorated Christmas tree. Friendship and food was shared with an abundant buffet afterwards.

Wednesday, February 17, 2016 – Tour of Rohrbach's Beer Hall and dinner. Thirteen sanitarians were shown the process of making a great micro-brew. Bob King, Director/Sr. Agriculture Specialist at Monroe Community College reviewed the AGRICULTURE AND FOOD STUDIES Certificate Program offered at MCC. The evening was filled with great company, great food, great beer (Rohrbach's), plus information for developing and gaining employment in Agriculture and Food related industries.

Thursday, May 19, 2016 – On 5/19/16 eleven RAS members toured the Colby Homestead. The group viewed both a traditional style milking parlor and a robotic one on the same farm.

The Colby's filled the group with quantities of knowledge from explaining the systems and its sanitation to a cow's milk production cycle, feed, and wellness. We even learned about their cabbage and potato crop production. A big thank you to Robert and Sara Colby who not only spend over an hour and a half with us on the farm but continued to answer all of our questions at dinner!

Wednesday, June 8, 2016 – RAS Annual Golf Tournament. On June 8th, 53 golfers were set to play at the 28th Rochester Area Sanitarians Golf Tournament held at the Lime Country Club. The weather was cool and windy but that was a great improvement from the weather forecast which was supposed to be rainy and a high of 60°F. A great time was had by all with a delicious lunch and buffet dinner. Next year's 29th Annual RAS Golf outing is scheduled for June 14th, 2017 at the Lima Country Club so plan ahead!

Ontario Sanitarians – Anika Zuber

Capital Sanitarians - Jacqueline Kusnierz

Western Association Affiliate Activities

By Shannon Spiesman

On January 14, 2016, our Winter meeting (aka Post-Holiday Party) was held with 30 in attendance. Folks enjoyed an evening of socializing and hors d'oeuvres, followed by a presentation on "The Cuts of Meat" by Russell Ames, Meat Specialist for Tops Markets.

On March 22-24, a FSMA Preventive Controls for Qualified Individuals Certification Workshop was held with 38 attendees.

On June 16, 2016, our Annual Critical Issues Conference – with over 90 in attendance. 17 folks enjoyed golf afterwards.

DONATIONS:

The Western Affiliate donated \$100 to St. Paul's Lutheran Church in the memory of Nick Walker, Ecolab representative and longtime member of the Sanitarians.

The affiliate also donated \$100 to St. Lawrence affiliate to help in the purchase of a projector screen.

A donation of \$250 was made to each of the 2 scholarship winners from the NYSAFP Scholarship Fund.

Save the Date

THE DAIRY PRACTICES COUNCIL® 47th Annual Conference November 9 – 11, 2016

6:00 – 9:00 PM DPC Board Meeting

WEDNESDAY, NOVEMBER 9

- 8:00 – 5:00 Conference Registration
- 8:30 – 11:45 Tour
- 1:00 – 1:15 Welcome, Terry Philibeck, Deputy Director, Food and Dairy Division, MDA
- 1:15 - 1:45 DPC Orientation & TF Intro.
- 2:00 – 5:00 TASK FORCE SESSIONS
- 5:30 – 7:30 CASH BAR RECEPTION

THURSDAY, NOVEMBER 10

GENERAL SESSION: Pres. Bebe Zabilansky, Presiding

- 8:15 Welcome & Announcements
- 8:30 Breakfast on the Farm, Ted Ferris & Julie Smith
- 9:00 Increasing Export Opportunities by Reducing Spore Formers in Milk Powders, Annie Bienvenue
- 9:30 Positive Effects of On Farm Education – How to Engage Employees, Michelle Borek-Stine
- 10:00 Break
- 10:15 Automatic Milk Installations for Management Benefits, Rick Watters
- 10:45 Appendix N Pilot Program, Roger Hooi
- 11:15 Antibiotic Resistant Bacteria, Roger Thomson, Felicia Wu, Bo Norby
- 12:00 AWARDS LUNCH & BUSINESS MTG
- 2:00 – 5:00 TASK FORCE SESSIONS

FRIDAY, NOVEMBER 11

GENERAL SESSION: VP Christopher Hylkema, Presiding

- 8:00 Welcome and Announcements
- 8:15 Lab Pasteurization Counts & Chasing High Counts, Amandeep Dhillon, Pat Mitchell, Fabian Bernal, and Ben Johnson
- 9:00 Federal Order Issues including the CA changes, Will Francis
- 9:30 The Dairy Industry's Response to Flint's Water Crisis, Sheila Burkhardt
- 10:00 Break
- 10:15 Environmental Pathogens and Sampling, Sarah Beno
- 10:45 Manure Treatment and Nutrient Recovery, Dana Kirk
- 11:15 Fairlife Milk (High Protein Ultra-Filtered UHT Milk), Steve Smith
- 12:00 Adjourn

TASK FORCE WORK SESSIONS

Task Forces will meet on Wednesday & Thursday starting at 2:00 PM

Executive Board Meets in June

Your Executive Board met on Friday, June 10, 2016 at the home of Executive Secretary/Treasurer Janene Lucia with the following members present: David Bandler, John Bartell, Janene Lucia, Larry Bogdan, James Baldwin, Amy Rhodes, Betsy Bihn and Bob Kuhn.

