



NJAFP NEWSLETTER

New Jersey Association for Food Protection

Volume 17, Issue 2

Fall 2014



Announcing Our Fall 2014 Seminar

**October 2, 2014
8:30 AM to 3:30 PM**

**Cook Campus Center
Rutgers, New Brunswick, NJ**

The seminar offers 5 CEs with a variety of different speakers on the agenda. Additional information may be found on page 8.

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PRESIDENT'S MESSAGE:



Summer has come and passed...school buses are lining up for back to school and soon it will be time to gear up for holiday food safety!

When I was in grade school, the end of summer meant a few things: fall sports, new classes, new friends, and new clothes. The temperature and sources of my homemade lunches never crossed my mind! I remember bringing packed lunches to school and not thinking twice about the way it was packed or if the vegetables in my salad were 'Bt' or 'RR' (see Liz Cohen's article on GMO). After all, my mom (and in some cases, my dad) packed it with love and a nice note written on a napkin. How could I ever get sick from something made with love and good intentions?

As consumers, most of us are very far removed from where our food is sourced. I'll go one step further - in my opinion, most consumers are also unaware of all the ingredients, manpower, industries, and regulatory agencies behind not only the safety of our food, but the genetic modification of our consumables. I don't know about you, but when I first started reading labels, I was overwhelmed by most of the things I was reading. After all, I'm not a chemist (or a scientist for that matter) and felt like I was reading a foreign language.

The end of summer signals a different perspective for food safety professionals, both industry and regulatory. Food safety in schools, and in the industries we operate, gets busier and a bit more chaotic, resulting in higher risks of contamination and or adulteration - not internationally, of course, but as a result of greater demand from consumers. Labor Day closes the door on summertime heat and insect activity, and opens the door to rodent pressures and higher volumes of production for fall festivities and winter holidays.

Last year, in the northeast, we were fortunate to avoid devastating hurricanes and instead focus on the holidays and Super Bowl. I didn't get to have a hurricane party, but holiday cheer and Super Bowl were quite eventful to say the least!

This fall, take a leap into the great unknown. Challenge yourself and gear up for a new resolution. If you're challenged as a consumer by your food labels and sources, then learn about them. Perhaps you'd like to get involved with your industry association. If you don't know where to start, turn the pages or visit our website and uncover a plethora of resources. Perhaps it's a personal challenge or goal, or maybe even a professional opportunity you're exploring. Whatever the challenge may be, take it on with fire and passion. I look forward to hearing your story in October. 

NON-GMO vs. GMO...

GMO is short for Genetically Modified Organism, a process in which genes from one species are forced into the DNA of another species. Two varieties of GMO are sold in the U.S. One is referred to as "Roundup Ready" (RR). These crops have been genetically engineered to be unaffected by repeated spraying with Roundup, Monsanto's potent weed killer. The second type are "Bt" (*Bacillus thuringiensis*) crops. These foods are genetically engineered to produce Bt, a soil toxin. When an insect ingests these plants, their stomach explodes. In essence, the plant produces its own insecticide. According to Dr. Arden Anderson, author of *Real Medicine, Real Health*, this can lead to "hundreds of thousands of mutations up and down the DNA of the plant and we now have gene sequences that do not exist anywhere in nature."

Don Huber (Professor Emeritus of Plant Pathology at Purdue University), Elaine Ingraham (Soil Microbiologist and Chief Scientist at Rodale Institute), William Lee Cowden (Cardiologist and Author), Michelle Perro (consistently named by Consumer's Research Council as one of "America's Top Pediatricians"), Andrew Kimbrell (Executive Director of the Center for Food Safety), and Lawrence Plumlee (former Medical Science Advisor to EPA Office of Research Development) agree with Dr. Anderson and routinely speak out against GMO crops. Dr. Oz is also a tireless crusader against GMO foods. Organizations in opposition to GMOs include the American Academy of Environmental Medicine, the Institute of Science and Safety, and the Institutes of Health. The internet is overflowing with studies emphasizing the dangers of GMO food.

