



HISTORY

1911-2011



100th

1911 Anniversary 2011

International Association for
Food Protection[®]

*Celebrating a Century of
Advancing Food Safety*



It was on October 16, 1911, that the International Association of Dairy and Milk Inspectors held its first meeting. Thirty-five men from Australia, Canada, and the United States met at Milwaukee, Wisconsin, and started an organization which had just completed its fortieth year of continuous operation. Reprinted from the *Journal of Milk and Food Technology*, Volume 15, No. 1, 1952.

Acknowledgments

At the 1999 Annual Meeting in Dearborn, Michigan, President Jack Guzewich issued a call for an Association History to be written. A history document was not available and he felt that the turn of the century was an excellent time to “take a look back” at the Association’s roots. He asked for assistance from the Past Presidents and long-time Members.

Following Jack’s call, four Past Presidents volunteered to help review early Journals and Annual Reports, to pull information from printed Presidential Addresses, to look at information and extract interesting details, and to write text that would capture the essence of the important contributions this Association made to enhance public health since 1911. As it turned out, two individuals, Harry Haverland and Earl Wright, carried the bulk of the weight in seeing the project through to fruition. In addition to Harry and Earl’s contributions, Jackie Runyan and David Tharp wrote sections to round out the history. Donna Bahun, Lucia Collison, Didi Loynachan, and Pam Wanninger from the Association office provided additional assistance. Helene Uhlman contributed a woman’s perspective of her 30-plus years as a Member. Harold Bengsch and William LaGrange also reviewed the draft manuscript and provided meaningful guidance. To everyone who contributed time, effort and expertise to this document, we are grateful to you. Thanks also to the individual Members who devoted their time and effort to the Association from that first Meeting in Milwaukee to the present time.

In observance of IAFP’s 100-Year Anniversary, an update of the history book was undertaken. Lelani McDonald reviewed journals and written records of the Association from 2000 through 2010 and summarized each year to add to the already established written history. Jackie Runyan and David Tharp were involved in editing and Pam Wanninger and Donna Bahun provided proofing and layout services.

The majority of information contained within this document was taken from written, Presidential Addresses presented at Association Annual Meetings. Because of relying heavily on these reports, some details of the Association history may have been overlooked.

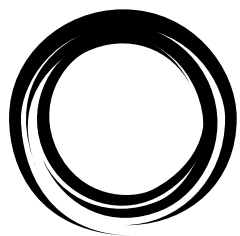
To everyone who reads the History of the International Association for Food Protection, we hope you will enjoy it and we hope you will learn about the contributions the Association has made to improve the public’s health for over 100 years.



Advancing Food Safety Worldwide®

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International Association for
Food Protection®

HISTORY

The Early Years

Who we are today as an organization is largely a result of how we started and how we have adapted through the years to changes in the world. How and why we started was summed up in the first Presidential Address, read at the first annual convention of what was to become, after almost nine decades, the International Association for Food Protection. The following account of the early years draws heavily on that address of 1912, much of which is worth repeating because the statements in it were to hold true for so many years to come.

In 1911, a group of men engaged in advocating improved cleanliness in milk production — men whose purpose was “producing and marketing the products of the dairy cow” — banded together because of their conviction that improvements were needed in the nation’s milk supply. The problem was not one of quantity; the supply of milk was ample for the needs of the population. Rather, the need was for better quality — bluntly, a more clean product.

The responsibility for improvement rested on producers and consumers alike, and both had fallen short: Although producers were responsible for setting a high standard of cleanliness, many had not done so, and although consumers should have been willing to pay more for clean milk than for dirty milk, most were not.

In many cities and states, laws had been passed requiring that dairies be maintained in reasonably sanitary condition and that milk meet certain minimum requirements before it could be sold in those areas. Such laws were not intended simply to prevent consumer deception by practices such as the sale of watered-down milk or adulteration of butter with cheaper substitutes. The laws were, rather, often a matter of life and death. Diseases rampant at that time — typhoid fever, diphtheria, scarlet fever, pneumonia, tuberculosis — were known to be spread via the milk supply. Further, it had been shown that if a city efficiently supervised the production and sale of milk, this alone could greatly reduce its infant mortality rate. Conservation of human life and prevention of disease, then, were the goals of those early pioneers in milk sanitation.



Charles J. Steffen, Milwaukee, Wisconsin. Elected first President of the Association at a meeting in Milwaukee in 1911. Reprinted from the *Twenty-fourth Annual Report of the International Association of Dairy and Milk Inspectors*, 1935.

Why then, was milk inspection still so ineffective in many parts of the United States and other parts of the world that an organization such as the International Association of Milk and Dairy Inspectors was seen as a pressing need?

Both milk producers and milk inspectors had to bear some of the responsibility. Milk inspectors included some men who had been appointed to the office purely as a reward for loyalty to the political party currently in power; some had obtained their positions despite having “absolutely no practical or theoretical knowledge of the fundamental principles of milk production, transportation or distribution.” In some areas, veterinarians had attempted to monopolize the dairy inspection field, claiming unique qualifications for this line of work despite the fact that neither their training nor their experience fitted them for

it. Understandably, milk producers often refused to listen to such men: Why should a dairy producer be taught by “inspectors whose knowledge of the dairy industry is less than that of the men whose business and premises they are appointed to inspect?”

Clearly, what was needed was a cadre of specially trained and experienced inspectors, perhaps coming out of the nation’s agricultural colleges or perhaps resulting from the less formal but often no less valuable process of supervised on-the-job experience. Such inspectors could offer instruction on cattle feeding and care; on improvements in barns for housing cattle; on construction and care of dairy equipment; and on the best methods of milking and then of handling the milk between the time it left the cow and the time it was bought by the consumer. Most important, the advice offered by such well-informed inspectors would very likely be accepted and put into practice by dairy farmers, because it would be “more likely to secure the confidence and cooperation of the men on the farms who are daily engaged in this work” than “the more sensational wielding of the ‘big stick’ could ever be.”

A 1912 document (see Appendix A) listed 35 Members, two of whom were from outside the United States (one from Canada and one from Australia). Nineteen of them held positions in the central United States. By 1913 (the time of the second annual convention) the organization had a constitution, which it duly published; this document sets forth qualification for Membership as “any person who now is or who has been actively engaged in dairy or milk inspection,” announced the annual dues of five dollars, and decreed the

object of the Association: To develop “uniform and efficient inspection of dairy farms, milk establishments, milk and milk products” by “men who have a thorough knowledge of dairy work.”

In 1913, the International Association of Dairy and Milk Inspectors published its First Annual Report, (see Appendix B) which included papers read at the annual convention held in 1912.

The time was right for the formation of such a group. The nation’s first Pure Food and Drug law had recently been passed, and interest in infant and child welfare had undergone a recent upsurge.

The name “International Association of Dairy and Milk Inspectors” might almost seem a misnomer in view of the nationalities of the original 35 Members, only two of whom were from outside the United States. In addition, it was not until 1927 that the first Annual Meeting was held outside the United States in Canada.

Nevertheless, the organization has always been true to the spirit of the “international” part of its name. By communicating with representatives of many nations who sought the Association’s assistance, it served a vital role in the development of public health programs throughout the world, even though the majority of its Membership was drawn from the United States.

Although it was women who had primary responsibility for the rearing of infants and children, and women made up a large proportion of milk consumers, the International Association of Dairy and Milk Inspectors was an all-male group in its early years. The first statement on membership, published in 1913, declared that the membership “shall be composed of men who are or who have been actively engaged in dairy or milk inspection.” Even if the word “men” in that statement had been replaced by a term such as “individuals” or “workers,” few women would have been able to meet the experience requirements. Like other professional organizations of its time, the Association saw work outside the home as a man’s sphere of interest and a man’s role.

The importance of women as purchasers of milk and nurturers of children was recognized; the President of the Association pointed out in 1914 that, although disease traceable to milk had become less common than formerly, such diseases were still greatly feared and “mothers are continually warned about feeding their children impure milk.” The economic impact of such fears on the dairy industry are obvious.

The close relationship between the Association and the Department of Labor’s Children’s Bureau (under the leadership of a woman identified in Association documents only as “Miss Lathrop”) was pointed out in the Welcoming Address at the 1915 convention. That same year, the Presidential Address identified the principal object of milk inspection as the providing of “a substitute which approaches, as near as possible, breast milk for infant feeding” and went so far as to suggest that “the visiting nurse in the home



Ivan C. Weld, Secretary-Treasurer and Annual Report Editor of the Association from its beginning to his death, March 15, 1929. Reprinted from the *Eighteenth Annual Report of the International Association of Dairy and Milk Inspectors*, 1929.

of the newborn babe is surely as essential in educating the consumer to the proper handling of milk” as was the milk inspector’s work in milk production.

The ‘20s

Nevertheless, early records show little or no active participation in the Association by women. Not until 1920 did a woman, a Milk Utilization Specialist with the U.S. Department of Agriculture, first address the Association Membership at the Annual Meeting.

In 1921, the Presidential Address stressed that the progress achieved in milk and dairy sanitation in California was largely because of the influence of “the 60,000 women club members who have the right of suffrage.”

Thus, although women were still not welcomed into the profession of milk and dairy inspection,

they were exerting increasing influence outside the home through their own organizations, which worked for laws requiring, for example, tuberculin testing of dairy cows and pasteurization of dairy products.

It was in 1924 that an actual research paper was given at the Annual Meeting by a woman, who presented results of her observations on school children served “milk lunches.” The following year, a woman speaker gave a report in her capacity as chairperson of the Committee on Securing a Satisfactory Supply of Raw Milk for Pasteurization, and in 1928, a woman first gave a presentation on a technical subject, on improvement of pasteurization plants.

Some of the social aspects of the Association attracted large numbers of women, however, as seen in remarks such as those delivered by the dinner speaker at the 1936 meeting: “We are pleased to have so many ladies present. As my speech was prepared for gentlemen only, much of it must be deleted.”

The increasing participation of women in the workforce during the late 1930s, and even more so during World War II, was reflected in greater participation of women in Association activities. After the *Journal of Milk Technology* replaced the annual yearbook as the official publication of the Association in 1937, a woman was a member of its staff of editors by 1942, and among new Association Members listed for 1943 was the first full-fledged female Member — a woman serving as chief microbiologist in the Department of Health in Hartford, Connecticut.

For the most part, presentations given at the Annual Meetings were thoughtful and informative. However, not all were equally accurate. Some,

in fact, had more of the flavor of cheerleading than of instructing. An example is seen in the Address of Welcome at the 1920 Meeting, delivered by the Dean of the University Farm School in Davis, California, and President of the National Dairy Council: "When we teach the mother of a pale-faced, bow-legged, anemic child that all he needs is a quart of milk a day to make him healthy, we are rendering a real service to that mother and society...". A statement such as this may have had a commendable purpose (it was an attempt to increase milk consumption by youngsters), but it contained more enthusiasm than accuracy. As we know today, "pale-faced," "anemic" children need iron, of which milk is a naturally poor source; and bow legs, if caused by rickets, can be prevented by vitamin D, which in 1920 was not yet being added to milk as a fortification measure.

In his response to the welcoming address and his presentation to the Membership, the International Association of Dairy and Milk Inspectors President thoughtfully analyzed some of the problems inherent in milk inspection programs of the time. Inspectors cannot, he stated, allow sympathy for the industry's problems to eclipse the necessary duty of safeguarding the industry's products. At the same time, a fuller understanding of the dairy industry's problems — including, and perhaps especially, its economic problems — might make the inspector more effective in the long run: "...we may have the privilege of helping spread the gospel of more and better milk throughout the country" because when a dairyman is better off economically, "we will get much better results from him from a sanitary standpoint." In short, successful dairymen can better afford the time and money required to produce more milk and better quality milk.

Economic factors continued to be important throughout the following years. When the 1921 Meeting was held in New York City, that city was in the midst of a strike by the milk deliverymen. Nevertheless, the Annual Meetings continued to emphasize the healthfulness of dairy products, their importance as foods for adults as well as for children and infants, and the need for laws providing for pasteurization of all milk and cream unless it was known to be from a certifiably safe source.

The inadequacy and multiplicity of laws and regulations resulted in much confusion, as was pointed out at the 1922 Meeting. For example, a Massachusetts law provided that a license could be given to any milk dealer who could be shown to be a "suitable person." Someone with no knowledge of sanitary methods, who did not consider cleanliness a necessity or even very important, and who thought of inspectors as pests to be outwitted could nevertheless become a licensed milk dealer if only he could persuade the licensing authorities that he was a "suitable person." Pasteurization, with its pipes, pumps, and other apparatus, provided additional necessary inspection points, with their accompanying legal requirements. It had been established by that time that bovine tuberculosis, once considered a serious threat to cattle but only a negligible danger to humans, was indeed transmis-



Standard Cap and Seal Corporation, Chicago, Illinois. Reprinted from the *Twenty-fifth Annual Report of the International Association of Milk Sanitarians*, 1936.

sible to humans via milk, milk products, and meats from infected animals. Laws to protect the public from transmission of such a serious disease were therefore imperative.

In 1923, the Association defined pasteurization in terms of the conditions necessary for its proper performance and endorsed the procedure as “the only adequate safeguard for milk supplies.” Within the previous decade, opposition to pasteurization had lessened somewhat as the public had become increasingly aware of the importance of milk to health as well as the importance of proper milk handling in preventing diseases that milk might otherwise have caused.

By 1924, the Membership was approximately 200, representing four countries outside the United States and Canada, as well as 32 states and the District of Columbia within the United States. The “international” character of the Association was evident in the list of countries requesting copies of the annual reports in which the proceedings of the Annual Meetings were published. With Members and other interested parties so widely scattered, many who might have wished to attend the conventions could not do so, and the published reports were especially valuable for keeping those individuals informed and making them feel a part of the organization.

A major topic at the 1925 Annual Meeting was the lack of uniformity in milk-related ordinances. A producer or dealer might find it impossible to sell in more than one municipality because different areas sometimes had regulations that were not only different, but sometimes in direct conflict. Attempts to prevent fraud (for example, by watering down milk) and to insure the sanitary condition of milk supplies were sometimes so complex that they had negative effects on the ease with which this desirable product could be supplied. The Presidential Address at the 1926 Meeting dealt at length on the need for “adaptation of existing regulatory mechanisms to prevailing conditions” so that “more thorough control is exercised over the fundamental requirements and less effort expended on obsolete and unenforceable non-essentials.” The fact that the country was in the midst of Prohibition might have contributed to the questioning of “unenforceable nonessentials” that were undoubtedly seen as not confined to laws on milk alone.

The “international” aspect of the Association received additional emphasis in 1927 when the Annual Meeting was held in Toronto, Canada, the first Meeting to be held outside the United States.

“The average American food supply has been one-sided through liberal if not excessive use of meats and sweets and insufficient use of milk, fruits and vegetables in the diet.” This statement might have appeared in any one of a number of American newspapers today. In fact, it was in the President’s Address at the 1928 Meeting. Then as now, persuading consumers to increase their intakes of more-healthy foods was as important – and sometimes as difficult – as persuading producers to ensure the safety of the foods they produced.

The ‘30s

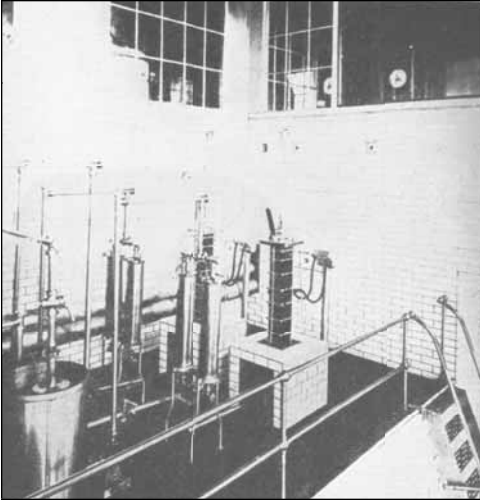
By the ‘30s, because of increased travel, especially by automobile, health concerns of a city or town were no longer strictly a local matter. The health of the people in one place had become of vital concern to cities hundreds or even thousands of miles away. Milk, and by implication foods in general, had to be safe wherever travelers went, or the health of all was in danger. This fact led to the recognition of the need for uniform systems of protecting and evaluating milk and milk products, so that findings of one city could be compared with findings of other cities which formerly may have been considered too distant to threaten health.

It was recognized that the need for uniformity in protection of the food supply could be met in more than one way: inspection could be centralized with the federal government, or the federal government could limit its role to providing principles and information to serve as the basis for efficient local control.

The economic depression of the ‘30s was another factor that made the safety of milk more important than ever. As people were forced to decrease their consumption of other foods, especially the more expensive ones, milk became a more conspicuous proportion of total intakes. Obviously, education of the public on the health benefits of milk had been effective, so that the decline in consumption was much less extreme for milk than for many other types of food.

Within the organization, problems included the following: When considering the “international” aspect of the name, did the Association offer assistance to countries throughout the world, some of which had public health problems rarely or never seen in relatively wealthy countries such as the United States? The Association continued its concern regarding qualifications of milk inspectors; at the time the Association was founded, practically all inspectors were government employees, but by the ‘30s, many non-government employees were engaged in various roles in the dairy industry. These inspectors, many of whom knew dairy work thoroughly, might be more effective inspectors than the government-employed inspectors; even those who were veterinarians with extensive academic knowledge of diseases of animals did not ensure broad practical knowledge of dairy work.

Equipment design was proceeding rapidly, and new forms of equipment were being installed and used without any control beyond the assurance of



Electropure Pasteurizer. Reprinted from the *Twentieth Annual Report of the International Association of Dairy and Milk Inspectors*, 1931.

inspection, including laboratory control or administration of such inspection, and of those officially engaged in research or educational activities related to dairy or milk inspection.

The control of milk sanitation was recognized as one of the more important functions of a Department of Health, for several reasons. First, milk was the sole food available during early infancy for babies who were not breast fed. Second, milk was an important food, if not the only food, suitable for people recovering from certain diseases. Remember, this was years before medical and nutritional advances such as special baby formulas, baby cereals, strained fruits and vegetables in jars, and total parenteral nutrition for use in hospitalized patients.

Finally, milk was almost universally used by the American public. Almost everybody drank some, and for most it was a daily part of their lives. Thus, safe milk had an extraordinary opportunity to improve peoples' health by providing a sizable share of their daily nutritional needs, but at the same time, unclean milk had a day-by-day opportunity to cause infection in large numbers of those who consumed it.

In addition to posing a threat because of its condition at the moment it was obtained from the cow, milk had numerous opportunities to become dangerous by virtue of its being one of the most perishable of foods. The many manipulations unavoidable between the moment it leaves the cow and the moment it enters the consumer make milk highly susceptible to contamination time after time, at each step along the way.

The growing importance of the new science of nutrition was obvious by the early 1930s, when several talks on the nutritive value of milk appeared on the program at the Annual Meetings. Raw milk was compared to pasteurized milk from the point of view of nutritional differences, rather than from the bacteriological viewpoint alone; production of antirachitic milk by changing

the manufacturer that the equipment was effective in protecting public health. Thus appeared another layer of potential liability: should the producer be held responsible for the condition of the milk delivered from the farm, or should the manufacturer of new equipment be held accountable for demonstrating its effectiveness in safeguarding health?