A motion was made and passed to accept the minutes for the April meeting as presented.

The Treasurer's report was present by Janene Lucia and it was noted that printing costs with the new printer along with credit card fees have gone down. These will amount to significant savings going forward. We are growing as an organization which was also reflected in the budget report. Coming year will be a smaller meeting without the regulatory group but we are in good shape going into the annual conference. The motion was made and passed to accept the budget report.

Under Old Business:

Janene will be talking with the hotel next week to get the online room reservations available. Exhibit mailing was sent out with the traditional letter along with an "intent to exhibit" form so that folks who plan to exhibit can be highlighted in the summer issue of the Newsletter. Website was added to the note so members could find out more information and can register. Janene hopes to have the registration announcement to everyone at the end of June which is earlier than past years. When the newsletter would need to go out was discussed. We will shoot for the end of July getting the newsletter out.

Annual Conference is scheduled for September 20-22, 2016 at the Doubletree Hotel in Syracuse. Room rates have been set at \$137.

Discussion was held about possibly doing something on Thursday to help the growers' network and get buyer expectations. Multiple buyers were discussed and possibly doing a working lunch. Also discussed doing it at a separate meeting in the spring that is focused just on them. For this year we are almost too late so this will likely be better geared to next year's agenda. This year we will do an overview and get them to recognize our group as a way to get assistance in the future.

Betsy will start drafting a letter to send with the flyer for the produce population.

Donations/Door Prizes: Amy has been in contact with Krystal Voce and Vicky Pedersen and they are willing to help again this year. Jim put together great notes to go by. Amy will start reaching out at the end of June. Jim will share Thank You letters as well. Will work with Janene and the hotel to get the directions on how product should be sent/labeled.

IAFP Breakfast meeting will be attended by Steve Murphy and Amy Rhodes. Betsy is also attending the meeting and may go to the breakfast. Steve has agreed to help represent the organization at the annual meeting.

Awards: Submissions for the George "Sid" Miller Affiliate of the Year Award, Brooks Award, and Gauth Award were reviewed by the board. After reviewing all submissions/discussion, winners for each were selected unanimously. These will be presented at the Annual Conference Awards Banquet.

Executive Board Nominations: Donna Walker was discussed and recommended by Larry. Team voted and she was accepted. Larry will follow up with her and get a photo and biography.

Conference Registration: Online registration form is available and active.

Reports:

Mission & Planning – L. Bogdan – An event will be scheduled prior to the annual conference. A report will be provided at the conference.

Council of Affiliates – No report provided and Marsha could not attend.

Newsletter – J. Bartell – Annual Report was sent out and the next submission is the summer newsletter. Bob will be sending pictures from the Rochester group's annual golf tournament.

Membership – J. Lucia – We now have 213 regular members. This is down from 226 from last year. Sustaining members are 70 which is up from previous years.

Nominating – L. Bogdan – Board nomination was listed above. Larry brought up the fact that industry could be any industry and we should be careful on how we make our nominations.

Other: Bob brought up the fact that we have not handed out any Honorary Lifetime Memberships. This was due to the fact that we have not received any nominees. Also discussed the fact that the academic committee is not currently active so the award that they give out has no nominations either.

Larry made the motion to adjourn the meeting and Bob seconded.

Next Meeting: September 20th, 3:00 p.m. at the Doubletree.

Executive Board Meets in April

April 8, 2016

Your Executive Board met on April 8, 2016 at the Doubletree Hotel in E. Syracuse on April 8, 2016 with the following members in attendance: President Bob Kuhn, Jim Baldwin, Marsha Koerner, Amy Rhodes, Executive Secretary Janene Lucia, Past President Larry Bogdan, Betsy Bihn.

Meeting called to order at 10:13 am by Pres. Bob Kuhn.

