



NJAFP NEWSLETTER

New Jersey Association for Food Protection

Volume 15, Issue 2

Summer 2013



Announcing Our Fall 2013 Seminar

**October 9, 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.

IN THIS ISSUE

- 1 Announcing Fall 2013 Seminar
- 1 President's Message
- 2 Go Ahead, Use the Salt - *Gary Cohen*
- 2 Mobile Units and Temporary Vendors - *Jeanne Garbarino*
- 3 Thinking of Food Packaging - *Gary Cohen*
- 3 NJAFP Finance Report
- 4 FDA Assessing Salmonella in Tree Nuts - *fda.gov*
- 4 Labeling Guide in 7 Languages - *Virginia Wheatley*
- 5 The Butterfly Effect - *Don Schaffner*
- 6 Food Safety Education for Ethnic Audiences - *Food Safety Magazine*
- 7 Sustaining Members
- 8 Seminar Agenda
- 9 Seminar Registration Form and Info
- 10 Directions to Cook Campus Center
- 10 NJAFP's Affiliation with IAFP
- 11 Put Your Ad Here
- 11 Scholarship Info
- 12 NJAFP Executive Board Members
- 12 Wanted! New Members



PRESIDENT'S MESSAGE

**Hurricanes, Holidays and the Super Bowl:
Stronger than the Storm**

The remaining months of 2013 ignite excitement for us here in our wonderful state. Not only do we have the holidays rapidly approaching, we have one of the greatest pinnacle sporting events coming to our backyard—the 2014 Super Bowl. And yes, I'm already planning a menu for the party.

As food safety professionals, we have an immense responsibility, and a great deal to look forward to while we continue to maintain the highest level of food safety for our consumers. As the summer comes to a close, we approach a new, unsettling season here in New Jersey: *hurricane season*. We have witnessed and experienced great devastation over the past two years. Disaster recovery still continues for families and businesses consumed by storms that had impact beyond what we could fathom.

Although we have faced unprecedented challenges, the protection of our food sources have not and will not be compromised. Industry professionals and regulatory officials will be preparing for disaster relief and business continuity over the months ahead. We will get through this hurricane season with experience under our belts - knowing that there is light at the end of those storm clouds.

The holiday season is accompanied by an increased consumption of culinary delights. It is an intimate time of the year shared with family and friends. We all have an innate preconception that our food is safe for serving and feasting. Behind every safe meal, our food safety professionals are diligently working to maintain consumer trust.

For the first time in our history, New Jersey is the proud host of the 2014 Super Bowl. In addition to high levels of law enforcement security, food security (more accurately defined as food defense) is of the highest importance. NJAFP seminars have covered topics on highly publicized events such as the Olympics, presidential inaugurations and other prestigious sporting events. Once again the volumes of inbound food items, and increased food production will sky rocket to meet the demand of tens of thousands of visitors from all over the world. New Jersey is in the spotlight - and our responsibilities are paramount.

As an advocate for hurricane parties, holiday cheer, and mass consumption of safe food at Super Bowl events, I am proud to be a part of an elite group providing a watchful eye on the very products we consume. I assure you that our upcoming seminar will provide you with the details and information you need to have a successful hurricane, holiday and Super Bowl season.




Go Ahead, Use The Salt...???

I recently traveled to a foreign country, Portland, Oregon. It was foreign to me because I've never been to the Great Northwest and you can get to Europe in about the same time it takes to travel there from NYC. My wife and I stayed at a cute "boutique" hotel in downtown Portland.

On the first day we had breakfast downstairs at their trendy "artisanal" style restaurant. One of the things we immediately noticed was how they presented their "table" salt. Instead of serving the salt in traditional little salt shakers they served large crystal sea salt in a small 4-ounce finger bowl. As a food safety professional, I was curious about this and naturally as I'm sure most of us do, questioned where the fingers of the last person who touched this salt had been. I immediately decided that there would be no salt on my food that morning. I tactfully asked the waitress about the salt and why they served it that way. I guess she is asked this question often and was quick to respond, "salt kills bacteria and they change the bowls every day so there is no bacteria growth and I need not worry about using it." Ok, that's interesting. I was not prepared to challenge her response and accepted her explanation. However, something still did not seem right.