Membership in the Association increased after 1931, when another class of Member, the Associate Member, was proposed for those interested in promoting dairy sanitation. Active Membership would be reserved for those Members officially engaged in dairy or milk

the feed of dairy cattle was described; and the responsibility of milk commissions for control of nutritive factors in certified milk was stressed. A paper on natural and induced variations in the vitamin values of milk was another example of the growing emphasis on nutritive value rather than bacteriological safety exclusively.

However, the primary emphasis continued to be bacteriological quality. In a round table discussion, "Is a single grade of pasteurized milk sufficient?" One health official took the affirmative and another the negative position. The need for uniformity in milk laws and regulations — uniformity between states as well as within a state — continued to be discussed, and essential requirements for clean safe milk for pasteurization were identified and discussed over and over, with consideration at every level: the herd, the farm, the receiving station, and the milk handler.

Milkborne epidemics became less frequent as pasteurization became more common in the 1930s, but a few outbreaks continued to occur, most commonly resulting from a combination of two factors: milk from cows with chronic mastitis caused by hemolytic streptococci, and lack of pasteurization of this milk (i.e., consumption of raw milk). Other diseases, notably bovine tuberculosis, had been largely eradicated by programs carried out by Federal and State Departments of Agriculture.

By 1934, sales of milk had declined because of the economic depression in the United States. The Bureau of Home Economics in the USDA set a standard for use of milk — one quart a day per child and one pint a day per adult — but economic realities made this impossible for many families. Adequate milk was available; in fact milk surpluses were common, but welfare programs were inadequate for purchasing surplus milk and distributing it to people who could not afford the purchase price.

As pointed out at the Association meeting in 1936, typhoid carriers (those who may not have a recognized case of typhoid fever but who harbor the organism in the intestinal tract and who can infect others through food) continued to be employed in the milk and food industries, and "careless men in the dairy industry" who continued to milk cows with ulcers on their udders were still all-too-common threats to public health.

The Association proposed that state associations, which during the 1930s existed only in a few of the larger states, should be formed in all states that had 25 or more International Association of Dairy and Milk Inspectors Members. The advantages of a state association would be to accord to milk sanitarians professional privileges not otherwise available; to increase their local prestige; to publicize the work of milk sanitarians; to serve as a unifying body, similar to a union; to give sanitarians a voice that could be heard with regard to local measures related to health; and to improve their work by allowing them to pool their knowledge.

In 1933, the International Association of Dairy and Milk Inspectors recognized the need for a journal to replace the Annual Reports that met the needs of the Association for years. A special committee on Association Publication was appointed and after thorough study of the subject, it presented comprehensive reports at the 1934 and 1935 Annual Meeting outlining the edito-

rial and managerial requirements involved. At the 1936 Annual Meeting, the subject was referred to the Executive Board. The Board requested the special committee to establish a journal. The result was the creation of the *Journal of Milk Technology*. The first bi-monthly publication was issued in January 1938.

The end of the 1930s saw continued growth of the Affiliates and the *Journal of Milk Technology* was a major factor in that growth. The Journal quickly gained many individuals, institutions, and companies as subscribers and received requests from numerous libraries around the world. The primary function of the Journal was to keep the Membership informed about new developments in dairy technology, to serve as a medium for publication of the papers presented at Annual Meetings, and to maintain communication between officers and Members throughout the year.

Report of Special Committee on Association Publication

**Presented at the Annual Meeting,
Louisville, Kentucky — October, 1937**

At the Twentieth Annual Meeting of the Association of Milk Sanitarians held in Montreal, Canada in 1931, the suggestion was made, and renewed at subsequent meetings, that consideration be given to the establishment of an Association journal. Following the 1933 Annual Meeting, a Special Committee on Association Publication was appointed. After thorough study of the subject it presented comprehensive reports at the 1934 and 1935 Annual Meetings outlining the editorial and managerial requirements involved. At the 1936 Annual Meeting in Atlantic City, NJ, the subject was referred to the Executive Board with power to act. The original Special Committee on Association Publication, with additions, was requested by the Executive Board to establish a journal, if practicable, subject to the approval of the Board. Several meetings were held during the year, one being a joint session with the Executive Board. After consideration of all phases of the problem including possible affiliation with other publications, it was decided that a journal is essential in the field of milk technology and the Association is able and ought to proceed with such a publication. There are ample indications that with proper management such a journal can be made financially self-sustaining.

Accordingly, and acting with the approval of the Executive Board and with the personal assistance of the Association President, the Special Committee on Association Publication has established and presents herewith the JOURNAL OF MILK TECHNOLOGY. The first issue, published without cost to the Association, is a Special Convention Number for the Association's Twenty-sixth Annual Meeting, Louisville, Kentucky. It is presented as a part of this report.

The Special Committee on Association Publication recommends: that the International Association of Milk Sanitarians formally designate the JOURNAL OF MILK TECHNOLOGY as its official publication to be published in lieu of the Annual Report; that, beginning in January 1938, the Journal be inaugurated as a bi-monthly publication; that the Association take action at the 1937 Annual Meeting on the following: publication policies; and management, including editing and business; finances; management be made responsible to the Executive Board of the Association.

Respectfully submitted, Wm. B. Palmer, C. Sidney Leete, J. J. Regan, J. H. Shrader, and J. A. Tobey.

Reprinted from the Journal of Milk Technology, Volume 1 — 1937-1938.

In an open letter in the January 1938 issue of the Journal, the President urged Members to seek to secure an even greater Membership: "Let every one of us try and secure a new Member — one who is truly interested in the sanitary production of milk and its products. We are not interested in mere numbers. We are looking for real quality, not just quantity." This philosophy still holds today. It should be emphasized that the Association was playing a vital role in improving health, in the nation and in the world. Early in the century, many outbreaks of diseases such as typhoid fever, diphtheria, and *Staphylococcus* and *Streptococcus* infections had been associated directly with milk and milk products, as had been discussed at both Affiliate and Association meetings. A closer liaison was being developed between the sanitarians on one hand, and academia and industry on the other. Early on, news of the Affiliates was published in the Journal, and some Affiliates publicized their upcoming meeting dates and the titles of topics to be discussed.

The *Journal of Milk Technology* published notices from several local or regional associations in 1939. The New York State Association of Dairy and Milk Inspectors pointed out the continuing problem of sales of "questionable raw milk" on the outskirts of cities in which the sale of such milk was prohibited. The Central States Milk Sanitarians announced plans for its first annual meeting and urged members of that group to "make the *Journal of Milk Technology* our meeting place between the yearly meetings." The following year, several other announcements from state associations were published in the *Journal of Milk Technology*. The California Association of Dairy and Milk Inspectors announced that members had appointed a legislative committee to represent it in matters of legislation affecting its members' work; the Central States group reported attendance by about 100 members at its first annual meeting and pointed out the obvious interest in having such an association, in which those interested in milk quality could unite; the Chicago Dairy Technology Society reported a meeting at which a device, the Vacreator, was described and research on control of proteolytic organisms in milk cans was summarized; and the Massachusetts Milk Inspectors

Association presented speakers on such diverse topics as Bang's disease, food poisoning, and new equipment shown at the latest national dairy show in Atlantic City.

The '40s

The 1940s found the World engulfed in war, and many of the Association's Members went into uniform. The 1941 Membership was 1,146, of whom 255 were new Members. Members now

**A STEP
AHEAD
IN
SANITATION**



These modern milk bottle crates have no cracks or corners to collect dirt. They dry quickly without getting sour, or moldy—or "heavy!" Wet or dry Union Crates are 7 to 10 pounds lighter than wooden crates of equal durability). Easily cleaned. Stack interchangeably with wood. Great economy in cooling by free air circulation. All standard sizes. Ask your jobber for facts, or write us.—UNION STEEL PRODUCTS CO., ALBION, MICH.

**UNION
Steel Crates**

Reprinted from the *Twenty-fourth Annual Report of the International Association of Dairy and Milk Inspectors*, 1935.

represented 43 states, the District of Columbia, Mexico, Colombia, the West Indies, Ireland, England, and Thailand. Circulation of the Journal exceeded 2,300. That year's secretary wrote in the Journal that the Association had an important part to play in our national defense program, and it was imperative for milk control officials to take a common-sense attitude toward the policies of the Priorities Board of the Office of Production Management (OPM): "No one person or agency has the slightest desire to hinder or retard any effort which is being made to promote public health or diminish the gains already made. However, we have been depending up until now upon materials and labor which are now essential for national defense. Starting now, we will be using material which is new to us, yet will do the job we desire. We will have to get along with used equipment which in times past we would have called 'obsolete' or 'worn out'... Cooperation with the OPM will not result in lowering the standards which have been set for a safe milk supply. The dairy industry is an essential food industry."

With the country at war, state and local regulatory officials assumed increasing responsibilities for milk, food and environmental sanitation. In many sections of the country, large influxes of both military and civilian populations burdened health officials with maintaining an adequate and safe food supply, safe water, and solid and liquid waste disposal systems. Additionally, regulatory personnel worked with the military to ensure that off-base food service operations and housing met appropriate standards. More sanitarians were employed, many of whom joined the Affiliates and the Association, both of which provided avenues for disseminating information. Affiliates' news releases listed presentations with titles such as "Interesting Development in the Feeding of Soldiers" and "Milk Control in the Defense Program." A 1942 meeting featured a discussion on "The Problem of Sabotage in Dairy Plants." One of the challenges of the day was



Sanitary Chemistry Laboratory. Reprinted from the *Journal of Milk and Food Technology*, Volume 11, No. 2, 1948.

to increase the shelf life of dairy products, because the Office of Defense Transportation (ODT), had decreed that milk deliveries be reduced from daily to every other day. Industry achieved this readily.

The 1943 Annual Meeting was cancelled in response to a request from ODT, which cited the burden that conventions and association meetings placed on the country's



Florida Association of Milk Sanitarians met at the Dairy Products Laboratory on the University Campus for the 5th Annual Meeting. Reprinted from the *Journal of Milk and Food Technology*, Volume 12, No. 1, 1948.

war-stressed transportation facilities. Between 1942 and 1944, therefore, Members relied on the Affiliates and the *Journal* for the exchange of information normally provided by the Annual Meeting. In 1944, the Annual Meeting was revived and held in Chicago.

The ODT had asked, as it had in 1943, that no conventions be held unless they were vital to the country's military efforts. Why was a Meeting even held in 1944?

The Executive Board considered the ODT's request, but concluded unanimously that the problems confronting Members of the Association were such that it would have been a disservice to the industry, and to all organizations having contact with the industry, if the Association failed to use every means available and make every effort possible to solve those problems. Thus, the Executive Board believed that holding the Annual Meeting was in conformance to the wishes and policies of the ODT because participation of Members in those deliberations fully met the standard of being "vital to the war effort."

The Presidential Address was also revived in 1944 in spite of the objections of some Members who saw it as a long, boring time infringing on other activities. The President felt it necessary to speak before the group because of the two years that had passed since the last Meeting and because he wished to offer suggestions for future policy and action. One major problem he pointed out was the inactivity of several committees. (It is interesting to note that most organizations encounter problems with committees, and the Association would continue to struggle with Members' involvement on Committees.) The President proposed that any Member of the Association or Affiliate who would like to participate in a committee project write to the President and identify his or her committee preference. In that manner, committee chairpersons would be assured of enthusiasm on the part of some of the Members of their committees, and the task of the President would be simplified and facilitated. Implementation of such a custom would advance the welfare of the Association by providing a means for new, relatively unknown Members to participate actively in committee activities and to "bring their lights out from under a bushel." Even today, many new Members are reluctant to express interest in serving on a particular committee or becoming an officer.

Five state associations became Affiliates of the International Association in 1944, resulting in a healthy increase in Membership. The President indicated that restaurant and food sanitarians were becoming organization-minded, with starting a national association and publishing their own

journal as their ultimate objectives. Many of these restaurant sanitarians were also milk sanitarians because of their employment in health departments of counties and small municipalities. One such local organization of restaurant sanitarians had inquired about affiliation with this Association. The pros and cons of accepting restaurant sanitarians into the Association, including the impact on the *Journal of Milk Technology*, were laid out, and the President urged the Affiliates and the Executive Board to give mature consideration to the subject.

The following year opened with the world still at war and with the country unified in meeting the challenges of war. The term "sacrifice" had been redefined. Industry was operating on a 24-hour schedule to turn out ships, planes, tanks, and other war materials, and the dairy and food industries were geared to provide safe products for the troops and to develop new foods, including rations, powdered eggs, dried milk, and new types of canned goods, for use throughout the world, from the steaming tropics to the frozen tundra.

By May of 1945, the war ended in Europe, and a few months later, the war with Japan came to an end. World War II had been extremely devastating in terms of both loss of life and physical destruction, but the world responded and began to use its knowledge and technology to rebuild. Because of the war effort, the 1945 Annual Meeting was cancelled.

The war had enhanced the rate of growth in technological areas, as was quite evident in the areas of milk and food processing and packaging. The Association continued to do much to unify and standardize the science of milk control and to provide the latest information on changes through the bi-monthly *Journal of Milk Technology*, whose circulation was more than 3,000 and which was being sent to 17 countries by 1946.

At the 34th Annual Meeting in 1946, it was reported that the consensus of the correspondence from Members favored including food and restaurant sanitarians in the Association. Members voted to adopt this proposal, along with other amendments to the Constitution. Considerable time was spent discussing the position of Secretary-Treasurer, particularly the increasing demands of the position and the need for compensation for his time and work. It was proposed that arrangements be made for a Secretary-Treasurer to be employed full time; in the interim period, the Secretary-Treasurer's office should be a part-time position.

The Association's President formally declared in 1947 that the official name of the Association was now the International Association of Milk and Food Sanitarians (IAMFS). This name change was in response to adding food and restaurant sanitarians to the Membership. Also at the 1947 Annual Meeting, a Past President presented a resolution that IAMFS make available, at reasonable cost, reprints of the sanitary standards published in the *Journal of Milk and Food Technology*. The resolution was adopted.

It was pointed out in the 1948 Journal, that, since the war's end, development in the field of detergents and bactericides had been so numerous and rapid as to confuse many milk and food sanitarians as well as many users of



Executive Board in one of many sessions held during the Annual Meeting. From left to right: H. A. Barnum, H. H. Wilkowske, J. D. Faulkner, Paul Corash, H. S. Adams, and I. E. Parkin. Reprinted from the *Journal of Milk and Food Technology*, Volume 19, No. 1, 1956.

these products. Products flooding the market had not always been evaluated regarding their effectiveness in use. Cleaners and sanitizers were therefore popular topics of discussion on agendas that year. The 1949 *National Sanitation Conference*, held

under the auspices of the National Sanitation Foundation, to consider the need for, and means of, further development of sanitation. Twenty-eight national organizations participated, representing public health, medicine, education, industrial hygiene, and other areas. Out of this conference came a popular quote, "Sanitation is a way of life," as exemplified by the clean house, the clean business and industry, the clean neighborhood, and the clean community.

The '50s

The 1950 Annual Meeting featured a new dimension, the motion picture, which provided technical information as well as entertainment. Featured this year were breakfasts attended by various committees, boards and groups; these gatherings facilitated the exchange of information while they enhanced friendships. The experiment of running the Meeting for four days, including Sunday, seemed to work very well. Presentations on the topic of Development of the Milk and Food Sanitation Program of the United States Public Health Service were published in three issues of the 1951 *Journal*. These articles reported that before 1908, five hundred milkborne outbreaks had been reported in the literature in the United States. Beginning in 1923, the Public Health Service compiled annual summaries of milkborne outbreaks. These compilations indicated that reported milkborne outbreaks of disease in the United States had declined from between 40 and 60 per year in the 1920s to about 20 in the postwar years; practically all of those were due to raw milk supplies and occurred in small cities and towns. It had been shown that the danger of contracting disease is about 50 times greater from raw milk than from pasteurized milk.

By the time of the 39th Annual Meeting in 1952, Membership exceeded 3,500, with every state and 56 countries represented. There were nineteen Affiliates, representing 23 states, and *Journal* circulation averaged more than 4,500 copies per issue. An Association office had been established, with a full-time Executive Secretary and clerical help. H. L. "Red" Thomasson was

appointed Executive Secretary and Managing Editor while he completed his year as President of the Association. Monthly publication of the Journal was finally an achievable objective.

At long last, the Association acted to recognize those Members who had been outstanding contributors over the years through an awards program. Awards were presented to recognize a Sanitarian for their service to the profession and a Citation Award was given to honor a Member's service to the Association. The 39th Annual Meeting set a record for registration, 486, including 53 women.

Revisions to the Constitution and Bylaws were passed at the 1953 Annual Meeting. It was decided that the Officers of the Association would be President, President-Elect, First Vice-President, Second Vice-President, and Secretary-Treasurer, who shall hold these offices for one year or until their successors are elected or appointed.

At the termination of each Annual Meeting, the President-Elect, First Vice-President, and Second Vice-President would automatically succeed to the offices of President, President-Elect, and First Vice-President, respectively; the Second Vice-President and Secretary-Treasurer would be elected by majority ballot at the Meeting. The term of office was changed from a calendar year to the period from the last day of the Annual Meeting to the last day of the following year's Annual Meeting.

It was reported that an analysis of the cost of the first six monthly issues of the 1954 *Journal of Milk and Food Technology*, as compared with the cost of the previous, bi-monthly publication, showed that the more frequent publication was possible without any additional cost in subscription rates to the Members.

Papers on a wide range of topics, from silicones to rabies and from High Temperature Short Time (HTST) pasteurization to antibiotics, were presented at the 1955 Annual Meeting. More

than 300 participants agreed that it was one of the most interesting Meetings ever held, from both a scientific and a professional prospective. Cutting-edge topics included "Antibiotics in Milk," "Industry's Program on Crabmeat Plant Sanitation" (by a speaker from the National Fisheries Institute), and "New High Temperature Processes," and many panel discussions were also offered.

By 1956, the organization had 4,200 Members and 28 Affiliates. The question was raised as to whether a base of milk and food sanitation



Harold Wainess displays a bulk milk dispensing machine. Reprinted from the *Journal of Milk and Food Technology*, Volume 21, No. 4, 1958.



One of the sessions at the 46th Annual Meeting.
Reprinted from the *Journal of Milk and Food Technology*,
Volume 22, No. 10, 1959.

activities alone was large enough to survive. A number of factors had prompted this inquiry: "We see around us other groups organizing with interests which, in several respects, are similar to ours. In the Midwest we learn of an organization formed to solicit the membership of dairy plant field men and build them into a national organization. A large group of men in this work are devoted Members of this Association.

