



**Georgia
Association
for Food
Protection**

The Georgia Association for Food Protection is dedicated to the education and service of its Members, and the food industry in our state. It is the executive board's goal to keep members informed of the latest scientific, technical, and practical developments in food safety and sanitation.

Our Mission

To provide Georgia food safety professionals with a forum to exchange information on protecting the food supply.

SPRING 2018 NEWSLETTER



The Georgia Association for Food Protection spring 2018 meeting will be held on WEDNESDAY, FEBRUARY 28, 2018 at Coca-Cola Headquarters in Atlanta, GA.



The spring 2018 meeting is **open only to members** of the **Georgia Association for Food Protection**. All Members must register online, in advance, in order to attend the meeting. Members have the option to pay fees online, at the time of registration, or in-person upon check-in for the meeting. All GAFFP members **MUST** register, using **online registration tool, by clicking here**, no later than **February 21, 2018**. To access the meeting registration site, enter the following code: **GAFFPSpring2018**. Late meeting registrations, after February 21, 2018, and walk-up registrations will not be accepted.

Please note that group registrations will not be permitted. All members must register individually for attendance at the spring meeting.

SNEAK PEEK

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GAFFP announces spring program agenda

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Spring 2018 Speaker Biographies

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GAFFP is accepting nominations for Executive Board

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GAFFP Executive Board



Agenda

- 8:30 AM - REGISTRATION**
- 9:00 AM - WELCOME & INTRODUCTION**
Krissa Jones, GAFP President
Mary Tarver, VP QSE Coca-Cola North America
- 9:15 AM - CONSUMER FOOD SAFETY MESSAGES: OUR FOOD SAFETY BATTLE WITH CELEBRITIES**
Dr. Benjamin Chapman, North Carolina State University
- 10:00 AM - BREAK**
- 10:15 AM - USING PREDICTIVE MICROBIOLOGY AS A TOOL FOR FOOD SAFETY VALIDATIONS**
Dr. Manpreet Singh, University of Georgia
- 11:00 AM - BUSINESS MEETING**
IAFP Delegate Report - Tori Stivers
Secretary Report - Katie Satchwell
Treasurer Report - Mark Norton
Invitation to join GAFP Committees - Cheryl Brown
Elections - Treasurer, IAFP Delegate, Vice-President, & Secretary
Raffle
- 12:00 PM - LUNCH**
- 12:45 PM - USE OF PHAGE TO INACTIVATE *LISTERIA MONOCYTOGENES* AND *SALMONELLA ENTERICA***
Robin Peterson, Microeos
- 1:30 PM - ENVIRONMENTAL MONITORING**
Dr. Donald Zink; IEH Laboratories & Consulting
- 2:30 BREAK**
- 2:45 PM - LOW ACID AND ACIDIFIED FOODS GOVERNANCE**
Dan Anderson, The Coca-Cola Company
- 3:15 PM - NETWORKING ACTIVITY**
- 4:15 PM - CLOSING REMARKS**
Krissa Jones, Outgoing GAFP President
Jairo de Jesus, Incoming GAFP President
- 4:30 PM - ADJOURN**
Group photo

GAFP Spring 2018 Meeting Agenda
28 FEBRUARY 2018 • 8:30 AM - 4:30 PM EST
COCA-COLA HEADQUARTERS, ATLANTA GA

**Georgia Association for
Food Protection**



Spring 2018 Speakers

Dr. Benjamin Chapman

Dr. Ben Chapman is an Associate Professor and Food Safety Extension Specialist at North Carolina State University. As a teenager, a Saturday afternoon viewing of the classic cable movie, *Outbreak*, sparked his interest in pathogens and public health. With the goal of less foodborne illness, his group designs, implements, and evaluates food safety strategies, messages, and media from farm-to-fork. Ben co-hosts a biweekly podcast called *Food Safety Talk* and publishes a food safety blog.