The FDA, on the other hand, has declared GMO food and animal feed safe to eat. In 1992, Michael Taylor, FDA's Deputy Commissioner for Foods, issued a statement that outlined FDA's policy on GMOs. FDA claimed to be "unaware of any studies showing that GMOs are significantly different and therefore *no safety studies are necessary.*"

Nine crops that are grown in the US are almost assuredly GMO. These crops are: soy, corn, cottonseed, canola, sugar beets, papaya, zucchini, yellow crooknecked squash, and alfalfa (for hay). Soy, corn, and alfalfa are also grown as animal feed. Derivatives and additives from these foods are found in over 70% of foods in the average supermarket.

Monsanto is the major supplier of GMO seeds. They also manufacture Roundup, an essential component of the GMO process. Michael Taylor, former FDA Deputy Commissioner, moved to the USDA from 1994-1996. He was VP of Public Policy at Monsanto from 1996-2000, but now serves as Senior Advisor to the FDA Commissioner. Roger Beachy, a Director at Monsanto, was tapped by President Obama to serve as Director of the USDA and FIFA in 2009. Ann Veneman, Monsanto scientist, was appointed by President Bush in 1989 as Chief of the FDA branch that approved rBGH in dairy. rBGH has been shown to increase breast cancer rates and is currently banned by most milk producers. At present, the USDA is considering approval of 2,4-D resistant GMO crops. They allege that this would solve the problem of Roundup resistance. Roundup resistant weeds evolve in response to the large amounts of Roundup sprayed on GMO crops. 2,4-D is a stronger, more potent weed killer. It also goes by another historically familiar name, Agent Orange.

What can we, as consumers do? Consumers can buy USDA-certified organic food, which by law cannot be GMO. Look for the non-GMO project seal, which certifies that the company claims to be non-GMO. It is up to you to decide if food processors using a non-GMO claim are trustworthy. Admittedly, this is not an inexpensive way to shop for food. In Europe and other parts of the world a "tipping point" was reached in the late 90s. Consumer resistance to GMO food became so strong that corporations felt it was no longer profitable to pursue the GMO line. Governments then passed legislation requiring food labels to state GMO or non-GMO, thus allowing consumers to choose for themselves. Currently 64 countries require GMO labeling. Interestingly, Russia has placed a 10-year halt on all corn from the US.

A total of 19 U.S. states have introduced legislation to require GMO labeling, but the legislation has gone nowhere. Monsanto and the GMO lobby are exceedingly strong and well-funded. Consumers who cannot afford organic often have no knowledge of what they are eating and feeding their children, or whether the food has been genetically modified.

I urge you to explore this issue. Contact me at lcohen@supplyone.com for sources of more information. If you decide not to feed your family GMO food or, at the very least, want a choice when you shop, then speak up. Ask produce managers and store owners if they know whether the food they sell is GMO. Let food companies know how you feel about GMO. Tell your government to pass legislation requiring labeling of all GMO food.

Personally, I believe the issue is important. As consumers, we all have a right to know whether our food is GMO or not. 

Liz Cohen
Food Packaging Specialist
Supply One

USDA Announces Additional Food Safety Requirements, New Inspection System for Poultry Products

Revised modernization effort includes new preventative measures, re-focused inspection activities that will prevent thousands of illnesses annually and improved coordination on worker safety

The U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) announced a critical step forward in making chicken and turkey products safer for Americans to eat. Poultry companies will have to meet new requirements to control *Salmonella* and *Campylobacter*, and up to 5,000 foodborne illnesses will be prevented each year as a result of the New Poultry Inspection System (NPIS), an updated science-based inspection system that positions food safety inspectors throughout poultry facilities in a smarter way.

"The United States has been relying on a poultry inspection model that dates back to 1957, while rates of foodborne illness due to *Salmonella* and *Campylobacter* remain stubbornly high. The system we are announcing today imposes stricter requirements on the poultry industry and places our trained inspectors where they can better ensure food is being processed safely. These improvements make use of sound science to modernize food safety procedures and prevent thousands of illnesses each year," Agriculture Secretary Tom Vilsack said.

