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# WASHINGTON ASSOCIATION FOR FOOD PROTECTION QUARTERLY



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### Mark Your Calendars

By James White - WAFFP President Welcome to the first edition of our WAFFP member newsletter. The Washington Association for Food Protection strives for "Food Safety through Education", in the past; we've only been able to provide this during the annual meeting. Ideally, this newsletter will be another way for WAFFP to reach our members and offer more education. The plan is to deliver a quarterly newsletter that will cover topics important to food safety professionals and provide information on upcoming training opportunities. If you have any ideas for content or topics for upcoming newsletters, I urge you to send them to the planning committee. WAFFP has a newly constructed Technology Team that is actively working to improve our website, with planned upgrades to allow speaker presentations to be uploaded. We now have a social media presence! WAFFP is our LinkedIn group and we are now on Facebook at www.facebook.com/waffp.

## Remembering our History

By Stephanie Olmsted - WAFFP Secretary
On a rare sunny Spring Saturday afternoon in
Seattle, Mike Nygaard and I had the chance to sit
down with Bill Brewer over lunch and talk about
the history of our organization. Mike and I had the
opportunity to work with Bill Brewer during our
earlier years in the dairy industry when we worked
for Darigold, so it was a great opportunity to
reminisce. For those of you that don't know,
WAFFP (and IAFP of which we are an affiliate)
has a history with deep roots in the dairy industry.

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Please consider joining the LinkedIn group and head over to the Facebook page.

This year's annual meeting will be September 21<sup>st</sup>-23<sup>rd</sup> in beautiful Lake Chelan. The planning committee is working hard to put together another great program. If you are interested in joining the planning committee, just let a board member know and we will get you the necessary info. Please help us continue growing WAFFP. Spread the word to anyone you think might be interested in food safety. For additional information, please visit: <a href="https://www.waffp.org">www.waffp.org</a> I must thank the members, sponsors, and the planning committee for the ongoing support and active participation in WAFFP. I'm looking forward to this year's annual meeting and hope you are as well.

In the late 1940's and early 1950, there was increasing concern about the quality and safety of the milk supply and dairy products produced in the US. At that time, various regulatory agencies (local, City, and County Health Departments, State Dept. of Agriculture as well as several Federal agencies) each had their own enforcement procedures. In 1951, in an effort to streamline these various efforts, a group of 20 interested WA dairy industry professionals gathered at Washington State College in Pullman. There, Les Jenne (Field Supervisor with the WSDA) became the 1<sup>st</sup>

#### **Annual WAFFP Conference 2015**

By: Kurt Larson

Conference kick-off. With a full audience in the Campbell Resort Conference Center, rows of enthusiastic audience members took their seats for the start of the WAFFP Food Safety Conference on September 24<sup>th</sup>, 2015. The morning fare of presentations would focus on the regulatory drivers tightening the rules of the food industry. The regulatory presentations being well represented by the WSDA Assistant Director Dr. Candace Jacobs, the Regional Director of the FDA Miriam Burbach, and the former FDA Regional Director Charles Breen of CMBreen LLC. Excellent speakers and a winning trifecta of presentations for the morning.

The return from the Noon luncheon ushered in two presentations from the Washington Department of Health. The first about foodborne illness outbreaks by Janet Anderberg, a subject sure to please the crowd right after lunch; and the second presentation about food recalls in Washington State by Helena Barton. Both of these presentations made a poignant statement about how far food safety has progressed, and how far we have to go.

Dr. Girish Ganjyal and Dr. Lisbeth Goddik, from Washington State University and Oregon State University respectively; broke down the current and upcoming food safety programs and research integrated into the curricula if these two respectable institutions. Of note is how extensive research is reaching into and aiding food safety in agriculture.

Day one topics were finished off with the Annual WAFFP Business Meeting. The most notable business meeting item being a vote approval of a change in the group constitution separating the functions of the Secretary and Treasurer.

Mark Your Calendars for the 2016 WAFFP Annual Conference in Chelan, WA September 21st - 23rd, 2016



The first day was then capped off with the Annual Dinner & Awards Banquet where participants are treated with excellent food and Award Presentations for the pre-conference golf tourney at Bear Mountain Ranch and WAFFP Hall of Fame Awards. The Golf Awards were numerous and fun, especially since there is an award, or at least a good-natured grilling, for every duffer that participated.

The 2015 Hall of Fame awards were presented to three notable long-term WAFFP members: Mr. Marty Rowen, Mr. Matt Andrews, and Mr. Russ Salvadalena; each was very surprised and gratified to receive their award. After the Banquet most of the conference-goers visit the hosted hospitality suite for socializing and fun exchanges with old friends, meeting new friends, and being enticed by the hosts newest expertise at mixology. Always awesome!

Friday Morning, the 25<sup>th</sup>. The Friday conference starts early, but mostly for those interested in the NCIMS (National Conference on Interstate Milk Shipments) update by Mike Campbell from Darigold. This update is about the 2015 NCIMS Conference that was held in Portland Oregon in April. The NCIMS reviews and recommends proposals for changes in dairy sanitation and microbiological testing for food safety.