Dr. Manpreet Singh

Dr. Manpreet Singh is a Professor and Extension Food Safety Specialist in the Department of Poultry Science at the University of Georgia. He also has an adjunct appointment on the Department of Food Science and Technology at UGA. He obtained his MS and PhD in Food Science and Technology from Kansas State University and Iowa State University, respectively. Manpreet's research interests include Pre- and post-harvest Food Safety and the impact of food processing on safety of foods; Development and validation of intervention strategies to control foodborne pathogens in production and processing environments (specifically in poultry); application of rapid detection and identification methods for foodborne pathogens; prevalence and persistence of foodborne pathogens in poultry production and processing environments; stress responses including host-pathogen interactions and survival of foodborne pathogens in foods. Manpreet has worked extensively with broiler processors and assisted in issues relating to food safety and USDA-FSIS regulatory guidelines. Manpreet is an Extension Food Safety Specialist and works closely with stakeholders on developing food safety programs for the state of Georgia and nationwide. In his new role, Manpreet works with the food industry in the state and assist with on-farm and processing plant issues relating to food safety and regulatory guidelines.





Robin Peterson

Robin Peterson graduated with a BS & MS in Poultry Science from the University of Florida. She started her career in R&D and then began working with other processors representing ingredients such as soy proteins, phosphates & hydrocolloids. Over the past 18 years Robin has been focused in the area of food safety, particularly the kill and stasis of *Listeria* spp. and other pathogens. In late 2015, Robin accepted a position with Microcos, a Netherlands based Phage focused, biotechnology company. . As the US based representative for Microcos, she travels to customers, and participates in scientific forums to educate and promote the use of Phage technology throughout various food industries.



Dr. Donald Zink

Dr. Zink received a Ph.D. in Biochemistry and Biophysics from Texas A&M University and held faculty positions at Texas A&M and The University of Arizona. In 1983, Dr. Zink joined the food industry and held positions in research and food safety at Campbell Soup Company, Nestlé, and Future Beef Operations. In 2002, he joined the FDA's Center for Food Safety and Applied Nutrition. At FDA, Dr. Zink was the Senior Science Advisor for CFSAN. Dr. Zink retired from FDA in 2015 and is now President of the Division of Foods & Regulatory Compliance of IEH Laboratories & Consulting Group.

Dan Anderson

Dan Anderson is the Food Safety & GMP Manager in the Corporate Quality & Food Safety at the Coca-Cola Company. Dan is responsible for creating the strategy for building and maintaining a food safety culture across the global supply chain. He has worked for Coca-Cola for more than 18 years in various roles within Concentrate Manufacturing, R&D and Quality & Food Safety. Dan has successfully completed PCQI and lead assessor training for ISO 9001 and 22000. Dan holds a Bachelor of Science Degree in Biological Sciences from Grambling State University and a Master of Science Degree in Microbiology from Louisiana Tech University.





Upcoming Events and Workshops



Please mark your calendar for the **International Production and Processing Expo (IPPE)**.

When: Tuesday, January 30 – Thursday, February 1, 2018

Where: Georgia World Congress Center

285 Andrew Young International Blvd NW

Atlanta, GA

Why: The 2018 International Production & Processing Expo will bring together more than 1,200 exhibitors and 30,000 visitors in Atlanta, Ga. USA from Jan. 30 - Feb. 1, 2018. The trade show focuses on Innovation - bringing together buyers and sellers of the latest technology of products and services to make your business successful, Education - learning from the experts in free - and fee-based world-class programs beginning Mon., Jan. 29, on topics that cross industry interests, Global Reach - attracting more than 8,000 International visitors from 129 countries, and Networking - meeting new and rekindling old relationships with leaders across the industries. Early registrants pay only \$50 if they register online through Dec. 31. Registration is \$100 beginning Jan. 1, 2018. Fees include access to the trade show floor, select education programs and the Welcome Reception.

For more information, please visit the IPPE website: http://www.ippexpo.org/att_prospectus/

Please mark your calendar for the University of Georgia's Food Science Extension Outreach program's offering: **Better Process Control School for Acidified Foods.**



When: Tuesday, March 20 – Friday, March 23, 2018

Where: University of Georgia, Extension Food Science Outreach

100 Cedar Street, Room 242

Athens, GA 30602-2610



Why: The four-day food safety training course is offered in March by UGA specialists at the Extension Food Science training facilities on the UGA Campus in Athens. The Better Process Control School provides instruction which fulfills the FDA and USDA Good Manufacturing Practices (GMP) requirements to certify supervisors of acidification, thermal processing, and container closure evaluation operations during the canning of low-acid or acidified foods. The Food and Drug Administration (FDA) regulations requires that all acidified and low-acid processors of foods have someone on the premises who has successfully completed this training whenever food is being processed. Participants are required to attend all sessions and pass examinations on these basic topics.

