



NJAFP NEWSLETTER

New Jersey Association for Food Protection

Volume 18, Issue 1

Spring 2015



“GMO or NO? Perspectives on Genetically Modified Foods”

Special Topic Spring Seminar

May 6, 2015

8:30 AM to 3:30 PM

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

The seminar offers 5 CEs with a variety of speakers on the agenda. More information is available on page 8.

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PRESIDENT’S MESSAGE



Do you wonder about the origin and nature of food ingredients? Do you question how the food you eat, make, inspect, or provide interacts within the global food system? Maybe you have a rabid curiosity about these things like I do. Maybe not.

Hi! I’m Virginia, your new NJAFP President, and I have a vision and a philosophy. My vision is to bring you, our valued members, unexpected technical sessions (in addition to the usual) that explore answers to these and other intriguing questions. I also have a philosophy that I call “overlearning.” I believe that learning more information about food issues that expand beyond what we do on a daily basis not only enhances our own knowledge, but enhances inter and intra communication with our associates. For example, imagine connecting with a regulator or an industry representative in a flavorful discussion about a “hot topic” food issue that you are well informed about. That discussion may not be your focus that day, but would it contribute to that professional relationship? Could it help a restaurant operator, customer, or auditor/inspector to connect with you? Or create an open window of opportunity to communicate your message? In many cases, yes.

After all, you don’t just come to NJAFP seminars for the hot buffet and/or CEs, do you? Wink, wink.

Our special topic seminar on May 6th promises to expand your food horizons and bring you a little of the unexpected. The topic will also provide you with terrific discussion points about an issue that marinates in the minds of many of our fellow food professionals. A dynamic set of speakers will offer insight into what is arguably the most controversial hot topic in food today – genetic modification. Our NJAFP Board worked diligently to find these speakers who represent diverse perspectives on genetically modified organisms, aka “GMOs.”

Many say “just label it,” while others say GMO labeling is too expensive. Some argue that GMOs present unnecessary food safety risks, and others claim that scientific proof of risk does not exist. Impassioned advocates tout the global benefits of GMOs as others, equally impassioned, say that GMO foods are nutritionally inferior and harm the environment. Whatever your perspective, we might likely agree that GMOs are a complex topic that makes you wonder - “GMO or No?” Hence the title of our seminar.

We at NJAFP are always excited to bring you the latest and greatest in food safety topics! Likewise, I am excited to be your new president! I owe much gratitude to you, our members, for the tremendous opportunity to serve you for the next two years! I’ve never been a president before, but it is a challenge that I embrace with energy and enthusiasm! (Evidenced by my excessive use of exclamation points)!

continued on page 2

President's Message, continued from page 1

I am humbly grateful to work with Board members who generously contribute energy, enthusiasm, and their own unique talents. Dedication and creativity are required to generate topic ideas for seminars, then follow the "what?" with the answers to "who?" and "how?" Next, communication and coordination with those who lend their time and expertise to us occurs on an ongoing basis. Lastly, attention to the many details that glue our seminars together happens in a way that seems effortless, but isn't. Many thanks to our Board members for doing all of that and much more. I also give very special applause to our dedicated sustaining members and exhibitors. Your continued support helps make it all possible!

We're not perfect, so we welcome feedback regarding your impressions of the seminar and your suggestions for future topics. Your input is vital to the interest and success of all future NJAFP seminars. As always, any member is welcome to write newsletter articles. Just contact us for more information. Additionally, we invite our member businesses to place relevant ads in the newsletter. (See page 11 for more information on submitting ads).

From my heart of hearts, I wish you a tremendous 2015 and I hope that this year will gift you with not only health and happiness, but the fulfillment of your most sought-after dreams! 🍀

Be well,
Virginia Wheatley
Your NJAFP President

GMO Foods Backgrounder

What are genetically modified (GM) organisms and GM foods?

