

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”

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Newsletter
SUMMER 2018

95th Annual Conference at Doubletree Hotel - East Syracuse, NY • September 25-27, 2018

Your Executive Board is pleased to announce the 95th Annual Conference of New York State Association for Food Protection. The events are sponsored in cooperation with Cornell University Food Science Department, Institute of Food Science, NYS Department of Health and NYS Department of Agriculture and Markets.

Note also, that the Department of Agriculture and Markets will once again accept attendance of the Annual Conference in lieu of its Certified Milk Inspector and Processing Plant Superintendent refresher courses.

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 by visiting:

https://secure3.hilton.com/en_US/dt/reservation/book.htm?inputModule=HOTEL&ctyhocn=SYRD TDT&spec_plan=CDTGFP&arrival=20170918&departure=20170921&cid=OM,WW,HILTONLINK,EN,DirectLink&fromId=HILTONLINKDIRECT

For the government rate; (You must provide a valid Government ID upon check-in to receive the government rate) or

https://secure3.hilton.com/en_US/dt/reservation/book.htm?inputModule=HOTEL&ctyhocn=SYRD TDT&spec_plan=CDTFPC&arrival=20170918&departure=20170921&cid=OM,WW,HILTONLINK,EN,DirectLink&fromId=HILTONLINKDIRECT for the regular conference rate.

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 \$140.00 single/double, standard rate; \$103.00 single/double, government rate. Please **make your reservations as soon as possible** to insure availability, even if you must cancel later. The **cut-off date** for making your room reservation is **September 8th, 2018**.

All involved in the planning of this year's program have done an outstanding job in providing exceptional topics and speakers. One of the highlights of this year's conference will be a talk by Donna Moenning, Center for Food Integrity, on marketing and label



claims and how they affect customer's way of shopping. Other topics will be on the ever changing food safety culture and will include a presentation by Darin Zehr, Commercial Food Sanitation LLC, and a panel discussion including manufacturing, grocery, growers and suppliers.

In addition to an outstanding speaker program, the many social events of the conference will also give you an opportunity to connect with your friends and colleagues. And don't miss the Taste of New York food pairing event on Tuesday evening. **Please take note that this year there will be a COMPLIMENTARY LUNCH for all on Wednesday at NOON in the exhibit hall to give exhibitors time to meet with people one-on-one. Also, we will again be holding a "heavy" hors d'oeuvres/Cocktail Awards Reception on that Wednesday evening along with a Poster Session. The Complimentary Lunch and Reception is included in your registration fee, however, you must be sure to mark it off on your registration form.** Conferees are invited to bring your spouse to participate in our 2018 program; spouses may attend any of the program sessions as our guest.

Please pre-register for the conference by completing the enclosed registration form in the (Centerfold of this NEWSLETTER) and return it with your remittance for meals, registration etc. to Amy Rhodes by **Thurs., September 13th**. You may also register on-line on our website at: www.nysafp.com. If you are unable to attend the conference, you may also pay your annual dues on-line, or use the Registration form included in this NEWSLETTER. We encourage everyone to pre-register in order to make the registration process go more smoothly and efficiently.

The General Session on Wednesday starts at 8:00 AM with the Presidential Address given by Amy Rhodes. This will be followed with the Keynote Address "Marketing and Label Claims" by Donna Moenning, Center for Food Integrity. Next we will hear about "The Importance of, and how to achieve sanitation and hygiene from excellence at all levels of the organization" from Darin Zehr, Commercial Food Sanitation LLC.

Following the mid-morning break, conferees will listen to a Panel Discussion on the subject of "Food Safety Culture" Industry—Rebecca Piston; Growers—Brian Reeves; Retail—Jim Baldwin; Supplier—TBD.

The Business Meeting rounds out the morning activities which will be followed by a complimentary Lunch in the exhibit hall to give the exhibitors time to meet with people one-on-one and Past Presidents' Luncheon.



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Dairy Foods Extension Specialist
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President's Corner

Summer 2018

We are well into summer and moving quickly toward our annual conference. We are looking forward to a great set of presentations that are focusing on food safety and changing of food safety culture. I personally hope to see many of you at the conference.

I was recently at the International Association for Food Protection annual meeting and it never ceases to amaze me on how much I learn at the conference. I attended a lot of sessions but one that stood out was on "How to Sell Food Safety to Your Colleagues." It was a panel discussion and they each gave great advice on the best way to reach your counterparts.

One speaker talked about your information being true, factual, passionate and repetitive. Know your audience and facts before you start the conversation and don't make it personal, but be passionate about what you are saying. When you are communicating a message you need to repeat it 10-15 times before you get people on the same page.

Another presenter stated that people have the attention span of a goldfish. Therefore, people don't remember what you say... they remember how you made them feel when you said it. Another speaker talked about "trust" and making sure there is a good relationship in order to promote good communication and trust in what you are saying.

The presenter that resonated the most for me was referencing data from a 2014 CEB Quality Initiative Snap Poll. The poll was geared to understanding quality department success at driving business partner action. The poll broke organizations down into three groups – the Business Leaders, Middle Managers and Front Line Workers.

Quality Leaders and Business Leaders typically see eye to eye on prioritizing quality initiatives according to the poll. They have similar goals and objectives, are unified in their vision of the business strategy, have a strong connection between quality and personal outcomes and a shared understanding of customer needs and desires. The issue comes with Middle Managers and Front Line Workers who often don't view quality in the same light. They often have different and often competing objectives (quality versus speed)



Amy Rhodes

and struggle to see how quality initiatives connect to their operating strategy. The poll went on to state that Middle Managers only instruct Front Line Workers to act on 45% of what Quality proposes and the Front Line Workers only act on half of the quality initiatives they are asked to do (even if their manager asks them to do it). This was astounding to me. After you do the math, that leaves a lot of room for improvement.

When the panel discussion was done, the advice for pushing quality initiatives forward with Business Leaders was to highlight how quality projects enable growth while protecting customer outcomes. When working with the Middle Managers and Front Line Workers, highlight how quality supports cost reduction objectives while protecting customer outcomes. With both groups, present the facts in a concise and factual way, and be passionate about the topic.

If you have never been to an IAFP meeting, I highly recommend it. There are presentations on just about any topic you can come up with. I attended sessions on water safety, food fraud, food defense, micro testing technology changes and Listeria control. Those were just a few over the course of several days.

I hope everyone has a great summer and I can't wait to see everyone at the conference in the fall.

NYSAFP Executive Board Nominee: Sara Kelly, *Quality Assurance Manager, Sahlen Packing Company, Inc.*

Sara is a graduate of SUNY Brockport with a degree in Biology. She began her career in the food industry as a Food Scientist for Kerry Ingredients in Kansas. She worked at developing chocolate, cereals, and protein bar products. She moved back to the Buffalo area pursuing a career in QA. She began this career with Goya Foods in Angola NY. Being Goya's first Quality Manager in Angola, she developed the location's Quality Manual, HACCP Plan, and prepared the company for their first third party food safety audit. Thereafter, Sara was given the opportunity to work for Niagara Chocolates (Chocolat Frey of Switzerland). Sara was tasked with developing and implementing HACCP, sanitation, allergen control, environmental testing and tying together food safety programs for contract manufacturing. Sara took on the interim Assistant Plant Manager position during Plant Management transitions. During this role, Sara not only focused on Quality Assurance and food safety, but line efficiencies and process improvement projects. Over the years she has received various certifications including HACCP, SQF, Internal Auditing, and PCQI.



Currently, Sara is the Quality Assurance Manager for Sahlen Packing Company, Inc. She is responsible for updating all product labels to meet FSMA regulations and is driving the food safety program and auditing within the company. Sara resides in the Buffalo area and with her free time enjoys cooking, working out and enjoying the great outdoors.

2018 BALLOT

New York State Association for Food Protection

Vote/Write-In -- One Seat Open

_____ Sara Kelly, Quality Assurance Manager, Sahlen Packing Company, Inc.

Write-In _____

NOTE: BALLOT BY MAIL ONLY! Select (or write-in) and return to Amy Rhodes, 5372 Summit Ave., Lowville, NY 13367

Apology to Byrne Dairy 2017 Annual Report

Our sincere apology to Byrne Dairy, a long time Sustaining Member and supporter of NYSAFP who was inadvertently left off the list of Donors toward NYSAFP Annual Conference Milk Bar, Door Prizes, and Scholarship List in the 2017 Annual Report. John R. Bartell, NEWSLETTER EDITOR.

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All material for the Fall issue of the NEWSLETTER should be submitted to the Editor (preferably typed, double-spaced) NO LATER THAN NOVEMBER 1, 2018.

Postmaster: Send address changes to New York State Association for Food Protection, Newsletter - 5372 Summit Ave., Lowville, NY 13367.

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!

95th Annual Conference • September 25-27, 2018

Cont'd from Page 1

The afternoon General Session begins with the topic “Critical Process History of Nutritive Plant Based Ingredients” given by Cheryl Mitchell, Steuben Foods. She will be followed by Denise DuFresne, Saputo Foods on the subject “Sleeping With the Enemy: How to control Pathogens in Your Building.”

Following the 3:30 PM break, and rounding out the afternoon activities Erika Bognar, Sargento Foods will discuss “Keeping Pathogens Out—Perspectives Shared on Rising Up After a Recall.”

As mentioned earlier “**Please take note**” -- in lieu of an Awards Banquet we will be holding a “heavy” hors d'oeuvres/cocktails Awards Reception on Wednesday evening; this reception is included in your registration fee, however, you must be sure to mark it off on your registration form.

The Local Arrangements Committee members consist of Victoria Pedersen, Jennifer Micha, and Betsy Bihn, chair. They will be responsible for such details as door prizes, milk bar, etc.

Concurrent Sessions will highlight the NYSAFP Conference on Thursday Morning - Laboratory, Field and Food Personnel. **Conferees can attend the Thursday split session only! For \$100 if registered before 9/13/18 and \$150 after.**

Those attending the LABORATORY Session will hear Dr. Erika Granda, Cornell University discuss “Identity Testing of Raw Materials.” She will be followed by Nancy Thiex, Thiex Laboratory Solutions LLC talk about “Guidance on Obtaining Defensible Test Portions.” Next, the group will learn about the “FOSS-BacSomatic” from James Vecchio, Foss Analytics.