- Motion to accept minutes from last meeting (Dec 4, 2015) was made and carried unanimously.
- Bob Kuhn sent a letter to Governor Cuomo. He did not get a response from the Governor but did get a response from Lt. Gov. Kathy Hochul. It looks like she will be speaking at the annual meeting in September about the state of food production in the state.
- Bob Kuhn put together an application for letters of support and other requests to NYSAFP. The board provided input. Bob to send out another version for feedback.
- Betsy Bihn followed up with Paul Brock about supporting the opening reception. It would be new for Paul so lots of planning needed. Janene is not sure we want to go in this direction because they did the same thing last year. Alternative suggestions included hard cider and distilling option. Beak and Skiff or other options. Food needs to be done by the hotel. Sept 20 at 6 pm in Syracuse - 1 hour. Would like a tasting as part of it. History of distilling in NY. Anna-Katherine or Chris Gerling -- Betsy to email.
- Comments to the survey need to be added and sent around again by Betsy. Overall sensation is that it is going in the right direction.
- Treasurer's report provided by Exec Secretary Janene Lucia. Overall we are in much better standing than this time last year. Motion to accept treasurer's report was made and carried unanimously.

- Discussion about budget before the meeting. First time attendee \$125 includes \$40 dues. Larry Bogdan made a motion to raise registration to \$250, late registration \$275, 1st time attendees \$125. Marsha Koerner seconded the motion. Passed unanimously. Janene to update budget reflecting this change.
- Nick Walker should be recognized by Dave Bandler at yearly meeting.
- Discussion about potential new sustaining members. Jim suggested we send out the exhibitor letter earlier than normal to get people thinking about it.
- Jim Baldwin has been working with John DiBlasi to identify companies that have made donations for the dairy bar. Amy Rhodes is in charge this year. Jim recommended she start in June. She needs to create her own committee.
- Committees
 - Education and Professional Improvement: Bob has talked with Rob Ralyea, Janene talked to Sherry Card but she is just back to work. She is interested in being involved but unable to be chair. Janene will work with Rob. They need to come with a nominee for the Education and Professional Improvement Award. Several individuals as possibilities were discussed.
 - Marsha Koerner reported on current/upcoming Affiliate activities – copy included at the end of the minutes.
 - Annual report went to the printer last week. Amy has the proof to review of the annual newsletter.
 - Membership 208 regular members (228 last year), 67 sustaining members. Reviewed list of members, Betsy suggested we follow up with Instant-Off as an exhibitor.
 - Nominating Committee - Larry said committee has agreed to nominate Donna Walker Dairy Marketing Service, Dairy Farmers of America.
 - Need to think about the Gauhn Award, Brooks Award, and the Affiliate of the Year Award. Push people to get nominations in. We are responsible for the Gauhn Award.
 - Steve Murphy is retiring. He has offered to do AV this year, but also suggested that Anika Zuber might be a good replacement. Invite to summer meeting at Janene's house.

Next meeting: June 10 at 10:30 am at Janene's house at 26 James Street, Dryden, NY.

Working lunch/AC program planning session began at 12:30.

Executive Board Holds Winter Meeting

Your Executive Board met on January 29, 2016 at the Doubletree Hotel, East Syracuse, NY with the following members in attendance: President Bob Kuhn, Casey McCue, John Bartell, Jim Baldwin, Marsha Koerner, Amy Rhodes, Executive Secretary Janene Lucia, Past President Larry Bogdan and Betsy Bihn

Meeting called to order at 10:10 am by Pres. Bob Kuhn

- Motion to accept minutes from last meeting (December 4, 2015) was made and carried unanimously.
- Treasurer's report was provided by Exec Secretary Janene Lucia. Motion to accept treasurer's report was made and carried unanimously.

New Business

- Discussion of request for support letter from Martin Wiedmann was held.

Brainstorming ideas for the 2016 Conference

- Several individuals were discussed as possibilities as options for the "keynote" address.
- Other sessions we need to have. Food safety plans for PC rule, enforcement issues, transportation guidelines, FSVP, Federal people overview, Belinda Clifton (FDA announcing cooperative agreement), how many people need to be trained
- Governor State Overview - Consumer group representative
- Corporate culture
- Federal person summary of FSMA (PC Rule, PSR, transportation and security, and FSVP)
- Enforcement plan from Dept. of Ag and Markets
- Programs to support industry at the state level
- "Super-person"
- Mel Phelps: Teacher at Lowville. The board supports Amy Rhodes inviting him to the next meeting to talk with us about possible collaboration with NYSAFP and FFA.
- Kick-off event to the NYSAFP Annual Meeting
- Do a presentation about Finger Lakes Wines and lead us through a tasting, wine procurement might be an issue. Usually about 100 people. Have done pairings in the past, could we reach out to cheese people, could include pairings.
- Membership
 - 239 Regular, 52 Sustaining
 - Divided up 2015 Sustaining Member list to follow up to get renewal for memberships done.
- Should the membership committee be comprised of NYSAFP members involved in industry rather than board members for?
- Decided to make action item list at bottom of notes at each meeting so we make sure we do what we say we will do
- John Bartell gave history of printing with the company we used for years (New Life). We are now with new printer in Avon.
 - Printer comes with proofers for the newsletter...yeah!
 - Next item will be the annual report
- Amy Rhodes to send pathogen environmental monitoring program around for us all to review.
- Reviewed thank you card from John Grom for lifetime membership award.
- Janene provided a month by month accounting of her time and efforts as the Executive Secretary of NYSAFP. Her one year appointment since retirement will be up June 1, 2016 and she will need to meet with Food Science Department chair to discuss renewal/funding.
 - Plan to discuss in detail at next board meeting so we are prepared for June.