Genetically modified organisms (GMOs) can be defined as organisms in which the DNA has been altered in a way that does not occur naturally.

Why are GM foods produced?

GM foods are developed for perceived advantages to the producer or consumer. Initially, GM seed developers concentrated on innovations that bring direct benefit to farmers (and the food industry). One of the objectives of GM plants is to improve crop protection. The GM crops currently on the market aim to increase crop protection via resistance against plant diseases caused by insects, viruses, or herbicide tolerance. Resistance against insects is achieved by incorporating into the food plant the gene for toxin production from the bacterium *Bacillus thuringiensis* (*Bt*). Virus resistance occurs through introduction of a gene from certain viruses which causes disease in plants. Virus resistance can make plants less susceptible to disease. Herbicide tolerance, via the introduction of a gene conveying resistance to some herbicides, is aimed at reducing herbicide use.

Are safety assessments of GM food conducted?

Safety assessments of GM foods are conducted and generally focus on toxicity, allergenicity, nutritional or toxic properties, gene stability, nutritional effects, and unintended effects.

What are the main issues of concern for human health?

The three main issues debated are allergenicity, gene transfer, and outcrossing. Transfer of genes from commonly allergenic organisms to non-allergic organisms is discouraged unless the transferred gene protein is not allergenic. Current protocols for GM food testing have been evaluated by the Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO). These organizations conclude that no known allergic effects are associated with GM foods on the market. However, gene transfer from GM foods to the body's cells or natural bacteria could be particularly relevant if antibiotic resistance genes were to be transferred. Outcrossing, the migration of genes from GM plants into conventional crops/species, as well as mixing of crops derived from conventional seeds with GM crops, may affect food safety and food security. Cases have been reported where GM crops approved for animal feed or industrial use were detected at low levels in products intended for human consumption.

What are the issues of concern for the environment?

Issues of concern include the capability of the GMO to escape and potentially introduce the engineered genes into wild plant populations, the post-harvest persistence of the genes, the susceptibility of organisms that are not pests, gene stability, loss of biodiversity, and increased use of agricultural chemicals.

continued on page 3

Spotlights on Jack Menaker



Jack Menaker, who is currently a Member at Large with the NJAFP, has close to 60 years of experience in the food industry in many areas that include operations, Board of Health (BOH) management, purchasing, and auditing.

Industry Experience

Jack started at an early age in his family's mini supermarket by delivering groceries and stocking shelves. He then advanced to running the delicatessen department on weekends when he was not in school. Upon graduating high school, Jack entered New York City Community College (NYCCC) for Hotel Technology. During his time at college, he worked in various kosher catering establishments as an assistant manager. Then, Jack entered the U.S. Naval Reserve and upon activation, he was assigned as a cook/baker to a large troop transport. After two years of active duty, Jack left after attaining the rank of Commissary Man 2nd Class. With his military duty behind him, Jack progressed in different areas of the food industry. He held many positions such as a buyer for a chain of 10 department store restaurants, manager of a restaurant equipment and service company, production manager in a large food plant that co-packed many items (including Mystic iced tea), sales representative for a major food equipment manufacturing company, owner of a gourmet deli, food and sanitation manager for an airline caterer, and finally, food safety and quality manager for another airline caterer. All of this background supported the development of his own current company, Safe Food Consulting New Jersey.

Course Qualifications

Jack has been involved in the food safety and quality area of the industry for the last 16 years. He has been certified as a Certified Food Protection Professional by the Certifying Board for Dietary Managers. He has received training in Seafood HACCP by the USDC/NOAA and has been certified. He has extensive USDA meat and poultry training and experience. He is a certified ISO 22000 Provisional Auditor, and a NRFSP Test Administrator-Proctor.

Education & Training

Jack has an Associate Degree from NYCCC in Hotel Technology. He has participated in many classes for internal auditing, pest management in the food industry, Listeria control in foodservice, safe food handling, food safety, and packaging and sensory evaluation. Additionally, he has attended many seminars on various aspects of the food industry. 