Prior to the mid-morning break, the **Howard B. Marlatt Memorial Award** will be presented. After the break, Heather Torino, NYS Ag & Markets will discuss “FSMA in the Dairy Laboratory.” Next, the group will hear about “Listeria Now-Pros and Cons of Testing Technology from Cynthia Magione, NYS Ag & Mkts. Closing out the morning activities, the group will hear about “Environmental Testing—Questions about Doing it” from Nicole Martin, Cornell University.

Field Personnel will learn about “Sanitary Welding” from David Jones, 3A Sanitary Standard Inc. This will be followed by a presentation by Chris Hylkema, NYS Ag & Mkts on “Construction of Milk Load Out Systems.”

Prior to the mid-morning break, the **Theodore Reich Award** will be presented. After the break, Rick Watters, Quality Milk Production Services will discuss “Reduction in Antibiotic Use.” Closing out the session will be an “FDA Update” given by Amanda Zick, FDA.

Food Personnel will learn about “Produce Safety Rule Implementation in New York State” from Aaron Finley & Steve Shirmer, NYS Ag & Mkts. They will be followed by Dr. Bruno Xavier, Cornell Venture Center who will discuss “Kombucha and Other Emergist Food Trends.” Prior to the mid-morning break, the **William V. Hickey Award** will be presented.

After the break, Chris Callahan and Elizabeth Newbold, NECAFS will talk about “The Northeast Center to Advance Food Safety (NECAES): Regional Collaboration in FSMA Related Training, Education & Outreach.”

Closing out the session will be “An Integrated Approach to Workforce Development in the Food Industry” given by Richard Stup, Cornell University.

Come and participate. Instructions for pre-registration are in the Annual Conference Program (Centerfold) of the NEWSLETTER and in the letter from President Rhodes. 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™

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Years Ago in the Milk and Food Industry

40 Years Ago - Nov. 1978

Just over 400 persons gathered at the Stevensville Country Club at Swan Lake near Liberty, NY on September 20 - 23, 1978 to enjoy the Association's 55th Annual conference. President Al Lahr got the general session off to a good start on Thursday morning with his presidential address and talks by Commissioner J. Roger Barber of NYS Dept. Ag. & Markets and Eugene J. Cahalan of the State Health Department representing their departments' new role as sponsors of the conference.

Elected to the executive board was Albert A. Boehlecke, a Senior Sanitarian with the State Health Department in Buffalo. His opponent in the race was George S. Miller, Jr., of the Suffolk County Department of Health.

According to President Jordan, the following members have agreed to chair standing committees: Dairy Remembrance Fund, Fred Uetz; Equipment, G. Sid Miller; Education, John Bartell; Farm Methods, Bruce Parizo; Food, Gerald Cohen; Laboratory, Douglas Friend; Membership, Albert Boehlecke; Resolutions, Milford Juckett; and Sustaining Membership, Richard Wolcott.

A new series of seminars designed to help milk processors maintain their IMS ratings or improve the milk quality and shelf life have been inaugurated by David K. Bandler, Gaylord Smith and Robert J. Gales.

85 members and guests were in attendance at the Annual Clambake held by Central New York Sanitarians at the Canasawacta Country Club, Norwich, New York.

David Barbano Named 2018 National Cheese Institute Laureate

Honor recognizes his significant contributions to the growth of the cheese industry

Professor David M. Barbano won the NCI Laureate Award for his significant and long-term contributions to the development and growth of the cheese industry. Barbano, right, receives the award from David Ahlem, chairman of the National Cheese Institute.

The National Cheese Institute (NCI) named David M. Barbano '70, M.S. '73, Ph.D. '78, professor in the Department of Food Science, the 2018 NCI Laureate. The award recognizes individuals who have made significant long-term contributions to the development and growth of the cheese industry.

NCI chair David Ahlem, president and CEO of Hilmar Cheese Co., presented the award to Barbano at the International Dairy Foods Association's Dairy Forum 2018 in Palm Desert, California, Jan. 22.

"The National Cheese Institute bestows its highest honor, the NCI Laureate Award, on an outstanding researcher, a prolific writer and a revered teacher," Ahlem said, before introducing a brief video on Barbano and his achievements.

Through his research, Barbano has developed and introduced many industry advancements, including new cheese manufacturing processes that are cost effective and improve product safety. He also improved the functionality of mozzarella cheese and the sensory qualities of reduced and low-fat cheese.

Barbano has been affiliated with Cornell for more than 50 years. After earning his bachelor's and master's degrees in food science, he joined the department as a professor in 1980 to share his knowledge and inspire dairy students.



Barbano has significantly improved testing methods and procedures for all dairy products, and his research on the chemistry and processing of dairy foods helped to develop many innovative solutions. He has published more than 85 peer-reviewed articles related to the cheese industry and trained more than 60 graduate students, many of whom are making contributions to the industry.

RAS Holds March Meeting - Sal's Birdland

On March 27th, nineteen members of the Rochester Area Sanitarians gathered for a meeting at Sal's Birdland in Rochester. The group learned how Sal's Birdland came to be. How back in 1974, Sal Nalbhone began making the best wings along with his legendary sauce! Then, he not only expanded to multiple locations but started selling Sal's sauces, mixes and seasonings online to restaurants and grocery stores everywhere.

Sal's son in-law; Jimmy Oritiz; started working for the business back in August of 1990 and on April 17, 2017 (the year of the rooster on the Chinese calendar...humor curiosity of Jimmy) he bought 100% of the business from Sal.

Jimmy spoke to the group about running a restaurant business and delivering a quality product. He stressed how giving the customer a quality product was (Sal Nalbhone's) and still is (Jimmy's) highest priority. Jimmy also told us some stories of the past and present and gave the group pointers on having a co-packer package your product; stressing that you need to have all documents and contracts on paper for your own security.

We all feasted on either Wings, Ribs, Tenders or a Plate and yes! with Sal's Sauce! Jimmy also generously brought out some gizzards with sauce for all of us to try.... just a side note, the collard greens were to die for! A big thank you to Jimmy and Sal!



Table on the left: Jon Disanto, George Disanto, Darla Teravainen, Carl Teravainen. Long table starting on the left: Henry Kamagy, Matthew Smith, Judy Price, Peter Castronovo, Wayne Smith, Susan Smith, Steve Schultz, Marsha Koerner, Chris Strait, Jimmy Oritiz (Owner), Connie Saul, Kelli-Anne Kelly, Ruth Riner, Ed Smith, Melisa Phillip, Chris Krawczyk (took picture).

2017-2018 NYSAFP Affiliate Activities Report

The CNYAFP affiliate (Central) held a meeting November 2nd at the Good Nature Brewery & Tap room in Hamilton, NY. Barb Williams from HP Hood shared a presentation on the importance of sanitary design. Barb is working on her Master's in Food Safety. After election of the officers, Carrie Blackmore, co-owner of Good Nature Brewing conducted a tour of the facility. She shared the history of her company, as well as the brewing process. There were 28 in attendance. A delicious lunch was enjoyed by all!

Spring meeting was May 24th at Theodore's in Canastota, NY. There were 50 members in attendance and 6 speakers. Speakers for the meeting were:

- Steve Mattice, Watts representative, spoke on water protection.
- Dr. Paula Ospina from Cornell QMPS spoke on bedding cultures and sampling.
- Rachel, Cornell grad student, spoke on controlling spores & bacteria on farms.
- Miquela, Cornell grad student, spoke on Campy outbreak in raw milk.
- Jessica Scillieri Smith, NYSDAM Field Veterinarian, spoke on Brucellosis.
- Christine Brodeur, DFA Director of Risk Management, spoke on how milk pricing is calculated and the milk price outlook.
- Marsha Koerner spoke about upcoming affiliate meetings and trainings.

Many of the NYS Certified Milk Inspectors use this meeting for their annual training requirement. There was a 50/50 raffle to benefit the CNY Sanitarians college scholarship fund. CNY Sanitarians scholarships of \$150 dollars each were awarded to college students Seth Durant, Kelly Case, Elizabeth White & Ryan Lawton. There were door prizes & a delicious buffet lunch.

The Rochester Sanitarians held a meeting and toured Love Beets, in Rochester, NY November 1st; there were 27 in attendance. The group was briefed on the history of the plant and shown the process from arrival of the beets, sizing, cleaning, peeling, cutting, dicing, packaging, cooking, and to distribution. Various flavors of beets were tasted. Afterward, everyone enjoyed a delicious dinner at Jeremiah's.

Twenty-Eight gathered December 13th at Yianni's Restaurant for the final get-together of 2017. The treasury report was reviewed plus the topic of the next meeting (date TBA). Food items for donation to Foodlink were brought in by everyone.

On March 27th, nineteen members of the Rochester Area Sanitarians gathered for a meeting at Sal's Birdland in Rochester. The group learned the history of Sal's Birdland from 1974 to present. Sal Nalbome began with making the best wings and his legendary sauce! There are now multiple restaurant locations and his sauces, mixes and seasonings are available for sale online and in grocery stores.

Jimmy Oritz, Sal's son-in-law; began working for the business in 1990 and purchased the business in 2017. Jimmy shared his experiences regarding running a restaurant business and delivering a quality product. He gave the group pointers regarding copackers, stressing that you need to have all documents and contracts on paper for your own security. The group feasted on wings, ribs, tenders or a plate with Sal's Sauce and even some gizzards with sauce! On a side note, the collard greens were to die for!

Twenty RAS members participated in a tour of Oliver's Candies on April 26th in Batavia. The group observed chocolate suckers being poured, sponge candy being coated, marshmallow powdered pans drying, sugar being worked for flavored creams, and assorted filled chocolates being boxed. Oh and yes, we sampled lime creams, sponge candy, and chocolate from original Oliver family recipes. Expansion plans were shared of a new manufacturing facility in Elma and the exciting upcoming changes for the current facility/store. Afterwards there was delightful dinner and conversation at Eli-Fish Brewing.

