

# THE GAFP REPORT

Georgia Association for Food Protection

Vol. 27 No. 4 October 2011

[www.gaafp.org](http://www.gaafp.org)

**Summary of the GAFP Fall Meeting Sept. 23.** – The Fall 2011 meeting of the GA Association for Food Protection took place on September 23 at McCormick Spice’s processing and distribution facility in Atlanta. There were 55 attendees. April Anderson led a business meeting which included a financial report by Treasurer Mark Norton. Tori Stivers gave a summary of the IAFP 100<sup>th</sup> annual meeting held in Milwaukee, WI, August 1-4. The GAFP would like those who shared their knowledge by speaking at the meeting: Greg Sommerville, Jerry Laken, Jennifer Thomas, and Dave Christman, all from McCormick, and Pam Metheny, Quality & Food Safety Auditor/Regulatory Affairs Specialist of Wayne Farms, LLC.

## 2011 OFFICERS

**President: April Anderson**

[april.anderson@agr.state.ga.us](mailto:april.anderson@agr.state.ga.us)  
Georgia Department of Agriculture  
Consumer Protection Division

**President Elect: Jennifer Thomas**

[Jennifer.thomas@mccormick.com](mailto:Jennifer.thomas@mccormick.com)  
McCormick

**Secretary: Kurt Stoltz**

[kpstoltz@dhr.state.ga.us](mailto:kpstoltz@dhr.state.ga.us)  
Lowndes County Health Department

**Treasurer: Mark Norton**

[mnorton@agr.state.ga.us](mailto:mnorton@agr.state.ga.us)  
Georgia Department of Agriculture  
Consumer Protection Division

**Past President: Mac Branch**

[mac.branch@publix.com](mailto:mac.branch@publix.com)  
Publix Supermarkets

**GAFP Delegate: Tori Stivers**

[tstivers@uga.edu](mailto:tstivers@uga.edu)  
UGA Marine Extension Service

**Webmaster Ed Giera**

[egiera@gaafp.org](mailto:egiera@gaafp.org)  
Guardian Food Groups



Wendy White, head of Golden State Foods' Beef Quality System department, received the President’s Recognition Award from the International Association for Food Protection (IAFP). Wendy, who earned her bachelor and master degree from UGA and has been a member of GAFP since 2000 and attended her first IAFP conference as a student in 2001, earned the recognition for her outstanding contribution in the planning and implementation of all the different initiatives and activities for the IAFP 100-Year Anniversary Meeting. “Winning this award meant the world to me,” says Wendy.

See more about Wendy’s award on page 2.

\*For additional contact information, see website.

GAFP NEEDS A NEW VICE-PRESIDENT

TO VOLUNTEER OR NOMINATE SOMEONE, CONTACT: Mac Branch or Kurt Stoltz

## GAFP News and Notes

GRIFFIN, GA. **Cargill** has announced that **Dr. Michael Doyle**, Director of the **University of Georgia Center for Food Safety** has joined a panel of food safety experts that will look into the causes of the two recent recalls of ground turkey due to *Salmonella Heidelberg* contamination risks. In announcing the work of the panel, Cargill stated in their release that “we believe a panel of independent experts will be able to help us assess and validate the measures we’ve put in place.” September 20, 2011.

ATLANTA, GA. A recent study cited incomplete beef grinding logs in randomly surveyed retail establishments leading to possible difficulties in traceback procedures. **L. Hannah Gould** and **Carol A. Selman** were two of the researchers who published the study, working at the **Centers for Disease Control and Prevention (CDC)**. The study concludes with... “While proper recordkeeping will aid in more efficient and effective traceback and traceforward investigations, and might help to reduce the scope and duration of outbreaks, grinding logs are only one part of a range of activities that are essential to limit foodborne infections. Other interventions are needed to reduce the prevalence of pathogens such as *E. coli* O157 on beef products (5), and consumers should continue to be vigilant about preparation of ground beef products and prevention of cross-contamination in the home.” Accessed September 30, 2011.

WASHINGTON, DC. **FDA** announces the Coordinated Outbreak Response and Evaluation (CORE) Network – created to manage not just outbreak response, but surveillance and post-response activities related to incidents involving multiple illnesses linked to FDA-regulated human and animal food and cosmetic products. September 14, 2011.

ATLANTA, GA. A new bacterial-sensing device is being field tested this winter promises to deliver accurate and speedy results, plus the low costs its developers predict. The device, called a biosensor, was developed at the **Georgia Tech Research Institute (GTRI)**. It can simultaneously identify species and determine concentrations of multiple pathogens — including the deadly *E. coli* O157:H7 and *Salmonella* — in food products in less than two hours while operating on a processing plant floor. Accessed September 30, 2010.

ATLANTA, GA. Effective July 1, 2011, the Division of Public Health will become a stand-alone agency and will no longer exist as a division within the Georgia Department of Community Health (DCH). The Department, acting in and through County Boards of Health, will continue to educate and promote food safety in Georgia through its work advising and permitting restaurants, coffee shops, cafeterias, institutional food service, mobile food, catering establishments and such similar establishment. The regulatory work for foods in Georgia is divided between Public Health and the Georgia Department of Agriculture, which is responsible for regulating grocery stores, wholesale foods, bakeries and confectionaries, food warehouses, bottled water facilities, pesticide licensing regulation, meat and poultry inspection and grading and more.

WHITE AWARD – Continued from front page.

Specifically, her accomplishments include bringing in StoryCorps, one of the largest oral history projects of its kind, to capture the story of food safety history for future generations. Her recorded session, along with the accounts of other IAFP members, will be preserved at the American Folklife Center at the Library of Congress. An article she coauthored, “Celebrating 100 Years of IAFP Journals: 2000s”, was published in the August edition of IAFP monthly publication “Food Protection Trends.” Wendy also organized a symposium for IAFP’s Centennial meeting entitled “Validation of Enteric Pathogen Interventions: Scientific, Regulatory and Applied Approaches for Beef Slaughter and Further Processors,” which included prominent key note speakers from the Food Safety Industry.

“Wendy is a hard working, intelligent leader and has demonstrated that since the day she came to work at Golden State Foods,” adds Wayne Morgan, President Meat Group Conyers. “This award shows that her contributions go beyond Golden State Foods and are recognized by the food industry as well.”

### SCHOLARSHIP AVAILABLE

GAFP is still looking for applicants for the Dr. Jim Ayres Young Investigator Award and David Fry Regulatory Food safety professional IAFP meeting Stipend

For more information, contact: