



NJAFP NEWSLETTER
New Jersey Association for Food Protection
Volume 15, Issue 1
Spring 2013



Announcing Our Spring 2013 Seminar

**May 1, 2013
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

It is both an honor and a privilege to address the members of the New Jersey Association for Food Protection (NJAFP) for the first time as the Association's new President. I would like to thank all of our current members, sponsors, and exhibitors for your continuous support and participation within our great organization. You are and continue to be the future of NJAFP and I am delighted to have the opportunity to steer us through the next chapters of our journey.

For the past seven years, I have had the pleasure of actively participating in this esteemed Association. During that time we have seen several changes, not only within our organization, but within the industry as a whole. After 10 years as the Metropolitan Association for Food Protection (MAFP), we underwent a formal name change in 2012. The new name is intended to reflect our specific New Jersey roots. We also implemented a scholarship program for students enrolled in food science/food safety programs and continue to work on ways to effectively increase future membership, seminar attendance, and biannual newsletter distribution.

As members of the industry and regulatory community, we are experiencing the most extensive overhaul of food safety law in many years by the federal government with the continuous rollout of the Food Safety Modernization Act (FSMA). While this new law continues to unfold and present us with additional challenges, we at NJAFP look forward to serving as your prime industry and regulatory resource. We commit to providing you with the most current feedback and valuable information on FSMA as the information becomes available to us.

As your President, I'm greatly looking forward to the year ahead and working with our first class board members, top regulatory advisorsinspectors, and industry leaders to offer the most relevant topics at our upcoming seminars and in our future newsletters.

As a professional, I have close ties to the organization and the core values we uphold. NJAFP has a unique place for everyone in the food sector. We constantly strive to cultivate regulators and industry and encourage a partnership for success. We learn and exchange from the best of the best and continuously improve as an industry and as regulators. Together, we will have an impact on making positive, measurable, and lasting changes for our great industry that we all support at various levels.

During my Presidency, I commit to each and every Association member and my fellow board members. I vow to uphold and strengthen the core values of our great Association. I always welcome your feedback and suggestions and look forward to seeing you in May 2013 at Cook College!



Food Safety Modernization Act (FSMA) Update

As food safety professionals, we are all aware of the new Food Safety Modernization Act (FSMA) that was passed into law by Congress on January 4, 2011. Although it is law, the rules by which it is to be enforced have yet to be confirmed. Congress was given 18 months from the date of the law to develop proposed rules. On July 4, 2012 (eighteen months later), the rules had still not been drafted. This past January, a draft was finally produced and on February 28 and March 1, the first public hearings for these rules were held in Washington, DC.

I find it quite ironic that on the very date that public hearings were held for a law that was passed 2 years ago, President Obama signed an order activating \$85 billion in spending cuts. I am sure that these spending cuts will affect current budgets in both the USDA and the FDA. Although the meaning of FSMA is important to public health, the Act's implementation under current budget cutbacks and the speed with which it is moving show no sign of rapid success. The recent public hearing was to allow the public to comment on proposed rules for food companies that fall under FDA inspection. Similar rules have been in place in most major food processors under USDA inspection for years. The recent public meeting was to review the rule for "current good manufacturing practice and hazard analysis and risk based preventative controls for human food."

According to the FSMA summary, "**the proposed rule, which is required by FSMA, would apply to many domestic and foreign firms that manufacture, process, pack or hold human food. These firms would be required to have written plans that identify hazards, specify the steps that will be put in place to minimize or prevent those hazards, identify monitoring procedures and record monitoring results and specify what actions will be taken to correct problems that arise. FDA would evaluate the plans and continue to inspect facilities to make sure the plans are being implemented properly.**" Well, to me, that sounds vaguely familiar to current USDA rules of having a HACCP plan in effect, and the first step in HACCP is proper GMP (Good Manufacturing Process).

As a taxpayer and one who works with food processors under USDA inspection every day, I ask, why reinvent

the wheel? We already have GMP and HACCP systems in place under USDA. The only difference is jurisdiction. Why can't all food companies comply with existing HACCP guidelines and rules? Why do we need to spend funds and time trying to enact food safety rules that are already in practice under USDA? I realize that this may be oversimplifying the issue and that many other features of FSMA exist but truthfully, under current spending and budget cuts, I am not holding my breath expecting FSMA to be enacted any time soon.