Cost: \$650

Interested individuals should visit the Food Science Extension Outreach Program's website for more information or contact efs@uga.edu. The workshop brochure is available on the GAFP website.



GAFP Executive Committees

Are you interested in becoming more involved within the Food Safety community in Georgia? Do you have an interest in providing food safety professionals with a forum to exchange information on protecting the food supply? Are you interested in the education and service of Georgia food safety professionals and the communities we serve, by keeping members informed of the latest scientific, technical, and practical developments in food safety, environmental hygiene and regulatory updates? Are you looking to contribute to the development of our biannual educational meetings? Are you interested in opportunities to network with food safety professionals, and inform members of updates about workshops, training courses, and job postings? Are you interested in developing opportunities for students and young professionals?

If you answered **YES** to any of these questions, we invite you to become involved on a **GAFP Executive Committee**. Below you will find a list of current GAFP committees, with their respective chairs. If you are interested in serving on any of these committees, please contact the committee chair with a brief statement of interest.

Program Committee – Developing the meeting logistics (select date, location, etc.) and content (arranging speakers and topics) for the two, annual meetings. Chaired by Cheryl Brown (Starbucks).

Membership & Public Relations Committee – Advertisement and outreach, support GAFP Student Liaison, membership expansion, and fundraising. Chaired by Katie Satchwell (Coca-Cola North America).

Nominations & Awards – Managing the Student Scholarship and developing other awards given by GAFP. Chaired by Chef John Szymanski (Kroger).

GAFP is accepting nominations for Officer Elections

Executive Officer elections will be held during the business meeting at our coming spring meeting, on February 28, 2018. GAFP is currently accepting nominations for the following officer positions: Treasurer, IAFP Delegate, Vice-President, and Secretary. Interested members are requested to contact John Szymanski (John.szymanski@kroger.com) with a brief statement of intent and position of interest. A general call for nominations will also occur during the 2018 spring meeting.

GAFP announces 2018 Student Liaison

Himabindu Gazula was selected as the 2018 GAFP Student Liaison. During her one year term as Student Liaison, Himabindu hopes to complete the following initiatives:

1. Communicate information and opportunities to students, including internships, job opportunities, meeting information, and events,
2. Liaise with the University of Georgia Food Science Club to develop student involvement in the GAFP related meetings and events, and
3. Create an active community on social media platforms to engage the students and raise awareness about the GAFP and its activities.

If you have opportunities of interest for Food Science & Technology students in Georgia, please contact Katie Satchwell (gafp.secretary@gmail.com).





Thank you to our corporate sponsors!

GAFP is grateful for our corporate sponsors who financially support our meetings, our students, and our mission to keep food safe. Sponsors for the 2017-2018 year include: The Coca-Cola Company, ITW Pro Brands, Victory Processing LLC., Publix, and Chemstar Corporation.

It is through the generous support from our corporate sponsors that we are able to keep our members informed of advances in food safety and sanitation, and to provide financial opportunities to deserving graduate students. Your continued support of GAFP ensures that we are able to provide opportunities to developing food safety professionals.

The 2017/2018 GAFP Executive Board



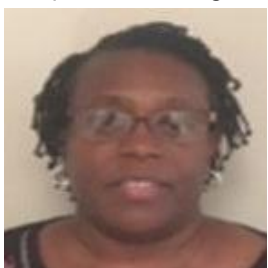
Past President

John Szymanski; Kroger
John.szymanski@kroger.com



President Elect

Jairo de Jesus; Mondelez International
Jairo.deJesus@mdlz.com



Vice President

Cheryl Brown; Starbucks
Chebrown@starbucks.com



President

Krissa Jones;
Georgia Department of Agriculture
Krissa.jones@agr.georgia.gov



Secretary

Katie Satchwell; Coca-Cola North America
Ksatchwell@coca-cola.com



Treasurer

Mark Norton; Georgia Department of Agriculture
Mark.norton@agr.georgia.gov



IAFP Delegate

Tori Stivers; University of Georgia
Marine Extension and Georgia Sea Grant
Tstivers@uga.edu