I am well aware of salt being one of the first God-given natural preservatives we have on earth. I am also aware of how concentrated amounts will in fact kill and inhibit bacterial growth. There's just something about certain bacteria that I will leave to the imagination, such as entering the salt by a person's touch. I truly believe that the average person washes their hands when leaving the bathroom. I just wonder whether the non-average person *just* had their fingers in the salt before me? Now, I know that the restaurant was looking to serve the salt in a different, upscale, artisanal, whatever manner, but really, did they think this through? As I started to think more about the condiments on our restaurant tables it became apparent that I was not alone in questioning the bacteria counts.


There have been a number of recent articles regarding the bacteria counts of such items as salt and sugar shakers, ketchup and mustard bottles, and restaurant menus. Yikes! Sounds like we need to put warning labels on these as well. The studies have shown that restaurant menus carry far more bacteria than any other item outside of the bathroom. However, the menu does not touch the food and as long as I sanitize or wash my hands before touching my food, I should be good. However, using the salt that someone else's hands have just touched and applying it to the food I am about to eat just didn't sit right with me. These recent media reports also claim that the salt and sugar shakers, as well as the mustard and ketchup bottles become breeding grounds for bacteria. With studies showing an average of 50 million cases of food poisoning annually, it's no wonder that certain things we have always taken for granted such as the condiments on restaurant tables may in fact be contributing to these numbers.

Sorry, Just one more thing to consider when eating out. As a footnote, it was quite ironic that my wife ended up with a serious case of food poisoning on our last day in Portland and wouldn't you know it, we had breakfast at the hotel that morning and she used the salt. Go figure.... 

Gary Cohen
Food Packaging Specialist
Supply One

Dealing With Mobile Units and Temporary Food Vendors

Mobile units and temporary food vendors are not an easy thing for health inspectors to deal with. They don't stay in one spot and their base of operations may vary between counties or states. They sometimes use their homes as a base of operations. When they travel through jurisdictional lines, they often point out the inconsistencies among departments. So what is a Health Department to do?

The answer in southern NJ was to form a task force of 7 health departments and to come up with a common application that all of us would accept. Once approved in one of our jurisdictions, all of us would accept that approval. We also had to agree to the basic rules that we would enforce. It was an in-depth process taking several months, but it works. Kathy Gandy from Cumberland County Health Department and I will be discussing this process, the form, and the interagency agreements that helped make this area of our job a little easier while keeping better track of these moving food retailers. The vendors have come to appreciate only completing one longer form and not repeating it in every jurisdiction as well. 

Jeanne Garbarino
Vineland Health Department

Thinking Food Packaging: Notice Chicken Packaging Looking A Little Different These Days?

Being in the food packaging business for many years has given me a unique appreciation for supermarket shopping. When I go shopping with my wife she often has to find me when she's ready to leave the store because I am roaming around looking for the latest and greatest packaging. Forget about trade shows, you can see all the new packaging ideas at a Whole Foods or Wegmans supermarket.

Over the past year, I've noticed a real change in the way chicken is being packaged and presented. Most of this change is due to a process that has been around for over 10 years but only recently has been making a major impact. This relatively new process is called "Air Chilled." You might notice that an air chilled package is different from the traditional chicken packaged in a foam tray that often has leaky red water coming through the plastic. Today, many chicken processors "skin package" their chickens in clear plastic trays. It's a form of vacuum packaging. The main reason they do this is to eliminate the bloody red water often found in traditional packaging.