New Business

- Next meeting April 8, 2016 in Syracuse, NY.

Central New York Meeting

May 26, 2016 • Rusty Rail Restaurant • Canastota, NY



Dr. Jessica Scillieri, QMPS discusses who QMPS is and what they can do for the producer at the CNY May meeting.



Kevin Ellis, Cayuga Milk, spoke on how the company was started & what they do as well as farm level economics.

There were 46 members in attendance and 7 speakers.

The meeting was opened by President elect Liz Van Buren who gave the list of officers as well as speaker bios.

Speakers for the meeting were:

- Kevin Ellis from Cayuga Milk Ingredients spoke on how the company was started & what they do as well as farm level economics.
- Anika Zubar from Cornell Cooperative Extension spoke on Harvest NY producer outreach program targeting value added products, milk quality & spore forming bacteria issues. Also covered was the Food Armour program to control safe drug use & tractability.
- Chris Hylkema - NYS Dept of Ag & Mkts Equipment Specialist & Rating officer supervisor spoke on the changes to the PMO for water testing & robotic milking equipment as well as the upcoming trial for drugs other than Beta-Lactams.
- Dr. Jessica Scillieri from QMPS spoke on who they are and what they can do for the producer.

- Donna Walker spoke on animal drug residues as well as current topics in medicine usage on dairy farms.
- Tim Joseph from Maple Hill Creamery spoke on the history and future plans of the company, Organic & grass fed dairy producers & processors.

This meeting is used by many of the NYS Certified Milk Inspectors for their annual training requirement.

There was a 50/50 raffle to benefit the CNY Sanitarians college scholarship fund. Winner of the raffle was Michelle O'Brien who graciously donated half of her winnings back to the scholarship fund. CNY Sanitarians scholarships of \$200 dollars each were awarded to college students Jessica Lathrop, Casey Lathrop & Julia Van Buren.

Door prizes were donated by Amber Brown DFA, Queensboro Farm Products, and Liz Van Buren.

A delicious buffet lunch was served by the Rusty Rail Restaurant in Canastota, NY.

The next meeting to be announced for fall of 2016.

Donna Walker talks about animal drug residues as well as current topics in medicine usage on dairy farms.



Anika Zubar from Cornell Cooperative Extension spoke on Harvest NY producer outreach program targeting value added products, milk quality & spore forming bacteria issues. Also covered was the Food Armour program to control safe drug use & tractability.



Tim Joseph from Maple Hill Creamery spoke on the history and future plans of the company, Organic & grass fed dairy producers & processors.





50 YEARS AGO - AUGUST 1966

Due to a chain of events which has never happened before in the history of the Association we will be electing three members rather than one member to the Executive committee this year according to President Robert Holland. The reason for this change is the resignation of two of the executive committee members, Nelson Hohl and Edward Jensen. John W. Raht will be our new President. Due to these resignations Wilbur Farnsworth will be in line to move up to President-elect and the following candidates will contend for positions on the executive committee. Francis Brennan will oppose Duane Dewan, Howard Marlatt will oppose Bernard Schieb and Francis Brady will oppose Merle Decker. Voting will take place at the Annual Convention to be held at Hotel Utica on September 12-14.

At the June 15th meeting of the Council of Affiliates, in Hamilton, NY the members elected Alfred H. Ahrens as its new President. He is supervisor of Quality Control for Dairyman's League Cooperative, Woodside, L.I.

On June 25th, 200 sanitarians and friends descended on Emery Park for the annual Chicken Barbeque sponsored by Western Association of Sanitarians.

Due to a flurry of excitement with the discovery of Salmonella in some nonfat dry milk, NYS Dept. Agr. & Markets is amending its regulations regarding manufacturing of these products. Beginning October 1, 1966, milk and milk products to be dried must be pasteurized in the plant where drying occurs.

The Depts of Food Science and Animal Science are conducting a study of the relative merits of various methods of determining fat in milk. Established Babcock and Mojonnier methods are being compared with the TeSa, the Foss Electric Milko-tester and the Infra-Red Milk Analyzer (IRMA) methods.

The Annual regional refresher training schools for dairy plant fieldmen conducted jointly by Cornell Extension Service and the NYS Dept. of Health are scheduled for October and November.

Following the 1965 Annual Conference of NYSAMFS, a new committee was appointed by President Holland. This committee, now labeled the Food Protection Committee, has already been active and has planned for several projects designed to improve the food protection activities in New York State.

45 friends and associates of Walter H. Knudsen gathered at the Hotel Randolph in Randolph, NY on Monday evening, June 27th. on the occasion of his retirement from New York City Department of Health. Mr. Knudsen was one of the founders and original members of District No. 30 Association of Sanitarians (now Allegany Region Association of Sanitarians). He introduced his replacement, Gaylord Smith of Wellsville.

The Central New York and Finger Lakes held their 4th joint meeting at the Twin Ponds on May 11, 1966. There were 137 Sanitarians who attended the all day conference.

Effective Jan. 1967, the dated milk in New York City will not be dated on the date of pasteurization, but will be labeled with the expiration date of the product. Milk may not be sold after midnight of the date of the month stamped on the container.

See you in Utica Sept. 12-14 at the Hotel Utica. All resolutions should be submitted to David K. Bandler, Chairman of the NYSAMS Resolutions Committee no later than September 7, 1966.

40 YEARS AGO - AUGUST 1976

Professor David K. Bandler will address the General Session at the Third Annual Super Conference scheduled for March 30 and 31, 1976 at Stocking Hall, Ithaca, NY. His topic is entitled "What Fieldmen Think of Their Job."

Two years ago in the President's Column, Past President, David Bandler sounded the alarm that the Association "was on a collision course with eventual bankruptcy," according to President Maurice Guerrette. It is my unpleasant duty to report that even though dues were increased to \$8 from \$5, we are still heading for bankruptcy.

The Laboratory Practices Committee of NYSAMFS met on January 22, 1976 at the Trenholm East Motel in Canandaigua, NY. Those in attendance were Mrs. C. Hinz (Chairperson), Dr. E. George and Messrs. A. Fayette, D. Friend, L. Herrmann, P. Hickey, T. Noonan, T. Powlin and G. Wolff. Discussion focused on the proposed Spring 1976 Laboratory Workshop to be held at Cornell.

Dr. Laurence R. Crowell, who has been director of the Agriculture and Markets Division of Meat Inspection since 1967, has been assigned to head a division which merges meat and food inspection functions in the department.

The Executive Board is soliciting the opinions of the membership on a matter of great significance to the Association - is the Annual Report - to Be or Not to Be?

Capital District Sanitarians held its Winter meeting December 5, 1975 at the Northway Inn, Colonie, NY. Mr. Gaylord Smith, Senior Sanitarian NYS Health Dept., spoke on the topic of "The Rating of Milk Plants. How IMS Plants and Local Dairies can Comply with More Exact Scoring Methods."

Dominic DeRosa, veteran Dairy Products Inspector from Utica, was selected "Inspector of the Year" by his fellow inspectors at their annual Cornell Conference.

Miss Mildred M. Frank was named Western Association of Sanitarians first woman president at the October 29, 1975 meeting. The Association's Sanitarians plaque for 1975 was awarded to Mrs. Charlotte Hinz of Upstate Milk.

Corey C. Evenden known to his friends and co-workers as C. C. passed away after a brief illness this March in Delhi, NY at the age of 93. He taught at Delhi Tech from 1920 to 1952.

The Laboratory Practices Committee following results from a recent questionnaire regarding a proposed Spring 1976 workshop decided to hold a one-day session this spring. The workshop offered a morning discussion of water coliform procedures, including a demonstration of the membrane filter procedure, and an afternoon discussion of coliforms, psychrophile and yeast and mold tests on dairy products.

Officers elected at the Winter Meeting of Penn-York Milk Dealers included Doug Friend, President; Robert Mix, first vice-president; and Pete Orr, 2nd. vice-president. Remaining in the capacity as Secretary is Louis Herrmann and Treasurer, Charles Nares. Guest speaker was Robert Gales, Chief IMS Rating Officer in New York State.

Harold "Chappy" Chapman, Supervising Inspector with the Dept. of Agr. & Markets, Division of Milk Control, is recuperating at home in Coxsackie after breaking both bones in his right leg while attending the Super Conference meeting.