FSIS will now require that all poultry companies take measures to prevent *Salmonella* and *Campylobacter* contamination, rather than addressing contamination after it occurs. Also for the first time ever, all poultry facilities will be required to perform their own microbiological testing at two points in their production process to show that they are controlling *Salmonella* and *Campylobacter*. This is in addition to FSIS' own testing, which the agency will continue to perform.

FSIS is also introducing the optional NPIS, in which poultry companies must sort their own product for quality defects before presenting it to FSIS inspectors. This system allows for FSIS inspectors to focus less on routine quality assurance tasks that have little relationship to preventing pathogens like *Salmonella* and instead focus more on strategies that are proven to strengthen food safety. More inspectors will now be available to remove birds from the evisceration line for close food safety examinations, take samples for testing, check plant sanitation, verify compliance with food safety plans, observe live birds for signs of disease or mistreatment, and ensure that plants are meeting all applicable regulations.

The proposal was first published on January 27, 2012, and the modernization effort has been significantly informed by the feedback FSIS received from the public, as well as from interagency partners such as the Department of Labor. Specifically, USDA received numerous comments on the proposed rule related to worker safety, and it has partnered with the federal agencies responsible for worker safety to address those concerns.

In response to public comment, the maximum line speeds for plants that newly adopt the NPIS have remained capped at 140 birds per minute, consistent with the maximum speed under existing inspection programs. Additionally, all companies operating under the NPIS must maintain a program to encourage the early reporting of work-related injuries and illnesses, and FSIS employees will receive new instructions on how to report workplace hazards that may affect plant workers, including access to a confidential 1-800 number to report concerns directly to OSHA.

FSIS estimates that the NPIS will prevent nearly 5,000 *Salmonella* and *Campylobacter* foodborne illnesses each year. *Salmonella* illnesses have remained steady, with some spikes, in the past ten years, while *Campylobacter* is the second most reported foodborne illness in the U.S. This new inspection model is a key part of the *Salmonella* Action Plan, unveiled in December 2013, which is the agency's blueprint for addressing *Salmonella* illnesses from meat and poultry products. Also included in that plan are revised pathogen reduction performance standards for all poultry, and first-time-ever standards for poultry parts, which consumers commonly purchase. These new standards are expected to be announced later this year.

NJAFP Finance Report for 2nd Quarter 2014

Starting Balance	\$38,504.57
Income	\$6,303.54
Expenses	\$5,668.04
Ending Balance	\$39,140.07

To view the final rule that will soon be published in the Federal Register, visit the FSIS website at www.fsis.usda.gov/poultryinspection. 

Source: USDA-FSIS News Release No. 0163.14
<http://www.usda.gov/wps/portal/usda/usdahome?contentid=2014/07/0163.xml>

Food Safety Inspiration Through Storytelling

Let me tell you a story....

As you have heard at NJAFP seminars and read in our newsletters, simply listing statistics and facts is not always the best way to convey a message to an audience. "Oral culture" learners, those individuals who learn best by storytelling, benefit from comic strips and images better than a list of procedures. Many people in the food industry originate from traditional cultures in which storytelling, instead of writing, is the preferred method to transmit important information. The FDA and other agencies and organizations have recognized the need to develop effective training methods and materials geared towards those type of learners. You can obtain food safety materials for oral culture learners on the FDA website at: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm212661.htm>. The materials are available in 7 different languages.

However, everyone can benefit from the emotions of storytelling as a means of learning. People remember things better when emotion is attached to facts. I'm sure that you can remember the plot to almost every Seinfeld episode better than you can recall the minutes from last week's meeting. Those stories tended to have some degree of emotional impact, so our brain tended to attach an emotional response to the statements we heard. Therefore, the brain can remember them better.



