



Georgia Association for Food Protection

Join us for the Georgia Association for Food Protection and Georgia Food Safety Task Force Joint Fall 2018 Meeting

Please join us on September 26, 2108 for the first ever joint-meeting of the Georgia Association for Food Protection (GAFP) and the Georgia Food Safety Task Force (GAFSTF) at Sweetwater Brewing Company in Atlanta, GA. Given the shared mission, goals, and objectives of both GAFP and GAFSTF, this joint-meeting will benefit members of both organizations by further building the network of food safety professionals in Georgia while creating a forum to share information, knowledge, and tools to advance food safety in Georgia.

The focus of the joint-fall meeting is sharing the lessons learned from the recent *Escherichia coli* O157:H7 outbreak attributed to romaine lettuce to give our members the knowledge and tools to prevent similar events in Georgia. The first speaker will explore how to identify and eliminate microbiological harborage sites in food processing facilities. Next, a panel with members representing various regulatory agencies and the retail food and leafy green industry will delve into the national and local romaine lettuce outbreak investigation and response effort. Attendees will receive updates from the Georgia Department of Agriculture, Georgia Rapid Response Team, Georgia Department of Public Health's Epidemiology and Foodservice Programs, and the U.S. Food & Drug Administration. The recipients of the 2018 GAFP Jim Ayres Young Investigator awards will present a summary of their graduate research. Finally, the meeting will conclude with a presentation from the Quality Assurance Director at Sweetwater Brewing Company, accompanied by a brewery tour and beer tasting.

This is not a meeting to miss! Be sure to register for your space early, as space is limited. Once the meeting reaches capacity, we will be unable to accept additional registrants.

WHAT'S INSIDE

02

GAFP & GaFSTF Fall Meeting Agenda

03-05

Introducing GAFP & GaFSTF Fall Meeting Speakers

06

2018 Jim Ayres Scholarship Winners

07-08

Upcoming workshops and conferences

Agenda

8:00 AM - REGISTRATION

9:00 AM - WELCOME & INTRODUCTION

Jairo de Jesus, GAFP President

Priya Nair, GAFSTF Executive Committee

9:30 AM - REGULATORY UPDATES

Natalie Adan, Georgia Department of Agriculture

Brandon Saucedo, Georgia Rapid Response Team

Galen Baxter, Foodservice Program - Georgia Department of Public Health

Krissa Jones, Manufactured Foods Program - Georgia Department of Agriculture

Ingrid Zambrana, US Food & Drug Administration

Hope Dishman, Epidemiology - Georgia Department of Public Health

10:15 AM - BREAK

10:30 AM - 2018 GAFP JIM AYRES YOUNG

INVESTIGATOR AWARD RECIPIENTS

Katherine Wakeley, University of Georgia

George Kwabena Afari, University of Georgia

Chase Golden, University of Georgia

11:30 AM - LUNCH

12:15 PM - GAFP BUSINESS MEETING

Wendy White, IAFP Delegate Report

Jessica Chen, Secretary Report

Brandee Hunter, Treasurer Report

Chef John Szymanski, GAFP Lifetime Membership Award

12:45 PM - GAFSTF GENERAL MEETING

Funding Update & Future Events - Jessica Badour

1:00 PM - MICROBIAL PRESENCE IN FOOD

MANUFACTURING SITES

Dr. Aaron Pleitner, Food Safety Net Services

1:45 PM - BREAK

2:00 PM - *E. COLI* O157:H7 ROMAINE LETTUCE

OUTBREAK - IMPACTS AND RESPONSE IN GEORGIA

Brandon Saucedo, Georgia Department of Agriculture

Karen Gulley, Cobb/Douglas Public Health District

Colin Basler, Centers for Disease Control & Prevention

Wilbur Huggins, Food & Drug Administration

Vicki Scott, Amigo Farms, Inc.

Chef John Szymanski, Kroger

3:15 PM - QUALITY IN THE BREWERY: CONCERNS,

SOLUTIONS, AND PRACTICES

Matthew Burnstein, Sweetwater Brewing Co.