In the Southwest, an organization is being formed and promoted which is directed towards the 'registered' professional sanitarian and aims to create a society by that name. In a substantial number of states... the National Association of Sanitarians is active in soliciting Membership from men engaged in the field of sanitation." With 4,200 Members, was the Association close to the end of the line? There were more than 9,000 men and women in public health sanitation work in the United States and perhaps half again as many in other phases of regulatory work, and yet the combined membership of the two leading sanitarian organizations was only about 6,000. In reality, the question was whether we, the leading Association, should remain so specialized or whether the scope and objectives needed to be enlarged to encompass areas beyond milk and food sanitation.

The following year in 1957, it became apparent from the discussions at the Affiliate Council meeting that the question of a name change for the Association, to "International Association of Sanitarians" would have to be faced eventually. This was made clear by the strong feelings of some Members that the expansion of the Association's activities into areas of sanitation other than milk and food was essential to the best interests and further growth and development of the Association. Consequently, a change to a name implying broader interest and encompassing all areas of sanitation was felt by many to be necessary. Opinion was not unanimous in this regard; others expressed viewpoints quite the contrary.

Questions also arose regarding the method of electing officers. Many Members had become dissatisfied with the custom of holding elections during the Annual Meeting. Consequently, a committee was appointed to study how the Affiliates were handling elections. It was found that only two Affiliates utilized mail ballots. As a result, although the committee recognized that use of mail ballots would be more democratic, the many logistic problems appeared to outweigh the advantages, and mail ballot elections were voted down.



The Registration Committee works at the 1961 Annual Meeting. Reprinted from the *Journal of Milk and Food Technology*, Volume 24, No. 8, 1961.

A new award was established at the 1957 Annual Meeting to recognize long-time Members who had dedicated themselves to the ideals of the Association. The Honorary Life Membership Award included a life-time Membership in IAMFS to honor such distinguished individuals.

One important outcome of the 1958 Annual Meeting was the decision that the Affiliate Council could elect a chairperson from its ranks,

instead of the chairperson automatically being the immediate Past President of the Association, as had been the practice. A discussion ensued, once again, on whether the Association should be renamed to reflect the expectation that it would exert greater leadership in areas of sanitation other than milk and food. Reasons cited included the growing number of other organizations, local and national in scope, having objectives overlapping those of the Association. The matter was referred to a newly appointed committee that was to study the Association's activities relative to any name change at that time. The Affiliate Council had also taken under consideration a nationwide system of registration of sanitarians, a subject that the Committee on Education and Professional Development was examining closely.

The amendments to the Constitution and Bylaws that were passed at the 1958 Annual Meeting were approved by the Membership through a mail vote. This action is worthy of note; apparently a mail vote was acceptable for just about everything except the election of officers. Journal circulation had climbed above 5,400 copies per issue. Considerable time was spent discussing an increase in dues; various costs were at issue, including additional help in the Association office, postage, and printing. It was noted that improved Journal coverage of Affiliate activities would keep the Membership informed and do much to maintain a closer working relationship between the Association and Affiliates.

In the 1959 Presidential address, it was pointed out that the Association was well known in the world of sanitarians and that it was continually being asked to participate in the meetings of many organizations related to sanitation. Of particular interest was the honor bestowed upon the Association by appointment of IAMFS to the Joint Expert Committee on Milk Hygiene of the World Health Organization and the Food and Agriculture Organization of the United Nations (FAOUN). It was noted that IAMFS was working with FAOUN in the distribution of surplus journals to developing countries.

The '60s

At the 47th Annual Meeting in Chicago in 1960, Dr. Samuel Andelman, Chicago Health Commissioner, in his welcoming address stressed the expand-

ing role of sanitarians in light of the ever-enlarging scope of their activities. To meet these greater responsibilities, attainment of greater competency and the maintenance of high standards of performance were essential. The Association's President spoke at length on ways and means of strengthening the Association and referred to the important role of the *Journal of Milk and Food Technology* in this regard. He indicated that while the Association would continue to emphasize milk and food sanitation, it would, in addition, devote increasing attention to areas of general environmental sanitation. This change was seen as the key to the future of the organization, nationally and locally. An increasing proportion of new members of the Affiliates were interested in general sanitation activities. As a result, more papers and information on general sanitation and administrative practices were to be included, not only in the Annual Meeting program, but also in the Journal. Future issues of the Journal were also to include papers and other materials on techniques and practices of interest to a greater number of members at the local level.

The Executive Board had concluded that the Association should employ a full-time person to help with editorial duties. Although it had taken some time to determine whether a dues increase would be adequate to cover the salary for such a person, the Board eventually decided that the dues increase would provide adequate revenue.

Another matter extremely important to the Association was the proposed Model Registration Act that had been developed by the Sanitarians' Joint Council that provided for the licensing and registration of all sanitarians. Its effect would be to establish a consistent professional standard throughout the entire sanitation field. In the 50 years of its existence, the Association shared in bringing about much of the progress toward firm establishment of sanitation as a science and a profession. Membership included specialists in virtually every area throughout the broad field of environmental sanitation. As the President of the Association pointed out, Members in 1960 were

very different from the 35 founding Members of 1911, who were dairy and milk inspectors: "Today, we sanitarians must be equipped to deal with problems extending throughout the entire range of environmental health. We must solve problems of waste disposal, insect and rodent control, air pollution, housing, radiological poisoning and many others. Additionally, with more Americans eating out more often than ever before, the food service industry has become an area of responsibility such as would have been impossible for our founding Members to imagine. Recently the



IAMFS Library. Reprinted from the *Journal of Milk and Food Technology*, Volume 24, No. 8, 1961.



Speakers at the 1968 Annual Meeting of the Wisconsin Association of Milk and Food Sanitarians and the Wisconsin Dairy Plant Fieldmen. Reprinted from the *Journal of Milk and Food Technology*, January 1969, Vol. 32, No. 1.

packaging of prepared foods of the 'heat and eat' variety has developed as a rapidly expanding industry that poses new sanitation problems for you to solve."

Also at the Annual Meeting in 1960 through the efforts of the Executive Board, the Farm Methods Committee of IAMFS, and members of various dairy groups, a National Mastitis Action Committee was organized. The primary objective of the Com-

mittee was to correlate all research and educational activities pertaining to the control of mastitis. As a result of these efforts, the National Mastitis Council, Inc. was organized on a permanent basis by the time of the 1961 Meeting.

Despite having little time for advance planning and preparation, because of the shift of the Golden Anniversary meeting of IAMFS from Jekyll Island, Georgia, to Des Moines, Iowa, the Iowa Association of Milk Sanitarians sponsored a well organized Annual Meeting in 1961. The Association President spoke to the fact that for several years the feeling had been growing that the Association must develop a more suitable method of electing officers, because only a fraction of the Members are present at the Annual Meeting to vote. During the Business Meeting, the Membership passed a resolution directing the Executive Board to study the problem and attempt to provide a more equitable procedure for electing officers.

Also in 1961, it was announced that problems related to the hiring of an editorial assistant had been resolved at last and "we are proceeding to hire an Assistant Executive Secretary within the next ninety days." The new staff position would also serve as editorial assistant.

The President emphasized that the Association needed to change the Constitution and Bylaws to eliminate the offices of 2nd Vice President and the senior Past President, so as to provide the Board more flexibility and a continuous flow of new blood in the management of the Association. "The role of the sanitarian is changing rapidly. The Executive Secretary reported last year the number of sanitarians engaged in various phases of public health work... we are not just milk and food sanitarians but a large number of our members are engaged in general sanitation." In short, the name of the Association should be changed to include the general sanitarian as well as those engaged in milk and food sanitation. Definite trends were taking place in sanitarian organizations in the United States. Sanitarians were being asked to join different organizations, and they often questioned how (or whether) they were really contributing to their profession. They had to

decide which organizations to join, how much they were willing to pay in dues, and which organization would serve them best. These decisions were becoming more important, largely because registration was becoming required under more and more state laws. The President stated he was sure that his view on the need for a name change was an unpopular position in some sections of the Association, but "I am more concerned with the future interests of sanitarians than running a popularity contest."

"These are challenging days for the health profession — the responsibilities are great, but the rewards are even greater" was the statement of Dr. Leroy E. Burney, Vice-President of Health Sciences of Temple University, in his keynote address at the Annual Meeting in 1962. At the business meeting, significant action was taken: By majority vote, the secretary was authorized to submit to the Membership at large a mail ballot whereby they could approve or disapprove a proposed Constitutional amendment advocating that the name of the Association be changed to the International Association of Milk, Food and Environmental Sanitarians. The Association President urged the Membership to return the ballots promptly. Concerning the election of officers, it was quite apparent from informal discussions that there was growing dissatisfaction with the election procedure. The most common complaint heard was that a system that allowed less than 10% of the Membership (300 of 4,200) to elect our leadership can hardly be considered fair and equitable. More and more sentiment had developed in favor of a mail ballot for election of officers, with publication in the *Journal* beforehand of the background and qualifications of nominees.

The ninth seminar of the National Association of Frozen Food Packers was held in conjunction with the 1962 Annual Meeting for the purpose of acquainting industrial, educational and governmental personnel with some of the latest information about frozen foods.

In May 1963, the Secretary-Treasurer announced that the proposed constitutional amendment to change the name of the Association to include the term "environmental" had been passed by the required two-thirds majority vote of the Membership. The name change was implemented in the publication of the June 1963 *Journal of Milk and Food Technology*, although the legal filing of the name change did not take place until 1966.

In organizing the program for the 50th Annual Meeting, held in Toronto in 1963, the committee provided excellent balance between topics in the areas of milk and food sanitation and topics in the broader aspects of environmental sanitation. The Board of Directors tackled numerous Association problems at this Meeting. Significant among their accomplishments was the decision to support the proposal of the Joint Sanitarians Council for implementation of a plan for certification of sanitarians.

Also at the 1963 Meeting, the Membership voted to amend the Constitution and Bylaws to provide for election of officers by mail ballot rather than at the Annual Meeting. Names of nominees for office would be published in the *Journal* along with biographical sketches prior to balloting.

In his Address at the 51st Annual Meeting, the President emphasized the progress made by the Sanitarian Joint Council toward implementing the



1967-68 Executive Board (bottom row, left to right), Sam Noles, Al Myhr, Paul R. Elliker, Karl K. Jones, Milton Held, "Red" Thomasson, Fred Uetz, and Dick B. Whitehead. Reprinted from the *Journal of Milk and Food Technology*, Volume 9, No. 9, 1967.

plan for certification of sanitarians, a plan that had been endorsed by the Association a year before. To help keep IAMFES Members more fully informed, additional personnel were to be added to the editorial staff of the *Journal*, primarily to increase the *Journal's* coverage of Association activities and to increase the number of papers in the area of environmental sanitation. He emphasized that the *Journal* had attained highly respected status as a profes-

sional periodical, with its greatest strength in the area of dairy and food sanitation and technology. He further emphasized that this high status must be maintained, referring to the *Journal* as "the principal tangible evidence of the professional nature of the work of sanitarians."

The President in 1965 discussed the expansion of the *Journal of Milk and Food Technology*, as initiated by the Executive Board a year before. The expansion, which had been predicated upon the hiring of a part-time editor for the specific purpose of "expanding the scope of the *Journal* to include more material of a general and practical nature," was intended to meet the demands of Members interested in articles covering general sanitation and public health. It was pointed out that recent issues of the *Journal* reflected the efforts of the staff in this direction. While the high prestige of the publication in the fields of research and technical development was being preserved, professional information was also being made available to Members who needed practical "how-to" material. The President emphasized the need for an increase in Membership dues to carry on current work and to initiate and expand useful programs in the future. It was planned that a proposal for a dues increase would be presented at meetings of Affiliates during the coming year. It is worth noting that the 1965 Association Officers were the first to be elected by mail ballot.

When the 53rd Annual Meeting was held in 1966, prospects for a well-attended meeting were anything but good, with an airline strike still in effect as arrangements were being finalized. As it turned out, there was little need for concern; registration soared to 459, which was the second highest in the history of the Association (1952's Meeting had more). The President minced no words in informing the Membership of the need to provide adequate funds for proper financing of the Association's activities. Apparently, his message was heard "loud and clear" for the Membership voted a dues increase to \$8 and \$10 for Affiliate and direct Membership, respectively.

One of the speakers at that Annual Meeting provided insight into the solution of problems involving sterilization of interplanetary space vehicles and other hardware. A new committee, Food Protection, was appointed, having among its objectives the coordination of efforts of several other committees with activities in the general area of food protection.

The principal item on the Executive Board agenda at the Annual Meeting of 1967 was a thorough discussion of progress to date and future planning relative to the merger of the activities of IAMFES and the National Association of Sanitarians (NAS), the two largest Sanitarians Associations. It had become evident that the aims and objectives of the two organizations overlapped considerably. The feeling had grown among both memberships that combining the activities of the two Associations might better serve the interests of sanitarians. At the opening session, the President devoted a major portion of his address to outlining and discussing events relative to a possible IAMFES-NAS merger, including a rather detailed discussion of a proposed draft of a Constitution and Bylaws for a new organization.

At the 55th Annual Meeting, held in 1968, an item of major importance for consideration was the reaction of NAS to the seventh draft of the Constitution and Bylaws prepared by the ad hoc committees of the IAMFES and NAS as a basis for amalgamating the two organizations. Apparently not pleased with the proposed organization, NAS was nevertheless amiable to continuing to work together. In his address, the President of IAMFES reported on developments during the previous year regarding the hoped-for emergence of a new and unified organization. His less-than-optimistic report on the state of negotiations at that time delayed efforts to develop guidelines for consolidating the two counterpart organizations at the state and regional levels.

At the 1968 Annual Meeting, the Journal Management Committee recommended institution of a page charge for publication of research papers in the Journal; the Executive Board adopted this recommendation. Elmer Marth, Editor of the *Journal of Milk and Food Technology* advised that the Journal Management Committee would like to devote a page or two each month to activities of Affiliates but that doing so would require more organized and regular reporting of such activities.

In the Presidential Address at the 1969 Annual Meeting, the main topic was the status of negotiations concerning the joining together of the National Association of Sanitarians (NAS) and the International Association of Milk, Food and Environmental Sanitarians to yield one new organization. Efforts had come to a standstill at the 1968 Meeting, as a result of the action of an Executive Committee of NAS, which changed the proposed Constitution and Bylaws back to the original document under which that organization was operating. After the Executive Secretary met with the IAMFES Board and requested that they keep an "open-door" policy toward blending the two into one, an ad hoc committee was appointed to work with a similar committee of NAS if and when they proposed a Constitution and Bylaws.

IAMFES experienced its largest income to date during the 1968–1969 year. Implementation of a page charge had facilitated prompt publication of research papers and had made it possible to add extra pages to the Journal. The Journal Management Committee recommended the approval of student subscriptions, which the Executive Board voted to make available to full-time students at a rate of \$4 per year.

The '70s

The 1971 IAMFES Annual Meeting in San Diego, California, held along with the summer meeting of the National Mastitis Council attracted more than 300 Members and guests. Of the papers presented, six pertained to the National Center for Toxicological Research, eight were presented in the Milk Sanitation section, four in the Food Industry Sanitation section, and eight in the Food and Environmental Sanitation section. Membership dues were raised to \$14 effective in 1972.

During 1973, Members of both IAMFES and the National Environmental Health Association (NEHA) were polled to determine their opinion on consolidating the two organizations. Both memberships voted to continue discussion, with a small percentage of Members participating in the vote.

At the 1973 Annual Meeting, a new combined award was issued. The Educator-Industry Award was presented to a Member in recognition of their service to the ideals of the Association and for service to education or industry.

It was announced that Earl Wright would fulfill the position of Executive Secretary and Managing Editor beginning January 1, 1974 replacing Red Thomasson. When Red took over IAMFES in 1952, the Association had been near bankruptcy. It was largely through his efforts that the Association continued operating.

Late in 1973, the office was moved to Ames, Iowa, from Shelbyville, Indiana, where it had been located in a small, remodeled poultry house on Red's farm. Earl wore two hats, one as President of IAMFES and the other as its Executive Secretary. During 1974, the Association saw 350 to 400 new direct or Affiliate members join the organization, due to efforts of the committee on Membership, as well as efforts of Affiliate organizations.



Canned cheese. Cured in 8-oz. aluminum-foil wrapped packages in container with gas-venting valve. Reprinted from the *Journal of Milk and Food Technology*, Volume 34, No. 7, 1971.

IAMFES continued to move forward in 1975 despite a general economic recession. One word that dominated that year was "service." Service to the affiliates and their membership, service to the public, service to the food industry, and service to the scientific community were all emphasized by the organization. Membership continued to grow, with an additional 182 Members joining, but committee activity was inconsistent, mostly because of restrictions in travel funds. Some changes were made in the committee structure to help alleviate those problems.

The Association continued to cooperate with NEHA and held a joint meeting of officers in Washington, D.C. in 1975. The purpose of the meeting was to explore common ground for both organizations, determine potential problems, and to suggest steps necessary for unification. A timetable approved by the joint executive boards represented a sincere attempt to best serve both the public and members of the two organizations. In the 1975 Presidential address, it was stated that this was an agreed-upon goal of both organizations. The Association appointed two representatives to attend the next NEHA meeting, to be held in Snowmass, Colorado, to work on a plan to consolidate the two associations' journals.

At the 1975 Annual Meeting, the chairperson of the Journal Management Committee recommended that an assistant editor be appointed to work on the Journal's non-technical content. The Management Committee also recommended that the name of *Journal of Milk and Food Technology* be changed to *Journal of Food Protection*.

The Committee on Communicable Diseases Affecting Man announced publication of the 3rd edition of *Procedure for the Investigation of Foodborne Diseases*. Approximately 90,000 copies of the first and second editions had been sold. The Affiliate Council meeting in 1975 was the best attended, liveliest, and most productive Affiliate Council meeting in the recent past. Affiliate Associations in the United States were becoming a vital part of the Association. The year ended "in the black," overcoming the deficit incurred in 1973 and 1974.

In 1976, an Assistant Executive Secretary who was also to serve as Assistant Editor of the Journal was hired. This resulted in better liaison and communication with affiliates, educational institutions, sanitarians, and others. Total Journal distribution grew to over 3,400 Members and subscribers, and the Journal increased pages of scientific and research papers. The possibility of publishing a journal of practical applications was being discussed.

In 1977, thanks to the dedicated service of Elmer Marth, the Scientific Editor, the Journal Management Committee, and many others, the Journal passed an important milestone in becoming the *Journal of Food Protection*. The Foundation Fund was introduced during the same year. The Executive Board decided that corporations or organizations supporting the Sustaining Membership program should receive adequate recognition. It was agreed

their names would appear monthly in the Association Journal. This Foundation Fund succeeded the Sustaining Membership Fund.

Plans were made at the 1977 Meeting for IAMFES and NEHA to hold a joint Annual Meeting in 1980 to allow members of the two organizations to interact. A Bridge Committee was formed to plan for the 1980 meeting and work towards merging the two Associations. During his address, the President emphasized the need for Affiliate organizations to promote Membership in IAMFES, stating that new Members and new ideas for the organization were needed.