Annual golf tournament June 13th was attended by approximately 50 people. The day was an up and down mix of sun, humidity, rain, wind and then back to sun again, but it didn't take away from a day of fun and networking.

The Western Sanitarians hosted SQF Version 8 Update and SQF Quality Overview training November 16th. Kim Bukowski was the instructor; she explained the changes from V7.2 to V8 and what a Quality Plan would entail. There were 55 in attendance.

WAS began the New Year with a meeting at "The Steer" Thursday, January 11th. Victor Castaman, North East Territory Sales Manager for Hygiene joined us and shared a display of swabs & equipment. After sampling some of "Buffalo's Favorite Hors d'oeuvres," MacKenzie Waro, Livestock Processing & Marketing Specialist from Cornell University Cooperative Extension talked about "The State of NYS Meat Processing Facilities." Entertainment was provided later by "Magic with Mike Baron & Annie." Some attendees participated in the act – everything from card tricks to being sawed in half! There were 38 in attendance – we were especially happy to see Bob Harrington and Eric Dutton – all the way from Central New York!

A 2-day workshop about "Food Defense & Crisis Management" was hosted March 13-14, 2018. Rod Wheeler, founder of The Global Food Defense Institute was the instructor. GFDI serves the food, agricultural and chemical industry in protecting products against intentional, deliberate acts of tampering and adulteration as well as assisting companies protect their assets and employee safety procedures. The 23 participants representing a variety of food & dairy manufacturers including frozen vegetables, low acid, milk, cheese, cultured products, ice cream, meat and produce each received a certificate upon completion of the course.

"Critical Issues" at the Terry Hills Golf Course in Batavia June 7th, 2018. There were 60 attendees. Topics covered were:

- Update on Menu and Nutrition Labeling - Diana Monaco, Health Communications Specialist FDA
- Bacteria Niches and Biofilms – Dana Lively, Regional Manager, NA Learning and Development, Ecolab
- On Farm Readiness for FSMA Reviews and Water Updates – Elizabeth A. Bihn, Ph.D., Director, Produce Safety Alliance, Cornell University
- Critical Process History of Nutritive Plant Based Ingredients - Cheryl Mitchell Ph.D., Sr. VP Ingredient Manufacturing, Steuben Foods
- Foreign Supplier Verification Program/ Import Operations- Shannon DiNardo, Import Specialist, U.S. Food and Drug Administration

We took a break halfway through for a delicious lunch. Several golfers (21) enjoyed the course at the end of the day while others did some networking.

CNYAFP Meeting • May 24, 2018 • Theodore's Restaurant

Canastota, NY



CENTRAL NEW YORK MEETING Dr. Paula Ospina from Cornell QMPS spoke on bedding cultures and sampling



CENTRAL NEW YORK MEETING Steve Mattice area Watts representative who spoke on water protection

There were 50 members in attendance and 6 speakers. Speakers for the meeting were:

- Steve Mattice, Watts representative, spoke on water protection.
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- Marsha Koerner spoke about upcoming affiliate meetings and trainings.

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 Dave Gaston.

CNY Sanitarians scholarships of \$150 dollars each were awarded to college students Seth Durant, Kelly Case, Elizabeth White & Ryan Lawton.

Door prizes were donated by John Rutherford - Queensboro Farm Products, Bob Harrington Enterprises, Rich Lathrop- Oneida Madison Co-op, Sara Gillette- Upstate Niagara, Linda Young-Agri-Mark, and Frank Brady-DFA.

A delicious buffet lunch was served by Theodore's Restaurant in Canastota, NY.

The next meeting to be announced for fall of 2018.



CENTRAL NEW YORK MEETING - Jessica Scillieri Smith (L) NYSDAM Field Veterinarian and Vickie Pederson

RAS Holiday Meeting held December 13th

By Chris Kraczyk

Twenty-eight members of Rochester Area Sanitarians gathered at Yianni's Restaurant for their final get-together of 2017. The treasury report was reviewed plus the topic of the next meeting (date TBA). Food items for donation to Foodlink were brought in and everyone wished one another a Merry Christmas and a Happy, Healthy, Safe New Year! It was a perfect evening with great food & great friends!



Mission and Planning Committee Meeting

By James Baldwin

The Mission and Planning Committee met on February 2, 2018 at the Doubletree Hotel, Syracuse, NY. Attendees: Jim Baldwin, Leslie Ball, Amy Rhodes, Bob Kuhn.

Continue our diversity through inclusion of different/value added food sectors:

Restaurants

- Will need to have more educational and value added presentations in order to get them to see value.
- Health Inspector/Department presentation on what they see that is wrong on a regular basis
- ROC – Restaurant Operator’s Cooperative, Inc. –
 - Have an Exhibitor booth to explain what they have to help
 - Give a presentation on who they are
 - Talk to ROC and see if there is someone who represents restaurants and see if they would be willing to come and talk to the board to inform the board on what they need and would like to see
 - > Required training for them?
 - NYS Restaurant Association – tie them in
- Equipment vendors and what is new on the restaurant side for equipment, cleaning chemicals/utensils, etc.
- First time potentially have it free so that they can see what we do before they commit for future years

Occupational Health & Safety

- Reach out to Duval and have them bring their “road show”
- Potentially could open up our conference to different elements of the current manufacturers who already attend (safety, operations, etc)
- Potentially add them on to Tuesday or Thursday afternoon to have them not compete with the other sessions.
 - Review possibility of giving them space for a table the rest of the session at no cost
 - Have them pay for Tuesday/Thursday?

Produce

- Grower’s association – Produce Alliance
- If we want to attract seasonal sensitive producers, we may have to change the timing of the conference.
- Recommendation is to include topics and training/ education that would be of value to that group.
- Keep looking for appropriate presentations

Students

- Changing the timing would also help college students
- Poster session actually get credit for presenting at the conference
- Make it part of their curriculum instead of something extra
- Work with Martin W. to see if he has some suggestions to help get more students involved
- Reach out to other colleges as well – Cobleskill, Alfred, Delhi, etc.
 - Restaurant schools as well as agricultural

Regulatory

- Need to move on improving membership in order to reduce the risk of financial difficulties in the future. Without the FDA every other year we need to have something else to draw in people to cover the financial boost they gave us.

- Could we position the annual regulatory training/updates at the same time as the conference?
- Does NYS Department of Health require some kind of annual training?
- Look at other agencies to tie in with the conference for education updates/training to help supplement membership
- CMI Update as a potential for Thursday afternoon
- Lab update

Recommendation: Pursue working with NYS to have some of their required trainings/updates as part of our annual conference. Doing this on Thursday afternoon could potentially get people to attend the whole day on Thursday or even the whole conference.

Additional Discussion: (get someone really good and add it as a flyer in the registration materials)

- Motivational speaker after lunch to bring “life” back into the group after a meal
- SU Football coach has done motivational speaking
- Someone to discuss social media and how this can affect your brand
- Matt Davidson – Bob Kuhn has heard him speak as a motivational speaker

By-Laws - Article IV Committees

The Board proposes to combine the current *Education & Professional Improvement Committee* and the *Active and Sustaining Membership Committee* into one new committee entitled the *Membership and Professional Development Committee to be voted on at the Annual Conference business Meeting.*

MEMBERSHIP AND PROFESSIONAL DEVELOPMENT COMMITTEE – It shall be the duty of this committee to coordinate and establish educational and professional development opportunities either as part of the Annual Conference agenda, or in coordination with the activities of the affiliate meetings, for membership involved in all aspects of the development, manufacturing, and production, or sales of food and beverages, in accordance with the objectives of the Association. It shall also be the duty of the committee to select the recipient of a meritorious service award to a member distinguishing themselves in the development, future, and improvement of the NYSAFP for the presentation at the Annual Conference. This committee shall also be tasked with taking steps to increase the regular, industry, and other professional organization membership through synthesis of educational opportunities, and to stimulate continuance of membership therein. They shall be guided by Article I, Sections 1 and 3 of these By-Laws.

Current descriptions in our by-laws....

2. EDUCATION AND PROFESSIONAL IMPROVEMENT COMMITTEE. It shall be the duty of this committee to coordinate and establish educational and professional improvement throughout the dairy, food and related industries, in accordance with the objectives of the Association. It shall also be the duty of the committee to select the recipient of a meritorious service award to a member distinguishing themselves in the development, future and improvement of the NYSAFP for the presentation at the Annual Conference.
6. ACTIVE AND SUSTAINING MEMBERSHIP COMMITTEE. It shall be the duty of this committee to take steps to increase the regular and industrial and other professional organization membership and to stimulate continuance of membership therein. They shall be guided by Article I, Sections 1 and 3 of these By-Laws.

2018 Critical Issues in the Food Industry Conference

By Marsha Koerner



“Critical Issues” was held at the Terry Hills Golf Course in Batavia June 7th, 2018. There were sixty (60) attendees. Topics covered were:

- Update on Menu and Nutrition Labeling - Diana Monaco, Health Communications Specialist FDA
- Bacteria Niches and Biofilms – Dana Lively, Regional Manager, NA Learning and Development, Ecolab
- On Farm Readiness for FSMA Reviews and Water Updates – Elizabeth A. Bihn, Ph.D., Director, Produce Safety Alliance, Cornell University
- Critical Process History of Nutritive Plant Based Ingredients - Cheryl Mitchell Ph.D., Sr. VP Ingredient Manufacturing, Steuben Foods
- Foreign Supplier Verification Program/ Import Operations- Shannon DiNardo, Import Specialist, U.S. Food and Drug Administration

We took a break halfway through for a delicious lunch. Several golfers (21) enjoyed the course at the end of the day while others did some networking.