FDA Oral Culture Project poster

continued on page 5

Inspect with Confidence

Inspection forms are turbo-charged with intelligence:

- Responses trigger pop-up code violations
- Append notes
- Create flowcharts
- Attach electronic documents
- Incorporate digital photographs
- Capture the signature of the business representative
- Print reports while still in the field
- Sync inspections back to the central office

WinWam

3000 Atrium Way, Suite 2203
Mount Laurel, NJ 08054
Phone: (856) 273-6988
www.winwam.com



ANNOUNCEMENT!

Please be advised that after 31 dedicated years, NJAFP Secretary/Treasurer, Carol Schwar, is retiring from Warren County Health Department on December 31, 2014. Carol's new contact information will be announced at a later date.

For more information, please visit our website www.njfoodprotection.com after January 1.

Congratulations Carol!!!

continued from page 4

The story often makes a bigger impact than facts alone. So many food safety professionals choose this field because of stories such as "my mom got sick from..., I had a friend that was in the hospital because of..., my high school friend died from..." We watch compelling videos and presentations from parents and children who lost loved ones to a foodborne illness, or stories of people who survived, but still suffer the consequences years later. On the tough days at work, we rely on these heartbreaking stories for inspiration to keep working towards making a difference.

Education through storytelling was just one of the many seminars held at this years' IAFP Conference in Indianapolis, IN on August 3-6, 2014. At the NJAFP fall seminar, I will be giving a brief recap on storytelling, the hot topics, and new innovations on food safety from the conference.

See you there and I'll tell you a story! 🗣️

Susan Algeo
Vice President of Training
Paster Training, Inc.

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Thinking of Food Packaging: Sell By Dates Linked to Confusion and Waste

I had the pleasure of representing NJAFP at the recent International Association for Food Protection annual meeting in Indianapolis in August. Among many outstanding presentations the one that really stood out was “Food Dating Confusion.” It focused on a recent report entitled, “The Dating Game” that was produced in partnership between the Harvard Food Law and Policy Clinic and the Natural Resources Defense Council. According to this report, **“an estimated 40 percent of food in the US goes uneaten, and according to even the most conservative estimates, Americans waste 160 billion pound of food each year.”** These numbers are staggering.

Studies show that almost 15% of US households have some degree of food insecurity. It is hard to believe that so many people are going hungry while we as a nation throw away so much food. Enough food to fill the Rose Bowl Stadium, approximately 10 acres, is wasted every day. The report explored the relationship between food waste, food safety, and the regulatory systems that govern, or as they suggest, fail to govern food date labeling practices in the US.

No uniform federal mandate exists to date label food. Most of the laws are state-based and primarily focus on dairy and shellfish, as in NJ. According to the report, 41 states require date labels on at least some food items, whereas 9 states, including NY, do not require them on any foods. Even when regulations exist, very few states define what the words mean and virtually none delineate the process for determining the dates. “Sell by” was never meant as a guide to the consumer to determine safety or quality. “Sell by” is simply a message to the retailer to help with stock rotation.

The history of date labeling goes back many years. Many attempts have been made to pass laws that would help ease the confusion, but none have passed. The 2 government agencies that regulate food labeling, FDA and USDA, have passively allowed “open code dating” to remain. The current date coding system is both confusing and misleading to consumers. The report states that “if the FDA and USDA agreed with most consumers that the current system is confusing and misleading they could make a case that their existing authority should allow them to regulate date labeling as a form of misbranding of food items, without any additional action on the part of Congress.”

The study shows that most consumers throw away perfectly good food just because it is beyond a sell by or use by date. New phrases are suggested to replace “sell by.” These would help the consumer to better understand the safety and quality of food products. Alternate terms include “for best quality use by,” “peak quality,” or “freshness guaranteed to MMDDYY.” The researchers suggest making the sell by date less visible to the consumer since it is only for stock rotation and instead, allow the consumer to choose the product based upon freshness and quality. A suggestion was also made to include a “freeze by” date since freezing is a great way to preserve many food products.