The 1978 Annual Meeting was dedicated to the memory of H. L. "Red" Thomasson, former Executive Secretary and President of the Association. Held in Kansas City, Missouri, it was attended by 400 people, making it one of the larger meetings in IAMFES history. The Association President pointed out that there were now 29 Affiliate organizations and Membership stood at 2,300. He pointed out the need for a substantial increase in Membership during the next year. Work was reported on an information pamphlet that would be available within the next year.

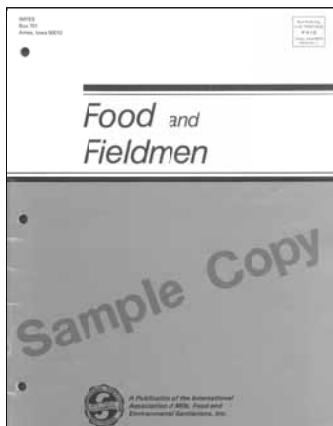
Also in 1978, the Journal was still lacking articles of general interest. The Executive Secretary reported that the Journal had expanded to its largest volume ever and was receiving papers from top European scientists. It was suggested that presentations and talks given at Affiliate meetings be made available for publication. Membership records and journal mail lists were computerized for the first time by the end of the year.

The 1979 Annual Meeting was held just across the street from Disney World in Orlando, Florida. The President challenged the organization to develop a plan that would lead to improvement, not just in dollars, but in image and stature for providing service and leadership in food protection throughout the world. A report presented proposed the publication of two journals: one oriented to sanitarians and fieldmen, and the other a scientific publication. Further cost studies were to be completed prior to beginning production.

The '80s

The 1980 Annual Meeting was special because it was held in Milwaukee, the birthplace of the Association in 1911. This was to have been a joint meeting with NEHA, but, because of the distance between hotels, very few attendees could participate in both meetings. As a result, it was agreed to dissolve the Bridge Committee that had worked to merge IAMFES and NEHA into a single organization.

Dr. C. K. Johns of Ottawa, Quebec, Canada was an honored attendee. He had served as president at the Meeting held in Milwaukee in 1935, had been a Member of the Association for over 50 years, and had attended nearly all of the Annual Meetings during this time. At this meeting, the Chairman of the Affiliate Council became a voting member of the Executive Board. There were 28 local organizations affiliated with IAMFES at that time.



Sample copy of *Food and Fieldmen*, the first issue was in January 1981. Reprinted from *Food and Fieldmen*, Sample Copy, June 1980.

This year also marked the introduction of *Food and Fieldmen*, which contained articles on a variety of topics of interest to dairy plant fieldmen and practicing sanitarians. Sample copies were distributed to attendees. Regular publication was to commence the following January, under a new title, *Dairy and Food Sanitation*. The Chairperson of the Journal Management Committee congratulated contributing authors and many others who had made this new journal possible. A two-color Membership pamphlet, "IAMFES, Inc. — It's for you" was also distributed to attendees.

In 1981, *Dairy and Food Sanitation* was born. It was estimated that 3,000 Members would need to subscribe to the new Journal in order to cover production costs. Also, a change in dues structure would be required as follows: Membership with *Journal of Food Protection*, \$60.00; Membership with both publications, \$75.00. Student Memberships were available at \$10 and students could choose to receive either journal. The Sustaining Member Fee increased from \$250 to \$300 per year.

The Educator-Industry Award was split into two separate Awards in 1982. An award would be presented to recognize a Member from education and one from industry. The Industry Award was named after Harold Barnum.

It was the Association's goal to have a circulation of 3,000 for *Dairy and Food Sanitation* by the end of 1982. Circulation was over 2,000 and increasing monthly. The Board determined at this meeting that it must see a strong return on investment for *Dairy and Food Sanitation* during 1982, or face squarely the question of whether the new Journal would continue to be offered. The *Journal of Food Protection* held its own in circulation and was becoming recognized throughout the world as the leading publication in the area of food science research.

It was evident at this meeting that the IAMFES staff was challenged by financial problems. Additional income was needed, along with an increase in Membership. The Executive Board granted the Executive Secretary permission to borrow up to \$15,000 without Board permission; this privilege was never used. Several journal advertisers pre-paid a year's advertising fees, which helped relieve immediate cash flow problems.

Following the 1982 Meeting, the Association staff organized a telemarketing program and developed additional programs to produce immediate funds. The staff prepared to begin exhibiting at meetings and conferences of other organizations to promote Association benefits. Much was achieved because of staff members who were willing to put in extra hours during these trying times.



1983-84 Executive Board (front row, left to right), Sidney E. Barnard, A. Richard Brazis, Earl O. Wright, Archie Holliday, Harry Haverland, (back row, left to right) Robert Marshall, Helene Uhlman, Kathy Hathaway, Leon Townsend, and Roy Ginn. Reprinted from *Dairy and Food Sanitation*, Volume 3, No. 11, 1983.

The 1983 Meeting held in St. Louis, Missouri, saw many changes take place. Earl Wright stepped down and Kathy Hathaway was appointed Executive Secretary. The addition of a second computer made it possible for the staff to provide direct billing to affiliates that wished to turn over their dues collections, resulting in an increase in Affiliate memberships. It was pointed out by the Association President that the financial picture improved markedly for

the Association, from a loss of approximately \$30,000 in 1980, to balanced budgets in 1981 and 1982, to a net income of approximately \$45,000 in 1983.

In 1984, the President reported the Executive Board acted to allow exhibits, starting with the 1986 Annual Meeting. The Foundation Fund grew progressively. An overseas keynote speaker on food protection was sponsored by the Foundation Fund. Survey results showed the following percentages of Association Members: Industry, 53%, Government, 30%, and Academia, 17%.

Dairy and Food Sanitation was increasing page counts by this time, and additional members were added to the editorial staff. Henry Atherton began editing the Journal for publication. The Journal of Food Protection grew from a 50-page to a 90-page Journal and was now received in 90 countries.

The 1986 Annual Meeting broke all previous attendance records. Although 400 people had been expected, the number exceeded 600 attendees. This was a good indicator of increasing interest in the organization. Membership had been decreasing slightly, but in 1986, it increased, and Members now numbered almost 3,600. This was also the first year for exhibits at the Annual Meeting. Twenty-seven educational tabletop exhibits were displayed. Based on the success of the exhibits, the Executive Board agreed to allow exhibits at future meetings.

Also in 1986, the keynote speech became known as the Ivan Parkin Lecture. This lecture was funded by the Foundation Fund. Ivan Parkin was IAFP President from 1954 to 1955 and remained active in the Association for many years following. He served as an example to others as a loyal Member, a professional, and an educator dedicated to protecting the food supply. Dr. Parkin is remembered by those who knew him as a kind and warm person. Being chosen to deliver the lecture was a considerable honor.



Ivan E. Parkin, President, 1955. Reprinted from the *Journal of Milk and Food Technology*, Volume 18, No. 1, 1955.

Another new Foundation-supported Award was begun as a student competition and titled the Developing Scientist Award. This Award recognized excellence in student presentations at the Annual Meeting.

At this meeting, a proposed audiovisual lending library was discussed. Support would come from Foundation funds. The library would serve as a technical information and training source for all Members.

The 1987 Annual Meeting, held at Disneyland Hotel in Anaheim, California, shattered the 1986 record with its 850 participants. This was a year of tremendous growth in many areas of the Association. There was an increase in graduate student papers presented that year as well as an increase of 523 Members bringing total Membership to 4,121. The lending library proposed a year before was authorized by the Executive Board.

In January 1988, Lloyd Bullerman took over Scientific Editor duties from Elmer Marth for the *Journal of Food Protection*. Dr. Marth served as Scientific Editor for twenty years.

The 1988 Annual Meeting held in Tampa, Florida, marked the 75th Annual Meeting. The Association observed the occasion with its Diamond Jubilee Celebration. The program was the most ambitious ever held by the Association. Nine symposia provided in-depth information on specific topics and issues, and was well received by the 800 registered participants. Membership continued to grow during the year, surpassing 4,400, which included 800 new Members.

At the 1989 meeting held in Kansas City, Missouri, it was reported the year had been very productive, but slightly unusual. Earlier that year, Kathy Hathaway, the Executive Manager, resigned to move to Ohio. Steven Halstead was hired as the new Executive Manager and was introduced to Members at the Meeting.

The 1989 Meeting was considered outstanding because of the variety of technical sessions and symposia related to food and environmental concerns. An increased number of companies exhibited their materials, equipment, and services. The President pointed out that the future of the organization depends on continuing to attract qualified individuals in all areas of the food industry. Presidential columns or "monthly reports" began in 1989. The intent was to provide information, faster communication and insight to Members.

The '90s

During 1990, a computer, scanner, and laser printer were added, to make desktop publishing possible. This equipment allowed faster preparation of the Journals and added flexibility. There had been a deficit of funds for the previous four years, but 1990 marked the reversal of that deficit to a surplus of \$8,300. Revenues for 1991 were budgeted at \$780,000.

The 1990 Annual Meeting held in Arlington Heights, Illinois attracted 810 attendees. One hundred twenty-six speakers including 18 developing scientists gave presentations. Sixty-seven companies were present in the exhibit hall.

At the 1990 Annual Meeting, a committee appointed to investigate the possibility of a name change of the organization gave its report. However, the Membership voted not to change the name of the Association at this time.

Considerable time was spent analyzing and streamlining office operations. At the 1991 Annual Meeting, the purchase of four additional computers was reported. These were networked together to perform desktop publishing of the Journals, a change that provided savings for the Association. Poster presentations and pre-meeting workshops were initiated in Louisville, Kentucky at the 1991 Annual Meeting.

An historic event took place in 1992. Ann Draughon, a professor at the University of Tennessee was elected to the Executive Board as secretary. She was the first woman elected to serve in such a capacity. In 1995, she would begin her term as President.

Over 60 presentations were given during various symposia at the 1992 Annual Meeting in Toronto under the theme of "Global Issues and Food

Safety." Poster and technical presentations combined with symposia provided attendees with close to 170 presentations. Pre-meeting workshops were popular, giving Members an opportunity to deal with scientific subjects on a discussion-and-demonstration basis. The Long-Range Planning Committee presented the following recommendations to the Executive Board:

1. Update Bylaws and statements of objectives to reflect changes in direction of the Association.
2. Continue to strengthen Membership.
3. Retain and expand the Association's role in publication of scientific information.
4. Strengthen Association officer and committee work.
5. Strengthen Affiliate organizations.
6. Enhance the soundness of Association financial stability.



F. Ann Draughon, elected to the Executive Board as Secretary in 1992, served as President in 1995. Reprinted from *Dairy, Food and Environmental Sanitation*, Volume 15, No. 8, 1995.

7. Enhance and develop relationships with other scientific and related associations.
8. Maintain Association with the 3-A Symbol Council.

By 1992, it was evident the Association office needed additional space. Since appropriate office space could not be found in the Ames area, it was decided to relocate to Des Moines. In September 1992, the staff and office moved 35 miles south from Ames to Des Moines.

At the 1993 Annual Meeting in Atlanta, a new alliance was formed with the International Life Sciences Institute (ILSI). ILSI's sponsorship of a symposium on "Foodborne Microbial Pathogens" greatly enhanced the educational program. The program including four concurrent sessions was the Association's most ambitious to date. Over 175 presentations during the three-day meeting combined with two pre-meeting workshops to provide attendees a wealth of information. Symposia were presented with speakers traveling from Australia, Belgium, Canada, France, Germany, Korea, Switzerland, and the United Kingdom.

Professional Development Groups (PDGs) were established in 1993 to enhance program development for future Annual Meetings. Meat, seafood, poultry and the food safety network were the first PDGs begun. Also in 1993, the Long-Range Planning Committee recommended and the Board accepted a mission statement for the Association. "To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply" was put to use as the Association's mission.

In January of 1994, Larry Beuchat was appointed as Co-Scientific Editor for the *Journal of Food Protection*. Because of the volume of papers submitted to the Journal, the Executive Board agreed with Lloyd Bullerman to appoint a second Scientific Editor.

San Antonio was a great setting for the 1994 Annual Meeting, with a program that included over 200 presentations and 921 attendees. Subject matter continued to expand as pathogens were discovered in new locations and in new carriers. In addition to the general program, there were poster sessions and an Audiovisual Theater where selections from the Audiovisual Library were presented. Combined with two pre-meeting workshops, 20 committee and PDG meetings, and over 60 educational exhibiting companies, the 81st Annual Meeting provided the latest scientific information to attendees.

In recognition of corporate excellence in food safety, the first Black Pearl Award was supported and presented by Wilbur Feagan of F&H Food Equipment Company. Mr. Feagan presented the award to the H.E.B., Company at the Awards Banquet in San Antonio.

By 1995, ILSI's presentation of symposia had grown to three. Their involvement helped to attract additional interest from international attendees.

At the conclusion of the Meeting in Pittsburgh, David Tharp was appointed as interim Executive Director replacing Steve Halstead. This was a temporary appointment until a permanent Executive Director was hired. Also worthy of note is that Ann Draughon became the first female President of the Association upon the conclusion of the 1995 Annual Meeting.

In December 1995, Dave Merrifield took over as Executive Director bringing many years of management experience with him. He had been the Director of the Iowa Chiropractic Society. Effective January of 1996, Lloyd Bullerman retired his position as Scientific Editor for the *Journal of Food Protection*, which he had held for eight years. John Sofos joined Larry Beuchat as Co-Editors for the Journal. Also in 1996, Bill LaGrange began as Scientific Editor for *Dairy, Food and Environmental Sanitation*.

During 1996, IAMFES entered the new electronic age. E-mail became a communication tool. The Executive Board began using E-mail to communicate quickly. At the Annual Meeting in Seattle that year, it was announced that Members' E-mail addresses would be included in the Membership Directory. More than 960 attendees had the opportunity to participate in over 225 presentations. This was the first year of holding five concurrent sessions.

Although the number of Annual Meeting presentations and attendees continue to grow, the Meeting remained small enough for intimate one-on-one conversations with the speakers. This was a great attraction for attendees. The ability of the IAMFES Annual Meeting to react to late breaking topics of concern and include them on the program was also a benefit that many Meetings were not able to offer.

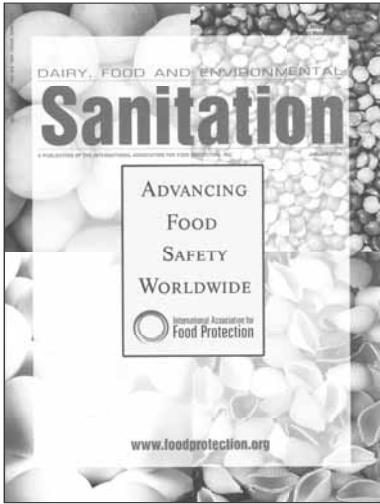
Later in 1996, the Executive Board established a benefit for Affiliates of IAMFES. The Board members were available to serve as speakers on topics of importance to food safety; IAMFES would provide the travel expense for the Board member to get to the Affiliate meeting.

January of 1997 brought the appointment of David Tharp as Executive Director replacing Dave Merrifield who resigned. David Tharp had served as Director of Finance and Administration for four years and served as Interim Director in 1995.

The President's Food Safety Initiative was released in early 1997. This affected many Members and was a topic of much discussion at Annual Meetings.

At the April 1997 Executive Board meeting, the strategic plan was reviewed and revised with new goals established. A strategy was discussed to develop a timeline to change the Association name. The discussion centered on a long implementation period to allow for Members' input and discussion. It was projected that January of 2000 would be the date for officially changing the name assuming acceptance by the Members.

In the spring of 1997, a Windows™ network server was installed at the office. By fall, membership software was added. Efficiencies were gained and record keeping was made easier.



January 2000 cover of *Dairy, Food and Environmental Sanitation*. Reprinted from *Dairy, Food and Environmental Sanitation*, Volume 20, No. 1, 2000.

Attendance at the 1997 Annual Meeting exceeded 1,000 for the first time ever. The Meeting was held in Orlando with up to five concurrent sessions containing symposium, technical session and poster session presentations. A charter was issued to the Korean Association of Dairy, Food and Environmental Specialist (KOAMFES), the first Affiliate Association chartered outside of North America.

IAMFES launched a Web site in the fall of 1997 with information about the Association. About 10 pages of general data explaining the Journals, Annual Meeting, committee involvement and Membership made up the first Web site. Interest was generated and Membership applications were received from the Internet presence.

The first ever stand-alone workshop was held in April of 1997 in suburban San Francisco. The topic was "Resources for the Real World of HACCP." It was well attended and a successful first venture.

At the 1998 Annual Meeting Opening Session in Nashville, seven Members were inducted as Fellows for the first time. Attendance soared to 1,152! Membership also showed growth after two consecutive years of decline. Sponsorship monies were solicited and supporting companies contributed \$10,000 to sponsor Annual Meeting events. It was announced that Journals shipped to points outside of North America will now be sent via air delivery to the destination countries saving weeks, even months of delivery time.

Also in 1998, a new Award was presented to the Food Research Institute at the University of Wisconsin-Madison. The Award titled "NFPA's Food Safety Award" was sponsored by the National Food Processors Association. The IAMFES Foundation Fund sponsored its first Silent Auction and raised more than \$2,000.

Late in 1998, IAMFES cosponsored an ILSI conference titled "The National Food Safety Initiative: Implications for Microbial Data Collections, Analysis and Application," held in Washington, D.C. IAMFES assisted in preparing promotional materials and registering attendees. It was a successful three-day conference for both organizations with more than 240 attendees.

By the end of the year, a redesigned Web site was launched with more than 100 pages of information. A link to the printer of *Journal of Food Protection* made the Table of Contents and Abstracts available to visitors. *Dairy, Food and Environmental Sanitation* Table of Contents and selected features were also made available to users. Endless volumes of information could now be found at the IAMFES Web site.

Association Membership Directory Now Available Online

A stand-alone workshop titled “An Insider’s Look at Microbial Risk Assessment” was held in Washington, D.C., in the spring of 1999. Attendance showed that interest was high in the subject.

Early in 1999, efforts turned to keeping Members informed about the upcoming votes on changing the Association name. The process was explained in the President’s column and the Executive Director’s column. Information was provided at the IAMFES Web site for Member review.

Two votes would need to be taken. One at the Annual Business Meeting, then a second mail ballot vote assuming the first vote passed. Each vote was to accept the Constitution that stated that an Association is created by the name of “International Association for Food Protection.”

The 86th Annual Meeting in Dearborn was attended by 1,131 and provided more than 250 presentations. ILSI’s continued involvement through supporting symposia attracted additional international attendees. Committee and PDG involvement was again at an all-time high level. Eighty-five companies showed their latest products and technology in the exhibit hall.

The name change vote was taken at the Annual Meeting in Dearborn and Members overwhelmingly voiced their approval of the new name, “International Association for Food Protection.” Ballots were mailed to all Members. Of the votes returned, 94 percent voted to accept the new name!

Many legal filings followed the vote results, along with changing our name with vendors, suppliers, federal and state governments. New stationery, envelopes and Membership materials all had to be obtained. All were in place as we entered the year 2000.

A Glance into the Future – as written in 1999.