1. Deb Hill managing Registration Desk
2. Welcoming folks to the conference
3. In attendance at meeting
4. Diana Monaco, Health Communication Specialist giving an “Update of Menu and Nutrition Labeling”
5. Dana Lively, Regional Manager, NA Learning and Development, ECOLAB discussing “Bacteria Niches and Biofilms”
6. In attendance at the conference are Chris Krawczyk and Kelly Tang
7. Betsy A Bihn Ph.D, Director, Produce Safety Alliance, Cornell University discusses “On Farm Readiness for FSMA Reviews and Water Updates”
8. Cheryl Mitchell Ph.D, Sr. VP Ingredient Manufacturing, Steuben Foods gives “Critical Process History of Nutritive Plant Based Ingredients”
9. Shannon DiNardo, Import Specialist, U.S. Food and Drug Administration discusses the “Foreign Supplier Verification Program/Import Operations”



NYSAFP 95th Annual Conference

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	8:00am – Noon

MEETING REGISTRATION

	<u>Price By 9/7</u>	<u>Price After 9/7</u>
AC Registration	\$350.00**	\$375.00**

**Includes annual dues, Tuesday evening reception, Wednesday lunch and reception, and all breaks.*

Please indicate on your conference registration which events you will be attending so we can account for you.

EXHIBITS – SUPERIOR BALLROOM

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

MILK & CHEESE BAR – SUPERIOR BALLROOM

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

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!



TUESDAY, SEPTEMBER 25, 2018

TASTE OF NEW YORK???

(Includes Sampling)

6:00pm

Superior Ballroom

WEDNESDAY, SEPTEMBER 26, 2018

GENERAL SESSION

Moderator: Casey McCue

AM

- 8:00-8:15 **Presidential Address, Amy Rhodes**
- 8:15-9:15 **Marketing and Label Claims**
Donna Moenning, Center for Food Integrity
- 9:15-10:00 **Strengthening Food Safety Culture - The importance of, and how to achieve sanitation and hygiene excellence at all levels of the organization** - Darin Zehr, Commercial Food Sanitation, LLC
- 10:00-10:30 **Break**
- 10:30-11:30 **Food Safety Culture - Panel Discussion: Industry - Rebecca Piston; Growers - Brian Reeves; Retail - Jim Baldwin; Supplier - TBD**
- 11:30-12:15 **Business Meeting**
- 12:15-1:30 **Lunch**

PM

- 1:30-2:30 **Critical Process History of Nutritive Plant Based Ingredients** - Cheryl Mitchell, Steuben Foods
- 2:30-3:30 **Sleeping With the Enemy: How to Control Pathogens in Your Building**
Denise DuFresne, Saputo Foods
- 3:30-4:00 **Break**
- 4:00-5:00 **Keeping Pathogens Out - Perspectives Shared on Rising Up After a Recall**
Erika Bogner, Sargento Foods

NYSAFP 95th Annual Conference

PRE-REGISTRATION FORM

Name: _____
(PLEASE PRINT!)

Spouse Name (if attending): _____

Address: _____

E-Mail Address: _____

Company: _____

Phone #: _____

CONF. REGISTRATION INFORMATION	PRICE ON OR BEFORE 9/7	PRICE AFTER 9/7	TOTAL
NYSAFP Annual Conference	\$350.00*	\$375.00*	_____
Thurs. Split Sessions Only	\$100.00	\$150.00	_____

**Includes Tues. evening event, Wed. Lunch reception [please check off below],
Wed. Evening hors d'oeuvres/cocktail awards reception [please check off below] and NYSAFP Individual Membership Dues*

**PLEASE CHECK WHICH EVENTS YOU WILL BE ATTENDING SO THAT WE
HAVE AN ACCURATE COUNT FOR ORDERING PURPOSES**

TUESDAY EVENING OPENING EVENT (Tickets required and w/be collected) Complimentary _____

WED. AFFILIATE SUSTAINING LUNCHEON (Tickets required and w/be collected) Complimentary _____

WED. EVENING AWARDS RECEPTION Complimentary _____

HONORARY LIFE MEMBERS Complimentary _____

PAST PRESIDENTS LUNCHEON (You must be a Past President to attend) Complimentary _____

I would like to donate to the NYSAFP Scholarship Fund

\$10 _____ \$20 _____ Other: \$ _____

TOTAL AMOUNT PAID _____

Note in lieu of an Awards Banquet, we will be holding a heavy hors d'oeuvres Awards Cocktail Reception on Wednesday evening. Advance ordering of awards reception and lunch tickets is **required as tickets may not be available at the door**. Note that **tickets will be collected at each event**. Please make checks payable to **NYSAFP** and send with this form to: **Amy Rhodes, 5372 Summit Ave., Lowville, NY 13367** or fax: **(FAX #: 617-456-3596)**. **Please return no later than Thurs., Sept. 13th!** If paying online, go to <https://nysafp.com/> and fill out the registration and select the events you plan to attend. The online registration is being finalized and will be available no later than August 22nd.

NYSAFP 95th Annual Conference

THURSDAY, SEPTEMBER 27, 2018

LABORATORY SESSION

Ontario Room
Moderator: Cynthia Mangione

AM

- 8:00 **Attendance Award**
- 8:15 **Identity Testing of Raw Materials**
Dr. Ericka Granda, Cornell University
- 8:45 **Guidance on Obtaining Defensible Test Portions**
Nancy Thiex, Thiex Laboratory Solutions LLC
- 9:15 **FOSS-BacSomatic**
James Vecchio, Foss Analytics
- 10:00 **Break, Howard Marlatt Award**
- 10:30 **FSMA in the Dairy Laboratory**
Heather Torino, NYS Ag & Mkts
- 11:00 **Listeria Now - Pros and Cons of Testing Technology** - Cynthia Mangione,
NYS Ag & Mkts
- 11:30 **Environmental Testing - Questions About Doing It** - Nicole Martin, Cornell University

THURSDAY, SEPTEMBER 27, 2018

FOOD SESSION

Michigan Room
Moderator: Gretchen Wall

AM

- 8:00 **Attendance Award**
- 8:15 **Produce Safety Rule Implementation in New York State** - Aaron Finley & Steve Schirmer,
NYS Ag & Mkts
- 9:00 **Kombucha and Other Emerging Food Trends**
Dr. Bruno Xavier, Cornell Venture Center
- 9:45 **Break, William V. Hickey Award**
- 10:15 **The Northeast Center to Advance Food Safety (NECAFS): Regional Collaboration in FSMA Related Training, Education & Outreach**
Chris Callahan & Elizabeth Newbold, NECAFS
- 11:15 **An Integrated Approach to Workforce Development in the Food Industry**
Richard Stup, Cornell University

THURSDAY, SEPTEMBER 27, 2018

FIELD SESSION

Huron Room
Moderator: Donna Walker

AM

- 8:00 **Attendance Award**
- 8:15 **Sanitary Welding**
David Jones, 3A Sanitary Standard, Inc.
- 9:15 **Construction of Milk Load Out Systems**
Chris Hylkema, NYS Ag & Mkts
- 10:00 **Break, Theodore Reich Award**
- 10:30 **Reduction in Antibiotic Use**
Rick Watters, Quality Milk Production Services
- 11:15 **FDA Update**
Amanda Zick, FDA

EXECUTIVE BOARD 2017-2018

Amy Rhodes, President
Casey McCue, President-Elect
Jim Baldwin, Past President
Elizabeth Bihn, Board Member
Donna Walker, Board Member
Kelly Natali, Board Member
Amy Rhodes, Executive Secretary
Marsha Koerner, Council Chairman
John Bartell, Newsletter Editor
Robert Kuhn & Rob Way, Webmasters
Cornell Coordinator: Kim Bukowski

Scientific Advisors:
Kathryn Boor • Martin Wiedman



New York State Association For Food Protection Membership Application 2018-2019 (Year Ending August 31, 2019)

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:
Amy Rhodes, Executive Secretary
5372 Summit Av., Lowville, NY 13367

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.**

NYS FAIR Dairy Products Competition Winners

Class 1: Current Cheddar

- **Gold:** McCadam Cheese Co. (98.5)
- **Silver:** McCadam Cheese Co. (98)
- **Award of Excellence:** Dairy Farmers of America (97.5)

Class 2: Aged Cheddar

- **Gold:** Great Lakes Cheese (98)
- **Silver:** McCadam Cheese Co. (97)
- **Award of Excellence:** McCadam Cheese Co. (96.5)

Class 3: "Super" Aged Cheddar

- **Gold:** Great Lakes Cheese (98.5)
- **Silver:** Great Lakes Cheese (98)
- **Award of Excellence:** McCadam Cheese Co. (97)

Class 4: Full-Fat Cottage Cheese

- **Gold:** Saputo/Friendship (99)
- **Silver:** Saputo/Friendship (98.5)
- **Award of Excellence:** Upstate Farms Cooperative, Inc. (98)

Class 5: Low-Fat Cottage Cheese

- **Gold:** Saputo/Friendship (99.5)
- **Silver:** Saputo/Friendship (99)
- **Award of Excellence:** HP Hood Lafargeville (97.5)

Class 6: Non-Fat Cottage Cheese

- **Gold:** Saputo/Friendship (100)
- **Silver:** HP Hood Arkport (98)
- **Award of Excellence:** Saputo/Friendship (97.5)

Class 7: Cream Cheese

- **Gold:** Kraft Heinz (98.5)
- **Silver:** Kraft Heinz (96.5)
- **Award of Excellence:** Kraft Heinz (96)

Class 8: Low Moisture Mozzarella

- **Gold:** Empire Cheese, Inc. (96.5)
- **Silver:** Lactalis American Group (96)
- **Award of Excellence:** Empire Cheese (95.5)

Class 9: Ricotta Cheese

- **Gold:** Upstate Cheese Plant (99)
- **Silver:** Lactalis American Group (97)
- **Award of Excellence:** Upstate Cheese Plant (96.5)

Class 10: Provolone

- **Gold:** Empire Cheese, Inc. (99)
- **Silver:** Empire Cheese, Inc. (98.5)
- **Award of Excellence:** Empire Cheese, Inc. (98)

Class 11: Gold Pack/Process Cheese

- **Gold:** Yancey's Fancy (99)
- **Silver:** McCadam Cheese Co. (98.5)
- **Award of Excellence:** Original Herkimer Cheese Co. (98)