I suggest that as food safety professionals and consumers we encourage food companies currently without a HACCP and GMP plan to create one ASAP. I would tell the owners of these companies that if they can afford insurance on their business or vehicles they should look at HACCP as an insurance policy that someday could save their business. I'm sure you would agree that if a company is waiting for the government to enact a law to force them to comply with basic food safety guidelines, it's not a company that I as a consumer would want to purchase from.

In 1885, the magazine *Good Housekeeping* was founded. The magazine features articles about women's interests and product testing. For years, many products sought consumer acceptance with the "good housekeeping seal of approval." Perhaps we need a similar seal that confirms the food company has a HACCP plan in effect and validates its plan through a third party auditor. These types of seals and certifications currently exist under the Global Food Safety Initiative (GFSI) as well as programs that fall under their domain such as SQF, BRC, and Canadagap. Again, why are we reinventing the wheel, especially when we are in a budget crisis?



NJAFP will continue to keep our readers up to date with future developments on FSMA.



**Gary Cohen
Food Packaging Specialist
SupplyOne**

MAFP Finance Report for 4th Quarter 2012

Starting Balance	\$34,318.35
Income	\$3,709.12
Expenses	\$3,309.53
Ending Balance	\$34,717.94

Comparing GFSI Recognized Standards

Retailers, manufacturers, foodservice operators, caterers, industry associations, technical experts, and governments all have one thing in common when it comes to food safety. They recognize that consumers' confidence dropped to an all time low after a number of public food scares sent shock waves through the industry just over ten years ago.

As with many industries, this widespread concern for safety prompted action. Retailers/branded manufacturers began to audit their suppliers so that they could feel confident in their suppliers' abilities to meet their food safety system demands. This meant that suppliers often found themselves being repeatedly audited by individual customers, creating a massive duplication of audit procedures.

The industry soon came together to look at what could be done to improve the situation and reduce the strain on suppliers while maintaining the required safety levels. While consumers needed a reassurance that the food they were purchasing and eating was guaranteed as safe for consumption, the unnecessarily repetitive audits needed to be reduced. It was also important that, as food supply chains stretch across the globe, any industry solution covers both the end-to-end supply chain and is able to influence the industry on an international scale.

As a result of all these combined issues, the Global Food Safety Initiative (GFSI) was developed. All interested parties around the world joined forces to support the creation of a benchmarking and approval scheme that would lay the foundations for an industry-wide expectation in terms of food safety management system deliverables. This then became the benchmark against which all food safety standards can be tested, verifying that the standard once gained by an organization, proves they are producing or handling food at the level of safety specified. Holding a GFSI approved certification is fast becoming an industry standard as more and more organizations within the industry are expecting entire supply chains for a given product to prove this capability.

continued on page 4

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continued from page 3

Organizations audited and certified through a GFSI approved scheme increase their chances of being a chosen supplier to retailers and/or manufacturers who demand their suppliers hold a GFSI approved certification. The vision of the GFSI benchmark of 'once certified, accepted everywhere', is moving in the direction of being realized, both across the industry and across the world. With a number of international GFSI approved food safety standards now available competitive suppliers are already certified, seeking certification, or developing their processes and identifying the best certification scheme for their organization. The hope is that as this becomes even more widespread, consumer confidence can be fully restored and food scares can become a thing of the past." For more information, please see: the GFSI white paper at: <http://www.sgs.com/en/White-Paper-Library/2012/Comparing-GFSI-Recognized-Standards.aspx>



**Victor Muliyil, Food Technical Manager
Supreeya Sansawat, Global Food Sector Manager
SGS Systems & Services Certifications (SSC)**

What's the Deal with Horse Meat?

A continent-wide scandal is rocking Europe and things are getting horsey. The news from Europe has many American consumers wondering if horse meat will make its way into ground beef products in the U.S., too.

Even if you are a die-hard carnivore, the thought of eating horse meat may make you uncomfortable. Or maybe not. In certain countries such as the U.S. and the United Kingdom, horses are routinely viewed as gentle companion animals or noble champions by most people. Many have a hard time with the image of consuming Seabiscuit, Black Beauty, or Mr. Ed. However, this view is not universal by any means. China is reported to be the country that consumes the largest amount of horse meat, followed by Kazakhstan, and many others.

Major companies in Europe such as Tesco, Nestlé, and Ikea have recently had to pull certain meat products from shelves in 14 countries after DNA tests showed that those products were found to contain varying amounts of horse meat even though the label indicated that they contained beef. No inherent food safety risk is associated with horse meat, however, some opponents of horse slaughtering say consumption of horse meat has the potential to be problematic because of the use of various kinds of drugs in horses. Many equine pharmaceuticals, such as phenylbutazone (PBZ), are not approved for use in food animals. PBZ is a known carcinogen and has been linked to health effects such as liver failure, bone marrow suppression, and decrease of white blood cells.