GMO Foods Backgrounder, continued from page 2

Are GM foods safe?

The safety of GM foods should be assessed on a case-by-case basis. GM foods currently available on the international market have passed safety assessments and according to the WHO, are unlikely to present risks for human health.

What is the concern about GM foods among some politicians, public interest groups, and consumers?

Since the late 1980s – early 1990s, consumers have wondered about GMOs and food safety because many perceive that modern biotechnology is leading to the creation of new species. Where medicines are concerned, many consumers more readily accept biotechnology as beneficial for their health (e.g. vaccines, medicines with improved treatment potential or increased safety). However, public attention has often focused on the risk side of the risk-benefit equation. Opinions are mixed on potential environmental impacts and public health effects of GMOs.

Consumer confidence sometimes wavers due to well-publicized food scares which are not connected to GM foods. Consumers have questioned the validity of risk assessments that focus on long-term health and environmental effects. Other hotly debated topics include allergenicity and antimicrobial resistance. Consumer concerns have triggered a discussion on the desirability of labelling GM foods, allowing for an informed choice. 

NJAFP Finance Report for 4th Quarter 2014

Starting Balance	\$38,858.04
Income	\$5,805.78
Expenses	\$6,62.86
Ending Balance	\$38,041.96

Source: http://www.who.int/foodsafety/areas_work/food-technology/faq-genetically-modified-food/en/

Raw and Pasteurized Milk Update

Milk purchased from your local NJ supermarket has been pasteurized, meaning it has been heat treated to kill pathogenic bacteria. Store bought milk has also been homogenized so that fat in the milk does not separate. Raw milk comes straight from the animal (typically cows or in some cases, goats) and does not undergo any further processing. Raw milk is allowed for sale in some states, and not in others. It is illegal to sell raw milk in New Jersey as well as the nearby states of Delaware, Maryland, and West Virginia. Some states, such as North Carolina and Georgia, allow the sale of raw milk as pet food only. Other states including New York, Vermont, and Massachusetts, allow farms to sell raw milk. Ten states currently allow the sale of raw milk at a retail level including Pennsylvania, Connecticut, Maine, New Hampshire, South Carolina, and California.

Some people have decided to start drinking raw milk for a variety of reasons. Many raw milk drinkers believe that raw milk is healthier than its pasteurized counterpart. Other reasons raw milk drinkers give for their choice include better taste, distrust in processed milk, "holistic" health benefits, immune-related disease prevention, and a desire to support local farms and farmers. Some raw milk drinkers have reported that their lactose intolerance is cured with raw milk.

Milk contains the sugar lactose and the enzyme lactase is required to break it down into the sugars galactose and glucose so that the human body can digest it. Humans that are lactose intolerant lack the enzyme lactase. Lactose sugar that is undigested in the small intestine passes to the large intestine where it is fermented by bacteria forming large quantities of gas and causing abdominal pain, bloating, and diarrhea. Raw milk does not contain lactase, and one controlled scientific study has shown that raw milk does not appear to cure lactose intolerance (4).

Some individuals chose to consume raw milk because they believe that it contains more nutrients. Studies have shown that pasteurization does not dramatically decrease the protein quality or mineral availability in milk (1,6). Another study has shown that calcium absorption is similar in rats fed raw milk versus those fed pasteurized milk, which suggests that raw milk is no more effective in preventing osteoporosis than pasteurized milk (5).