Class 12: Flavored Natural Cheese

- **Gold:** Coach Farms (99)
- **Silver:** McCadam Cheese Co. (98)
- **Award of Excellence:** Palatine Dairy (97.5)

Class 13: Open Class Cheese

- **Gold:** Tumino Cheese (99.5)
- **Silver:** Nettle Meadow (99)
- **Award of Excellence:** Yancey's Fancy (98.5)

Class 14: Goat/Sheep Soft Cheese

- **Gold:** Old Chatham Creamery (99)
- **Silver:** Old Chatham Creamery (98.5)
- **Award of Excellence:** Coach Farm (98), Nettle Meadow (98)

Class 15: Goat/Sheep Hard Cheese

- **Gold:** Alan White (98.5)
- **Silver:** Coach Farm (98)
- **Award of Excellence:** Peter Jones (97)

Class 16: Farmstead/Artisan Cow's Milk Soft Cheese

- **Gold:** Churchtown Dairy (99)
- **Silver:** Churchtown Dairy (98)
- **Award of Excellence:** Rory Chase (97.5)

Class 17: Farmstead/Artisan Cow's Milk Hard Cheese

- **Gold:** East Hill Creamery (98.5)
- **Silver:** Jacob Stoltzfus (98)
- **Award of Excellence:** Reverie Creamery (97.5)

Class 18: Sour Cream

- **Gold:** Upstate Farms Cooperative, Inc. (100)
- **Silver:** Upstate Farms Cooperative, Inc. (99.5)
- **Award of Excellence:** Saputo/Friendship (99)

Class 19: Buttermilk

- **Gold:** Saputo/Friendship (99)
- **Silver:** HP Hood Arkport (98)
- **Award of Excellence:** Saputo/Friendship (97.5)

Class 20: Dairy Dips

- **Gold:** HP Hood Arkport (99.5)
- **Silver:** Original Herkimer Cheese Co. (99)
- **Award of Excellence:** HP Hood Arkport (97.5)

Class 21: Plain Yogurt

- **Gold:** HP Hood Vernon (99.5)
- **Silver:** HP Hood Vernon (99)
- **Award of Excellence:** HP Hood Lafargeville (98)

Class 22: Flavored Yogurt

- **Gold:** Upstate Farms Cooperative, Inc. (99.5)
- **Silver:** HP Hood Lafargeville (99)
- **Award of Excellence:** Upstate Farms Cooperative, Inc. (98.5)

Class 23: Fluid Milk

- **Gold:** Mountainside Dairy (92.9)
- **Silver:** Byrne Dairy (88.1)
- **Award of Excellence:** Stewart's Processing Corp (85.9)

Class 23: Fluid Milk Small Processor

- **Gold:** Ithaca Milk, LLC (85)

**2018 Dairy Products
Competition
GRAND CHAMPION
Great Lakes Cheese
NYS Cheddar**

Years Ago in the Milk and Food Industry

10 Years Ago - Summer 2008

Your Executive Board is pleased to announce the 85th Annual Conference of the New York State Association for Food Protection and the Food Facility IPM and Re-Certification Course September 16 – 18. This year's main theme and focus is "The Safety of Imported Foods."

President Charles Lindberg noted the loss in quick succession, of four long time and highly active members of our Association, Gene Wolff, Gaylord Smith, David P. Brown and John Burke, cornerstones of our Association. They leave a collective loss and great gap in the food processing and protection network.

Nominee to the Executive Board is John M Luker, Director of Field Operations for New York State Department of Agriculture & Markets, Division of Food Safety Inspection.

To be voted on at the Annual Conference Business Meeting – There shall be a Scholarship Committee consisting of a chairperson appointed by the President, a 2nd year board member, and 2 other committee members as assigned by the chair.

Spring 2008 Regional Laboratory Workshops were held throughout New York State again this year with over 125 participants during the month of April. Instructors included Ron Brown and Kennedy Wilson, NYS Dept. Ag & Mkts and Steve Murphy, Sr. Ext. Associate from Cornell.

Bob Gravani, Allen Saylor, IDFA and Steve Murphy, Cornell did an excellent job of sharing HACCP to 25 Dairy Industry Leaders of Western New York. Perry's Ice Cream, thanks to Robin Waite and Debbie Hill, was a great host and provided a great home for the workshop.

Retirements from Ag. & Markets Milk Control were Jim Fitts, Dave Smith, Joe Simone and Larry Duchaney.

A group of around 35 members and guests of South Central Sanitarians met at Muhleisen's restaurant in Almond on May 29th for a regular Meeting. Donna Walker, Chair, NYSAFP Farm Methods Committee explained the "Why SuperMilk" program. New Council of Affiliates Chair, Bill Fredericks gave an update on happenings across the state. Bill Young, UpstateNiagara and member of both the Rochester and Western Affiliates spoke briefly on their recent joint meeting on Critical Issues. Speaker for the evening was Brian Smith, Quality Systems, Manager, Pollio, Campbell whose topic was "The Effect of non-rBST Free Milk and Dairy Products on Production and Labeling Issues."

Rochester Sanitarians Tour Oliver's Candies

By Chris Krawczyk



Oliver's Candies Tour - Left to right around the table: Susan Smith, Edward Smith, Simon Woods, Marsha Koerner, Floyd Koerner, Melisa Phillips, Kelli-Anne Kelly, Chris Krawczyk, Judy Price, Frank DeMare, Sue Ostrowski, Hollie MacIntyre, Connie Saul. Absent from picture: Darryl Drabik, Lawson Drabik, Amy Joyner, Lynsey Perryman and Kim Burisma.

RAS Toured Oliver's Candies on April 26th in Batavia. The facility, currently owned by the Quincey family, continues the long tradition of quality and excellence in its confectionary products as it did back in 1932 when it was established by Joseph Boyd Oliver.

Our group observed chocolate suckers being poured, sponge candy being coated, marshmallow powdered pans drying, sugar being worked for flavored creams, and assorted filled chocolates being boxed. Oh and yes, we sampled lime creams, sponge candy, and chocolate from Original Oliver family recipes. We learned about their expansion plans of building a new manufacturing facility in Elma and the exciting upcoming changes for the current facility/store.

Afterwards most of the members headed over to Eli-Fish Brewing (see picture) for a delightful dinner and conversation.

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

New York State Department of Agriculture & Markets - Division of Food Safety & Inspection News: July 2017 – July 2018

By John Luker

FOOD SAFETY AND INSPECTION NEWS

Awards



Supervising Food Inspector, Angela Montalbano and Food Inspector, Eugene Evans were recipients of the Association of Food and Drug Officials (AFDO's) "Special Recognition" Awards presented to them during this year's AFDO Conference held in Burlington, VT. Angela has been very active in AFDO's Retail Food Committee and other committees on behalf of New York State. Eugene was instrumental in the revision of the AFDO Cured, Salted and Smoked Fish Guidance Document. Angela and Eugene both represented New York State as part of the cohort of the International Food Protection Training Institute's Fellowship Program, a year-long program that helps prepare the next generation of leaders within the food protection profession.



New Employees

In 2017, the Division of Food Safety and Inspection hired a new Food Inspector who will also fill the role of the New York State Rapid Response Team Coordinator. Food Inspector Trainee, Danielle Grady was hired for the Albany Central Office. Danielle is already making great strides in her new responsibilities. Food Inspector, Jason Constantino accepted a position in the Rochester, NY area in February 2018. Produce Safety Inspector, Mark Scarpena accepted a position within the Division in September 2017.

Our Farm Products Unit, part of the Division of Food Safety and Inspection has also added 3 new Farm Products Grading Inspectors (FPGI) to their roster. FPGI, Joshua Gutenmann was hired to cover assignments in the northeastern part of New York FPGI, Jessica Bucholtz was hired to cover work assignments in the Rochester/Buffalo area. FPGI, Chris Schiralli was hired for work assignments the capitol area and southeastern New York.

Please join me in welcoming Danielle, Jason, Mark, Joshua, Jessica, and Chris to the Department.

Promotions

In 2017, the Department of Agriculture and Markets adopted the Food Safety Modernization Act's, Produce Safety Rule. Within the Division of Food Safety and Inspection a Produce Safety Inspection unit was formed. The unit is under the direction of Office Administrator, Aaron Finley and Field Administrator, Steve Schirmer. Five food inspectors have also been assigned to this unit. Previous Farm Products Grading inspectors, Wendy Ingersoll, Matt Arno, and Chris Obergfell have accepted the role of Produce Safety Inspectors. Previous Food Inspector, Susan Cincinello has also accepted the role of Produce Safety Inspector and as noted above, Mark Scarpena was hired into the unit as a Produce Safety Inspector. These folks are building a Produce Safety Inspection program from the bottom up and their wealth of experience and knowledge has already paid dividends to New York State. Thank you to the entire Produce Safety Unit for taking on this challenge.

Retirements

Food Safety and Inspection has also had many retirements since the last Division update listed in the Association's newsletter.

- Division Director, Steve Stich retired in December 2017 after 30 years with the Department.
- Chief Inspector, Milford Lewis retired in July 2018.
- Supervising Food Inspector, Robert Samuel retired in May.
- Farm Products Grading Inspector, Steve Smith retired in November 2017.
- Retired Food Inspectors include: Lovina Henry (Feb.), Wayne Wheatley (Nov. 2017), Bill Dodge (June), Kwaku Amofah (Apr.), Ann Sportelli-Lukin (May), Chris Faas (Feb.), Emmanuel Amoah (June), Paul Liantonio (Jan.), George Williams (May 2017), Evelyn Fuentes (Apr.), Sam Lee (Sept. 2017). Best wishes for long enjoyable retirements.

Kimberly Bukowski New Cornell Coordinator

By David K. Bandler

Kimberly Bukowski, Dairy Foods Extension Specialist at Cornell has joined the Association Executive Board as Cornell Coordinator. The position was established in 1985 to ensure that the facilities and resources of Cornell would be available to assist the Association in accomplishing its mission. That was the year Paul Dersam became Executive Secretary and there was no one from Cornell on the Board at that time.