Now as we go forth into the 21st Century, the Association is well positioned with a new name identifying our Members’ interests. We have two well-respected Journals that are recognized around the world. The *Journal of Food Protection* and *Dairy, Food and Environmental Sanitation* are delivered to Members and subscribers in 60 countries. Circulation currently stands at 3,000 for *JFP* and 3,100 for *DFES*. The Membership Directory is now available online and our revenues are budgeted at \$1.5 million. Our Annual Meeting attracts leaders in food safety from every continent. This year we expect more than 1,200 attendees in Atlanta for the IAFP 87th Annual Meeting.

As this history of the Association shows, the Association today is much different than the original Association in 1911. We are different than we were in the ‘30s, the ‘50s and ‘60s, and we are different than we were in

the '80s and even the '90s! That is what is unique about an Association serving its Members' needs. An association, like International Association for Food Protection, must evolve with its Members. It must change to meet its Members' wants and desires.

We conclude this history {1911–2000} with a quote from President F.W. Fabian (1942), "Our Association, founded in 1911, is now going into the second generation of milk inspectors. The charter Members who founded the Association are getting scarce. Now any organization which has carried on for 35 years, through two world wars, one depression, and the exuberant Twenties, must have something or else it, like many other organizations, would have long since folded up."

Long live the International Association for Food Protection!



Executive Board Members involved in the process of changing the Association name from the International Association of Milk, Food and Environmental Sanitarians to International Association for Food Protection (front row, left to right), Gale Prince, Robert E. Brackett, Elizabeth M. Johnson, Lawrence A. Roth, (back row, left to right) Jack Guzewich, Michael H. Brodsky, F. Ann Draughon, Jenny Scott, James S. Dickson and John C. Bruhn.

Photo taken at the 1999 Annual Meeting in Dearborn, Michigan.

1999–2000 Executive Board (front row) Robert E. Brackett and Anna M. Lammerding, (back row, left to right) James S. Dickson, Jenny Scott, Randy Dags and Jack Guzewich.



Third Millennium—The First Decade: 2000–2010



In 2000, The Association's new name became
The International Association for Food Protection.

2000

Fortified by a new name and image that captured the comprehensive interests of its Members, the International Association for Food Protection forged into the third millennium with its two world-renowned journals, each serving more than 3,000 Members and subscribers in 60 countries; the convenience of an online Membership Directory; revenues budgeted at \$1.5 million; and an Annual Meeting that attracts food safety leaders from six continents. In celebration of its historical accomplishments since 1911, the first edition of the Association's history, *International Association for Food Protection History 1911–2000*, achieved publication.

During 2000, the furthering of the 1997 strategic plan and increased efforts to attract field sanitarians would result in a Membership exceeding 3,000 for the first time since 1994. The creation of "vision" cards, postcard-sized mailings such as the Call for Awards Nominations and Annual Meeting notices, served the dual purpose of inspiring Members to action and mass-marketing its mission and new brand for greater public awareness. The time had come for the Executive Board, when evaluating locations for future Annual Meetings, to seek more than one facility to accommodate the lodging and meeting space needs of the ever-increasing number of attendees. The goal now was to secure sites that required only short walks or that provided easy transportation between the hotel(s) and convention meeting rooms.

February 2000 marked the exciting early stages of the Student Professional Development Group (SPDG), formed with the mission "to provide students the opportunity to network with peers and serve as a point for food safety employers to seek qualified applicants." It was a win-win venture for future food safety leaders to connect with individuals and companies already established or progressing in the field. Also under way was formation of the 3-A Sanitary Standards, Inc. to oversee development of an evolutionary third-party accreditation process, through which dairy processing equipment meeting the 3-A Standard would bear the 3-A symbol—the result of the concerted efforts of the Association, the 3-A Symbol Council, FDA, USDA, ADPI, IDFA, and IAFIS.

Championing the international outreach aspects of the strategic plan was a group of Members hard at work coordinating IAFP's first international workshop, the Latin American Workshop on the Safety of Exported Produce, planned for November 2000 in Guadalajara, Mexico. It was a fitting locale

for the convergence of the newly established Mexico Association for Food Protection (AMEPA), the Association's 35th Affiliate. Two more new Affiliates followed in quick succession that year, the Quebec Association for Food Protection and the Capital Area Food Protection Association, bringing the total number of active IAFP Affiliates to 37.

Dubbed IAFP 2000, the 87th Annual Meeting was scheduled to take place in Atlanta, Georgia, in August. Abstract submission was an online option for the first time that year; while 12 arrived by mail, 95 percent of submissions were sent electronically, expediting the entire receipt-and-review process. Other "firsts" planned were an Educational Session for Affiliate attendees, a reception for new Members, and a luncheon for the Student PDG, which would feature a prominent speaker and networking in a casual atmosphere. The inaugural Maurice Weber Laboratorian Award would be presented at the Awards Banquet.

With the introduction of a three-level program for Sustaining Membership, a portion of participating companies' dues were allocated to the IAFP Foundation and to the fund supporting Annual Meeting Speaker travel. Meeting advertising and sponsorship sales were on the rise, and exhibiting companies were now invited to take orders directly from attendees. Through the new program, Kraft Foods became the first Gold Sustaining member. With more than 300 presentations, IAFP 2000 went on to attract 1,318 attendees from 31 countries.

2001

In 2001, as the Web site continued to evolve, the *Journal of Food Protection* was upgraded to the Trademark Principle Register, and the tagline "Advancing Food Safety Worldwide" was registered. A record 500 submissions to *Journal of Food Protection* demanded the addition of a third editor. *Dairy, Food and Environmental Sanitation* joined *Journal of Food Protection* in utilizing the perfect binding method, allowing more pages so as to accommodate the growing content. Professional surveys sent out for both journals obtained fantastic response, further solidifying the Association's status among scientific publications. Also this year, the Association was pursuing status as a non-governmental organization (NGO) designee of WHO. The Foundation, just four months past its target date, celebrated reaching the goal of raising \$100,000. A new professional development group, Outreach Education, was formed at IAFP 2001.

In May 2001, two events of note took place. *Dairy, Food and Environmental Sanitation* published its first paper in a language other than English. "The Control of Post-Processing Contamination by *Listeria monocytogenes*," which appeared initially in English in the August 1999 issue, was now printed in Spanish as well as English for use by food manufacturing facilities whose employees were primarily Spanish speaking. It was envisioned that in the future, the journal would feature selected papers in English as well as in their collaborating authors' native language, on a case-by-case basis only; to date,

translated articles are an exception rather than the rule in both of the Association's journals. Also in May, IAFP was represented at a joint meeting of the Pan American Health Organization (PAHO) and WHO, titled RIMSA XII, in São Paulo, Brazil. A special report on the meeting appeared in the July issue of *Dairy, Food and Environmental Sanitation*.

Minneapolis, Minnesota was the site of IAFP 2001. The 1,385 attendees were professionals from 26 countries, and all space in the Exhibit Hall sold out. The Student PDG coordinated and staffed the Association's first Job Fair, where prospective employers and employees could personally connect to discuss career opportunities with established companies in the food safety industry. Successful from its inception, the Job Fair has been hosted annually by the Student PDG ever since. An evaluation survey sent to all attendees following the meeting garnered a respectable 34 percent return rate and illuminated the perceived areas of strength and weakness that proved useful for future planning consideration.

Later in the year, the Association sponsored the "Produce Safety in Latin America" seminar, held in November concurrently with Agritrade 2001 in Guatemala City. The following month, in concerted response to the tragic events in the United States on September 11, 2001, a special workshop titled "Biological and Chemical Agents of Terrorism in Food" was held in Washington, D.C. This timely event—a collaboration among IAFP, ILSI North America, the CDC, FDA, USDA, and NIH—attracted 150 attendees for a topic whose relevance is now perennial and extends well beyond the realm of the food safety arena.

With its profile raised by the worldwide threat of deliberate contamination of the food supply, the food safety profession continued to grow in numbers and prominence into 2002. Revisions were being made to the booklet "Before Disaster Strikes...A Guide to Food Safety in the Home," including translation into Spanish, and the Association was abuzz with numerous other activities.

2002

With ongoing utilization of electronic administration, Membership could now be renewed online, and the *Journal of Food Protection* was being developed for an online subscription option that would eventually provide access to multi-year archived issues; the effort was realized by July, and Members were provided free access through the August issue. Next up for the journal would be progress toward accepting article submissions online, publication of select abstracts from ILSI and other symposia, and a special supplement from the International Conference on Microbiological Risk. For *Dairy, Food and Environmental Sanitation*, the suggested name change to Applied Food Protection stirred emotions about the Association abandoning its commitment to dairy products and other food and environmental issues. An alternative proposed name, *Food Protection Trends*, earned much wider sup-

port when the Association's Executive Director invited feedback through the journal's Reader Comments and Point-Counterpoint columns; it was agreed that by January 2003 the *Dairy, Food and Environmental Sanitation* journal would officially be renamed *Food Protection Trends*, with the byline "Science and News from the International Association for Food Protection."

On the 3-A front, the Association worked with fellow founding member organizations to establish 3-A Sanitary Standards, Inc., which would centrally conduct all business for 3-A Standards and symbol use. The new entity would assume management and operations through the entire process—developing, maintaining and publishing uniform standards and practices for the sanitary design, fabrication, installation and operation of food and dairy processing equipment machinery.

Future plans for international outreach included a possible 2-or-3 day symposium—not to compete with the US-based Annual Meeting, but to supplement its mission—to be offered biannually in various locations outside North America. In the meantime, IAFP was represented by several Members who were invited speakers at the opening of the Canadian Research Institute for Food Safety, and in October, the Association's President spoke in São Paulo, Brazil, at the International Seminar on Microbiological Food Safety organized by the newly established Brazil Association for Food Protection. Another Affiliate to emerge that year was the Southern California Association for Food Protection.

In other news, Kraft Foods stepped forward to contribute a generous \$50,000 toward the goal of building the Foundation to \$1 million. The Retail Food Safety and Quality PDG began development of the now-famous International Food Safety Icons, while the growing Student PDG launched a newsletter and celebrated a record 57 candidates in the Developing Scientist competition. A new professional development group for Water Safety and Quality was in the process of being formed.

At a time of heightened security measures, IAFP 2002 was held in San Diego, California, serving 1,400 attendees from 31 countries and offering 23 symposia, 2 lectures, 6 technical sessions, and 5 poster sessions. The Ivan Parkin Lecturer presented on "Food Safety in the Time of Anthrax." New features of the meeting included a hospitality room for retired Members and their companions; presentation of the inaugural International Leadership Award; and the strong presence of the Student PDG through its assistance with poster presentation set-up and through session monitoring that included AV support and the writing of session summaries to be published in the Annual Meeting issue of *Food Protection Trends*.

In her December 2002 column, in response to a report issued by the American Academy of Microbiology, the Association's President urged Members to "be informed about clinical, epidemiological, current research and prevention strategies" regarding the rising incidence of foodborne and

waterborne gastrointestinal diseases. The Executive Director's column of that same issue advised Members of a \$62,000 loss in the General Fund for the fiscal year ending August 31. Factors included a \$20,000 loss in projected investment income; the expedited launching of *JFP Online*; and the high cost of hosting the Annual Meeting in San Diego.



January 2003 – Dairy, Food and Environmental Sanitation changes its name to Food Protection Trends.

2003

January 2003 saw the unveiling of the 23rd volume of *Dairy, Food and Environmental Sanitation* as *Food Protection Trends*, a progress mark in the strategic planning for the Association's journal. *Journal of Food Protection* had just completed a stellar year, with 500 submitted articles at a 65 percent acceptance rate, and online article submission would be possible by April. In tune with public concern, the Executive Board asked the scientific editors of both journals to prepare a policy by which the review of articles dealing with bioterrorism and homeland security issues related to food security would be prioritized.

Under the direction of its Chair and the integral support of Walt Disney World, the Retail Food Safety and Quality PDG completed and made available the International Food Safety Icons. Also completed were revisions to the pamphlets "Before Disaster Strikes...A Guide to Food Safety in the Home" and "Food Safety at Temporary Events," both to be available in Spanish versions by July.

After attending a meeting of the Codex Committee on Food Hygiene (CCFH), the Association's President encouraged commitment to the planning of an IAFP-hosted European Symposium on Food Safety for 2004, and international interest was exemplified by the issuance of Affiliate charters to the United Kingdom Association for Food Protection and the Portugal Association for Food Protection. In China, a mysterious new illness dubbed SARS (Severe Acute Respiratory Infection) reared its head, although it was noted that the disease was resulting in a lower fatality rate than that resulting from foodborne infections.

In administrative matters, the Executive Board approved editing the Membership application form to include a \$10 Foundation contribution option box, with a \$100 option box to be included on applications for 2005 Annual Meeting exhibitors. Also approved were the requirement that the Student Membership category be applied to full-time food safety students only; that the category include \$48 dues for students throughout the world; and, as recommended by the Past Presidents' Committee, that Developing Scientist finalists and Student PDG officers be provided travel funding to attend the Annual Meeting. The Student Member base had grown from 122 in 1997,

with 20 of those outside the US, to 279 in the current year, with 61 outside the US.

It was in this year that the Association lamented the passing of a long-time Member Harry Haverland whose activities included chairing and championing the Foundation Committee since its inception in the mid-'80s and for whom the Citation Award was renamed. It was he who had aspired to raise \$100,000 for the fund by 2000, a goal whose realized success had inspired the Foundation Committee to dream up the next goal of \$1 million.

Other IAFP Members of note in the public eye included a member who was reporting on food safety practices among TV celebrity chefs through Food Safety Net, an online resource he founded and to which the Association was a minor contributor. He asserted that basic errors in food safety (cross-contamination, time-temperature violations, etc.) were occurring every five minutes during these popular programs and that the general view was that food safety was "not sexy...time-consuming...boring..."

Attendees at IAFP 2003 in New Orleans, Louisiana, totaled 1,481. There was a 33 percent increase (plus 100) from the number of abstracts submitted the previous year, and with 108 exhibitors (plus 10), sponsorship funds saw a 50 percent increase of their own. The succeeding President commented during the Award Banquet that IAFP was premier among food safety associations largely because of the growing involvement of its Affiliates worldwide. He also compared other associations' impressive level of corporate support to that attainable by IAFP Members through the implementation of a Corporate Challenge Program.

The Association had taken tremendous strides in many areas in 2003. In the December issue of *Food Protection Trends*, the Executive Director announced that the audit of the fiscal year ending August 31 had revealed a positive balance in the General Fund, for the first time since 1988. Further, the financial progress had essentially erased the losses of 2002. One major factor was the reduction in postage fees made possible by the increased use of electronic communications and the birth of *JFP Online*. While a positive balance of any amount in the General Fund was certainly cause for celebration, the Executive Director noted that, in the association industry, it is desirable to achieve a General Fund that equals one-half of an association's annual operating budget.

2004

By the beginning of 2004, *Journal of Food Protection* had achieved a readership of 11,000 from 69 countries. A total of 345 articles had been published the previous year, up from 230 in 1997. In addition to the benefit of prompt delivery each month, *JFP Online* was simplifying and increasing access to archived articles for researchers. The *Food Protection Trends* Management Committee recommended that its journal also begin accepting electronic article submissions, while the *Journal of Food Protection* Management Committee sought to discourage the submission of papers lacking "food protect-

ion” content. Both journals encouraged the development of white papers on prevalent issues in food safety, and the Association’s President advised that all scientists and editors use discretion about the types of published research that could prove useful to terrorists.

The Affiliate base continued to grow with the addition of the Arizona Environmental Health Association, an example of a pre-existing organization seeking chartered affiliation with IAFP. A total of six Affiliates had been added to the roster since 1997. Recognizing the exposure and Membership growth potential to be tapped through its Affiliate relationships, Association leaders began discussing a restructuring of the Member dues program to make joining IAFP easier and more affordable for all food safety professionals.

The strategic plan laid out in 1997 had produced measurable success in every area, and it was again time for an Executive Board and staff planning session to expand the Association’s vision for the next six years, through 2010. Categories taken to the drawing board encompassed international issues, publications, outreach and education, the Foundation, and Affiliates. Starting with a European symposium in 2005, regional meetings could be regularly hosted outside North America, with the possibility of establishing offices in Europe and Asia. Other goals included providing up to 25 student travel grants, developing a committee or task force to swiftly coordinate meetings during acute food safety crises, translating of booklets and articles to meet the demands of a multi-lingual base, and encouraging the publication of white papers in the journals. Additionally, it was agreed to strive to grow the Membership to 5,000, secure 15 international Affiliates, and advance the Foundation goal of achieving \$1 million by considering development of a tiered program for contributions to recognize donors of various levels.

Even as it laid out lofty new goals, IAFP was working with the National Food Safety and Toxicology Center at Michigan State University as a co-sponsor of the “First World Congress on Organic Food: Meeting the Challenges of Safety and Quality for Fruits, Vegetables, and Grains.” The Committee on Communicable Diseases Affecting Man changed its name to the Committee on Control of Foodborne Illness, under which name it began revising the *Procedures to Investigate Foodborne Illness*. The Food Sanitation PDG was renamed the Food Hygiene and Sanitation PDG. The Past Presidents’ Committee would now be called upon to assist with seeking nominations for Award categories that might be overlooked in a given year. Foundation monies were allocated to a separately managed investment account to increase annual yields.

In his May 2004 column, the Association’s President suggested the importance of “linkages,” such as IAFP’s partnering with ILSI North America to host ILSI symposia at Annual Meetings, in expediting the growth of the Association, a sentiment he furthered in the June 2004 column, quoting from Victor Hugo’s *Histoire d’un Crime* of 1877: “One can resist the invasion of armies; one cannot resist the invasion of ideas.”

IAFP 2004, in Phoenix, Arizona, marked the inaugural John H. Silliker Lecture, delivered on the topic “Guess Who’s Come to Stay—The Resident Pathogen Issue.” There were 1,584 attendees, with 128 exhibitors. The participation of exhibitors themselves had come to extend far beyond their presence at booths in the Exhibit Hall; the individuals who came to represent their companies could be counted among symposia and poster presenters, active committee members, and Award recipients, active in nearly every component of the Annual Meeting. It was the first year that electronic badge scanning was employed by exhibitors in the Exhibit Hall.

The succeeding President later dubbed the IAFP Annual Meeting “one-stop shopping” for food protection professionals. At the same time, she suggested expanding the meeting’s program to include more applied food safety topics, and encouraged from the various PDGs more submissions of abstracts on applied research with viable solutions to food safety problems and applied food toxicology pertaining to food safety questions.

In September, in response to a frequent lament from attendees, the Executive Director asked Members if they would be willing to pay for CD recordings of presentations, to alleviate the conflict of having to choose among so many worthwhile but concurrent sessions, which seemed to be the greatest growing pain of Annual Meeting success. The recording of sessions would have to be agreed upon by the speakers themselves, of course, and many felt that being recorded might hinder the open, honest discussions that were often provoked throughout a presentation. For this reason, the question of recording of Annual Meeting presentations has not yet been settled.