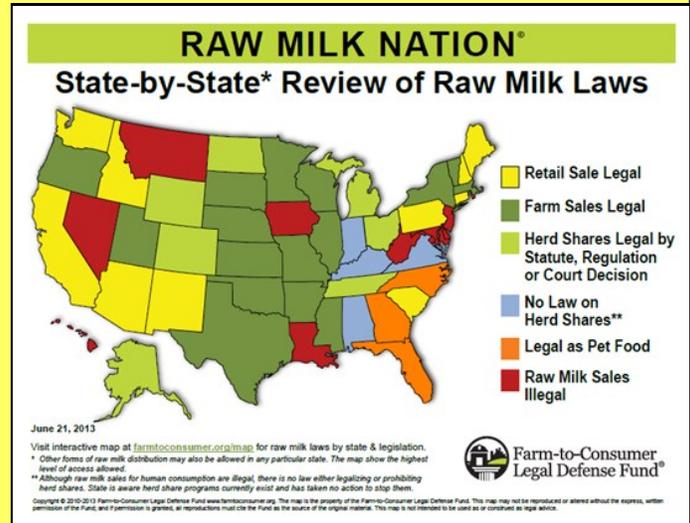
Milk is pasteurized to lower the level of spoilage bacteria, giving it a longer shelf life. Milk is also pasteurized to significantly reduce the presence of pathogenic microorganisms and thus decrease the likelihood of a foodborne disease outbreak. Raw milk has been shown to contain pathogenic microorganisms like *Brucella*, *Campylobacter*, pathogenic *Escherichia coli*, *Listeria monocytogenes*, *Mycobacterium tuberculosis*, *Salmonella*, *Shigella*, *Staphylococcus aureus*, and *Yersinia enterocolitica*. In a Michigan survey of raw milk drinkers, only about 10% believed that drinking raw milk increased their risk of contracting a foodborne illness (2). Between 1993 and 2006, there were at least 10 U.S. outbreaks due to pasteurized milk and 46 outbreaks due to raw milk (3). Although raw milk drinkers are in the minority, there are more outbreaks and hospitalizations because of outbreaks linked to raw milk when compared to pasteurized milk (3).

Jennifer Todd
Graduate Student
Rutgers University

Donald W. Schaffner
Distinguished Professor and Extension
Specialist Rutgers University

Sources:

1. Efigênia, M., B. Pova, and T. Moraes-Santos. 1997. Effect of heat treatment on the nutritional quality of milk proteins. *International Dairy Journal*. 7:609-612.
2. Katafiasz, A. R., and P. Bartlett. 2012. Motivation for Unpasteurized Milk Consumption in Michigan, 2011. *Food. Prot. Trends*. 32:124-128.
3. Langer, A. J., T. Ayers, J. Grass, M. Lynch, F. J. Angulo, and B. E. Mahon. 2012. Nonpasteurized dairy products, disease outbreaks, and state laws-United States, 1993-2006. *Emerg. Infect. Dis.* 18:385-391.
4. Mummah, S., B. Oelrich, J. Hope, Q. Vu, and C. D. Gardner. 2014. Effect of raw milk on lactose intolerance: a randomized controlled pilot study. *Ann. Fam. Med.* 12:134-141.
5. Weeks, C. E., and R. L. King. 1985. Bioavailability of Calcium in Heat-Processed Milk. *J. Food. Sci.* 50:1101-1105.
6. Zurera-Cosano, G., R. Moreno-Rojas, and M. Amaro-Lopez. 1994. Effect of processing on contents and relationships of mineral elements of milk. *Food. Chemistry*. 51:75-78.



FDA Survey Concludes That More Than 99% of US Raw Milk Samples Are Free Of Drug Residues

On March 5, 2015, the U.S. Food and Drug Administration released the results of its long-awaited report entitled, "Milk Drug Residue Sampling Survey," which details the results of tests conducted on 1,918 raw milk samples. The analyses consisted of 31 veterinary antimicrobial and anti-inflammatory drug residues.

The samples consisted of 953 targeted farms with previous tissue residue violations and 959 from a control group of farms. Six samples were excluded from the survey due to protocol deviations and unresolved discrepancies. 16 positive results were recorded in 15 of the 1,912 samples (one sample had two different drug residues). Of those 16, 11 originated from the targeted farms, and 4 from the control farms.