Kim joined the Association in 1980, becoming a loyal contributor to the Laboratory Practices Committee and served as our President in 1994-95. She was honored for her service with the Gauhn award in 1998 and in 2015 received the Education and Professional Improvement Meritorious Service Award.

Her professional career started with the Borden Company where she became plant manager of the Ice Cream Division in Syracuse. When the company closed the Syracuse plant, she worked briefly for Charm, Inc. In 1993, Kim became the manager of Dairy Operations in the Cornell Department of Food Science, filling an almost two year vacancy. Her efforts over the next five years brought the operation back into the “black,” with many new innovations.

Kim left Cornell to start her own ice cream business, which she ran for many years, finally selling it to return to Cornell in support of the Dairy Extension Program. She also became a licensed SQF auditor and trainer during that time.

There has always been an important connection between our Association and Cornell, going back since the very beginning in 1923. We welcome Kimberly back to the Executive Board and appreciate her willingness to participate in this critical role.



(See FPT) **Dr. Elizabeth Bihn** (r) “proudly” received the 2018 FPT Most Cited Award at the 2018 International Association For Food Protection Annual Meeting in Salt Lake City, Utah, July 8, 2018 at the Food Protection Trends Editorial Board Reception. Presenting the award is Catherine Nettles Cutter, Ph.D. Professor of Food Science.

Years Ago in the Milk and Food Industry

30 Years Ago - Nov. 1988

On November 7, 1988, a group representing NYSAMFS journeyed to Albany for a meeting with New York State Commissioner Donald Butcher; the purpose being to encourage continued participation of Ag. & Markets with our association and the extent of our relationship in the near future. Board members attending were Terry Musson, John Baxter and President Paul Dersam. Sitting in on the meeting were Farm Methods Chair, Bruce Parizo and Director of Food Inspection Services, Maurice Guerrette.

A warm welcome to Terry B. Musson, US FDA, newly elected board member and to Eric J. Dutton, NYS Dept. Ag. & Markets, newly elected Council Chair.

The spouses have a full program at this year’s annual conference, thanks to the efforts of Elaine Baxter, Nancy Bartell, and Jean Wolff. The program included a tour of the Arts and Science Roberson Center in Binghamton.

The Food Processing and Development Laboratory was dedicated November 2, 1988 with a symposium and dedication program featuring Donald G. Butcher, Commissioner of Agriculture and Markets. The 31,600 square-foot lab will have state-of-the-art equipment in the main food processing area for heating, freezing, chilling, canning, dehydrating, extruding, homogenizing, separating, blending, fermenting, concentrating, distilling and packaging.

Recipients of coveted awards at the annual conference banquets were Past-President Albert J. Lahr, Emmet R. Gauhn Award; Paul J. Hickey, NYS Dept. of Health the Howard B. Marlatt Award; Laurence R. Crowell, Director of Food Inspection Services, Ag. & Markets, the William V. Hickey Award; Donald A. Kellogg, Pollio, the Dr. Theodore H. Reich Award and Bill Barton, Saratoga Dairy, the Dr. Paul B. Brooks Memorial Award.

Penn-York held their fall “All day” meeting on November 3rd. at the Keystone Inn, Sayre, PA starting with election of officers which included: President, Don Kellogg; Vice-President, Steve Crossen; Treasurer, Carol Biddle; Secretary, Connie Kuhlman and Council Delegate, Debra Dressler. The Frank Balliet Award was presented to Louis Herrmann. Speakers at the event included Stuart Dean, Rating Officer, NYS Dept. Ag. & Markets on “How to Properly Store Drugs on the Farm and How Improper Storage will be Debited.” Ken Slentz and Bonnie Lattimer of Eastern Milk Producers discussed “Reasons for Cryoscope Fluctuations.” Eric Dutton, Chair, NYSAMFS Council of Affiliates spoke on “What the Council Does.” “A Projection on the Milk Supply for 1989 and Beyond” was made by Bob Wellington of the Market Administrator’s Office. Prof. David Bandler, Cornell Food Science, rounded out the day’s activities with a slide presentation of some recent visits abroad.

Executive Board Meeting Minutes

June 15, 2018 • 10:00am
Seneca Yacht Club, Geneva, NY

- 1.) Attendees: Amy Rhodes, Betsy Bihn, Casey McCue, David K. Bandler, Donna Walker, James Baldwin, John Bartell, Kelly Natali and Marsha Koerner .
- 2.) Minutes of the April 13, 2018 were approved as presented.
- 3.) Report of the Treasurer/Bills were approved as presented.
- 4.) Old Business
 - Local Arrangements: Jim Baldwin's advice is to start calling companies that donate to the dairy bar weekly starting in June. Vickie Pedersen. usually helps with putting out the snacks – a second person will be needed to help. Amy Rhodes to send spreadsheet with all contacts to Betsy Bihn.
 - Executive Board Nomination – was approved.
 - Website Status was discussed as it needs to be revamped.
 - Newsletter: No update – will issue an apology to Byrne Dairy in next newsletter for omission
 - Membership Committee: No update
- 5.) New Business
 - Award Nominations:
 - Affiliates – all 3 active affiliates submitted nomination forms
 - Emmitt Gauhn – Nominations made and approved by all. Marsha and Casey will present
 - Paul Brooks – Nominations were made and approved by all.
 - Dave Bandler has been the Cornell Coordinator for 33 years and has decided to step down.
 - Dave asked Kim Bukowski if she'd be interested in filling the role and she has accepted.
 - Amy to reach out to Kim
 - Committees:
 - Mission and Planning (Jim)
 - Met on February 2 with the focus on diversity through different industries. (See minutes in NEWSLETTER)
 - Possible industries:
 - OSHA - Produce - Students - Timing of conference may need to change to accommodate produce and students.
 - Financial Impact – annual training is tied in Federal budget
 - Affiliates Activities Report (Marsha Koerner) • Central
 - Meeting at Good Nature Brewery – Presentation on Importance of Sanitary Design, Nomination of Officers, followed by a tour of the Brewery and Lunch. 28 attended
 - Spring Meeting held at Theodore's. This counted towards the annual CMI training. 6 Presentations on a variety of topics. 50 people attended. A 50/50 raffle was held and 4 scholarships for \$150 were presented.
 - Rochester
 - Tour of Love Beets followed by Dinner at Jerimiah's. 27 attended
 - Holiday Party in December with the Treasurer's Report. 28 attended
 - March – Meeting at Sal's Birdland with presentation about their Hot Sauce and the challenges of having a co-packer. 19 attended.
 - April – Meeting at Oliver's Candies and Golf Tournament.

50 attended

- Western
 - November – SQF v8 Update Training with 55 in attendance.
 - December – Holiday Party – 38 people attended
 - February – Board Meeting
 - March – Training on Site Security by Rod Wheeler; 23 people attended
 - June – Critical Issues followed by Golf outing
- 6.) Next Meeting – Before the Annual Conference – Tuesday, September 25.

Years Ago in the Milk and Food Industry

50 Years Ago - Nov. 1968

President Francis Brady in his column thanked Earl Bullard and the local arrangements committee for coming in at the last minute and setting up the meeting at the Hotel Syracuse in place of Albany where the event was originally scheduled. According to our executive secretary Richard P. March, the combined membership in our association breaks 1000 by one member. However, since there was a decrease in the budget of over \$400.00, it was decided to increase dues from \$3 to \$5.

Newly appointed Milk and Food Consultant for Region II of the U.S. Public Health Service Robert Sanders will speak informally in Council of Affiliates Members at Cornell on November 21, 1968. Sanders replaces Mr. Robert Wilson who was transferred to the Kansas area.

Cornell has done it again! Frank Kosikowski's book entitled "Cheese and Fermented Foods" was hailed by the industry as an all inclusive reference in 1966. Norman Potter, Ph.D, Food Science Department of Cornell, has just published "Food Science." There has never before been as thorough and elementary a book on subject. Lamartine F. Hood has joined the Food Science Department at Cornell University as an assistant professor to work on the development of new and improved dairy products as an aid to the dairy industry of New York State.

Ontario Milk Sanitarians held a clambake Saturday, September 14, 1968 at Point Vivian on the St. Lawrence River. 30 couples were in attendance. Some of those in attendance at this bake were Eric Dutton, Bill Crabb, John Greene, Linden Berry, Milton Diamond, John McGrath, George Kovalik, Leon Canell, Rex Huych, Ed Burton and Peter Rasmussen.

The new industry "Barn Score Sheet" is available through Eastern Crown in Vernon, NY for \$1.35 per pad of 100 sheets. Interpretive material is available through Dick March's office.

A new training film for bulk truck drivers has been prepared by the New York State College of Agriculture. It was prepared in response to a request by the Association's Educational and Professional Improvement Committee, chaired by David F. Newton.

John H. Worley has been appointed chairman of the Farm Practices Committee replacing Ray Bliss who was elected to the Executive Board at the annual meeting in September.

SAVE THE DATE

The Dairy Practices Council's 49th Annual Conference • November 6 - 9, 2018

Sheraton McKinney, McKinney, Texas - YES - TEXAS!

Meet the Experts and Learn from Industry Leaders

General Session Topics & Speakers (in Progress): *Global Perspectives of Dairy Markets*, Chris Allen (Dairy Farmers of America); *Overview of Changes to NCIMS Conference Documents & New PMO Appendix T Food Safety Plan Requirements*, Frank Flores (Food & Drug Admin.); Mentoring, Training and Education of Future and Current Employees of the *Dairy Industry*, Steve Cooper (Continental Dairy); *Dairy Industry Rules and Regulations*; *Nutritional Labeling and Disclosing Bioengineered Foods (GMOs)*, Cary Frye (International Dairy Foods Assoc.); *Appendix N Pilot Program Update*, Roger Hooi (Dean Foods); *Defending U.S. Dairy Exports*, Edward Fetzer (US Dairy Export Council); *Producer Welfare in Volatile Markets*, Cale Rice (Dairy Farmers of America); *Keeping Pathogens Out - Perspectives Shared on Rising Up after a Recall*, Erika Bogner (Sargento); *NMPF's Regulatory & Environmental Pursuits*, Clay Detlefsen (National Milk Producers Fed.).