It was reported in December that the audit of the fiscal year ending August 31, 2004, found the Association in top health financially. The General Fund now stood at \$190,000—thanks in part to a profitable Annual Meeting and positive revenue from *Journal of Food Protection*—and provided a secure base for the Association’s works-in-progress.

2005

As Members rolled up their sleeves for a new calendar year, a catastrophic tsunami hit Indonesia, sending yet another reminder that security can be fleeting and not all activities can be planned ahead. Many IAFP Members, particularly students, contributed their efforts to provide direct assistance to victims of the disaster, whose consequences reinforced the need for ongoing publication resources such as the “Before Disaster Strikes...A Guide to Food Safety in the Home” booklet.

Other projects on the table were the development of a promotional DVD and brochure highlighting the programs and rewards of supporting the IAFP Foundation. Through the new University Speaker Program, the Executive Board Members were available to deliver presentations and an overview of IAFP to food safety students; the program officially kicked off in April when the Association’s Vice President was invited to speak at Texas A&M University.

The Association's President announced that same month that a small committee had been appointed and was now on watch for food safety news to launch the now familiar "IAFP Rapid Response Series." The committee was "charged with identifying and mobilizing a team of researchers, regulators, and concerned industry Members to come together to address the problem, discuss the state of the knowledge base, and develop a coordinated, scientific response" to topics whose urgency could not wait until the Annual Meeting. Also in April, *Food Protection Trends* featured a special report from ILSI Europe titled "*Mycobacterium Avium* Subsp. Paratuberculosis (Map) and the Food Chain," and the Executive Board approved funding for a white paper on avian influenza.

JFP Online now provided access to the journal's archives back to 1999, and the *Food Protection Trends* Management Committee strove to develop the "Thoughts on Today's Food Safety" column. The newly redesigned Web site was up and running. As the Executive Board continued discussing a Membership dues restructure, it was proposed that a Membership Committee be established to assist in the promotion and retention of Members. The New Zealand Association for Food Protection had become the 10th IAFP Affiliate outside the US, and the number of Sustaining Members had grown to 79. Gold Sustaining Member Kraft Foods amped the Foundation up to \$300,000 when it donated another \$50,000.

Held in Baltimore, Maryland, IAFP 2005 attracted a staggering 1,774 attendees. The Association's inaugural Student Travel Scholarships, based on a comprehensive application process for Student Members whose accomplishments and goals held great promise for the field of food safety, were awarded through the Foundation. The first two recipients of this highly competitive scholarship were recognized at Opening Session by the Foundation Chair, who took advantage of the excitement to kick off a new fundraising tradition of challenging Members to earn a match to his own generous pledge. Changes for the 2005 meeting included moving shorter sessions and the prestigious John H. Silliker Lecture to Wednesday, in an effort to retain attendees for the duration of the program, and extending the Exhibit Hall hours so that they opened at 8:00 a.m. on Monday and Tuesday for coffee and pastries, to increase networking between attendees and exhibitors. The Food Toxicology and Food Allergens PDG held its first meeting, while PDGs for Food Law and Beverage Professionals were being formed. The financial success of IAFP 2005 contributed to a third consecutive year of positive balance in the General Fund, which now stood at \$500,000—halfway to its goal of \$1 million.

Just weeks after IAFP 2005, Hurricane Katrina devastated New Orleans and surrounding areas, again reassembling the priorities of the Association and the world. In his October column of *Food Protection Trends*, the Executive Director set aside the topic of growing the Foundation, announcing

that the Association had sent \$1,000 to the Red Cross and encouraging Affiliates and individual Members to direct their own financial support to hurricane relief efforts. During this time, the Executive Board began considering an umbrella Membership policy that would relieve the dues requirement for IAFP Members when they were affected by emergencies in various categories.



In October 2005, IAFP held its First European Symposium on Food Safety, in Prague, Czech Republic.

In October, after years in the making, the First European Symposium on Food Safety was held in Prague, Czech Republic. The two-day event, which had been planned with assistance from the United Kingdom and Portugal Affiliates, brought in 71 attendees from 20 countries. Enthusiasm was high for an IAFP program in Europe, and every measure indicated that it should become an annual event. Later that month, the Association co-sponsored with ICMSF a symposium on microbiological criteria in Washington, D.C., and the Executive Board approved signing of a working document toward its goal of becoming an NGO designee of WHO.

2006

In January 2006, with avian flu still in world headlines, *Food Protection Trends* featured an article titled “Perspectives on Avian Influenza Risk Management for Food Safety Professionals.” Articles dating back to 2000 were now accessible online to Members, and online submissions were being accepted by the *Journal of Food Protection*. A proposed amendment to the Constitution and Bylaws announced the intention of an electronic newsletter to become the official publication of IAFP for Member communications; *Journal of Food Protection’s* focus would remain on scientific research, with *Food Protection Trends* focusing on “applied technical” content.

Another online advancement was the Career Services program, previously administrated by Staff and now featuring real-time recruiting opportunities for food safety employers and job seekers by allowing job openings to be posted directly online by participating companies. Membership held steady, exceeding 3,000, with excitement continuing to build around the development of a new, more affordable dues structure. The Sustaining Member roster included seven Gold and 10 Silver Sustaining Member companies, ensuring an increased pool of travel funding for meeting speakers.

IAFP was now among the Annual Contributing Organizations supporting the Partnership for Food Safety Education, demonstrating a commitment to improving public health through food safety initiatives. Soon, the Occupa-

tional Information Networks, Data Collection Program (O*NET) called upon the Association to assist in updating a job description for microbiologists, an in-depth project whose data would serve as the US Department of Labor's primary source of occupational information.

Executive Board and Staff met in April, for another strategic planning session, noting progress and setting new goals for growth in the areas of international activity, communications, education and policy outreach, Foundation growth and general finances, Affiliate base, Annual Meeting, and translation of IAFP Press publications. That same month, the Executive Director and a Past President met with 15 government officials from the People's Republic of China who were visiting the United States for the 2nd World Trade Organization Sanitary/Phytosanitary (WTO/SPS) Leadership Development Program. In June, the Association mourned the passing of a longtime Member Elmer Marth who had served as a *Journal of Food Protection* editor from 1967 to 1987, and in whose honor the Educator Award would later be named.

Committee and PDG activity included the merging of the Food Safety Network and Outreach Education PDGs to become the comprehensive Food Safety Education PDG, and the Food Toxicology and Food Allergy PDG was renamed the Food Chemical Hazards and Food Allergy PDG. Webinars were being developed by the Applied Laboratory Methods PDG, while the Student PDG maintained a blog as well as an "Ask the President" forum coordinated by Member Ben Chapman. The Committee on the Control of Foodborne Illness began updating *Procedures to Investigate Foodborne Illness* to include a bioterrorism component. A handbook on water disaster issues in food safety and protection was being developed by the Water Quality and Safety PDG.

Having raised \$250,000 since 2000 (\$6,000, of which resulted from pamphlets being placed on the hotel doorknobs of IAFP 2005 meeting attendees!), the Foundation sought continued growth through its new investment policy, Sustaining Member fees and individual Member contributions on the renewal application form, direct corporate donations, and Affiliate contributions, thus allowing for support of additional projects.

Attendance exceeded 1,700 at IAFP 2006 in Calgary, Alberta, Canada, the first Annual Meeting held outside the U.S. since 1992. Abstract submissions for the meeting had totaled 557, up from 230 in 2001. Among the year's new features, thanks to various sponsorships, were complimentary lunches served in the Exhibit Hall, where poster presentations were now taking place; increased honorariums for award recipients; and the addition of Student Travel Scholarships to cover travel expenses of two students from North America, one from a developed country outside North America, and one from a developing country.

The succeeding President fully supported the Association's international aspirations, noting that it was "the right thing to do" in an age in which

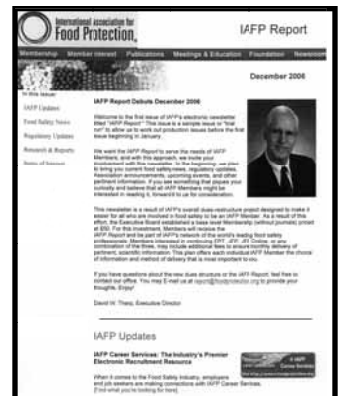
WHO reported some 2 million deaths annually from diarrhea caused primarily by contaminated food and water; that the global transport of the food supply (the US alone would import \$70 billion in food the following year) erased the borders for food hazards; and, perhaps most importantly, that “international” was the heritage and mission of the Association when it was founded in 1911. Another message of this presidency would be an emphasis on food safety leadership as a responsibility of management, and creation of a food safety culture that could positively influence human behavior.

It was in September 2006, as plans were under way for the next European Symposium to take place in Barcelona, Spain, that a severe outbreak of *E. coli* poisoning in the U.S., traced to bagged spinach prompted the orchestration of the first Rapid Response Symposium, “Fresh Leafy Greens—Are They Safe Enough?” In accord with the original vision of this series, and thanks to a determined task force led by the President and a Past President, the entire meeting was coordinated in one week, advertised in a second week, and held on October 6—all within three weeks of FDA’s announcement of the crisis. With 80 attendees anticipated, registration reached 100, underscoring the Association’s dedication and success in facilitating timely communication on food safety topics.

In late November, IAFP arrived on schedule in Barcelona to host the Second European Symposium on Food Safety, “Innovations in Food Safety Management.” The two-day event, held in cooperation with ILSI Europe, FAO, WHO and Society for Applied Microbiology, attracted an enthusiastic audience of 140, a 100 percent increase in attendance from 2005. December marked the debut of the Association’s first electronic newsletter, *IAFP Report*, which was delivered to every Member with an E-mail account and which featured current communication through the categories of IAFP Updates, Food Safety News, Research and Reports, Regulatory Updates, and Items of General Interest. The year closed on a strong note, with 86 Sustaining Members and a General Fund balance of \$578,000.

2007

The Association’s new dues structure, effective for new and renewing Members as of January 2007, provided a menu of affordable options for food safety professionals of all backgrounds. Dues started with a \$50 base Membership that included full benefits and discounts as well as the monthly *IAFP Report*, an electronic newsletter. Members had the option of adding *Food Protection Trends*, *Journal of Food Protection*, and *JFP Online* at additional cost, as individual benefits. In the world of association membership, it was and remains an incredible value and cutting-edge approach



In January 2007, the *IAFP Report* becomes the Association monthly membership electronic newsletter.

to attracting and retaining those committed to growing and networking in their profession.

In committee and PDG news, the *Food Protection Trends* Management Committee was assembling a library of digital photos to be used in the redesign of the journal's cover, while back articles from *Dairy, Food and Environmental Sanitation* were being scanned for electronic access. The Committee on the Control of Foodborne Illness started revisions for a sixth edition of *Procedures to Investigate Foodborne Illness* that would combine audit methods and forensic investigations, and was collaborating with the Water Quality and Safety PDG on updating *Procedures to Investigate Waterborne Illness*. The Membership Committee was at work drafting a questionnaire for international Members that could help ensure retention and growth beyond North America.

Through his monthly column, the President reminded readers that scientists, particularly when investigating outbreaks, should be fact finders and not fault finders. He suggested that Members of IAFP could achieve leaps in food safety through creativity and innovation; leadership approaches; ongoing education in their fields, as well as in disciplines such as medicine, information technology, and biotechnology; and better collaboration with like-minded and other relevant entities.

IAFP 2007, held at Walt Disney World in Lake Buena Vista, Florida, was a "magical" record-breaking success, with 2,126 attendees. The Foundation again provided travel scholarships to five Student Members from around the world and increased the honorariums for Developing Scientist Award finalists. A donation of \$150,000 through one of the Association's Past President came from ConAgra Foods. Also, under the leadership of one of its Members, the Australian Association for Food Protection accepted its charter at the Opening Session.

With the succeeding President at the helm, the Association entered the fall season in meeting-planning mode. Having partnered with food safety leaders in China, which was enduring turbulent times in matters of food safety, several IAFP Past Presidents colored the program for the first China International Food Safety & Quality Conference + Expo (CIFSQ) held in September in Beijing. The first event of its kind in China, CIFSQ drew 1,000 attendees from 70 countries and would secure IAFP's role as a strong supporter for years to come.

For the fiscal year ending August 31, 2007, the Executive Director reported a balance of \$760,474 in the General Fund, \$711,000 in the Foundation, and an increase to 94 Sustaining Members, with 15 Gold and 8 Silver. Also, to illustrate how just one Member can influence progress for the entire Association, the Executive Director singled out one member of Brazil, for her ongoing efforts to spread awareness of IAFP to Costa Rica, Peru, and Colombia, and for the commitment of her Affiliate, Brazil Association for Food Protection, to helping to organize a future Latin America Symposium

on Food Safety. In his own columns, the President was discussing the public's wavering faith in science, as exemplified by such topics as the raw milk debate and the seemingly increased frequency of contaminated food causing illness and death worldwide. *Journal of Food Protection* archives from September 1966 through December 2000, a total of 6,000 articles, were now available for purchase on a 1-gigabyte memory stick.

After two successful meetings in Europe, IAFP again collaborated with ILSI Europe, FAO, WHO and the Society of Applied Microbiology to host in October the Third European Symposium on Food Safety in Rome, Italy. Attendance for the two-day symposium on "Advancements in Food Safety" held steady at 135 professionals representing 24 countries, who heard speakers from the academic, industry, and government sectors of Europe and the U.S.

2008

January 2008 saw the launch of a new "Timely Topics on Food Safety" meeting series. Unlike those in the Rapid Response series, these one-day meetings provided a forum for discussing specific hot-button issues in food safety. Addressing the topic of *E. coli* in frozen prepared foods, the "Prepared, But Not Ready-to-Eat Foods—What You Need to Know" conference was held in Arlington, Virginia, in cooperation with the Grocery Manufacturers Association and the American Frozen Food Institute. With 115 in attendance, it was becoming clearer to the Association that wherever they built a meeting, the people would come.

With the Constitution and Bylaws having been amended in 2006, the Association's first electronic-based election, for Secretary, was begun in February. Members received by E-mail a unique password to access a voting center Web site, ensuring a confidential and tamper-proof voting process. Another of that year's noteworthy event involved an unusual situation in which a government-based Executive Board Member accepted a job in the industry sector, a change that threatened the balance of representation among industry, academia, and government. Rather than seek to amend the Constitution and Bylaws and needlessly involve the entire Membership, the Executive Board worked as a team by temporarily reassigning the positions held by three members to restore balanced representation.

Committee and PDG work encompassed a range of issues. The *Food Protection Trends* Management Committee chose to phase out the journal's Science News section and would have the electronic version of the publication available by the end of the year. The Foundation Committee requested that the Executive Board query at least three fundraising firms and consider soliciting corporate sponsorship for the popular Student Travel Scholarship Program; and, as recommended by the Past Presidents' Committee, scholarship recipients would have a one-year journal subscription provided to their school in their honor. The Food Safety PDG was piloting a project in which

all PDGs would work to ensure that evidence-based food safety information was being published on the Wikipedia Web site. A merging of the Microbial Risk Analysis and Predictive Modelling in Foods PDGs produced the Microbial Modelling and Risk Analysis PDG. Along with the establishment of the 16th PDG, International Food Protection Issues, it would be a year heavy with international activity, made possible with ongoing support from organizations such as ILSI Europe, WHO, FAO, and the Society for Applied Microbiology.



In May 2008, IAFP held its first Latin America Symposium on Food Safety in Brazil.

Encouraged by an IAFP Member, the Association had been called upon by food safety leaders in the United Arab Emirates to assist in development of a conference that took place in February in Dubai. With eight of the 18 speakers representing IAFP, the Dubai International Food Safety Conference (DIFSC) pulled in 1,000 attendees. In May, IAFP's first Latin America Symposium on Food Safety, coordinated with the Brazil Affiliate, ICMSE, and ILSI Brazil, offered three days of presentations to more than 500 attendees in Campinas, São Paulo, Brazil. The second China meeting (CIFSQ), again supported by IAFP, converged in September in Beijing. IAFP exhibited at the biannual Food Micro conference held in Aberdeen, Scotland. The Fourth European Symposium on Food Safety, the series was now commonly themed "Advancements in Food Safety" drew 210 attendees from 28 countries to Lisbon, Portugal, in November.

Throughout his tenure, the President praised the diversity among IAFP Members and the priceless benefits of exchanging methods with food safety professionals from a multitude of backgrounds. He pointed out that nothing should be taken for granted in food safety and called for solving problems with process control; sampling end products alone was an insufficient measure of food safety, and testing must not be construed as intervention. A recurring topic was the ongoing problem of poor food handling practices being televised on popular cooking shows, and how the food safety industry could influence this dismal trend.

At IAFP 2008, in Columbus, Ohio, attended by more than 1,850 professionals from 38 countries, one of the features was a late-breaking session on the June *Salmonella* Saintpaul investigation, "Tomatoes, Peppers, Cilantro? Consequences of the *Salmonella* Saintpaul Produce-Related Outbreak." There were 27 symposia, 80 technical sessions, and 365 posters presentations. Eight students received travel scholarships to the meeting, and three Affiliate charters were issued—Spain Association for Food Protection, United Arab Emirates Association for Food Protection, and the Turkish Food Safety Association. The succeeding President announced a Membership of 3,200 and called upon each of the 600-plus Awards Banquet attendees to invite at

least one colleague to join IAFP in the next year. Since the dues restructuring of January 2007, and with no advertising beyond word-of-mouth, Membership in the past two years had increased 11 percent, nearly 50 percent of which reflected international Members, but growth was, of course, an on-going goal.

2009

Not to be thwarted by a \$92,000 investment account loss in the General Fund in 2008, the Association greeted the new year with a force of 3,400 Members from 60 countries, electronic access to the live online Member Guide, and an impressive and continuously evolving Web site that would soon allow new Members immediate access to the exclusive Members Only section. That spring, a fresh new image of IAFP was being projected through its marketing tools and printed materials. The success of the *Food Protection Trends* electronic “flipbook” inspired the same type of development for future Program and Abstract Books, to allow easy searches by author or subject. From both the online *Food Protection Trends* and *IAFP Report*, Members were enjoying one-click access to the Web site’s new Member Dashboard, an interactive calendar to advertise relevant food safety events at no charge, and Committee and PDG listings.

Meeting activity for 2009 kicked off in February with the second IAFP Timely Topics Symposium, “Raw Milk Consumption: An Emerging Public Health Threat,” held again in Arlington, Virginia. Later that month, participating Members returned to Dubai—to comprise half of the speakers on the roster for DIFSC, which served 850 attendees. Responding to consumer frenzy over outbreaks traced to peanut butter and peanut products, a task force in March quickly assembled IAFP’s second Rapid Response Symposium, “*Salmonella* in Peanut Products—Understanding the Risk and Controlling the Process,” also held in Arlington, Virginia.