This is a very serious issue that if improved, could help to reduce hunger in the US. The report states that “when food is wasted, all of the resources used to produce, store, transport, and handle the food, including arable land, labor, energy, water, chemicals, and oil are also wasted.” A study by McKinsey and Company projected that roughly 100 million acres of cropland could be saved if developed countries reduced consumer food waste by 30%. To get a copy of this eye-opening report go to <http://blogs.law.harvard.edu/foodpolicyinitiative/files/2013/09/dating-game-report.pdf>. 

Gary Cohen
Food Packaging Specialist
Supply One

Congratulations to Our NJAFP 2014 Sustaining Members

BD ENGINEERING LLC Brian Tannenhaus Lakewood, NJ	READINGTON FARMS, INC Patrick Boyle Whitehouse, NJ
CERTIFIED LABORATORIES, INC Martin Michell Plainview, NY	ROKA BIOSCIENCE, INC Phillip Berry Warren, NJ
ECOLAB Tom Gies Matawan, NJ	TRUE WORLD FOODS NY, LLC Helder Cabrita Elizabeth, NJ
ELMHURST DAIRY, INC Robert Guirco Jamaica, NY	URBAN ENTOMOLOGIST Richard Rodriguez Brooklyn, NY
HEALTH & SANITATION SYSTEMS Ted Diskind Highland Park, NJ	WEBER SCIENTIFIC Fred Weber Hamilton, NJ
QC LABORATORIES A. Crispin Philpot Horsham, PA	WIMWAM SOFTWARE Neal Nover Mt. Laurel, NJ

Consider Becoming a NJAFP Sustaining Member!

*This extra level of support is vital to the continued success
of our Association.*

Sustaining members will be recognized in both our spring and fall seminar programs by being announced in the opening remarks at the seminars. In addition, special notice will be given in our newsletters and on our website.

A sustaining membership includes one paid individual membership. Contact Carol Schwar for more information.

SEMINAR AGENDA

Thursday, October 2, 2014

Cook Campus Center, Rutgers University
59 Biel Road
New Brunswick, NJ 08901
(See page 10 for directions).

PLEASE NOTE: An evaluation form will be given to you at the seminar. We appreciate your feedback and look forward to your suggestions.

- 8:30-9:00 Registration and Continental Breakfast
- 9:00-9:15 Jessica Albrecht - NJAFP President
Welcoming Remarks
- 9:15-10:15 Bob Kramer - Economic and Community Development Institute
Food Trucks and Food Safety [1.0 CE]
- 10:15-10:30 *Break*
- 10:30-11:30 Boey Lau - Mondalez International, LLC
How GFSI Prepares You for FSMA [1.0 CE]
- 11:30-12:30 Ruth Petran - Ecolab
Application of Restaurant Inspection Data to Increase Food Safety [1.0 CE]
- 12:30-1:30 *Lunch - Hot Buffet*
- 1:30-2:30 Neal Nover - Wim Wam
Utilizing Inspection Software for Increased Productivity and Efficiency [1.0 CE]
- 2:30-2:50 Gary Cohen - Supply One
*The Dating Game and Date Code Labeling**
- 2:50-3:10 Tara Paster/Susan Algeo - Paster Training
*New Training Requirements in the 2013 FDA Model Food Code**
- 3:10-3:30 Susan Algeo - Paster Training
*2014 IAFF Conference Update**
- 3:30 Adjourn

} *Note: These 3 presentations are 20 minutes each. Together, they total 1.0 CE.

ATTENTION!

New Jersey Licensed Health Officers and Registered Environmental Health Specialists

Participants who successfully complete this educational program will be awarded 5.0 New Jersey Public Health Continuing Education Contact Hours (CEs). The New Jersey Association for Food Protection has been approved by the NJDOH as a provider of New Jersey Public Health Continuing Education Hours (CEs).

Please don't print more than you need. Just print page 9.