Current laws do not allow horse meat to be processed for human consumption in the U.S. without inspection by the U.S. Department of Agriculture (USDA), so horses destined for that purpose have been shipped to countries like Mexico and Canada for slaughter. The Obama administration recently urged Congress to reinstate an effective ban on the production of horse meat for human consumption. That ban lapsed in 2011. The last plant that slaughtered horse meat for human consumption in this country closed in 2007. This occurred after Congressional approval of an appropriations bill that included a rider forbidding the USDA from financing the inspection of such meat. That rider was renewed in subsequent appropriations bills until 2011, when Congress quietly removed it from a recent spending act. Since then, businesses interested in horse slaughter have expressed interest in resuming. However, renewal of horse slaughter businesses can only occur if the USDA reestablishes inspection protocols.

Canada currently exports large amounts of horse meat to Europe, but it is likely that this business will dwindle when the European Union (EU) begins enforcing rules concerning traceability in horses destined for slaughter. EU food regulators are exasperated by the flurry of positive tests that have frequently occurred in imported meat. Slaughterhouses have been repeatedly closed while they struggle to clean up after a positive drug test or videos depicting animal welfare concerns in their facilities. All in all, it is evident that the production and consumption of horse meat is a hotly debated issue, and one that is being played out on a global scale. (On a side note, I feel the need to state that this article was written by an animal-loving vegetarian).



**Virginia Wheatley
Research Scientist 2
New Jersey Department of Health**

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New Technology for Rapid E.coli Detection

Researchers at France's Pall Technologies have developed a new real-time polymerase chain reaction (PCR) system called GeneDisc which shows great promise for testing for shiga toxin-producing E.coli (STEC) in food samples, particularly in ground beef and other meats.

The test detects the presence of multiple, specific gene targets, simultaneously. These targeted genes indicate the existence of STEC in meat. Rapid screening methods are highly desirable to both manufacturers and regulators, such as the United States Department of Agriculture (USDA). Furthermore, the GeneDisc is a portable, self-contained unit with a standardized procedure for detecting STEC. It is capable of detecting nine STEC serogroups including: O26, O45, O91, O103, O111, O113, O121, O145, and O157.

Since six of the eight non-O157 serogroups listed above are considered adulterants by USDA, even if present in raw ground meats, the promise of this test has gained a lot of attention. Pall's research, published in *Frontiers in Cellular and Infection Microbiology*, has been noticed by USDA Agricultural Research Service (USDA-ARS) officials. Pina Fratamico, a researcher at USDA-ARS, believes that a method and equipment that has flexibility, high sensitivity, provides reproducible results, is less time consuming, and easy to use is more amenable for use by regulatory agencies and industry. Industry benefits from a reliable, quick test-and-hold system and regulators can detect and act quickly upon adulterated lots before shipping. She added that widespread usage of such a device will almost certainly increase food safety in the long run.

Source: Fratamico, Pina and Bagi, Lori K. *Frontiers in Cellular and Infection Microbiology*, "Detection of Shiga Toxin-Producing Escherichia coli in Ground Beef Using the GeneDisc Real-Time PCR System"



Thinking of Food Packaging: Where Have All the Butchers Gone?

If you are old enough to recall the days of neighborhood butcher shops, you remember the unique smells and feel associated with these shops. Many even had sawdust on the floor. The local butcher shop was a place where mostly family-operated business owners worked 6-7 days each week for long hours, and usually had a smile on their face. They offered personal service and fresh meat to their customers. The meat was mostly hand cut and wrapped in "butcher paper." Many of these shops ground their own chopped meat and stuffed their own sausages.

Yet as the years passed by, many of these small family butcher shops succumbed to changing times and were replaced by supermarket butcher "departments." Meat was



still cut by butchers but the personal contact was for the most part eliminated. The fresh meat was cut in the back room and placed on Styrofoam meat trays, wrapped with PVC meat film and sold in various weights. Shoppers would pick up the meat and examine the cut closely. If you were buying a bone-in product like steak, veal, or lamb you were able to gauge the thickness and cut. If you did not like what you saw, you could pick up a phone in the department and request a special cut from the butcher on call.

In many urban supermarkets this is still possible. However, if you live outside major urban areas and now purchase your meat from large retailers such as Walmart and Costco, you know that most meats are now packaged in rigid plastic trays with film on the top. In most cases, there are no butchers on call to address a special need. So, where have all the butchers gone?

In a major shift over the past 10 years meats have transitioned from being cut within shops and departments to being "case ready" packaged by meat processors. Most supermarkets now purchase their meats from large processors that package on high speed "case ready" packaging lines. In most cases, meats are still cut by

butchers who usually work in cold rooms with enough clothing to keep them warm through long shifts. The combination of knives and slippery floors make it a high risk occupation. It is a job that requires patience, skill, and attention to detail. The cut meats are then placed into rigid trays and packaged on equipment that injects a combination of gases into the package to preserve the meat and enable a longer distribution cycle.

Being a butcher is not easy. As a food packaging specialist, I come into contact with butchers every day and these encounters make me truly appreciate what they do under difficult conditions. Many start their long days around 3 AM and finish around 1 PM.



From the consumer standpoint, the cost of meat is at an all-time high. Both supermarkets and processors understand this and seek to keep costs as low as possible so that meat is not priced beyond the reach of consumers. Case ready packaging is one of the ways to keep these costs low. Although we no longer see the butcher in the local shop, be assured that behind the scenes, there are many hard working men and women still providing us with our favorite meats at a price that in most cases, is still affordable.



**Gary Cohen
Food Packaging Specialist
Supply One**

Congratulations to Our NJAfp 2013 Sustaining Members

Certified Laboratories, Inc. Martin Mitchell Plainview, NY	EcoLab Food and Beverage David Garner
Elmhurst Dairy, Inc. Robert Giurco Jamaica, NY	Health and Sanitation Systems Ted Diskind Highland Park, NJ
Readington Farms, Inc. Patrick Boyle Whitehouse, NJ	RK Environmental Services Jessica Albrecht Westwood, NJ
True World Foods NY, LLC Helder Cabrita Elizabeth, NJ	UrbanEntomologist.com Richard Rodriguez Brooklyn, NY
Weber Scientific Fred Weber Hamilton, NJ	Wim Wam 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

Wednesday, May 1, 2013

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

Please register by April 25. See page 9.

8:30-9:00	Registration and Continental Breakfast
9:00-9:15	Opening Remarks
9:15-10:15	Mike Tchikindas - Rutgers University - Department of Food Science <i>Introduction To Probiotics</i> [1.0 CE]
10:15-10:30	Break
10:30-11:30	Bill Dotts - U.S. Food and Drug Administration <i>Food Protection During Special Events: Presidential Inauguration 2013</i> [1.0 CE]
11:30-12:30	Susan Mayer - Mayer Bacon Services, LLC <i>Food Defense and Emergency Preparedness Training for NJ Food Companies</i> [1.0 CE]
12:30-1:30	Lunch - Hot Buffet - Networking
1:30-2:30	Keynote - Paul Hall - AIV Microbiology and Food Safety Consultants, Inc. <i>Food Safety Challenges with Prepared, Ready-to-Eat, Fresh Food</i> [1.0 CE]
2:30-3:30	Bill Manley - New Jersey Department of Health - Food and Drug Safety Program <i>Chapter 24: How Did We Get Here? Where Are We Going?</i> [1.0 CE]
3:30	Adjourn

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

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 – 2013 NJAfp SPRING SEMINAR 5-1-13

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

PLEASE CHECK PAYMENT METHOD:

Check _____

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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 the parking deck.

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)

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

\$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 any newsletter.

NJAFP EXECUTIVE BOARD MEMBERS

2013

President	Jessica Abrecht	jessica@rkenvironmental.com
1st Vice President	Anthony Simas	tony.simas@ecolab.com
2nd Vice President	Virginia Wheatley	virginia.wheatley@doh.state.nj.us
Secretary/Treasurer	Carol Schwar	cschwar@co.warren.nj.us
IAFP Affiliate Delegate	Gary Cohen	gcohen@supplyone.com
Immediate Past President	David Reyda	dreyda@darden.com
Member at Large	Susan Algeo	susan.algeo@pastertraining.com
Member at Large	Paul Cimins	pcimins@hotmail.com
Member at Large	Alfredo Cortes	alfredo-cortes2011@hotmail.com
Member at Large	Jack Menaker	jack@safefoodconsultingnj.com
Member at Large	Don Schaffner	schaffner@aesop.rutgers.edu
Member at Large	Alan Talar斯基	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 1, 2013 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.