All Six DPC Task Forces Will Meet During the Conference

- TF I - Farm Buildings & Equipment
- TF II - Plant Equipment & Procedures
- TF III - Laboratory & Q.C. Procedures
- TF IV - Regulatory Issues & HACCP
- TF V - Milking Systems & Procedures
- TF VI - Small Ruminants

Task Force sessions will feature speakers on topics related to their objectives and are open to all attendees. Time will be devoted to review, discuss and recommend updates to current guidelines assigned to each Task Force.

Pre-meeting Workshop, November 6 (9AM-4PM):

Automatic Milk Systems (Robotics) -
From Building Design to Cow to Tank

Pre-meeting Tour, November 7, morning:

Southwest Dairy Museum

HOTEL & PROGRAM INFORMATION

Sheraton McKinney
1900 Gateway Blvd, McKinney, TX 75070
Reservations or Call 972-549-4000

Complete Conference Program & Registration Materials will be Available 9/1/18 on the DPC website:
<https://www.dairypc.org/dpc-conferences>
www.dairypc.org

2018 Conference Sponsors And Vendors (to Date)

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Morning Coffee Sponsors:

Nelson-Jameson, Packaging Consultant Int.; Parker Analytical

"Visit our Sponsor's Displays During the Reception and Throughout the Conference"

The Dairy Practices Council
253 Ringwood Road
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Freeville, New York 13068

Emeritus Professor James White Comes to Reunion Weekend at 102 Years Old



Professor James White pictured in front of the photo of himself that hangs in a conference room in Stocking Hall. White '39, Ph.D. '44, first set foot in Stocking Hall when he arrived on campus as a freshman in 1934 to study bacteriology. As faculty member in the former Department of Dairy Industry, he enriched the building with his expertise in milk safety and dairy engineering-and enlivened it with his flair for storytelling-until his retirement in 1972.

A gift from Jay '71, MEN '72, and Julie Carter, HumEc '71, that names this conference room for him ensures that his legacy will be honored in the newly renovated Stocking Hall.

Executive Board Meeting Minutes

February 9, 2018 • 10:00am

Doubletree Hotel, Syracuse, NY • Room: Shelby

- 1) Minutes of the December 1, 2017 Board Meeting – approved as presented.
- 2) Report of the Treasurer/Bills to be Approved
- 3) Jenny Scott Refund due to Assoc. not having a CC – had to pay cash upfront – this was what we had overpaid to ensure we covered the costs
- 4) Laminator & Sleeves purchased; projector also purchased after demo at Staples
- 5) Office Supplies – cardstock & ink for save the date & flyers (was cheaper than having Staples do them). Flyers will be sent to NY members of IAFP that are not members of NYSAFP. Amy will send a flyer to everyone for review – respond back with any comments.

Old Business

- Save the Date cards
- Annual Meeting Evaluation –
 - How do we get the people that need to be in our organization in?
 - R. Wheeler appears to be worth the money based on feedback
 - The results from the Banquet/Reception change was well received
 - Need to start asking for preferred method of communication (snail, digital) – getting emails should be the first order of business – email needs to be a mandatory field – other possibilities: FB (there is a FP page but hasn't been updated since 2014), Twitter –
 - Bob to send contact & access info to website, FB to Amy
 - Consider changing payment hosts
 - Reach out to IAFP for possible resources for website
 - Other possibility would be to hire someone to update structure to easier to use and then take it over ourselves
 - Develop site map
 - Google analytics will help us understand where people are going
 - Equipment Purchased
 - Book Binding – Casey has some examples; would have to assemble what the job is going to look like to get a quote; they've asked for two sets since they want to remove the stable binding and want a back-up in case of damage; Reach out to John and Jeanne to get the books to Casey.
 - Board Assignments – Robin has asked to be removed from Chair from Scholarship committee – Amy to get the job description from her and will forward to Donna to review what the job requires (mans the table; asks for donations; sends applications to universities and receives responses); also blending of committees put on April agenda, vote at meeting and goes in front of group in Sept.

6) New Business

- Reports:
 - Membership/Status – A. Rhodes – Save the date cards sent to people who attended in 2015, 2016, or 2017 – Use June Meeting to focus on Membership (usually use to finalize conference materials); Marsha will send list to Affiliate Contacts for updates (people and/or organizations) before the June Meeting

- Council of Affiliates – M. Koerner; Marsha is retiring this year and will need a replacement; will need a replacement for Chairman of Council Affiliates (Marsha will reach out to Anika and Carl about Council Chairman – and will reach out to Sahlens Hotdogs about joining NYSAFP)

- Newsletter – J. Bartell – No update

- Future Survey Questions – How people would like to receive newsletter, etc.
 - Mission and Planning – met last Friday (2/2) – continue diversity through inclusion of value added food sectors; recommendation to pursue various companies (co-ops, restaurants, health dept, equipment vendors); recommend to look at OSHA side of things since QA/FS usually ends up with it; continue to pursue producers of fresh fruit & vegetables; recommend looking at how to become more student friendly – continue to evolve poster session; recommend relooking at regulatory piece – huge chunk every other year – look at minimizing the peaks/valleys associated with it – could conference serve as a platform for other regulatory trainings on Thurs afternoon; recommend getting really good speakers and looking at motivational speakers (after lunch?) to bring life back into group; social media & how it effects brand;
 - Scholarship Committee – see above
 - IAFP Submission – sent in Jan. – have to send everything we did in the year – signed up for every award
 - Website Updates
- 7) September 2018 Annual Conference, Doubletree Hotel, Syracuse, NY
 - Topics for 2018 Annual Conference:
 - Local Arrangements – Assign Committee – Betsy is the local arrangements for 2018 (3rd year board person) – have Casey send LY spreadsheet with contacts to Betsy
 - Hospitality Room – WAS gives DeBlasi \$500 to spend on refreshments
 - 8) Next Meeting April 13 (10-12 for meeting; join for lunch at noon-2 by committee chairs)

Board Meeting Idea Selection & Follow Ups

1. Potable Water – What the hell is it, who says it is, and how does it become potable. *(Donna & Betsy)*
2. How Marketing is using production practices for product differentiation – rBST, Cage Free Eggs, Grass Fed Beef, A2 Milk, GMO, etc. {Charlie Arnot – Center of Food Integrity} *(Donna)*
3. Food Fraud vs Consumer Fraud
 - Testing at the NYS Food Lab – What can they test for and how do you contact them
 - Consumer complaints/perception
 - Repeat Callers
4. Motivational/Time Management – *Casey will reach out with Cornell Group*
5. Listeria Control *(Amy)*
6. Listeria Guidance and what does it require *(Amy)*
7. How Media can Affect Your Business? Or Social Media? – *Amy to reach out to get more info*
8. Integrated Pest Management *(Marsha)*
9. Further developing food safety cultures in your business – How do we make it important to our employees *(Casey-Chobani)*

Years Ago in the Milk and Food Industry

60 Years Ago - Nov. 1958

Dr. Robert W. Metzger, Director of Quality Control for the Dairymen's League Cooperative Association, Syracuse, NY was elected president of NYSAMS at the Annual Meeting in New York on September 9, 1958. Also at this meeting, Henry W. Lehmkuhl was unanimously re-elected president of the Council of Affiliates for another year.

After more than 3 years of intensive work, the industry farm sanitation report form is a reality. Special credit goes to all the members of the Farm Practices Committee. Among these individuals is Norman Bowne, of Borden's Farm Products who used the score sheet for 3 years on a trial basis.

Francis Brady, Sealtest-Sheffield Farms, Norwich, NY recently arranged a meeting held on Oct. 2, 1958 to study the problem of transferring milk from farm pick-up tank trucks to over-the-road transportation tanks.

On September 1, 1958, the newly formed Monroe County Health Department began operating under the leadership of Dr. Wendell R. Ames.

A brand new national organization to promote cottage cheese--The American Cottage Cheese Institute--has been established. NYSAMS member David K. Bandler, Ithaca, has been named Executive Secretary of the institute.

The organization resulted in part from a successful cheese conference attended by over 250 scientists and industrial representatives from the US and Canada held at Cornell during October. Dr. F. V. Kosikowski and Prof. R. P. March were in charge of the meeting.

Prof. Ivan E. Parkin of Penn State and Dr. James C. White of Cornell are collaborating in the preparation of a manual for bulk milk haulers. July 1, 1959 is the deadline for all milk marketed in New York State to come from herds certified as brucellosis-free.

Western Association of Sanitarians organized July 29, 1958 is enjoying a membership growth of over 180 men and ladies under the leadership of Dr. Norman W. Bartz, Erie County Health Department.

According to Nelson J. Hohl, Assistant Chief of the Milk and Restaurant Sanitation Section, NYS Dept. of Health, following are the latest statistics in the milk sanitation program. Of the 780 pasteurizing plants supplying the upstate market, 27% use high temperature, short-time pasteurizing equipment. The number of pasteurizing plants in the state increased from 169 in 1919 to 1479 in 1941 when the era of consolidation of plants began. One fifth of the plants each distribute less than 500 quarts of milk daily. 41% handle 1000 quarts or less daily, and 71% process not more than 2500 quarts daily. There are approximately 96 men who are engaged in full time milk sanitation activities employed by health agencies outside of New York City.

New members joining our association at the annual meeting in New York City totaled 106. Registrations at the meeting totaled 662.

Dairy Foods Extension Welcomes New Harvest New York Dairy Processing and Marketing Specialist: Barbara Williams (Northern New York)

Barbara Williams joins the Harvest NY team as the Northern NY Dairy Processing Specialist. Barbara earned a BS in Biological Sciences from Siena College in Loudonville, NY. She received her Certificate in Fluid Milk Processing for Quality & Safety from Cornell University in 2014. She is currently working towards her Masters of Science in Food Safety through Michigan State.



Previously, Barbara worked for HP Hood LLC for over 20 years. During her time with Hood, Barbara worked her way from part time lab technician to SQF Associate. Her responsibilities included being the plant SQF Practitioner, ensuring regulatory compliance, writing and maintaining both the Food Safety and Food Quality Plans, and maintaining the prerequisite programs. She was also responsible for developing and implementing plant wide food safety training for all employees.