REGISTRATION FORM – 2014 NJAFP FALL SEMINAR 10-2-14

REGISTRATION DEADLINE - September 25

NO REGISTRATION BY TELEPHONE

Name _____

Title _____

Company _____

Mailing Address (Please use the address at which you wish to receive future mailings).

Phone (day) _____

Fax _____

E-mail _____

(In case we need to reach you regarding payment, etc.)

PLEASE CHECK REGISTRATION TYPE:

- Member Registration \$40 (\$50 after September 25)
- Registration and One Year Membership \$65 (\$75 after September 25). Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after September 25)

PLEASE CHECK PAYMENT METHOD:

Check _____

Voucher / Purchase Order _____

Other _____

Please make checks, vouchers, and purchase orders payable to NJAFP and mail to Carol Schwar, NJAFP, c/o Warren County Health Dept., 700 Oxford Rd., Oxford, NJ 07863.

Directions to the Cook College Student Center are on page 10 and may also be found at: www.cpe.rutgers.edu/brochures/pdfs/Cook-Campus-Center-Directions.pdf. Note: parking passes are no longer needed but you must park in lots 99C or 99D.

Questions? Contact Carol Schwar at cschwar@co.warren.nj.us, phone (908) 475-7960, or fax (908) 475-7964. Sorry, but we cannot provide registration confirmation.

Registration Information

*You will only be registered by returning this registration form. This can be done by mail or fax. **Please do not send more than one copy.** Please indicate the method of payment (i.e. check, purchase order, etc.) **Checks, vouchers, and purchase orders must be payable to NJAFP.***

PLEASE NOTE: PARKING PASSES ARE NO LONGER REQUIRED BUT YOU MUST PARK IN LOTS 99C OR 99D

DIRECTIONS TO COOK CAMPUS STUDENT CENTER (CCSC)

FROM NEW JERSEY TURNPIKE (NORTH OR SOUTH)

- Take NJ Turnpike to EXIT 9 (New Brunswick)
- Follow signs for ROUTE 18 (NORTH)
- Route 18 (NORTH) to ROUTE 1 (SOUTH)
- Route 1 (SOUTH) to THIRD EXIT (COLLEGE FARM ROAD)
- End of exit ramp make RIGHT onto COLLEGE FARM ROAD
- Follow COLLEGE FARM ROAD through the farm community to 4-way stop sign
- Make right onto Dudley Road
- Pass SKELLEY FIELD on right
- Make a right onto BEIL ROAD
- Continue past the Cook Campus Center and follow road to LEFT
- Parking Lots 99C and D will be on right past the campus apartments

FROM GARDEN STATE PARKWAY (NORTH OR SOUTH)

- From SOUTH on Garden State Parkway take EXIT 129 (NEW JERSEY TURNPIKE SOUTH)
- Once on the NEW JERSEY TURNPIKE SOUTH follow the directions above
- From NORTH on the GARDEN STATE PARKWAY take EXIT 130 (ROUTE 1 SOUTH)
- Stay on ROUTE 1 SOUTH going over the Raritan River and PAST the exit for Route 18 (New Brunswick)
- Take the THIRD EXIT after the exit for Route 18 - New Brunswick (COLLEGE FARM ROAD)
- Once you have exited onto COLLEGE FARM ROAD follow the directions above

FROM ROUTE 287 (FROM NORTH JERSEY)

- Take ROUTE 287 SOUTH to EXIT 9
- End of EXIT make right onto RIVER ROAD
- Follow RIVER ROAD to intersection of ROUTE 18
- At intersection of ROUTE 18 make right onto ROUTE 18 SOUTH
- Follow ROUTE 18 SOUTH to the EXIT FOR ROUTE 1 SOUTH
- Once on ROUTE 1 SOUTH follow the directions above

FROM ROUTE 1 (FROM SOUTH JERSEY)