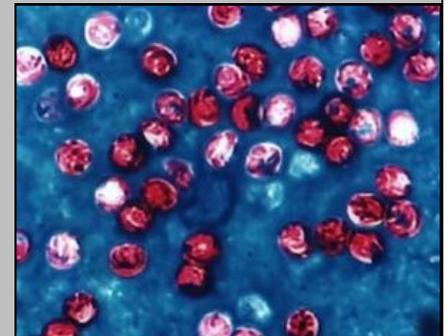
FDA stated that "more than 99% of the samples are free of drug residues of concern – underscoring the safety of the US milk supply. These findings provide evidence that our milk safety system is effective in helping to prevent drug residues of concern in milk, even in those limited instances when medications are needed to maintain the health of dairy cattle."

In October of 2013, the National Drug Residue Data Base reported that, nationwide, out of 4,115,774 routine samples of raw and pasteurized milk analyzed, only 731 of them were positive for a drug residue. This equates to less than .0002%. Despite the small number of positive samples, FDA intends to "take steps to maintain the strongest possible system to ensure milk safety." It will do so by working "collaboratively with dairy industry stakeholders and state regulators by strengthening the National Conference of Interstate Milk Shipments (NCIMS) drug residue testing program." New Jersey enforces the NCIMS' Pasteurized Milk Ordinance, and supplemental documents, by reference in N.J.A.C. 8:21-10.1 et seq.

Although the numbers are very low, FDA, state regulators, and dairy industry groups have, throughout the years, consistently strived to lower the number of positive drug residue incidents even further in both milk and meat products via education, best dairy farm practices, and enforcement activities. 

Raw Goat Milk to Blame for 2014 Cryptosporidiosis Outbreak

An outbreak of Cryptosporidiosis in 11 people in Idaho back in August-September 2014 has been found to be caused by consumption of raw goat milk. Raw goat milk produced on or after August 24 last year by Treasured Sunrise Acres in Parma, ID was identified as the source of infections in three primary cases and another four secondary cases, according to the ID Department of Health and Welfare's Division of Public Health (DPH). The remaining four cases were identified based upon symptoms and consumption histories.



Cryptosporidium parvum

The causative agent is called *Cryptosporidium parvum*, a single-celled protozoan (parasite). It has an incubation period of 2-10 days and symptoms may last for weeks. Typical symptoms include diarrhea, often profuse and watery, as well as cramping, abdominal pain, malaise, fever, nausea, and rarely, vomiting. Anorexia may develop as a result. While Cryptosporidiosis is most commonly associated with contaminated drinking and recreational water, it can be transmitted in foods as well.

The U.S. Centers for Disease Control (CDC) blamed the increasing legal sales of raw milk for the increase in associated outbreaks in a study published in 2012.

While there were no samples of milk produced before August 18, the date of illness onset, DPH was able to obtain four samples from containers of raw goat milk produced on August 18, 21, 25, and 28, and submit them to a commercial laboratory for analysis. All four samples were positive for *C. parvum* using the real-time polymerase chain reaction method. An inspection of the dairy by the ID Department of Agriculture (IDA) did not reveal any obvious contamination sources. Water from the dairy's well tested negative at the ID Bureau of Laboratories. The dairy had been closed by IDA, but was allowed to reopen. Officials believe that this may have been an isolated event.

In New Jersey, the sale and distribution of raw milk is prohibited, but the consumption of raw milk is legal. Despite efforts by federal and state agencies, there is a perception by naturalists that raw milk provides better nutrition and health benefits, neither of which have been substantiated scientifically. However, all that is natural is not necessarily safe. 

Beyond The Big 8 Allergens

Although nearly any food is capable of causing an allergic reaction, 'only' eight foods account for 90 percent of all food-allergic reactions in the United States. These foods are: wheat, eggs, fish, shellfish, soy, milk, peanuts, and tree nuts.

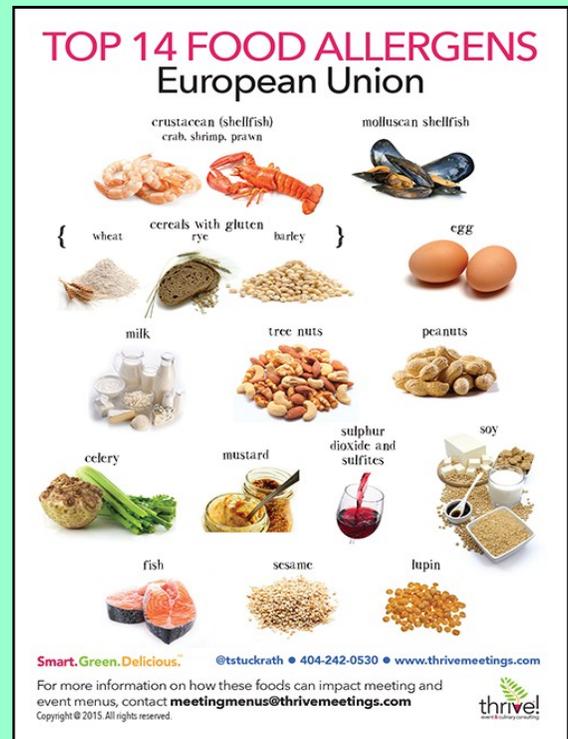
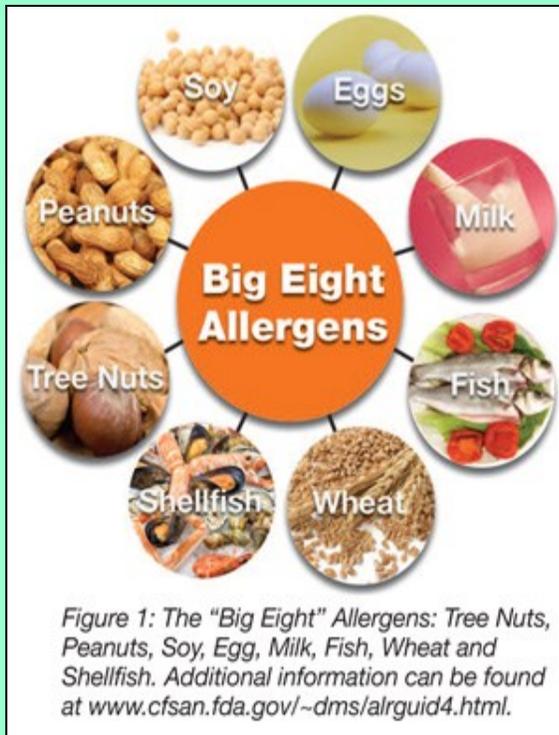
These 8 allergens have been on the list for more than a decade while other areas, like Canada, for example, have labeling requirements for additional foods, ingredients, and additives including sesame seeds, sulfites, and mustard seed. The European Union requires that pre-packed foods identify 14 food allergens. These allergens must be indicated by reference to the source allergen whenever they, or ingredients made from them, are used at any level in pre-packed foods, including alcoholic drinks. The list consists of cereals containing gluten, crustaceans, mollusks, eggs, fish, peanuts, tree nuts, soybeans, milk, celery, mustard, sesame, lupin, and sulphur dioxide at levels above 10mg/kg, or 10 mg/litre, expressed as SO₂.