Barbara Williams:
bw495@cornell.edu
Cell: 315-813-1250

News From Cornell Department Of Food Science

By Erin Atkins

Professor and Department Chair Olga Padilla Zakour has been selected for the CALS Alumni Association Outstanding Faculty Award! Congratulations!

The Wisconsin Cheese Makers Association awarded Professor Barbano the Babcock Award in recognition of his contributions to dairy industry innovation and excellence.

The Minnesota Section of the Institute of Food Technologists has selected CALS Dean Kathryn Boor as the recipient of the 2018 Harold Macy Food Science and Technology Award.

Robin Dando has been promoted to Associate Professor with tenure! Congratulations!

Dr. Elizabeth Bihn and Dr. Randy Worobo received 2018 FPT Most Cited Award at the 2018 IAAP Annual Meeting in Salt Lake City Utah, July 8, 2018 at the Food Protection Trends Editorial Board Reception.

Executive Board Meeting Minutes

April 13, 2018 • 10:00am
Doubletree Hotel, Syracuse, NY

- 1.) Minutes of the February 9, 2018 Board Meeting – approved by all
- 2.) Report of the Treasurer/Bills to be Approved – approved by all
- 3.) Old Business
 - Facebook Page – Do we continue? – Group Discussion – No harm in keeping; Kelly willing to help maintain it; What about twitter?
 - Book Binding – Casey – binding company needs to see what is going to be bound before giving quote (John); not a time sensitive issue; there needs to be two sets bound (one to secretary and one to Dave [or heir apparent]); Dave to send a picture of current set to Casey; when did John start maintaining the newsletter in electronic format?
 - Scholarship Committee – Still need a chair person – Robin will not act as chair any longer; need timeline and list of current contacts from Robin – Leslie?
 - Website – current platform is “Word Press”
 - Bob Kuhn – looking at someone else to take over and maintain the Website.
 - Things we want to see:
 - Heat map to see where people are checking out on our page
 - Ability to pay easily for conference/dues
 - Luncheon idea/planning – like the idea but need to work seating logistics with hotel; have exhibitor letter that goes out every year; include in that letter; will keep Past President’s luncheon separate
- 4.) New Business
 - Reports:
 - Council of Affiliates – M. Koerner – Central – has not done anything but is planning May meeting (Thursday before Memorial); Rochester met at Sal’s Birdland on March 27th and learned about their famous wings and changing hands to

son-in-law, and co-packer and restaurant challenges; planning April 26 tour of Oliver’s Candies; the manufacturing part is moving to Elma; Western has 2 day food defense workshop by Rod Wheeler - 23 attended; excellent workshop; Save the date June 7 critical issues; Dana Lively – bacteria bio-niches; Betsy Bihn – GFSI @ Producer Level; Dr. Mitchell – Nutmeat Operations; Diana Monaco – Nutritional Labeling & Menu Labeling Updates; Sandy Sylvester – Foreign Supplier – Stuck at the Border

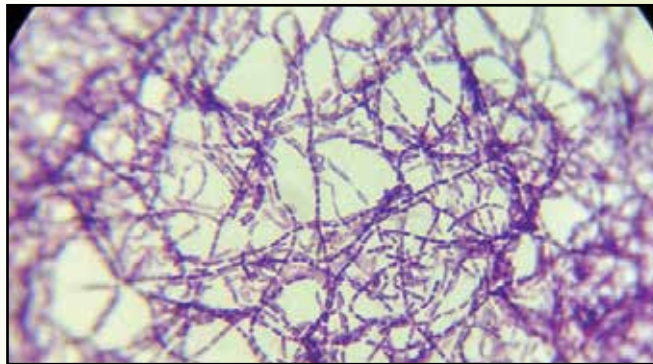
- Newsletter – J. Bartell – No major updates; will do an apology and something special in next newsletter for Byrne
- Mission and Planning – Jim not present – no update
- Marsha Replacement – Chris Krawczyk – Marsha will transfer distribution lists to her; Effective September – all approved
- Local Arrangements – Assign Committee – Betsy is chair as 3rd year member; John/Casey to get Betsy the final spreadsheet; Registration table – John and Cheryl Grom said they’d prefer to not do it this year – Marsha will reach out to John and Nancy DiBlasi to see if they’d like to do it – board would cover the hotel room; Amy to confirm number of rooms that we get as part of the conference;
- By-Law Board Assignments;
 - 1st year – record proceedings of board meetings;
 - 2nd year – a/c evaluation; proof newsletter is not included in by-laws (will vote on at meeting); scholarship (under scholarship section but not under responsibility of board members – no vote needed; just the amending)
 - 3rd year – annual conference – exhibitor and local arrangements;
 - 4th – a/c chair
 - 5th – President
- Membership and professional development committee -
- 5.) Next Meeting – Tuesday, May 8 – Betsy to get room from 10-12 at Station in Geneva; Betsy to send address
 - Membership Drive Discussion
 - Future Survey Questions – How people would like to receive newsletter, etc.
- 6.) Conference Planning – Larger Group

The Milk Quality Improvement Program Laboratory has a new YouTube channel

The Milk Quality Improvement Program Laboratory is now on YouTube! We will use this platform to host short, informative modules we are developing on food safety, raw milk quality, process quality, and milk quality test result interpretation.

Our channel has videos of milk with interesting quality defects and time-lapse videos of bacteria growing on Petri dishes! Sharing these resources on YouTube aligns with our laboratory’s mission of providing support for New York State dairy producers and processors to help them in their efforts to increase the quality of raw and processed milk and milk products.

To learn more about our research and the services we offer, visit our website or send us an e-mail at nhw6@cornell.edu.



Years Ago in the Milk and Food Industry

20 Years Ago - Nov. 1998

Gary L. Davis became our 72nd President at the 75th Anniversary Annual Conference succeeding Bill Byrne. John Schrade was elected to the Executive Board.

Don Race, first NEWSLETTER editor, recently published a comprehensive history of the association and gave an overview of our Association's 75 years.

The top New York Fluid Milk Processors evaluated by the NY State Milk Quality Improvement program for the past year were Cornell University Dairy, Crowley Foods, Albany, Niagara Milk Coop, Upstate Farms, Rochester and Stewarts Processing.

Our association was presented a CERTIFICATE OF RECOGNITION for accomplishment in the Area of BEST COMMUNICATION MATERIALS at the International Association of Milk, Food and Environmental Sanitarians Annual Meeting.

South Central Sanitarians became the recipient of this year's George "Sid" Miller "Affiliate of the Year Award." This is the second time in three years that the affiliate has won the award.

Western Area Sanitarians toured Village Farms Hydroponics tomato facility on October 21, 1998. 25 members were in attendance.

Members of Rochester Area Sanitarians toured Soyboy of Rochester to learn about the Oriental art of tofu manufacturing.

31 members and guests were in attendance at the October 28th Meeting of Catskill Mountain Sanitarians in Oneonta, NY. Soil Conservation was the subject of the evening. According to Harold Loder from Sil Conservation, money and programs are available to farms if they just come in and apply. Dale Chilton also shared information on the equipment scene.

On Thursday, November 5, 1998, members of South Central met at Sunset Inn in Hornell to hear Victor Mawbey, OSHA Inspector Specialist from Syracuse who spoke on the topic, "What is OSHA Trying to Do?"

John W. Raht, 83, died at the Oneida Healthcare Center following a brief illness.

Anika Zuber now based in Western New York



Anika Zuber, formerly the Northern New York Dairy Processing Specialist with the Harvest New York program is now based in Genesee County and covers the 16 Westernmost counties in New York State. Anika has been with the Harvest New York program for over two years and is looking forward to working with the dairy plants in Western New York. Dairy plants in Western New York are encouraged to use Anika as a resource and are able to reach her at adz8@cornell.edu.

Milk Control and Dairy Services News

By Charles Lindberg

Since the publication of the last newsletter, the Division of Milk Control and Dairy Services is pleased to announce the promotion of Dan McCarthy to Assistant Director of the division. Dan has been working as Dairy Services Program Manager for two years and brings almost 30 years of total state service to the position. New employees Berna Yasar and Carson Kung recently began their Dairy Products Specialist careers with the division and both will be working in the New York City region. As for retirements, Ed Borkowski of Steuben County retired last fall after 28 years of service and we wish him all the best.

Annual Processing Plant Superintendent workshops were held in seven locations throughout New York State in March and May and were attended by approximately three hundred dairy processor representatives. Featured presentations included FSMA Preventive Controls and other milk safety topics. Milk Laboratory Seminars, held in conjunction with Cornell University and always well attended by laboratory analysts and supervisors were held in four different locations throughout the state in April. In June to honor Dairy Month, several of our Dairy Products Specialists, Supervisors and Managers visited elementary schools throughout New York to give presentations to students on how milk is produced, processed and transported. Feedback on these visits was positive by both students and presenters.

The annual seminar required for new industry Certified Milk Inspectors is scheduled to be held during the week of June 16th at Cornell University. This seminar features Cornell Food Science instructors and State Rating Officers giving presentations on raw milk quality concerns and state and federal regulations governing the production of milk. Annual three hour workshops for all Certified Milk Inspectors are being scheduled for the week of September 17th. Details will be sent out to all CMI's shortly.

Farm Methods Committee Meets

By Donna Walker

The NYSAFP Farm Methods Committee met on March 14, 2018. We welcomed new members Val Catlin with NYS Department of Agriculture and Markets and Levi Cahan with IBA.

Topics for the Annual Meeting were discussed and selected. New this year, the Committee plans to help host, in conjunction with the Department of Agriculture and Markets, a series of educational meetings for milking equipment installers in the fall of 2018.

The nominations for the Reich Award were emailed to all committee members and the winner selected by group vote.

The committee will meet again in July to finalize plans for the installer meetings.

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Certified Laboratories, Inc.
Charm Sciences
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**Thanks again to all of our
Sustaining Members for
your continued support
of our organization!**

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