4:00 PM - CLOSING REMARKS

Jairo de Jesus, GAFP President

Priya Nair, GAFSTF Executive Committee

4:30 PM - BREWERY TOUR, BEER TASTING &

NETWORKING

6:00 PM - ADJOURN

GAFP-GAFSTF Joint Fall 2018 Meeting
26 SEPTEMBER 2018 • 8:00 AM - 6:00 PM EST
SWEETWATER BREWING CO., ATLANTA, GA

Georgia Association for Food
Protection and Georgia Food Safety
Task Force

GAFP & GaFSTF Fall Meeting Speakers



Aaron Pleitner, Ph.D. is a Principal Scientist with Food Safety Net Services (FSNS). Dr. Pleitner earned his doctorate at Purdue University with a focus on Food Safety. Prior to this, he earned a Master of Science in Food Microbiology from the University of Alberta and a Bachelor of Science from Purdue University in Food Science.

Dr. Pleitner's current role with FSNS includes managing in-plant and in-lab process validations for CCPs, assessment of environmental monitoring programs (EMP) and sanitation standard operating procedures (SSOPs), shelf-life testing, challenge studies, and antimicrobial efficacy studies. In addition to these responsibilities, Dr. Pleitner acts as a technical resource to FSNS customers. This includes discussing routine test results for environmental samples, raw materials and finished product samples, and working to provide test method validations for molecular screening assays.



Brandon Saucedo is a project consultant for the Georgia Department of Agriculture. His main responsibilities include managing and coordinating the Rapid Response Team and the newly implemented Produce Safety Program. He has a Master of Public Health degree from Emory University and serves as the Planning Section Chief for the State Agriculture Response Team at GDA.



Karen Gulley is a wife and mom first. She is, also, an Environmental Health County Manager with Cobb & Douglas Public Health and has more than 30 years of Public Health experience. Fifteen and half of those years were with the Virginia Department of Health serving in both Portsmouth and Norfolk. The latter half of her Public Health experience has been in Georgia. While in Georgia, her main duties have involved the overseeing of the Food Service, Swimming Pool and Tourist Accommodation programs for Cobb & Douglas Public Health. She received the 2015 Environmental Health Innovators Award from the Georgia Public Health Association. In addition, she facilitates and hosts the Food Safety Partnership Panels shown on both Cobb and Douglas local cable stations as well as being available on demand at www.CobbandDouglasPublicHealth.org. This program received national recognition as a Model Practice during the National Association of County and City Health Officials conference held in July of 2016. Food Safety is her passion.

GAFP & GaFSTF Fall Meeting Speakers



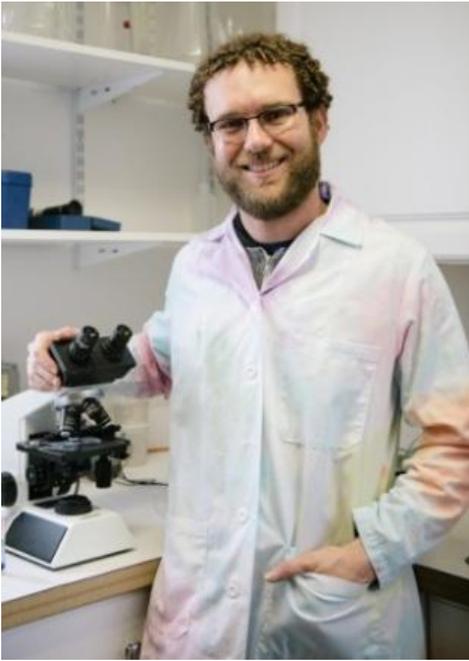
Dr. Colin Basler received his Doctorate of Veterinary Medicine and Masters of Public Health degrees at Tufts University. After working in private practice, Colin transitioned to veterinary public health. He trained as an Epidemic Intelligence Service Officer and is currently a staff epidemiologist with the Outbreak Response and Prevention Branch of the Division of Foodborne, Waterborne, and Environmental Diseases at the Centers for Disease Control and Prevention in Atlanta, Georgia.



John is the Food Safety and Regulatory compliance manager for Kroger Atlanta Division – He is responsible for food safety training, 3rd party Eco Lab audits, consumer education, and regulatory compliance. Chef John is the Past President of the Georgia Association of Food Protection as well as President of the Georgia Environmental Health Association Foundation. He is a Certified Food Safety Professional registered with the National Environmental Health Association, and trains on Food Safety for the Kroger Atlanta Marketing area. John serves on the board of directors for the HEFG Hospitality Education Foundation of Georgia and is a Governance Board Member for Fulton County Schools. John is also a Certified Executive Chef and Certified Executive Chef Administrator with the American Culinary Federation. He has been on the Board of Directors for the American Culinary Federation for the last 12 years and has held a position as the National Chairperson for Public Relations and Communication for the Chef and Child Foundation - South Eastern Region.