After the NCIMS review and the rest of the attendees arrive, David Gombas of United Fresh Produce Association gave a presentation discussing the needs and means of recall readiness. Then Charles Breen gave his second conference presentation discussing nuances of the Form 483; those technical and terse letters issued to company management by the FDA after an inspection when an investigator has observed conditions that probably constitute violations of one of various Food Drug and Cosmetic Acts.

The conference day was finished off by Virginia Ng, Seafood Products Association, discussing the use of Hurdle Technology to eliminated or control the presence of Listeria, which works by combining more than one approach for eliminating pathogenic activity in foods. WAFFP Quarterly Page 3

#### WAFFP Conference (continued from Page 2)

Then there was another regulatory presentation by Jeff Kronenberg of the University of Idaho, and Claudia Coles of the WSDA about appropriate programs companies can implement to comply with the Food Safety Modernization Act and how the Food Safety Preventive Controls Alliance (FSPCA) can mesh with those programs.

The Friday program concluded with an al fresco lunch on the Campbell's Resort luncheon deck. Colleagues, old friends, and new friends shared a meal in perfect weather before saying good-byes till the next week, next meeting, or next conference, whichever comes first; but not before James White, of Ecolab, was reinstalled by Cathy Farrell for a second term of President of WAFFP.

All in all the conference was a valuable and fabulous success, the weather was excellent, the Campbell's staff was fantastic, and the diversity of the attendees continues to grow for the good of all.



Cathie Farrell and James White "passing the gavel"



#### 2015 WAFFP/Leudecke Scholarships





At our 2015 Conference, we were joined by 2 WAFFP/Leudecke Scholarship recipients Katie Waldo and Caleb Wiebe.

Katie's comments: Washington State University Food Science program has opened so many opportunities for me over the past two years. I have had the chance to work at an outstanding production oriented creamery, participate in international food security competitions, and study abroad in Cork, Ireland last year. I can't imagine a program that is a better fit for me and I so look forward to my next two years in Washington. This is why I am so grateful for the Washington Association for Food Protection/L. Luedecke Scholarship for playing an active role in helping me, as an out of state student, remain at WSU.

<u>Caleb's comments</u>: I am extremely thankful to have been selected for the L. Luedecke Scholarship this year. This scholarship will allow me to continue my undergraduate studies in the field of Food Science while relieving some of the financial burden that college can bring. It is an honor to be chosen for this award, and I plan on using it to help pay for books and other materials that will help me excel in my studies.

WAFFP has been supporting students majoring in Food Science through the distribution of scholarships since 1982. Dr. Lloyd O. Luedecke was an active member of WAFFP for almost 50 years. Dr. Leudecke was honored many times during his career with excellence awards in teaching and advising. His students and advisees genuinely loved him and trusted that he wanted only what was best for them.

Through Dr. Luedeckes encouragement, guidance and dedication to educating our future food scientists, many of his students have become leaders in the food industry. Upon his death on June 4, 2014, the scholarship was renamed to honor his memory as a trusted friend, educator, mentor and beloved colleague

Learn more about the WAFFP-Leudecke Scholarship Fund by visiting our website at www.WAFFP.org Remembering our History from page 1 president of our organization, which was known at that time as the "Washington Milk Sanitarians Association".

Back in the early years of WAFP, we were divided into four geographical sections to minimize travel problems and allow for greater attendance at informational meetings. In addition to the Sectional meetings, an annual meeting was held each spring in conjunction with the Washington Dairy Institute in Pullman. To keep the membership updated on activities of the association, a newsletter was published every 2-3 months with results and recommendations of studies regarding new procedures and regulations. During these early years, the association was truly a joint effort between industry, government and academia to promote milk safety, and the work done at the section levels was often put into regulations.

In 1953, Bill Brewer and his wife Audrey moved from Portland, OR to Seattle to take a position with Darigold, near the former Elliott Ave.

"WAFFP gave me the ability to network and improve dairy food safety with dairy professionals from around the state and the US." Bill Brewer – retired

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Headquarters. Bill's "milk roots" go back even further, as he shared his memories of working in a small dairy processing plant in Wisconsin in the 6<sup>th</sup> grade. Bill's former boss and mentor at Darigold, Dr. Louis Arrigoni, encouraged Bill to become involved in the organization in the mid-1950's. Bill shared fond memories of his involvement with WAFP, including attending his 1<sup>st</sup> International meeting in the late 1950's in St. Louis, MO, and most importantly the ability to network and improve dairy food safety with dairy professionals from around the state and the US. Bill served as our organization's president twice, once in 1976-77 and again in 2008-2009.

Since the early years, our organization has grown with the times. Our affiliate has hosted the International meeting three times, once in Spokane in 1981 and twice in Seattle in 1956 and 1996. From our initial roots deep in milk safety, we have evolved into an organization that promotes "Food Safety through Education." I want to acknowledge my genuine gratitude to Bill Brewer, and the others in our organization that have made it the exceptional association that it is today.