The traditional chill method is referred to as "water chilled." It entails submerging a batch of chickens into a chlorinated water bath after slaughter. "Air-chilled" is a method used to chill a chicken down to the 40 °F temperature required after slaughter. The "air chilled" method utilizes chilled air to bring the birds down to the proper temperature but eliminates the need to batch them together. They are normally hung on racks that circulate through a chilled room for up to 45 minutes.

Studies show that both methods are equally effective at reducing bacterial growth. A primary difference is that as a result of the water chilled method, the birds tend to absorb more liquid, especially in the skin, while air chilled birds tend to lose liquid. In addition, air-chilled chickens may be priced higher per pound even though the yield per pound is higher in air chilled chicken due to the reduced water content. However, it does not compensate enough for the increased price per pound. Nevertheless, consumers and high-end retailers are promoting this chicken as tastier, healthier, and safer.

Personally, I've cooked with both and detect very little difference in the taste. The fact is that if you cook a chicken just right it will be moist and tasty. Cook a chicken too long, air chilled or water chilled, and you have dry yucky chicken.

From a food safety standpoint, studies have shown that salmonella is present in 40-50% of all birds, air-chilled or water chilled. You still have to thoroughly cook the chicken to the desired temperature of 165 °F.

Processors and retailers are always looking to improve and sell their products with increased value at a higher cost. That's alright because the consumer will be the ultimate judge of value versus price. In my household, we mostly buy air-chilled chicken because of one primary factor - the pleasant absence of the bloody red water that just looks yucky and unclean. I don't miss opening the package and worrying about the bacteria infested water splashing around the prep area.

Please visit Mary's Chickens website to view a video of the air chilled process:

<http://www.maryschickens.com/Airchilled.htm>



Gary Cohen
Food Packaging Specialist
Supply One

MAFP Finance Report for 2nd Quarter 2013

Starting Balance	\$37,252.18
Income	\$4,987.84
Expenses	\$6,708.01
Ending Balance	\$35,532.01

FDA Assessing Risk of Salmonella From Consuming Tree Nuts

The U.S. Food and Drug Administration (FDA) is requesting comments, scientific data and other information to use in an assessment of the risk of human salmonellosis associated with the consumption of tree nuts. The planned risk assessment seeks to quantify the public health risk associated with eating tree nuts potentially contaminated with *Salmonella*, the bacterium that causes salmonellosis, and to evaluate the impact of interventions to prevent contamination with this bacterium or to reduce its contamination levels.

The need for a risk assessment is underscored by outbreaks of human salmonellosis linked to tree nuts over the past decade, by product recalls, and by *Salmonella* isolation from tree nuts during surveys. In recent years, contamination with *Salmonella* has been found in almonds, cashews, pistachios, pine nuts, Brazil nuts, macadamia nuts and walnuts, among other types of tree nuts destined for human consumption.

The exact sequence of events causing salmonella outbreaks from consumption of tree nuts is not fully understood.

The risk assessment will inform FDA policy and may be useful for owners and operators of tree nut processing plants and other post-harvest facilities, among other stakeholders.



Source: www.fda.gov

Parts of a Food Label Available in 7 Languages

I am very excited to announce that Parts of a Food Label, the 3-page poster and guide originally developed in 2009 to address common labeling issues, is now available in 7 languages (other than English). The languages include: Arabic, Chinese (Traditional), Japanese, Korean, Portuguese, Russian, Spanish. Please visit the New Jersey Department of Health, Food and Drug Safety Program's website to find the poster/guide in English and other languages. It is located on the Retail Food Project page at: <http://nj.gov/health/foodanddrugsafety/rfp.shtml>

Some of you may know the story that led to the development of this guide, but in case you do not, here it is. A few years ago, I accompanied a local health department inspector to a small store. I immediately noticed unlabeled nuts, a package of twisted roots with no English writing, and a container of flour lacking allergen information. The man in charge struck me as hard working gentleman, not short, not tall, but slender, and as humble as a bean. His particular accent and dark skin indicated he was of African origin. I asked him where he stored his fish. He showed us a reach-in refrigerator and two small deep freezer units. The dried fish in the refrigerator had no labels, and was uneviscerated, a high risk for *C. botulinum*. The frozen fish packages also had no labels. When asked, the humble store owner said that he bought his frozen fish from a market in Philadelphia. He stated that he bought the dried fish "from a friend." However, he could not produce any invoices. Unknown source, hmm. Clearly, his entire stock of dried and frozen fish was bound for voluntary destruction.