IAFP 2009 met in Grapevine, Texas, drawing in 1,725 attendees for 29 symposia, 95 technical sessions, and 333 poster presentations. Despite a hurting global economy, attendance was down only five percent from 2008. The meeting featured the first Larry Beuchat Young Researcher Award; full-day access to posters in the Exhibit Hall, with presenters available for two-hour increments; and a timely presentation titled “Food Safety Versus Food Security: A Global Challenge,” which would be reflected upon in a future column by the succeeding President. Through the work of several Members, Affiliate charters were issued, respectively, to the Colombia Association of Food Science and Technology (ACTA), another established organization finding value in IAFP affiliation; the Hungarian Association for Food Protection; and the Arkansas Association for Food Protection. There were now 45 active IAFP Affiliates, 11 of which were international Affiliates established in the past 12 years.

In the months following the Annual Meeting, focus was shifted to four international conference events. In October, IAFP's Fifth European Symposium on Food Safety drew 215 professionals from 27 countries to Berlin, Germany. In November, on the heels of participation in the third CIFSQ, in China, IAFP's Asia Pacific Symposium on Food Safety, a long-anticipated event planned with the help of the Korea Association of Food Protection, debuted with more than 500 attendees in Seoul, Korea. Finally, in December, IAFP's planning support of the Turkish Food Safety Association helped produce the inaugural Turkish Food Safety Congress held in Istanbul with over 600 in attendance.

Other notable news of 2009 included the Association's commitment to extending the renewal period for Members who were experiencing financial hardship due to the economy; the release of the position statement "Milk Pasteurization and the Consumption of Raw Milk," prepared on behalf of the Dairy Quality and Safety PDG and the 3-A Committee on Sanitary Procedures; and the moving of the abstracts deadline to November (rather than the close of the current meeting) for the following year's Annual Meeting, on a permanent basis. The *Journal of Food Protection* management committee discussed open access issues related to the journal, and a survey was considered to determine support for the journal becoming exclusively an online publication. Also worth note in food safety news was the birth of the FDA's Reportable Food Registry (RFR), a less reactive, more preventive system that assigned to food manufacturers and processors the task of identifying and eliminating hazards before they reached the consumer.

In his March column, the President credited PulseNet, developed by a Member and colleagues at the CDC, with helping lower the number of food poisoning cases by ensuring the early identification of outbreaks that in earlier years would have gone undetected; and in March, he discussed Codex's pending breakthroughs on the harmonization of import-export criteria for food production standards. The succeeding President reminded Members in her August column that the poor economy did not change the level of responsibility to be embraced by those in the food safety profession. In his final column of 2009, the Executive Director attributed a \$403,000 loss in the General Fund—now at \$268,000—to investment and Annual Meeting income shortfalls and the cost of the much-needed redesign of the Web site and marketing materials. On a better note, the European Symposium had earned a net \$33,000, and the special symposia had earned an additional \$20,000. It was further pointed out that, although the General Fund balance was below the \$760,000 reported in 2007, the Association was in remarkable financial shape when compared to the deficit balances carried for much of the '80s, '90s and early 2000s.

2010

As 2010 commenced, with 16 PDGs already available to Members for finding their niche in the Association and contributing to their area of specialty,

an additional four were being developed to debut at Annual Meeting: Pre-Harvest Food Safety, Food Defense, Packaging, and Developing Food Safety Professionals. The Food Hygiene and Sanitation PDG was preparing to launch three 75-minute Webinars; between April and June, “Sanitation—Back to Basics,” “Challenges with Wet Cleaning,” and “Challenges and Improvement Opportunities in the Cleaning and Sanitation of Equipment in Dry Food Processing Environments” would be accessible for a fee of \$25. Further use of electronic resources and communication to Members and the greater food safety community was being exercised through IAFP’s regular activity on the social media sites Facebook and LinkedIn. Meanwhile, the longtime Audiovisual Library, whose relevance was waning in this digital age, was determined to be in need of a long-range plan if it was to remain useful to Association Members.

In January 2010, a message from the *Food Protection Trends* Scientific Editor suggested that the journal—despite being defined as the Association’s source for “applied technical” articles—continued to suffer an “identity crisis” in relation to *Journal of Food Protection*, as interpreted through the 2009 *FPT* Analysis Report. Submissions to *Food Protection Trends* had reached 37 for the past year, up from 23 in 2008.

At the biannual strategic planning meeting between Executive Board and Staff in April, the President offered up her employer’s “indispensable partnering” philosophy, which encourages an attitude of ownership from all members of a team or organization. Of the “Key Result Areas” that had been defined for planning—engagement, Foundation growth, meetings, publications, and resources—Board and staff considered and discussed what should continue, what should stop, and what should start in order to achieve the desired results.

Meeting activity in North America and beyond had increased steadily during the decade and now dominated the Association’s calendar. There were now three categories of meetings: the IAFP Annual Meeting, routinely held in North America; European Symposia, held each year in a European city; International Symposia, annual or biannual meetings for which IAFP relied upon dedicated Affiliates of the region to assist in establishing the site, program, and securing facilities within budget; and Other Meetings and Conferences, to include special workshops and the Timely Topics and Rapid Response series. Among the numerous benefits of this international exposure was an increase in diversity among the Membership; since 2004, the number of Members from outside North America had doubled, to 21 percent of the base.

Already a faithful supporter and sponsor of DIFSC, held each February in Dubai, and a global partner of CIFSQ, held each fall in China, IAFP would return to Istanbul, Turkey, in December in support of the second Turkish Food Safety Congress. Now in its sixth year, the June European Symposium took place in Dublin, Ireland, serving an all-time high of 300 participants.

The Second Latin America Symposium on Food Safety, held in September in Bogota, Colombia, was titled “Food Science, Technology and Safety for the Development of Latin America.” Planned with the help of the Colombia Affiliate (ACTA), the event was combined with the XVI Latin America Seminar of Food Science and Technology and ACTA’s 10th National Congress of Food Science and Technology. Following this meeting, the President expressed in her column that the thirst for knowledge and concern for the developing world ran deep among Latin America’s food safety professionals, and she called upon at least one IAFP Member to step forth with enthusiasm and patience to “champion” this effort to fruition.

Marking the most successful Annual Meeting in Association history, IAFP 2010 converged in Anaheim, California, with 154 exhibitors and 2,170 professionals representing 49 countries, 47 states of the United States, and 5 Canadian provinces. Twenty-two percent of attendees traveled to IAFP 2010 from outside North America. Having garnered 77 symposia proposals and 600 (up from 465 in 2009) abstract submissions, the program showcased 516 presentations that included 39 symposia, 2 roundtables, 393 poster presentations, and 82 technical sessions. With the welcoming of its 47th Affiliate, the Chinese Association for Food Protection in North America, IAFP Affiliates were at work on five continents. The Nebraska Association for Food Protection was re-chartered and reinvigorated by Member Jill Kuzo. The first Frozen Food Foundation Freezing Research Award was presented to an IAFP Member. A total of 13 awards were now presented at Annual Meeting—9 for individuals, 3 for individuals or groups, and one recognizing an outstanding company. The Student PDG, indispensable and flourishing, celebrated its 10th anniversary.

In her October column, the President attributed the ongoing success of IAFP’s Annual Meeting to the quality and diversity of the program; the quality and relevance of exhibits; opportunities for networking; friendships; international scope; and highlights such as featured speakers and topics. A Member called the IAFP Annual Meeting “The Key Food Safety Meeting,” while another Member declared it “The Hollywood of microbiology!”

As of this writing, the decade 2000-2010 promises to end on an exhilarating note for IAFP, which has triumphed through countless evolutions. Since 1911, generation after generation of dedicated individuals have left their mark in the field of food safety, to the benefit of global health, and in the name of this endearingly traditional yet contagiously progressive service Association.

We close this second edition of the history book by echoing the spirited closing of the first: Long live the International Association for Food Protection!

Pictures from the 100-Year Anniversary Calendar



WHS Image ID 50951

A farmer and his sons and daughters harvest potatoes on their 150-acre farm. (1942)



WHS Image ID 37403

Four women butcher workers in white lab coats hand-tie sausage links. (1949)



WHS Image ID 1935

A worker cuts curd to make Swiss cheese at a cheese factory. (1914)



WHS Image ID 52539

A man inspects a long row of milk cans ready to be loaded onto a truck. (Year unknown)



WHS Image ID 14863

Workers test the "Clean Easy Milker" milking machines. (1937)



WHS Image ID 18342

A food scientist looks through a microscope. (1931)



WHS Image ID 75199

A worker "candles" eggs at a poultry farm. (1924)



WHS Image ID 11539

Young girl feeding a calf from a bucket in a field. (1921)



WHS Image ID 11794

Workers fill orders of ground steak patties by putting them into corrugated boxes layered with parchment paper. (1965)



WHS Image ID 44710

Two men performing a test in a dairy laboratory. (1946)



WHS Image ID 9357

A milkman pauses to dispense milk from the tap of a large milk can on his dog-powered delivery cart in Rotterdam, Holland. (Year unknown)



WHS Image ID 18288

Workers inspect hams at a work table. (1931)

All photos from the Wisconsin Historical Society.



2010-2011 Executive Board Members (left to right) David Tharp, Vickie Lewandowski, Lee-Ann Jaykus, Isabel Walls, Katie Swanson, David Lloyd and Donald Schaffner.

Photo taken at the 2010 Annual Meeting in Anaheim, California.

Our Mission

“To provide food safety professionals worldwide
with a forum to exchange information
on protecting the food supply”

Appendix A

Founding Members

Babb, Geo F.	Dairy and Milk Inspector	Topeka, KS
Bossie, Claude F.	Dairy Inspector	Omaha, NE
Burke, E. F.	Agent N.Y. State Dept. of Agriculture	Albany, NM
Calkins, Fred P.	Milk Inspector	Tacoma, WA
Gamble, J. A.	Dairy and Milk Inspector	Springfield, MA
Gillie, Geo. W.	Meat and Dairy Inspector	Ft. Wayne, IN
Gimper, Wm. S.	Director of Milk Hygiene	Harrisburg, PA
Haggerty, A. L.	Chief Food Inspector	Augusta, GA
Henderson, A. N.	Chief Milk Inspector	Seattle, WA
Heurich, V. N.	Milk Inspector	Milwaukee, WI
Huxtable, F. L.	Milk Inspector	Wichita, KS
James, Irving L.	City Milk Inspector	Fargo, ND
Jordan, James O.	Inspector of Milk	Boston, MA
Keihl, Harry	Dairy and Milk Inspector	Milwaukee, WI
Krehl, Edward C.	Milk Inspector	Detroit, MI
Lane, C. B.	In-charge Scientific Dept. Supplee Alderney Dairy	Philadelphia, PA
Lorenz, Albert	Milk Inspector	Milwaukee, WI
Leech, G. Ed.	Sec'y Minn. State Vet. Med. Assn.	Winona, WI
Maynard, L. H. P.	Bacteriologist	Philadelphia, PA
Palmer, Wm. P.	Chief Dairy and Food Div.	Baltimore, MD
Parker, Horatio N.	Prof. Municipal Dairying, University of Illinois	Urbana, IL
Potter, Geo. C.	Milk and Dairy Inspector	Detroit, MI
Price, Wm. H.	Chief Dairy Inspector	Detroit, MI
Rive, Henry	Dairy Instructor	Victoria, B.C., Canada
Roehl, John F.	Milk and Dairy Inspector	Detroit, MI
Rowe, Peyton	State Dairy Inspector	Fredericksburg, VA
Sassen, J. Howard	City and State Dairy and Milk Inspector	Des Moines, IA
Smith, Eldon	Chief Dairy Inspector	Grand Rapids, MI
Smith, Russell S.	Dairy Inspector, State Dept. of Agriculture	Augusta, ME
States, Harry E.	Dairy and Milk Inspector	Detroit, MI
Stahel, P. J.	Chief Dairy Inspector	Toogoolawah, Queensland, Australia
Steffen, C. J.	Chief Dairy Inspector	Milwaukee, WI
Thompson, O. P.	State Dairy Inspector	Waterloo, IA
Weld, Ivan C.	Investigator for Chestnut Farms Dairy	Washington, D.C.
Young, Hulbert H.	Chief Food Inspector	Washington, D.C.

Appendix B
First Annual Report
of the
International Association of Dairy
and Milk Inspectors

Including Papers Read
at the Annual Convention
in Milwaukee
October 25-26, 1912

Compiled by
Ivan C. Weld, Secretary-Treasurer

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Appendix C

A Woman's Journey

Helene Uhlman, R.E.H.S.

Hammond Indiana Health Department



Traditionally, men were the inspectors, the sanitarians, and the environmentalists, particularly in regulatory agencies, Grade "A" milk farms, and dairy plants. They served as good trainers and wonderful mentors.

In the 1960s, a visionary health officer in Gary, Indiana suggested that I apply for the position of Grade "A" Milk Inspector in a tri-city project named "Northwest Indiana Grade "A" Milk Co-operation. Questions were raised whether a woman could apply for or hold this position. Having few answers and no historical data, Indiana State Department of Health (ISDH) officials attempted to seek answers in the

Indiana law books. Despite a number of obstacles and concerns, I remained totally unaware of the questions being asked (i.e., Was she strong enough? Was she capable of doing a "man's" job? Was she able to work alongside of men? and of course, Was she smart enough?). In retrospect, I might have been intimidated.

After successfully passing all the required tests, I became the first woman in the United States to be a certified milk inspector in the Grade "A" Milk Program. Later I became the first woman to be a Grade "A" Milk Plant Inspector and eventually, became the Project Director of the tri-city project until it evolved into a seven-county ISDH contractual arrangement due to the closing and consolidation of many plants and farms.

Another first occurred when I accepted the position of Director of Sanitation for the City of Gary Health Department followed by being appointed the first woman Administrator for the City's Health Department. The ISDH, with the American Cancer Society, initiated a stop-smoking program in Indiana and I was asked to be the seven-county Project Director. During this time, I was asked to become the Administrator for the City of Hammond Health Department.

As my journey took me through many work changes, one important aspect remained constant. I remained loyal to the concept that one needed to network with other professionals in the field and to encourage peers, including women, that there were important health challenges and that we needed the cooperation of everyone to accomplish our goals.

Looking back over my 30-plus year career, it is clear that I was most effective through working with Members and being a Member of IAFP. I served as Affiliate Delegate since becoming a Member in 1969 and I remain the Indiana Delegate today. I served as Affiliate Chairperson for three different terms; chaired and still serve on Grade "A" Milk, both farm and plant committees (now the Dairy Quality and Safety Professional Development Group); served as Food Protection Chairperson for five terms; and served as Co-chair on the Bridge Committee. For several years efforts were made to join this Association with the National Environmental Health Association. The "Bridge Committee" worked to this goal. All attempts failed and the Bridge Committee disbanded.

Several Association leaders including Dr. Trenton Davis, Earl Wright, Dr. William Walter and others asked me to join their efforts in reaching out to bring more women into the organization to take active roles. One has only to review Membership rosters, observe attendance at our Annual Meetings and look at presenter lists, note the leadership roles from PDG and Committee chairpersons to the President to agree that women have successfully joined the mainstream in our Association.

As events and circumstances propelled me through my life, there has always been a "leit-motif" that helped me survive the so-called "shoals." That has been the greatness of heart and spirit that I have been so fortunate to have received from mentors who were wonderful men and who, to this day, I recall with deep appreciation. They were also my helping friends who guided, advised, and counseled me. I could not be what I am today, nor could I have succeeded without their kindness, their counseling and their watching over me at times. This has been especially true throughout my years as a Member of IAFP.

With humility and gratitude, I feel a great sense of pride, being a part of and even a catalyst in bringing a valuable segment of society, women, into our work, into our Association and even more importantly, into the new millennium.

Appendix D

Our Heritage

OUR HERITAGE – 50 YEARS IN RETROSPECT¹

The First Decade 1912–1921

C. A. ABELE²
DIVERSEY CORPORATION
CHICAGO, ILLINOIS

Past President C. A. Abele is a long-time member of International and has devoted his life's work to public health and sanitation. Mr. Abele's name first appears on the rolls of the International in 1928. The Association was, at that time, known as the International Association of Dairy and Milk Inspectors.

Mr. Abele, a native of Pennsylvania, received his bachelor of science in chemical engineering (BSChE) in 1914 from the University of Alabama. He later did post-graduate work during the 1916–1917 session at Massachusetts Institute of Technology. In the interim period, he was employed as a sanitary inspector with the U.S. Steel Corporation.

From the fall of 1917 until the early summer of 1918, he worked with the American Red Cross — Extra Cantonment Service. Since that time, he has held the following positions: Scientific Assistant, USPHS; July, 1918 to October, 1919; Director, Bureau of Inspection, State Health Department, Alabama, which he held from 1919 to 1940; Director, County Dairy Section, Chicago Board of Health; Director of Public Health Research, The Diversey Corporation, where he is currently employed.

Those who have in the past and are now associated with Mr. Abele are fully aware of his keen interest in and professional participation in the field of public health. He has served in the leadership capacities with various organizations and associations, among which are: American Public Health Association, a Life Fellow; Chairman of Committee on Sanitary Procedures IAMFS, 1941 through 1961; Member of 3-A Symbol Council; Chicago Dairy Technology Society, President, 1947; American Dairy Science Association; and Associate Illinois Milk Sanitarians, President, 1955.

Acceptance of the assignment to review the initial decade of the life of this Association has afforded me the rare privilege of reading at leisure the ten Annual Reports covering the Annual Meetings, 1912 through 1921, including all of the papers presented at those meetings. These have been so revealing of the status of milk quality control and of the steps in the development of milk, sanitation, frequently initiated by leaders or members of this Association during its early days, that it is extremely difficult to distinguish between the history of the affairs of the Association, and that of milk sanitation.

With respect to affairs of the Association and the development of milk sanitation during the first decade, I shall devote a little time to one, and some to the other.

The Report of the First Annual Meeting in Milwaukee, October 25–26, 1912, includes no reference to the organization meeting in early October, 1911. Dr. J. H. Shrader, in his historical review — "The International Association of Milk and Food Sanitarians, Inc.; Its accomplishments and Aims" (J. Milk and Food Technol., May–June, 1948), and "The International Association of Milk and Food Sanitarians, Inc.; Its Youth, Adolescence, and Maturity" (J. Milk and Food Technol., Sept. 1957)—in both papers states: "...thirty-five men from Australia, Canada, and the United States met in Milwaukee to organize the International Association of Dairy and Milk Inspectors."

In the earlier publication he fixed the date as October, 1911, and in the second as October 25–26, 1912. The latter were the dates of the initial Annual Meeting.

In his Presidential Address at the Second Annual Meeting, held in connection with the National Dairy Show, in Chicago, October 24–25, 1913, President C. J. Steffen made the following statement:

"Two years ago men met in Milwaukee and laid the foundation of this organization. What they lacked in number they made up in enthusiasm. The incentive they had was the need, which they could plainly see, for such an organization. The spirit which animated them was the necessity of welding into one body the thought and the ability now possessed by men engaged in dairy and milk inspection, for the purpose of awakening in them a feeling of brotherly interest, for the purpose of elevating the standard of inspection by means of uniform methods, and to encourage inspection by men best qualified for the work."