Vicki Scott, is the Director of Food Safety & Quality Assurance for Amigo Farms. She also serves on the executive committee, and is a founding member of the Yuma Safe Produce Council. The mission of the Council is to enhance food safety education for its members and the Yuma community in order to protect public health by fostering the production of safe, quality produce. With a degree in medical technology emphasizing microbiology and chemistry and 18 years' environmental laboratory experience with the City of Yuma's water and wastewater treatment division, Vicki became Amigo Farms' Director of Food Safety after leaving her Lab Directorship with the City. Vicki is also one of five members of the AZ LGMA Food Safety Committee and serves as the chairperson of the Technical Subcommittee of the same.

GAFP & GaFSTF Fall Meeting Speakers



Matthew Burnstein is currently the QA Director at SweetWater Brewing Company. His responsibilities include overseeing daily analysis of product using physical testing, sensory evaluation, and microbial screening. He also facilitates GMP and regulatory compliances as well as safety in the workplace. Matthew has a Master of Science and Bachelor of Science in organic chemistry from the University of Florida. Prior to his employment with Sweetwater, Matthew has over four years of experience with Swamp Head Brewery and Three Taverns Brewery, ranging from 6,000-250,000 bbls/yr production volumes. In his free time, Matthew's interests include fermentation, comedy, and dungeons and dragons.

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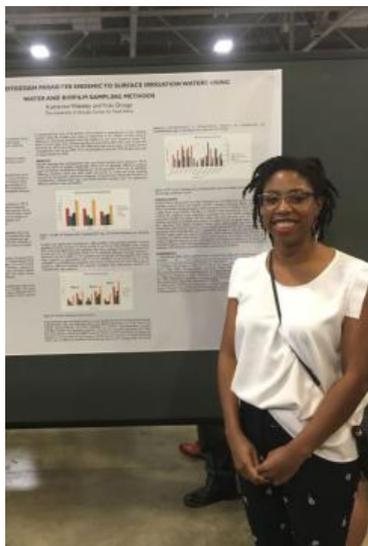
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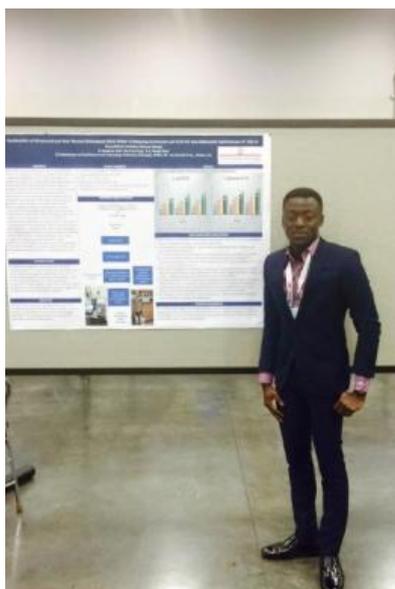
2018 GAFP Jim Ayres Young Investigator Award Winners

First Place: **Katherine Wakeley**, University of Georgia



Katherine Wakeley is a graduate of the University of Georgia with Bachelor's and Master's degrees in Food Science. Her graduate work involved analyzing the effects of sampling tools, media, and location on the collection of protozoan parasites in irrigation waters with Dr. Ynes Ortega. Her career aspirations include gaining employment as a food safety professional or auditor within the food industry. Katherine spends her freetime reading novels, watching re-runs of Star Trek, and ballroom dancing.

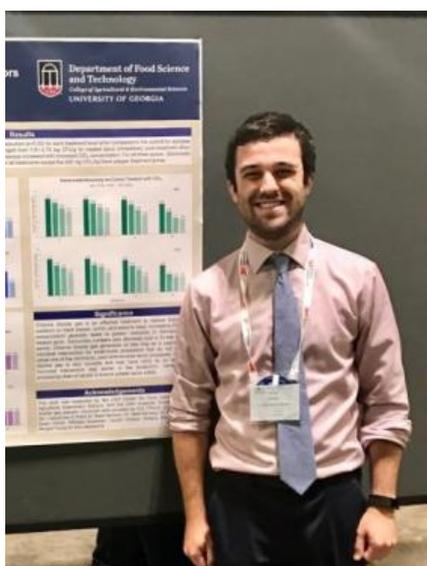
Second Place: **George Kwabena Afari**, University of Georgia



George Kwabena Afari is a PhD candidate in the Department of Food Science and Technology at the University of Georgia under the supervision of Dr. Yen-Con Hung. His graduate research focuses on the evaluation of different processing techniques used in the decontamination of fresh produce in retail/food service establishments. George's current interests lie in examining the presence and impact of viable but non-culturable bacteria in food processing and the use of meta-analyses and risk assessments to evaluate the effectiveness of various food safety interventions.

George holds a BS in Food Process Engineering from the University of Ghana and an MS in Food Science from the University of Georgia. He is also an avid runner and plans to visit all the State Capitol buildings in the United States (He has currently visited only 13).

Third Place: **Chase Golden**, University of Georgia



Chase Golden is currently pursuing a doctorate in Food Science & Technology at the University of Georgia, focusing on risk assessments and predictive microbial modeling. Chase received his Master's degree from the University of Georgia in Food Science & Technology in May of 2017, where he studied the efficacy of gaseous chlorine dioxide in reducing Salmonella on spices. Prior to his MS, he completed his undergraduate degree at the University of Alabama, where he received a Bachelor's degree in Biological Sciences.

Chase is actively involved with the Georgia Association for Food Protection and the International Association for Food Protection. He is also an active member of the Food Science Club and the University Club Tennis Team at the University of Georgia.

Upcoming area workshops and conferences

Produce Safety Alliance Training (ongoing)

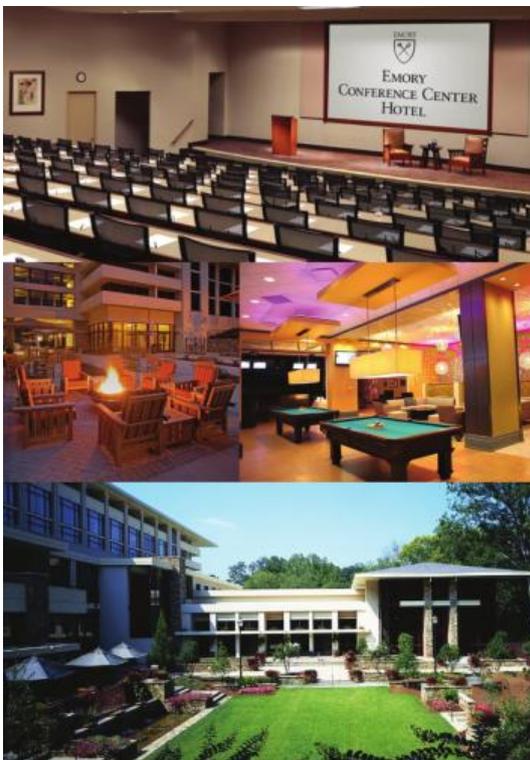
For more details about upcoming trainings:

<http://agr.georgia.gov/farm-safety-program.aspx>

September 9-12 **Association of Food and Drug Officials of the Southern States (AFDOSS) Annual Education Conference**

For more details visit:

<http://www.afdoss.org/conferences/2018-afdoss-aec/>



SAVE THE DATE

The 3rd Annual

Food Safety and Microbiology Conference

curated by Kornacki Microbiology Solutions and ClorDiSys Solutions

FEBRUARY 24-27, 2019

LOCATION

Emory Conference
Center Hotel
1615 Clifton Road
Atlanta, GA 30329

REGISTRATION

Special Early Bird Rate

\$875

Discount expires 10/31

Registration and Additional Information
Available at www.foodsafetycon.com



UNIVERSITY OF GEORGIA

EXTENSION

September 18-20 **Poultry Processing & Safety**

October 9-11 **Certification for Food Safety Professionals**

November 6-8 **Better Process Control School for Acidified Foods**

For more information:

<http://extension.uga.edu/programs-services/food-science/workshops.html>

Upcoming area workshops and conferences



SAVE THE DATE **2018 FDA SOUTHEAST REGIONAL RETAIL FOOD SAFETY SEMINAR**

OCTOBER 16-18
RECEPTION TO TAKE PLACE THE EVENING OF THE 15TH
CHARLESTON, S.C.

From October 16th through October 18th of this year, food safety professionals will gather in historic Charleston, South Carolina to discuss a variety of topics at the annual 2018 FDA Southeast Regional Seminar. This is a great opportunity for regulatory and industry professionals alike to meet, mingle, and hear from FDA Officials on a variety of food-related issues.

Please Stay tuned for the agenda. We look forward to seeing you in Charleston!

Location:

Hyatt Place + Hyatt House Charleston/Historic District
560 King Street, Charleston, SC 29403

[Register Here](#)

FOR MORE INFORMATION CONTACT: SE-FDASEMINAR@DHEC.SC.GOV