When we vocalized this to him, he backed himself into a corner, crouched down into a squat, and began to sob. "You're taking food from my children," he cried. "I am a very poor man – why are you doing this to me?" As we contemplated how to handle this situation, I realized that I had a unique opportunity to impact this man's life in a positive way. To preserve his dignity and his livelihood. To keep food in his children's stomachs. To protect public health at the same time.

In the next two months, I pored over endless food labeling and import laws. Hundreds of pages of mind-bending, confusing regulations. I also attended a food labeling workshop. This led to the creation of a 3-page, plain language poster and guide summarizing and simplifying packaged food labeling laws. During the whole process, I kept the African man in my thoughts, allowing his lack of understanding to shape my work. I kept thinking, "how can I write this so that someone like him can understand it?" I called the finished product "Parts of a Food Label." This educational material has been distributed statewide. It has been promoted to local health departments, the food industry, and food safety organizations. (I've even heard that it was sent overseas). It has been handed it out to restaurants, grocery stores, and food manufacturers. Much positive feedback has been received. I accept it graciously, but I know the real truth. The appreciation does not belong to me at all. It belongs to a humble man who unknowingly provided me with great inspiration. And who was of course, the first individual to receive his very own copy of "Parts of a Food Label."

And extra special thanks to the individuals who worked hard to complete these in-kind translations: Ara Cho, Jerry Kim, Alicia Murad, Stella Tsai, Emilia Volyand, Yuichiro Watanbe, and Eman Yacoub.



Virginia Wheatley
New Jersey Department of Health

The Butterfly Effect*

I work with the news media as part of my job at Rutgers University, so it was no surprise when I was contacted by WABC-TV New York in the summer of 2009. They were working on a story regarding the potential risks posed by transportation of perishable foods from a wholesale cash and carry foodservice supplier in the tri-state area. The camera crew paid me a visit in my lab at Rutgers University, and I used the interview to talk about the importance of temperature control in managing food safety risks. If you'd like to see the story you can do so here: <http://abclocal.go.com/wabc/story?section=news/investigators&id=7029998>.


But my story doesn't end there. Not long after the piece was broadcast, I got a call from a colleague. "I'm a food safety consultant with Jetro/Restaurant Depot, and some guys from the company would like to talk to you about food safety." I think my heart skipped a beat. Jetro was the company fingered in the investigation. I agreed to meet with Jetro (how could I say no?), but before the meeting, I re-watched the news report. Fortunately, I stuck to the facts, and no matter how much the reporter tried to put words in my mouth, I kept it scientific. Still, when the day of the meeting with the Jetro team came, I was a bit nervous. As it turns out, I didn't have anything to worry about. The Jetro team was nothing but polite, and they just wanted to see if there was anything I could do to help them help their customers manage food safety risks appropriately.

After a series of meetings we concluded that what was needed was an in-depth critique of the U.S. Food and Drug Administration (FDA) FDA Model Food Code provisions for holding food out of temperature control, and the development of a risk management framework. That framework would be used to help restaurateurs gauge the safety of foods purchased from Jetro/Restaurant Depot based on the transport time and product final temperature upon arrival at their restaurant. What the Jetro/Restaurant Depot team lacked in computer modeling expertise, they made up double in enthusiasm and commitment.

Their commitment resulted in the publication of a peer-reviewed publication in the Journal of Food Protection, which appeared in the June 2013 issue. See the article at: <http://www.ingentaconnect.com/content/iafp/jfp/2013/00000076/00000006/art00023>. The article describes the development of a tool to manage the risk of the transportation of cold food without temperature control. The tool uses predictions from ComBase predictor model (<http://modelling.combase.cc/>) and builds on the 2009 FDA Model Food Code and supporting scientific data in the Food Code annex. The resulting model-based tool is a useful aid to risk managers and customers of wholesale cash and carry food service suppliers, as well as to anyone interested in assessing and managing the risks posed by holding cold foods out of temperature control in supermarkets, delis, restaurants, cafeterias, and homes.



I'm pleased to share that my work on this project has inspired others as well. A Master of Science student in my lab has recently completed a research project on the experimental validation of the ComBase predictive model for *Salmonella* growth in raw ground beef under changing temperature conditions. A Conference for Food Protection committee charged with revising the emergency action plan guidelines for retail food establishments has used my expertise and some computer models to assist in the development of procedures for handling refrigerated food during a power outage as well.

* According to Wikipedia http://en.wikipedia.org/wiki/Butterfly_effect "In chaos theory, the butterfly effect is the sensitive dependence on initial conditions in which a small change at one place in a deterministic nonlinear system can result in large differences in a later state. The name of the effect, coined by Edward Lorenz, is derived from the theoretical example of a hurricane's formation being contingent on whether or not a distant butterfly had flapped its wings several weeks earlier." 

Donald W. Schaffner, PhD.
Rutgers University

Food Safety Education for Ethnic Audiences

Food handling and hygiene practices of food handlers from varied cultural backgrounds are influenced by their cultures, beginning with practices at home. These practices may easily be carried over into the workplace. One study found that more food safety violations, such as inadequate time/temperature control and lack of hand washing, were found in ethnic restaurants than in non-ethnic restaurants. Ethnic food retail stores also had more critical food violations, including cross-contamination and inadequate temperatures.

From 1990-2000, the Centers for Disease Control and Prevention (CDC) reported an increase in food outbreaks associated with ethnic foods, with most frequent outbreaks representing Mexican (41%), Italian (39%) and Asian (20%) foods. As food handlers from various ethnic backgrounds continue to become more prevalent within the food supply chain, food safety professionals should take measures to develop more appropriate and effective food safety training resources.

Issues With Traditional Resources for Ethnic Food Handlers

Traditional educational resources targeting ethnic audiences are usually direct translations from English. However, they may lack cultural appropriateness. A typical mistake is thinking that ethnic populations are homogeneous. Food safety professionals should always be mindful of cultural distinctions to avoid stereotyping. Being familiar with the food cultures of ethnic populations and remaining sensitive to their customs improves the delivery of food safety messages.

Getting Familiar With Levels of Acculturation

Ethnic groups demonstrate cultural differences influenced by their circumstances and assimilation into various cultures. Food safety messages should always be adapted to the degree of acculturation. Acculturation is the process of acquiring a second culture, measured by length of U.S. residency, ties to home country, language use, and food customs. Food preferences, cooking practices, and food consumption patterns differ based on level of acculturation. First-generation operators of family-owned stores and restaurants tend to be unfamiliar with food safety and sanitation standards, and commit higher risk violations. Some older generation operators even regard lower inspection grades as a badge of honor and an indication of being more “authentic.” These individuals prefer to speak their native language, cook authentic dishes, and often cling to traditional food handling habits.

For these audiences, traditional modes of communication need to be observed, and food safety resources must be culturally appropriate and translated into their native language. Educational resources in English can be used for third-generation or U.S.-born ethnic individuals, who usually speak English.


Know Their Educational Level

Knowing the educational level of an ethnic audience helps determine the appropriate literacy level needed for developing educational resources. For audiences who have no more than a high school education, illustrations and photos (not blocks of text) are most useful. Visual explanations like images, cartoons, and videos enhance learning for this audience.

Use the Appropriate Translation

Consider the appropriate language or dialect for translations. Several dialects can exist within each country, so materials need to be translated into a national language that can be understood by the majority. For example, resources developed for Chinese food handlers may be translated into Mandarin Chinese, the national language of China.

Customize Educational Resources

A customized approach is more relevant than a “one-size-fits-all approach.” It is important to use culturally appropriate examples/illustrations to which ethnic audiences can easily relate. For example, food safety resources targeting Mexicans/Mexican-American consumers may be designed around the *fiesta* theme. Mexicans enjoy celebrating fiestas (lively festivities in honor of various patron saints). Festive, bright colors characteristic of the Mexican culture may be reflected in the choice of photos. Also, discussion of food allergens may be included in educational efforts directed at ethnic foodhandlers, considering that many ethnic dishes contain food allergens, and many people are not aware of them (e.g., Mexican *mole* and Thai *pad thai* and *satay* dishes contain peanuts). Food safety messages are appreciated and understood with the use of culturally appropriate examples that the ethnic audience can relate to. Message development strategies include knowing the target audience and customizing resources so they are culturally appropriate. If such messages are internalized, they are more likely to translate into improved food safety practices. 

Adapted from: “Food Safety Education for Ethnic Audiences,” by L. G. Po, L. D. Bourquin, L. G. Occeña and E. C. Po, *Food Safety Magazine*, June/July 2011.

Congratulations to Our NJAFP 2013 Sustaining Members

CERTIFIED LABORATORIES, INC. Martin Mitchell Plainview, NY	RK ENVIRONMENTAL SERVICES Jessica Albrecht Westwood, NJ
ECOLAB FOOD & BEVERAGE David Garner	TRUE WORLD FOODS NY, LLC Helder Cabrita Elizabeth, NJ
ELMHURST DAIRY, INC. Robert Giurco Jamaica, NY	URBANENTOMOLOGIST.COM Richard Rodriguez Brooklyn, NY
HEALTH & SANITATION SYSTEMS Ted Diskind Highland Park, NJ	WEBER SCIENTIFIC Fred Weber Hamilton, NJ
QC LABORATORIES A. Crispin Philpott Southampton, PA	WIMWAM SOFTWARE Neal Nover Mt. Laurel, NJ
READINGTON FARMS, INC. Patrick Boyle Whitehouse, NJ	<i>Thanks for your support!</i>

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, October 9, 2013

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

Please register by October 2. See page 9.

- | | |
|-------------|---|
| 8:30-9:00 | Registration and Continental Breakfast |
| 9:00-9:15 | Opening Remarks |
| 9:15-10:15 | Michele Samarya-Timm - Somerset County Health Department
<i>Thinking Inside the Box: Using Cartoon Strips to Teach Food Protection</i> [1.0 CE] |
| 10:15-10:30 | Break |
| 10:30-11:30 | South Jersey Mobile Unit Task Force with Jeanne Garbarino - Vineland Health Department & Kathy Gandy - Cumberland County Health Department
<i>Getting a Handle on Mobile Retail Food Establishments: A Joint Effort</i> [1.0 CE] |
| 11:30-12:30 | Cali Alexander - New Jersey Department of Health - Food and Drug Safety Program
<i>How To Perform a Traceback of Shellstock Contaminated with Vibrio Parahaemolyticus</i> [1.0 CE] |
| 12:30-1:30 | Lunch - Hot Buffet - Networking |
| 1:30-2:30 | Keynote - Alejandro Mazzotta - Campbell's Food Company
<i>FSMA and Its Impact on Industry</i> [1.0 CE] |
| 2:30-3:30 | Rich Ritota - New Jersey Department of Health - Food and Drug Safety Program
<i>Tackling Food Defense and Safety for Super Bowl XLVIII</i> [1.0 CE] |
| 3:30 | Adjourn |

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 FALL SEMINAR 10-9-13

REGISTRATION DEADLINE - October 2

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 October 2)
- Registration and One Year Membership \$55 (\$65 after October 2. Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after October 2)

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, 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 lots 99C or 99D.

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)

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 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 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 October 9, 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.