While US manufacturers who only ship their products domestically have to comply with only the Food Allergen Labeling and Consumer Protection Act (FALPCA) of 2004, those who ship internationally need to ensure compliance with the labeling laws of the country of destination. Education is essential for the management of allergens. All personnel need to be trained accordingly to ensure compliance in all areas where the food they handle is consumed. As more and more foods are imported and exported, manufacturers need to ensure that they go beyond the "big 8" and focus on protecting their consumers while ensuring regulatory compliance. 🌐

More Information can be found at:

- <http://www.foodallergy.org/>
- <http://www.inspection.gc.ca/>
- http://ec.europa.eu/food/food/index_en.htm

Rich Gibson
Director of Food Safety and Quality Assurance
RK Environmental Services



Congratulations to Our NJAFP 2015 Sustaining Members

CERTIFIED LABORATORIES, INC Martin Michell Plainview, NY	READINGTON FARMS, INC Patrick Boyle Whitehouse, NJ
ELMHURST DAIRY, INC Robert Guirco Jamaica, NY	TRUE WORLD FOODS NY, LLC Helder Cabrita Elizabeth, NJ
HEALTH & SANITATION SYSTEMS Ted Diskind Highland Park, NJ	WEBER SCIENTIFIC Fred Weber Hamilton, NJ

We truly appreciate your support and dedication to NJAFP!

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.

GMO OR NO? SEMINAR AGENDA

Wednesday, May 6, 2015

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

Please register by April 30. See page 9.

**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 Susan Algeo - NJAFP Vice President (for Virginia Wheatley - NJAFP President)
Welcoming Remarks
- 9:15-10:15 Anthony Dissen, RD, Georgian Court University, Stockton College, and CentraState Medical Center – *GMOs and Our Health: What's In Our Food?* [1.0 CE]
- 10:15-10:30 *Break*
- 10:30-11:30 Thomas M. Zinnen, PhD, The Biotechnology Center, UW-Madison and UW-Extension – *From Golden Rice to Citrus Greening: Shifting Spectrums in the Biotech and Food Debates* [1.0 CE]
- 11:30-12:30 Don Huber, Professor Emeritus, Purdue University - *The Massive Experiment of Genetic Engineering* [1.0 CE]
- 12:30-1:30 *Lunch - Hot Buffet*
- 1:30-2:30 Cara Cuite, Associate Research Professor, Department of Human Ecology, Rutgers University – *Consumer Perceptions, Awareness, and Knowledge of GM Foods and GM Food Labeling* [1.0 CE]
- 2:30-3:30 Carl Pray, Professor and Chair, Department of Agricultural, Food and Resource Economics, Rutgers University – *GMO Crop Production in China, India, and East Africa* [1.0 CE]
- 3:30-4:30 Adjourn/Roundtable Discussion (until 4:30)

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 – 2015 NJAFP SPRING SEMINAR 5-6-15

REGISTRATION DEADLINE - April 30

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 April 30)
- Registration and One Year Membership \$65 (\$75 after April 30). Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after April 30)

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, P.O. Box 153, Stewartsville, NJ 08886.

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

Questions? Contact Carol Schwar at info@njfoodprotection.org, phone (908) 386-6332. 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. **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.



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

2015

President	Virginia Wheatley	virginia.wheatley@doh.state.nj.us
1 st Vice President	Susan Algeo	susan.algeo@pastertraining.com
2 nd Vice President	Vacant	
Secretary/Treasurer	Carol Schwar	info@njfoodprotection.org
IAFP Affiliate Delegate	Gary Cohen	gcohen@supplyone.com
Immediate Past President	Jessica Albrecht	jessica@rkenvironmental.com
Member at Large	Tom Gies	tom.gies@ecolab.com
Member at Large	Jie Li	jieli2@gmail.com
Member at Large	Jack Menaker	jack@safefoodconsultingnj.com
Member at Large	Rich Ritota	foodsafesystems@yahoo.com
Member at Large/Trustee	David Reyda	dreyda@darden.com
Member at Large/Trustee	Don Schaffner	schaffner@aesop.rutgers.edu
Member at Large/Trustee	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 May 6, 2015 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 info@njfoodprotection.org.

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 info@njfoodprotection.org. If you would like to be removed from our mailing list, please send an e-mail to info@njfoodprotection.org.