Allegany Region Sanitarians recently elected officers, Elected President was Ed Whalen of Friendship Dairies; Jim Smith of Carnation Co. was elected Secretary/Treasurer and Emmet Hebner of Dairylea was elected to the Council of Affiliates.

After a three year interval, the State Association returning to Rochester for the 53rd. Annual Conference to be held on September 22-24, 1976. "The Americana of Rochester" (formerly "Flagship-Rochester Hotel"), will be our host. Floyd W. Bodyfelt, Associate Professor, Extension Food Science, Oregon State University, who has exchanged positions with Professor David Bandler for one year, will tell us what's new with dairy products.

Candidates for the industry position on the Executive Board are Douglas W. Friend and Charlotte W. Hinz. Candidate for President-elect is William Y. Perez.

Changes in the constitution and by-laws will be balloted upon at the annual business meeting on September 22nd. Changes would provide for the president-elect to gain office by succession, eliminating the present requirement that he be elected.

Thirty-two were in attendance at the 3rd Annual Laboratory Workshop held in May at Cornell University. Participants learned about details concerning the membrane filter technique along with proper procedures for coliform and psychrotrophic bacteria testing on dairy products.

Dr. Thomas Leamer of Cobleskill has been named dean of the School of Agricultural Technologies at Alfred State Agricultural and Technical College.

Abnormal milk was the subject presented by Dr. Robert Eberhart, Steve Spencer, and Herbert Gilmore, all from Penn State at the Penn-York Milk Dealers and Inspectors Association held on May 26th.

Dr. Terry L. Weaver, Cornell Microbiologist, who spoke on new approaches to Analytical Microbiology at the Association's annual conference last year, has resigned from the department to take a position with a pharmaceutical company in New Jersey. He was a member of the Association's Laboratory Practices Committee and had been at Cornell for three years.

The Theme for the 1976 Northeast Dairy Practices Council Annual Meeting will be on energy conservation and waste management on dairy farms.

More than 250 persons participated in the two-day program of the Pennsylvania Dairy Fieldmen's Conference.

At the Annual Meeting of Rochester Area Sanitarians, Franklin Lund, Dairylea, was elected President; First-Vice-President, Elwin Crowell, NYS Dept. Agr. & Markets; Second Vice-Pres. William Pool, Wegmans; Council Delegate, Richard Wolcott, Upstate Milk; and Secy/Treas. Al Lahr, Antical Chemicals, Inc.

Gaylord B. Smith presided over the June 2nd meeting of the Council of Affiliate held at Cornell University. The following decisions were made by the Council in response to an April Questionnaire sent out to delegates. Affiliates will be asked to elect officers in April or May, the council will hold annually an information session for new affiliate officers, future meetings will be rotated in various places throughout the state and a list of affiliate officer responsibilities will be sent annual in June to the new affiliate presidents.

The 50th Annual Report will come out in a new and different form based on opinions obtained from the questionnaire circulated in the February issue of the Newsletter. It will appear as a fifth edition of the Newsletter including information published in previous issues including papers presented at the annual conference. This will reduce publishing costs from \$3964 to \$628 for 1000 copies.

Edward D. Anna, who has served as Associate Professor of Dairy, Food and Environmental Science at Canton State College has accepted a position with Upstate Milk Cooperative in LeRoy.

30 YEARS AGO - AUGUST 1986

The regional annual Laboratory Workshops sponsored by the Laboratory Practices were held during the month of April in five different locations. Topics are to include SPC procedures— buffers, pH meter operation and care, media preparation, toxicity tests for air, media and water. Actual testing will include use of both pipette and plate loop method. The use of the new 3M Petri Films will also discussed. Instructors include Gary L. Davis, NYS Dept. Ag. & Markets; Art Marin, State Food Lab and Eugene T. Wolff, Cornell University Dept. of Food Science. A record number of 133 participated in this year's program.

Alfred R. Place, Dir. of Milk Control, NYS Dept. of Ag. & Markets was the February guest speaker at Capital District Sanitarians held at the Edgewood Restaurant in Rotterdam. Approximately 60 were in attendance according to Oswald Blow, President of the group. Mr. Place discussed the concept of ultrafiltration of milk on the dairy farm.

The Clorox Company has recently released a Service Bulletin containing instructions on using Clorox as a dairy equipment sanitizer.

Congratulations were given to Ontario Sanitarians member John Greene on his election as Council of Affiliate Chairman at the Fall Meeting of the affiliate. The group was honored to have NYSAMFS President Gaylord Smith attend and give a short welcoming speech.

The U.S. Dept. of Agriculture has requirements for a Modified Accredited Tuberculosis Area permit testing of herds every five years. Beginning in 1986, NYS Dept. of Ag. & Markets will change its TB testing program from every three years to five years.

