



# **NJAFP NEWSLETTER**

*New Jersey Association for Food Protection*  
Volume 22, Issue 2  
Fall 2018



## **NJAFP FALL SEMINAR**

**October 3, 2018  
8:30 AM to 3:30 PM**

**Cook Campus Center  
Rutgers, New Brunswick, NJ**

The seminar offers 5 CEs with a variety of speakers on the agenda. Find more information on page 6.

### **IN THIS ISSUE**

- 1 Fall 2018 Seminar Announcement
- 1 NJAFP Board Message
- 2 Microplastics in Bottled Water
- 2 Kratom Powder, Salmonella, DEA
- 3 Plant-Based Milks
- 3 NJAFP 3rd Quarter Finance Report
- 4 2018 Sustaining Members
- 4 Consider Becoming a NJAFP Member
- 5 Cannabis Edibles and Food Safety
- 6 Seminar Agenda
- 7 Seminar Registration Form and Info
- 8 Directions to Cook Campus Center
- 8 NJAFP's Affiliation with IAFP
- 9 Put Your Ad Here
- 9 Scholarship Info
- 10 NJAFP Executive Board Members
- 10 Wanted! New Members

### **NJAFP BOARD MESSAGE**

On behalf of the NJAFP Board, welcome to the season of pumpkin spice, cinnamon laced sweets, and favorite holidays to look forward to! We hope that you, our members, are able to join us at the NJAFP Fall Seminar on October 3. Our speaker lineup is diverse, representing academia, as well as the food industry and regulatory community. There is something for everyone, and we truly hope to see you there! Please find the agenda and registration information on page 7.

As a reminder, we are always looking for enthusiastic new board members to contribute their talents and experience to NJAFP. Board participation has numerous benefits. It is a meaningful way to connect with other food safety professionals across disciplines, and gain exposure to the latest challenges and accomplishments in the world of food safety. Through leadership and service to our members, we expand our own professional repertoire. The NJAFP Board asks prospective members to make a commitment to participating in approximately 6-7 in person or conference calls per year, assist with obtaining great speakers and exhibitors for our spring and fall seminars, and contribute newsletter articles of interest to our members. The first step to join the board is simply to reach out to one of us and express your interest. All are welcome!

If you are not able to make a commitment as a board member, you are still welcome to participate actively in the Association by becoming a sustaining member or exhibitor. At any level of membership, you may also submit an article on a current issue or project you have been involved with. As always, we seek out great speakers. If you are a great speaker or if you know someone who is a great speaker and would like to present at one of our seminars, please let us know.

In closing, the NJAFP Board would like to express our continued gratitude for your support. We are an all volunteer association who works hard to serve you in addition to the demands of our everyday jobs. It is challenging, but we do our best because we believe in NJAFP. We are grateful that we have such a vital membership base who show up for each and every seminar. We hope that you continue to benefit from participation and that you apply what you learn in order to make a real impact on our mutual goal, improving food safety outcomes to the best of our collective ability.

**NOTE:** Due to continual increases in costs to host and cater our seminars, we unfortunately have had to increase our fees for the first time since 2010. Member Registration is now \$50 (\$60 after October 2), Registration and One Year Membership is \$65 (\$75 after October 2), Non-member Registration is \$85 (\$95 after October 2), and the Seminar Exhibitor fee is now \$100. The Executive Board thanks you for your understanding and commitment to NJAFP.



## Microplastic Contamination in Bottled Water: Harmful or Not?

A study from Orb Media, a non-profit journalism organization, conducted a study regarding microplastic contamination in bottled water. The organization claimed in its findings that 93% of the 259 bottles of water tested contained measurable amounts of microplastic particles greater than 100 microns in diameter. The bottles include 11 brands from 9 countries, including popular ones like Aquafina, Dasani, Nestle Pure Life, and San Pellegrino. The organization also claims that roughly twice as many plastic particles were found in bottled water than in tap water, and more particles in plastic bottles than in glass bottles. The study concludes that contamination is 'at least partially coming from the packaging and/or the bottling process'.