- Take ROUTE 1 NORTH
- Pass the intersection of ROUTE 130
- Once past the intersection of ROUTE 130 stay in right lane
- Pass the entrance for DEVRY INSTITUTE
- Take EXIT for SQUIBB DRIVE & COLLEGE FARM ROAD
- Follow U-TURN under ROUTE 1 to your right
- Pass the entrance for SQUIBB and proceed to end of road
- At end of road make left onto COLLEGE FARM ROAD
- Once you have made LEFT onto COLLEGE FARM ROAD follow directions above

NJAFP is an affiliate of the **International Association for Food Protection (IAFP)**, a non-profit association of food safety professionals. Comprised of a diverse membership of over 3,000 members from 50 nations, the Association is dedicated to the education and service of its members, as well as industry personnel. For more information, and a membership application, you may visit the IAFP website: www.foodprotection.org or call 800-369-6337.



Please visit our website at www.njfoodprotection.org.

HALF PAGE AD (7.5" WIDE)

QUARTER PAGE AD (3.5" WIDE)

PUT YOUR AD HERE!

NJAFP is pleased to offer the opportunity for ad placement in our newsletter.

ADS MUST BE SUBMITTED IN JPEG FORMAT.

\$100 for a half page (7" wide x 5" high)
\$50 for a quarter page (3.5" wide x 5" high)

Contact Carol Schwar or any board member for more information.

QUARTER AND HALF PAGE ADS (5" HIGH)



Need Money? Check Out NJAFP Scholarships for Student Members



NJAFP awards two \$500 scholarships to full or part-time graduate or undergraduate NJAFP members each year. Recipients must be enrolled in a college or university where he/she physically attends classes, and has declared a major in one of the following fields (other majors will also be considered):

Food Safety	Environmental Health	Nutritional Sciences
Public Health	Food Sciences	Agricultural Sciences
Environmental Sciences	Food Defense	Biology/Microbiology

To learn more about NJAFP scholarships and obtain a membership application, please visit the NJAFP website at www.njfoodprotection.org and click on the scholarship tab.

NJAFP EXECUTIVE BOARD MEMBERS

2014

President	Jessica Albrecht	jessica@rkenvironmental.com
1st Vice President	Virginia Wheatley	virginia.wheatley@doh.state.nj.us
2nd Vice President	Susan Algeo	susan.algeo@pastertraining.com
Secretary/Treasurer	Carol Schwar	cschwar@co.warren.nj.us
IAFP Affiliate Delegate	Gary Cohen	gcohen@supplyone.com
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Member at Large	Tom Gies	tom.gies@ecolab.com
Member at Large	Jack Menaker	jack@safefoodconsultingnj.com
Member at Large	Don Schaffner	schaffner@aesop.rutgers.edu
Member at Large	Alan Talarsky	alan.talarsky@doh.state.nj.us

WANTED!

If you are employed at a food processor and are involved with QA or QC and food safety is important to you...we want you to join our organization!

NJAFP is the foremost food safety organization in NJ. We are the NJ affiliate of the International Association for Food Protection (IAFP), the world's largest association of food safety professionals from industry, government, and academia.

If food safety is a critical component to the success of your company, then you need to be a part of NJAFP! We invite you to join us! It's inexpensive (\$25/year) and worth your time. We have two seminars per year in May and October. Please join us on October 2, 2014 for our seminar at Rutgers University, Cook College in New Brunswick, NJ. Directions to the seminar are on page 10, and at: www.cpe.rutgers.edu/brochures/pdfs/Cook-Campus-Center-Directions.pdf. We will have several speakers that are sure to be of interest to you.

Please contact our NJAFP Board member Gary Cohen @ 201-805-8555 or gcohen@supplyone.com for additional information.

The NJAFP Executive Board is also looking for a few new members. The Board meets approximately six times per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at cschwar@co.warren.nj.us.

WANT TO RECEIVE OUR NEWSLETTER?

If you know someone who would like to receive our newsletters, please send their e-mail address to Carol Schwar at cschwar@co.warren.nj.us. If you would like to be removed from our mailing list, please send an e-mail to cschwar@co.warren.nj.us.