Northeast Dairy Practices Council had an excellent conference last November with an attendance of 182; slightly higher than the previous year 169. Considered the greatest highlight was a presentation by Dr. Catherine W. Donnelly on "Listeriosis, Salmonellosis and other Milk Borne Pathogens."

Nearly 70 members of various affiliates and the state association were in attendance at the 13th. Annual Super Conference held at the Sheraton Inn, Ithaca, NY April 28th & 29th.

Seventy-three members and guests attended the 50th Anniversary Symposium of the Metropolitan Dairy Tech Society held on April 9, 1986 at the Imperial Manor in Paramus, New Jersey. Among those in attendance were a delegation from the state association which included: President Gaylord B. Smith, President-Elect Robert J. Gales, Cornell Coordinator David K. Bandler and Executive Secretary, Paul Dersam.

The regional annual Laboratory Workshops sponsored by the Laboratory Practices was held during the month of April in five different locations. Topics are to include SPC procedures— buffers, pH meter operation and care, media preparation, toxicity tests for air, media and water. Actual testing will include use of both pipette and plate loop method. The use of the new 3M Petri Films will also discussed. Instructors include Gary L. Davis, NYS Dept. Ag. & Markets; Art Marin, State Food Lab and Eugene T. Wolff, Cornell University Dept. of Food Science. A record number of 133 participated in this year's program.

President Gaylord Smith is pleased to announce the 63rd Annual Conference of New York State Association of Milk and Food Sanitarians will be held at the Sheraton, Liverpool, NY on September 16, 17, 18th. This year greater attention will be given to keeping sessions at the Annual Meeting on schedule. Program Chairman Robert Gales intends to meet with the various session moderators regarding this item.

Nominees running for the regulatory seat on the executive board this year are John B. Baker, Jr. and Joseph V. Puleo.

Over 87 members and guests of Rochester Area Sanitarians met for a joint picnic held June 6, 1986 at Genesee County Park.

FDA Regional Director Caesar A. Roy has left FDA to take a position with the Federal Emergency Management Agency (FEMA), starting on July 21, 1986. He was the Region II Director for almost 7 years, and has over 23 years with FDA. No replacement has been named.

20 YEARS AGO – AUGUST 1996

In his President's Column, Ron Gardner reminds everyone that the 1996 Annual Conference will be held at the Sheraton Four Points Inn, Liverpool on September 24-26th.

This year's regional lab workshops agenda will be "Why's of the Dairylab" and will include basic skills, media pres, bacteria types, record keeping, etc.

The Yearly joint meeting of Western Association and Rochester Area Sanitarians was held on April 25, 1996 at Batavia's Treadway Inn. Featured speaker was Dr. Donald Splittstoesser, Prof. Of Food Microbiology at Cornell. His topic was "Food Irradiation—Has its Time Come?"

Carol McClenehan, Compliance Officer, Div. Of Milk Control, NYS Dept. Ag. & Markets addressed South Central Sanitarians on the details of the Labeling Act.

Penn York held their Annual Meeting on May 3rd, 1996 at Cornell. Presenters at the all day meeting included Dave Bandler of Cornell, speaking on "Sexual Harrasment" in the workplace. "Thundering Hooves" – Mastitis Bacteria Case Study delivered by Dr. Hal Schulte, QMPS; John Malaney, Northeast DHIA, spoke on "What's New With DHIA." Final presentation of the morning was on "Computer Use in Farm Inspection" given by Craig Weaver, MMI. During the luncheon, Dave Brown, Cornell University, gave an online demonstration on Surfacing the Web to Help You on the Job.

The past year has been a busy one for Rochester Area Sanitarians. Activities included the Annual Christmas Social held in December, Pest Management and Sanitation Seminar in February with keynote speaker, Dr. Robert Gravani of Cornell. Also in February, the a group of 50 members toured the Marriott Management Services at Kodak. In March, Dr. Gravani returned to RAS to give an update and review of HACCP inspections. The annual joint meeting with WAS was held in April. Rounding out year end activities was the 9th Annual RAS Golf Tournament held on June 12th, arranged by Howard VanBuren.

An extremely well attended spring conference hosted by Central New York Sanitarians was held on May 1, 1996 with 78 in attendance. Topics presented at the meeting included "Well Drilling", "Hot Water Heaters", "75° Parallel Parlor", "Installation" "Pre-Coolers" and "U.V. Light Installation.

In November, South Central Sanitarians learned about New HACCP Directions from Richard Bills, NYS Dept. of Health, District Director; Steuben and Schuyler Counties. Farm Fly Control was covered by Mike Cogan from the Orkin Extermination Company.

Robert Karches, Upstate Milk Coop. And Chair, Sustaining Membership Committee reports that as of May 15th., we have 67 Sustaining Members, up from 60 last year at this time.

Catskill Mountain and Central New York Sanitarians held a joint meeting on May 23rd in Sharon Springs, NY The all day meeting featured Ronald C. Pearce, Market Administrator on " Market trends and the new dairy bill" followed by a "Water Shed Update" given by Dean Frazer, Coop. Ext. Following a buffet lunch, Keith Stack, First Deputy Commissioner, NYS Dept. A & M discussed "Currently relevant Ag. & Markets Topics." Closing out the program was a presentation on "Organic Milk Certification" give by Patrica Cane representative of NOFA.

Nominees for the Executive Board from Industry included Martin Monahan, Plant Manger, Stewart's Processing in Saratoga Springs and Connie A. Kuhlman, Quality Assurance Field Representative with Milk Marketing Inc.

A "hands-on" water testing laboratory workshop was held at Cornell University on August 7 & 8th with a primary focus on testing dairy potable water supplies for coliform bacteria. Presenters from Cornell included Professors David Brown, Kathryn Boor, Dave and Jan Brown, Shirley Koslowski and Steve Murphy. Staff from NYS Dept. Ag. & Markets included Ron Brown, Gary Davis and Jim Fitts.

10 YEARS AGO – JULY 2006

Bird Flu will be highlighted at this year's Annual Conference in Syracuse to be held at the Wyndham Hotel, September 19-21.

Nominee to the Executive Board from Industry this year is Leslie Ball, Dairy Farm Quality Control Inspector.

Farm Rating Officer Casey McCue has been promoted to a Dairy Products Specialist II. Some of Casey's duties will include oversight of the unit responsible for product sampling, labeling and imports.

Around 100 were in attendance for Central New York Sanitarians Farm Equipment Meeting held on Wednesday, May 3, 2006 at Dibbles Inn, Vernon, NY.

The Executive Board reviewed the 82nd Annual Conference and attendance was up to 178 over 117 in 2004.

A joint seminar between the Western Association, Rochester Association and Western NY Institute of Food Technologists was held on May 11th at Bohn's Restaurant, Batavia. The "Critical Issues Conference on Food Safety & Security" was attended by 75 members.

A most outstanding crowd of 35+ sanitarians and guests were in attendance at the June 1, 2006 Annual Meeting of South Central Sanitarians held at the newly renovated "Sunset Restaurant" in Hornell. Presenter was Rob Ralyea, Extension Associate, Food Science, Cornell University. Rob's topic was entitled: "Molecular Sequencing: It's in the Jeans...er, Genes."

A joint meeting of the Catskill Mountain Sanitarians and the Central New York Sanitarians was held on January 10th to vote on a merger of the two groups into one which would be named Central New York Sanitarians.

Capital District Sanitarians held a meeting on January 18th at the Holiday Inn in Saratoga Springs. They had a buffet dinner and their guest speaker was Rocky LaGrone who spoke on the "Top 10 Mistakes that Cause Leadership Failure and What to do to Avoid Them."

New Institute for Food Safety to Fight Foodborne Illness

By Matt Hayes

Cornell University will be home to a comprehensive center combining food safety research and training for New York growers and producers, offering a farm-to-fork bulwark against foodborne illness in compliance with new, stricter federal regulations.

The Institute for Food Safety at Cornell, announced Dec. 15 with a \$2 million state grant, establishes a center unique in its comprehensive approach connecting training and applied research to check the rise of foodborne illness. The institute will harness Cornell's existing strengths across food production systems in fruits, vegetables and dairy foods to help growers and processors comply with the demands of the U.S. Food and Drug Administration's Food Safety Modernization Act.

Located at the New York State Agricultural Experiment Station (NYSAES) in Geneva, New York, the institute will bring together Cornell scientists and extension experts to address outbreaks and proactively attend to a variety of food safety related issues through applied research, outreach and training, according to Kathryn J. Boor, the Ronald P. Lynch Dean of the College of Agriculture and Life Sciences.

Application for Membership

NEW YORK STATE ASSOCIATION FOR FOOD PROTECTION

Enclosed is \$_____ for individual membership. Please mark box at right

Name _____

Business Affiliation _____

Mailing Address _____

- Regular..... \$50.00
- Student \$15.00
- Sustaining Membership..... \$200.00

*Please make check payable to
NYSAFP and return to:
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Dryden, NY 13053*

SEND IN YOUR DUES TODAY!

**Don't miss your
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the NEWSLETTER**

Membership application
available on page 19

Support Your Affiliate - Attend Every Meeting

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