The health effects of microplastics are not well-documented. Some scientists suggest that microplastics harmlessly pass through the GI tract with no trace, while others suggest that particles could be taken up by intestinal tissue. If inhaled or ingested, microplastics may accumulate and exert localized particle toxicity by inducing or enhancing an immune response. Chemical toxicity could occur due to the localized leaching of component monomers, endogenous additives, and adsorbed environmental pollutants.

However, the bottled water industry questions the validity of this study, which was not peer-reviewed. The International Bottled Water Association says that the findings 'do nothing more than unnecessarily scare consumers' and reiterate that there is no scientific consensus on testing methodology nor the potential health impact of microplastic particles. In conjunction with the British Soft Drink Association, PepsiCo, Coca-Cola, Nestle, and Danone corporations, they caution that this study was not performed in accordance with current research standards, but did encourage further research in microplastics.



Source: Excerpted from [https://www.beveragedaily.com/Article/2018/03/16/Bottled-water-and-microplastics-industry-response?utm\\_source=copyright&utm\\_medium=OnSite&utm\\_campaign=copyright](https://www.beveragedaily.com/Article/2018/03/16/Bottled-water-and-microplastics-industry-response?utm_source=copyright&utm_medium=OnSite&utm_campaign=copyright)

## Kratom Powder, Salmonella, and the DEA

From January to May this year, 199 people in 41 states became ill and 50 of them were hospitalized due to various Salmonella species found in Maeng Da brand kratom powder. Ages ranged from 6 to 67 (median age 41) and 38% of the cases were female. Amazingly, none of the cases live in NJ.



Kratom powder is made into a tea-like beverage and consumed for the purpose of obtaining a hallucinogenic effect. Kratom is a botanical-based product (botanical species *Mitragyna speciosa*), grown in Southeast Asia, that is listed as a Drug and Chemical of Concern by the DEA. However, it is not controlled under the Federal Controlled Substances Act. The DEA announced recently that it plans to list it as a Schedule 1 drug.

Of the 81 samples obtained by FDA and multiple state health departments, 39 of them were positive for various species of Salmonella. Seizures and orders to cease distribution were issued by various state health departments to over a dozen importers, distributors, and retailers, including online firms.



Sources: [www.fda.gov](http://www.fda.gov) and [www.cdc.gov](http://www.cdc.gov)

## Plant-based Milks or “Fake Milk”?



“An almond doesn’t lactate, I will confess,” stated FDA Commissioner Scott Gottlieb last month at a Politico summit (1). This comment was welcomed by the \$35.5 billion U.S. cattle milk industry, which has begun to challenge the \$1.6 billion plant-based milk industry’s right to use the word “milk” (2, 3). His agency has proposed enforcing its own labeling rules for milk, which could prevent producers of products such as almond milk and oat milk from continuing to use the term. At stake are what the FDA calls “standards of identity,” legally binding definitions of products to ensure consumers know what they are getting. Milk has a complicated standard of identity; the FDA says it is “the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows” (4).

The dairy industry has complained for almost 20 years that the FDA hasn’t policed this definition as products made from soy, almonds, cashews, rice, hemp, and oats have filled shelves in the dairy aisle. In particular, dairy producers argue that plant-based milk producers are playing “fast and loose using standardized dairy terms” and that it’s unfair for them to do so because plant-based products don’t have the same nutritional profile or taste but nonetheless take advantage of the milk “brand” (5). However, plant milk producers say the rules amount to protectionism. Enforcing labeling requirements would also yield little benefit to ailing dairy farmers while adding more confusing labeling demands. There’s also little evidence that dairy alternatives are taking away market share from dairy milk since they have different core markets.

But the agency has not sent out any cease-and-desist notices to companies that use “milk” to describe beverages made from soy and other plants. Lawmakers have tried to force the FDA’s hand. In 2017, Sen. Tammy Baldwin (D-WI) introduced the Dairy Pride Act (Defending Against Imitations and Replacements of Yogurt, Milk, and Cheese to Promote Regular Intake of Dairy Everyday Act), which would require the FDA to enforce its milk standard of identity. Courts are involved as well. The Ninth Circuit Court of Appeals is currently hearing a case over whether almond milk should be sold as “imitation milk” (6).

For dietary, ethical, or other reasons, many people don’t want to drink milk that comes from animals. But plant-derived milk products have different nutritional profiles and tastes. For example, vitamin B12, which is required for brain function is found in cow’s milk, but is not found in plants. In a study published last year in the *Journal of Food Science and Technology*, researchers reported that no plant-based milk product matches the nutrients provided by cow’s milk, but noted that soy milk was the most balanced in terms of nutrition (7).

This is the core of the milk industry’s argument for stricter labeling rules; consumers aren’t necessarily confused about where plant milk comes from, but the term “milk” evokes a nutritional profile that these milk alternatives don’t meet. A relevant analogy is margarine – though it imitates butter, it’s made from vegetable oil. That means it has a different variety and ratio of fats and proteins, so it can’t replace butter in some recipes. As a result, margarine makers can’t call it “butter” (though some manufacturers have found loopholes). 🌱

**Robyn Miranda**  
**Rutgers University**  
**NJAFP Member-at-Large**

### References:

“Gottlieb: FDA to crack down on labeling nondairy products as ‘milk’”. 2018. <https://www.politico.com/story/2018/07/17/almond-lactate-nondairy-milk-scott-gottlieb-725974>  
U.S. retail sales of plant-based milk up 9%, plant-based meat up 24% YoY. 2018. Food Navigator USA. <https://www.foodnavigator-usa.com/Article/2018/07/30/US-retail-sales-of-plant-based-milk-up-9-plant-based-meat-up-24-YoY#>  
Dairy Cattle and Milk Production. 2012. Census of Agriculture. [https://www.agcensus.usda.gov/Publications/2012/Online\\_Resources/Highlights/Dairy\\_Cattle\\_Milk\\_Prod/Dairy\\_Cattle\\_and\\_Milk\\_Production\\_Highlights.pdf](https://www.agcensus.usda.gov/Publications/2012/Online_Resources/Highlights/Dairy_Cattle_Milk_Prod/Dairy_Cattle_and_Milk_Production_Highlights.pdf)  
CFR – Code of Federal Regulations Title 21. April 2018. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=131.110>

### NJAFP Finance Report for 3rd Quarter 2018

Starting Balance	\$35,336.28
Income	\$6740.00
Expenses	\$10195.41
Ending Balance	\$31,880.87

FDA commissioner: ‘An almond doesn’t lactate...we have a standard of identity for milk and I intend to enforce that’. 2018. <https://www.foodnavigator-usa.com/Article/2018/07/18/FDA-commissioner-An-almond-doesn-t-lactate-we-have-a-standard-of-identity-for-milk-and-I-intend-to-enforce-that>  
United States Court of Appeals for the Ninth Circuit. <https://www.barrellalaw.com/wp-content/uploads/2018/03/BlueDiamondBrief.pdf>  
Vanga, S.K., Raghavan, V. 2018. How well do plant based alternatives fare nutritionally compared to cow’s milk?. *Journal of Food Science and Technology*. 55(1):10-20.

## **Congratulations to Our NJAFP 2018 Sustaining Members**

<b>TRUE WORLD FOODS NY, LLC</b> Helder Cabrita Elizabeth, NJ	<b>READINGTON FARMS, INC</b> Patrick Boyle Whitehouse, NJ
<b>HEALTH &amp; SANITATION SYSTEMS</b> Ted Diskind Highland Park, NJ	<b>WIMWAM SOFTWARE</b> Neal Nover Mt. Laurel, NJ
<b>PASTER TRAINING</b> Tara Paster Gilbertsville, PA	<b>RK ENVIRONMENTAL SERVICES</b> Jessica Albrecht Westwood, NJ

**We truly appreciate your support and dedication to NJAFP!**

### **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 Virginia Wheatley for more information.




## Cannabis Edibles and Food Safety

The U.S. has reached a tipping point with respect to legalizing marijuana - a billion-dollar industry that has been created in the face of federal prohibition. Whether from a medical or recreational perspective, the question facing patients and users is where and how one can consume marijuana and cannabis-derived products and is it safe.

In the U.S. today, federal and state laws regarding the medical use of cannabis and cannabidiol (CBD) are in disagreement due to the Controlled Substance Act (CSA) of the U.S. Drug Enforcement Agency (DEA), which has classified cannabis as a Schedule I drug “with no currently accepted medical use in treatment” (1). Although the U.S. has become more tolerant of cannabis use, it is barred from federal research, since it is a Schedule I drug with no medical value. In 1996, the State of California passed Proposition 215, allowing individuals suffering from various chronic illnesses to use medical cannabis. Medical cannabis has now been legalized in 29 states and the District of Columbia. Legalization has produced some public health issues, especially in the edible cannabis market.

Cannabis edibles are a “buyer beware” market; they can be purchased over the internet, but there are currently no regulatory standards for these products. The Colorado standard dose is 10 mg, but how is this determined when there are no regulatory standards or labeling requirements? Inaccuracies in labeling and inconsistencies in formulation were reviewed in 2014 by investigative reporting by the Denver Post. They found that the THC content of retail edibles differed significantly from the amount claimed on the label (2). As a result, Colorado instituted a requirement that THC concentration be assessed to ensure that edibles do not contain more than 100 mg THC per serving, though this was not a measure to ensure label accuracy (3).

Another consideration in the production of cannabis edibles is the appropriate testing for bio-contaminants and pathogens. Infused edible products must indicate on the label that they have been tested for pesticides, heavy metals, mold, and residual solvents. No public safety guidelines or FDA label requirements exist, yet people with chronic medical conditions want to use these products for pain and symptom management. Dosing guidelines and quality standards for testing and labeling are essential to ensure the safe use of cannabis-infused edibles by all who want to benefit from this botanical that has been used around the world for thousands of years (4).

Companies recalling marijuana-infused edible products for ordinary food safety reasons has become a common practice. Such recalls have ranged from failing to meet packaging requirements to prevent foodborne illnesses to producing products found to contain potentially dangerous pesticides (to humans), which are banned for cannabis cultivation. Other problems have resulted from erroneous or misleading labels that do not reflect accurate dosages, ingredients, or potency. Third-party independent testing labs and standard operating procedures that incorporate HACCP plans and current GMP's are necessary for the production of safe marijuana-infused food products. State laws and regulations are evolving to incorporate these food safety principles. The risks underlying traditional food safety concerns are magnified when one considers that many consumers of cannabis food products are using the products for medical purposes and, therefore, may be immunocompromised. 

**Robyn Miranda**  
**Rutgers University**  
**NJAFP Member-at-Large**

### References:

- Drug Scheduling. United States Drug Enforcement Administration. <https://www.dea.gov/drug-scheduling>
- Baca, R. 2014. “Tests Show THC Content in Marijuana Edibles Is Inconsistent.” The Denver Post, March 8. <https://www.denverpost.com/2014/03/08/tests-show-thc-content-in-marijuana-edibles-is-inconsistent/>
- Hartman, M., Humphreys, H., Burack, J., Lambert, K. 2017. Colorado Marijuana Enforcement Division: Annual Update (Denver: Colorado Department of Revenue, 2017).
- Vandrey, R., Raber, J.C., Raber, M.E. 2015. “Cannabinoid Dose and Label Accuracy in Edible Medical Products.” JAMA 313 (24):2491–2493.

# SPRING SEMINAR AGENDA

Wednesday, October 3, 2018

Cook Campus Center, Rutgers University  
59 Biel Road  
New Brunswick, NJ 08901  
(See page 8 for directions).

Please register by September 25. See page 7.

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

*NOTE: Agenda is subject to change.*

- 8:30-9:00 Registration and Continental Breakfast
- 9:00-9:15 Lauren Taylor, NJAFP President - *Welcoming Remarks*
- 9:15-10:15 Virginia Wheatley, NJDOH - *When Vibrio Strikes: Recent Shellfish Illness Cases and the Regulatory Response* [1.0 CE]
- 10:15-10:30 *Break*
- 10:30-11:30 Reggie Flimlin, Juice Basin - *Cold Pressed Juice Processing* [1.0 CE]
- 11:30-12:30 Robyn Miranda, Rutgers University - *Norovirus: Contamination From Farm to Fork* [1.0 CE]
- 12:30-1:30 *Lunch - Hot Buffet*
- 1:30-2:30 SPEAKER/TOPIC TO BE DETERMINED
- 2:30-3:30 Bob Savage, HACCP Consulting Group - *Food Safety and Equivalence to Export FSIS Regulated Products to the United States* [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).

## REGISTRATION FORM – 2018 NJAFP SPRING SEMINAR 10-3-18

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 \$50 (\$60 after October 2)
- ☐ Registration and One Year Membership \$65 (\$75 after October 2). Become a member now and get the member rate. Memberships run from January 1 through December 31.
- ☐ Non-member Registration \$85 (\$95 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 NJAFP, P.O. Box 175, Trenton, NJ 08601.

Directions to the Cook College Student Center may be found on page 8 and also at: <http://www.cpe.rutgers.edu/directions/Cook-Campus-Center.pdf>. Note: parking passes are not needed but you must park in lots 99C or 99D.

Questions? Contact Virginia Wheatley at [info@njfoodprotection.org](mailto:info@njfoodprotection.org), phone (908)386-6332. Sorry, but we cannot provide registration confirmation.

### Registration Information

*You may register online at [www.njfoodprotection.org](http://www.njfoodprotection.org), or by completing and mailing this registration form. **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 RUTGERS COOK CAMPUS STUDENT CENTER (CCSC), 59 BIEL RD, NEW BRUNSWICK 08901**

**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](http://www.foodprotection.org) or call 800-369-6337.





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 Virginia Wheatley 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 \$1000 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](http://www.njfoodprotection.org) and click on the scholarship tab.

# NJAFP EXECUTIVE BOARD MEMBERS

2018

<b>President</b>	<b>Lauren Taylor</b>	<b>ltaylor@rkenv.com</b>
<b>1<sup>st</sup> Vice President</b>	<b>Vacant</b>	
<b>2<sup>nd</sup> Vice President</b>	<b>Vacant</b>	
<b>Secretary</b>	<b>Virginia Wheatley</b>	<b>info@njfoodprotection.org</b>
<b>Treasurer/Trustee</b>	<b>Alan Talarsky</b>	<b>alan.talarsky@doh.nj.gov</b>
<b>IAFP Affiliate Delegate</b>	<b>David Reyda</b>	<b>dreyda@darden.com</b>
<b>Immediate Past President</b>	<b>Virginia Wheatley</b>	<b>virginia.wheatley@doh.nj.gov</b>
<b>Member at Large</b>	<b>Jessica Albrecht</b>	<b>jessica@rkenv.com</b>
<b>Member at Large</b>	<b>Darling Bode-Zambrana</b>	<b>darlbode@gmail.com</b>
<b>Member at Large</b>	<b>Jack Menaker</b>	<b>jack@safefoodconsultingnj.com</b>
<b>Member at Large</b>	<b>Robyn Miranda</b>	<b>robyn14@scarletmail.rutgers.edu</b>
<b>Member at Large</b>	<b>Rich Ritota</b>	<b>foodsafesystems@yahoo.com</b>
<b>Member at Large</b>	<b>Jason Udrija</b>	<b>judrija@gmail.com</b>
<b>Member at Large/Trustee</b>	<b>David Reyda</b>	<b>dreyda@darden.com</b>
<b>Member at Large/Trustee</b>	<b>Don Schaffner</b>	<b>schaffner@aesop.rutgers.edu</b>

## 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 3, 2018 for our seminar at Rutgers University, Cook College in New Brunswick, NJ. Directions to the seminar are on page 8, and at: <http://www.cpe.rutgers.edu/directions/Cook-Campus-Center.pdf>. We will have several speakers that are sure to be of interest to you.

Please contact our NJAFP Board members for additional information.

The NJAFP Executive Board is also looking for a few new members. The Board meets or holds conference calls approximately six times per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at [info@njfoodprotection.org](mailto:info@njfoodprotection.org).

## WANT TO RECEIVE OUR NEWSLETTER?

If you know someone who would like to receive our newsletters, please send their e-mail address to Virginia Wheatley at [info@njfoodprotection.org](mailto:info@njfoodprotection.org). If you would like to be removed from our mailing list, please send an e-mail to [info@njfoodprotection.org](mailto:info@njfoodprotection.org).