That initial paragraph of Mr. Steffen's Presidential Address, at the 1913 Annual Meeting, para-phrases the objective of the Association set forth in its Constitution which, incidentally, was adopted October 16, 1911, presumably by the seven who met in Milwaukee.

The Reports of the Annual Meetings were published at some time during the intervals between meetings. The lists of members presented in the Reports in all probability included the names of those accepted up to the time of publication. In the first Report the list of members does include 35 names, as Shrader stated, but the financial report

of the Secretary-Treasurer, covering receipts and expenditures prior to October 25–26, 1912, showed an income of \$70, all from membership dues, which (at \$5.00 each) accounted for fourteen members. That Annual Meeting program presented thirteen speakers, all of whom were not necessarily members; some attendants may have become members during the meeting.²

Membership in the Association was restricted by the Constitution to:

“men who now are, or have been, actively engaged in dairy or milk inspection. Any person who now is or has been so engaged may make application to the Secretary-Treasurer; and, if application is accepted by the Membership Committee, said applicant may become a member of the Association upon payment of the annual dues of five dollars (\$5.00).”

²An effort was made to ascertain the facts of this historic meeting, who constituted the original seven, by addressing an inquiry to Doctor William H. Price, who has remained unanswered. Later information is to the effect that Dr. Price has been hospitalized.

From the seven gathered in Milwaukee in October, 1911, the paidup membership increased to 105 at the time the manuscript of the Tenth Annual Report (covering the 1921 Annual Meeting) was sent to the printer.

Proposed By-Laws were presented and read at the 1913 Annual Meeting, and adopted during the 1914 meeting. They provided for the following officers: President, First, Second, and Third Vice-President; Secretary-Treasurer; and two Auditors, to be elected by ballot during the business sessions at Annual Meetings. One-fourth of the total membership constitute a quorum for business meetings. All officers, except the Auditors, constituted the Executive Board, and it was declared to be the function of the Secretary-Treasurer to develop programs and to make all other arrangements for Annual Meetings. Except for an amendment to the By-Laws adopted October 29, 1915, providing for honorary memberships, both instruments remained unchanged throughout the First Decade.

Eight individuals served as President of the Association during the initial ten years of its existence. C. J. Steffen, who appears to have initiated the concept of an Association, was elected President at the Milwaukee meeting in 1912, was re-elected at Chicago, in 1913, and again re-elected in Chicago in 1914. In succession, the following served as Presidents and presided at the Annual Meetings indicated: A. N. Henderson, of Seattle, at Washington, D.C.; Claude F. Bossie, of Omaha (he did not preside at the Springfield, Massachusetts meeting); Dr. William H. Price, of Detroit, at Washington, D.C.; Alfred W. Lombard, of Arlington, Massachusetts, at Chicago; James O. Jordan, of Boston, at New York; Ernest Kelly, of Market Milk Investigations, USDA, at Chicago; and Professor C. L. Roadhouse, of the University of California, Davis, at New York. Ivan C. Weld serve as Secretary-Treasurer throughout the decade, and during the remainder of his life.

The program of the First Annual Meeting was devoted largely to reports of the “methods employed and the results obtained in improving the milk supplies” of seven cities: Seattle, Springfield; Massachusetts; Omaha; Topeka; Boston; Detroit and Washington, D.C. A review of the programs of succeeding Annual Meetings makes it obvious that a primary objective of the Annual Meetings was to hear and discuss committee reports. During the business session of the 1912 Meeting in Milwaukee, the President was requested to appoint committees on Farm Inspection, The Chemical and Bacteriological Inspection of Milk, and the Control of Bovine Tuberculosis. All present reports at the 1913 Annual Meeting. At that latter meeting, the appointment of committees on Legislation and Legal Limits for the Control of Milk and Cream, on Civil Service, and on A Dairy Farm Score Card were authorized. Five of the six committees reported during the 1914 Annual Meeting. The titles of some of these committees were subsequently changed and their fields broadened.

Beginning with the 1915 Annual Meeting milk quality control legislation and the organization of quality control programs became the targets of committee study and action.

It was not until the December, 1918 Annual Meeting in Chicago that a Committee on the Pasteurization of Milk and Cream was authorized. The concentration of interest in the production of milk—and its distribution in the raw and frequently bulk state—during the first decade of the Association (exemplified by this late appointment of a committee to study pasteurization) is also by the fact that the word “pasteurization” did not appear in the title of any of the papers presented at the first three Annual Meetings.

Even the mere scanning of the first ten Reports of the Annual Meetings makes it evident that milk sanitation administrators and dairy and milk inspectors had problems during the pre-1920's, even as do milk sanitarians today. There may be reasons to question their capabilities, suddenly confronted with modern technological problems, to meet them (if one is interested in that type of comparison). However, many of the technically-trained milk sanitarians now functioning might prefer to retreat from the explosive problems in human relations which the pioneers frequently faced. The main point is that some of those pioneers in milk sanitation had vision. The theory might logically be advanced that, had they not organized the Association in 1911–12, some of their successors would later have done so. That logic can hardly be questioned. But, none of us can deny that, had not their vision and initiative achieved an organization culminating in a meeting in 1912, we would not be memorializing the Fiftieth Anniversary of the Association now. We are heavily indebted to them for initiating an organization—and a movement—from which all of us have derived benefits.

¹The first of a series of reports covering each of the five decades of the International Association of Milk and Food Sanitarians, Inc.

²President of IAMFS 1943–1944.

OUR HERITAGE – 50 YEARS IN RETROSPECT¹

The Second Decade 1921–1931

C. K. JOHNS²
FOOD RESEARCH INSTITUTE
CANADA DEPARTMENT OF AGRICULTURE
OTTAWA, CANADA

Dr. C. K. Johns, former president of the International Association of Milk and Food Sanitation (1934–35), is a native of London, England and moved to Montreal, Canada in 1910. Dr. Johns has been very closely aligned with milk sanitation throughout his career with the dairy industry.

Following overseas service during World War I, he began working on a farm and later attended the School of Agriculture, Olds, Alberta. He earned his bachelor's degree (B.S.A.) in 1925 from the University of Alberta. As the recipient of the Macdonald Scholarship, he attended Macdonald College in 1925–26. He received his master's degree from McGill. His formal academic education was completed in 1937 when he received his Ph.D. from the University of Wisconsin.

At the time Dr. Johns began working on his academic degrees, he was associated with the Grande Prairie Creamery, first as a butter-maker in the summer and later as manager, and with the Edmonton City Dairy. Following his master's work, he was employed as a bacteriologist with the Alberta Dairy Branch in Edmonton until August, 1927. He then began employment with the Division of Bacteriology, Canada Department of Agriculture, Central Experimental Farm, Ottawa.

Dr. Johns has been very active in milk sanitation with special emphasis on chemical sterilization, tests for bacteriological quality, care of milking machines, and is best known for his studies on lye soak solution for milking machine rubber parts, the resazurin triple reading test for milk, and preliminary incubation of samples before testing.

The IAMFS Citation Award was presented to Dr. Johns in 1954. Since 1938, he has served as a member of the Committee on Standard Methods for the Examination of Dairy Products, APHA. He is currently chairman of the Subcommittee on Thermaduric Thermophilic and Psychrophilic Bacteria. In 1943, Dr. Johns became a Fellow of the American Public Health Association and in 1950, a Fellow of the Agricultural Institute of Canada.

In 1959, when the Dairy Technology Research Unit became autonomous and was renamed Dairy Technology Research Institute, he was appointed director. He now holds the position of head of the Dairy Section, Food Research Institute, Canada Department of Agriculture.

His appointment as the Canadian representative on the FAO-WHO Joint Expert Committee on Milk Hygiene (Geneva, Switzerland, 1956 and 1959) is exemplary of his achievement in the field of dairy sanitation.

This was a period of steady growth. By 1931 there were 271 members, compared with 97 in 1920 and 105 in 1921. In 1931 Dr. Paul B. Brooks, who succeeded the late Ivan C. Weld as Secretary-Treasurer, suggested changing the name from the International Association of Dairy and Milk Inspectors to one more aptly descriptive of the membership. The milk inspector was being recognized as more of an educator than a policeman, and men employed by industry now outnumbered the official inspectors. This resulted in the establishment of an associate membership class for the industry man.

Probably the most important single event of this decade was the untimely death of our first Secretary-Treasurer, Ivan C. Weld, March 1929. Weld, an outstanding individual, was generally regarded as the "king-pin" of the Association. At the 1929 Annual Meeting, heartfelt tributes were paid him for his work as our first Secretary-Treasurer. For 17 years he undertook the preparation of the Annual Report without any remuneration, and much of the Association's success in the early years can be credited to his unstinting efforts. At a mock trial at the 1923 Annual Meeting, Weld was found guilty of working too hard and playing too little! He was sentenced to play golf frequently and presented with a set of clubs for this purpose. He was indeed a great man.

Looking over the Annual Reports of that decade, certain things seem predominate. There was much greater concern over milk-borne disease, as well there might have been. (In 1926 in the United States there were 3,363 cases with 95 deaths, while in the Montreal typhoid epidemic of 1927 there were 5,110 cases with 537 deaths!) Control of bovine T.B. was making steady progress, and brucellosis was receiving increasing attention. Mastitis was also causing concern, but principally because of epidemics of septic sore throat resulting from udders infected by the milker.

Pasteurization was not nearly so common in that period. Although Toronto had compulsory pasteurization in 1914, and Chicago in 1916, considerable amounts of raw milk were still being sold. In 1921, 65% of the milk sold

in up-state New York was raw. Certified milk, which had pioneered improved milk sanitation, was beginning to be questioned. In 1923, Leslie C. Frank, U.S. Public Health Service, asserted that the fundamental idea of certified milk was wrong, and that all milk, including certified, should be pasteurized. During this period the Public Health Service conducted extensive tests on commercial holders pasteurizers at Endicott, NY, and uncovered some serious defects. High-temperatures, short-time pasteurization had to fight hard to overcome the bad reputation of the older "flash" pasteurization, but by 1931 several types of tubular HTST pasteurizers, as well as the plate type, were approved by New York state and Pennsylvania authorities.

Back in 1922 dairy bacteriologists were disturbed over "pin point" colonies on plates from pasteurized milk. This led to the discovery of thermophilic bacteria able to grow in milk during holder pasteurization. Thermophilic bacteria presented a serious problem, especially for the larger plants, until HTST equipment became available. J. W. Yates, then of Kansas City, H. A. Harding and A. R. Ward, of Detroit, all active members of this Association, did pioneer work in this field.

Most milk ordinances had been developed by the local inspector, and they were rarely based on reliable data. Often requirements in one market were in conflict with those in another. There was increasing recognition of the need for more uniform standards and regulations. The Public Health Service came into the picture in Alabama, where, under the leadership of Leslie C. Frank, (President 1941) the Standard Milk Ordinance and Code got its start.

During this period, milk sanitarians began to show an interest in ice cream. Investigations showed startlingly high counts and unsanitary conditions and the need for placing this product under better sanitary control was recognized.

The value of laboratory examination of milk as a supplement to inspection was gradually being recognized with the direct microscopic (Breed) count and methylene blue reduction tests being most widely used for controlling raw milk for pasteurization. Interestingly enough, the need for certification of plating media was recognized that early, and from 1923 on the Committee on Laboratory Methods was instructed to pass upon the acceptability of dehydrated media. (This is of particular interest today in view of the current opposition to certification of media.)

During this decade, the work of Harding et al. at Illinois, which showed that utensils, especially milking machines, were the real source of heavy bacterial contamination of milk, began to be generally accepted. In 1927, M. J. Prucha discussed "Chemical Sterilization in the Dairy Industry," with particular reference to hypochlorite, and this method of sanitizing equipment soon became accepted both on the farm and in the plant.

From its inception, the Association attracted most of the leading men in milk sanitation. Meetings were well attended, and evening sessions were general. Discussion of papers was free and frank, and often added greatly to their value. During this period, a number of men took a prominent part in the Association's activities, including C. A. Abele, G. E. Bolling, Paul B. Brooks, Howard Estes, Leslie C. Frank, Geo. W. Grim, H. A. Harding, Ira V. Hiscock, Ralph E. Irwin, Ernest Kelly, Sydney Leete, W. B. (Bill) Palmer, Horatio Newton Parker, W. H. Price, Geo. W. Putnam, James Houston Shrader, Thos. J. Strauch and Ivan C. Weld. Most of these men served as president at one time or another, and all of them served the Association well. They have all left us in their debt. I would like to say a word or two about several of these men. C. A. Abele's contributions over many years are generally known. Since he joined the Association in 1923, Abe has been most active in its affairs. We all owe him a great debt of gratitude. Dr. Paul B. Brooks, despite his heavy duties as Deputy Commissioner of Health for New York State, made time to undertake the expanding duties of Secretary-Treasurer, following the tragic loss of Ivan C. Weld. As a former president, I can testify what a tower of strength Dr. Brooks was to me. Bill Palmer, who was president in 1932, was another man who sacrificed a great deal for this Association. To him we are largely indebted for starting the *Journal of Milk Technology*, and for carrying the heavy load of Managing Editor without the remuneration until his untimely death in 1951. With his name, I would couple that of James Houston Shrader, who teamed up with Palmer to serve as Editor from 1937 to 1954. He also served as Secretary-Treasurer from 1946 to 1948 and contributed generously of his time, skill and wisdom. Palmer and Shrader were the first recipients of the Citation Awards in 1951 followed by C. A. Abele in 1952. Horatio Newton Parker, a New Englander who had migrated to Jacksonville, Florida, was one of the "elder-statesmen" who made a big contribution to the Association. In addition to serving as President in 1933, he was Chairman from 1927 to 1932 of the Committee on Communicable Diseases Affecting Man and was an active member of various other committees. He left the Association still more deeply in his debt by undertaking to prepare an index of all annual reports from 1912 to 1936. He was a wise, kindly person who was sorely missed when he passed away.

I could go on mentioning name after name, but limitations of space forbid. The Association had been well served in the past by men such as those mentioned. Their successors will be hard put to excel them.

During the period under review, the international character of the Association was quite evident. Three Canadians, Drs. Hollingsworth of Ottawa (1924), Shoultz of Winnipeg (1927), and Richmond of Toronto (1931), served as presidents. In 1922, a member of the Royal Sanitary Institute, Ernest A. Evans, presented a paper on "Sanitation and the Milk Supply of London," while papers of a similar nature were presented in 1923 by F. Rosinek of Czechoslovakia, and Dr. Masayushi Sato of Japan, and the Honorable Tasnnyoon Philip Sze, Vice-Consul of the Republic of China, at New York.

¹The second of a series of reports covering each of the five decades of the International Association of Milk and Food Sanitarians, Inc.

²President of IAMFS 1935.

OUR HERITAGE – 50 YEARS IN RETROSPECT¹

The Third Decade 1931–1941

R. R. PALMER²
DEPARTMENT OF HEALTH
DETROIT, MICHIGAN

A name well-known to those active in the International during the forties, as well as others since that time, is that of Russell R. Palmer, two-year past president of the Association who served as chief executive in 1945 and 1946.

Palmer has devoted his life's work to milk quality and sanitation principally in the Detroit, Michigan area, although the effects of his work have not been confined to that area. He began his academic training at Michigan Agriculture College (now Michigan State University) where he was graduated with a B.S. in Agriculture. Following his four years of undergraduate study, he began on his Master's program which he earned in 1924.

Upon receiving his Master's degree, Russell, a Detroit native, began during the summer of 1924 working as a milk inspector with the Detroit Department of Health. In a matter of three years, he was promoted to the position he now holds, Head Health Inspector (Milk), Detroit Department of Health.

Besides having served two years as president of IAMFS, Palmer has also been president of the Michigan Sanitarians Association and is an active member in various other professional organizations. He has been a guest lecturer on milk control at Ohio State University, Wayne State University and Michigan State University.

The true international aspect of the Association, known in 1931 as the International Association of Dairy and Milk Inspectors, was again shown in this year with the meeting in Montreal, Canada, under the Presidency of A.R.B. Richmond of Canada.

At this time the annual question of eligibility for membership was thoroughly discussed and a decision reached to submit to the membership an amendment to the constitution to create two classes of membership; (a) active, those engaged in official inspection, experimental or control work; and (b) associate, those interested in the work but not officially engaged. This brought to a close the continual argument as to eligibility for membership, one group wanting a closed official group and others favoring expansion to include industry and other allied workers so as to utilize their experience and capabilities. The amendment, officially passed in 1932, provided the basis for the expansion of the Association during the following years.

During the early part of this decade, 1931 to 1941, the recession or depression was endured. Although a tightened dues payment policy with the dropping from the rolls of the association those in arrears resulted in losing some of the listed membership, the Association weathered this period and started its upward swing.

The early years of this period found many meetings official and unofficial rump sessions, often late at night, discussing the pro's and con's of the U. S. Public Health Service Ordinance and Code as fostered by the late Leslie H. Frank. Discussions and arguments, though very hot at times, did not disrupt the organization or swerve it from its original aims, the improvement of the milk supply for the general public, both in quality and safety.

In 1936 at the Atlantic City Meeting, the constitution was again amended to change the name from the International Association of Dairy and Milk Inspectors to the International Association of Milk Sanitarians, the membership feeling that this name was more descriptive of the aims and work of the Association.

Came the year of 1937 and a real move was made by the Association through a committee that produced for the Louisville meeting the experimental and first copy of the *Journal of Milk Technology*. This journalistic endeavor was mainly the product of the unceasing work of late "Bill" Palmer of the Oranges, NJ, and Dr. J. H. Schrader of East Orange, NJ. "Bill" was the promoter and Dr. Schrader, the editor, both did a marvelous job.

The Association voted to try the Journal for a year on a bimonthly basis. This provided a means of publicity for the Association and brought the work and reports quickly to public and membership attention. This move marked the beginning of a real upsurge in membership and influence of the Association.

The Journal success coupled with a dues reduction in 1939 to \$3.00 for active members and \$2.00 for associate members were major factors in the total membership growth from 271 in 1931 to 1,146 in 1941.

We would be remiss if we didn't mention the noble work done during this period by Dr. Brooks of New York as secretary, followed by Sidney Leete in the same capacity. They both set examples of unfaltering interest and devotion to the Association. These men and the consistent work of officers, committee chairmen and the many committee members, put the Association into the limelight through the Journal publicity and brought the merited recognition for basic work done by the Association to improve the milk and dairy product supply of the nation.

The old statement, "A wrangling, quarrelling crew is a good crew, one that becomes united when common problems are faced," describes the Association during this period. The membership problem was solved; dues were changed; the name was changed; the Journal was started and definite progress was made in standardization of equipment requirements, to mention but a few common problems met and solved. The International Association of Dairy and Milk Inspectors began this decade strongly, even in the depression period, and through the sincere efforts of the officers and the hard-working members emerged during better economic times a stronger more progressive Association, known as the International Association of Milk Sanitarians, ready for the next decade.

IAMFS Statistics

Year	Meeting Place	President	Active Members	Associate Members	Total
1931	Montreal, Canada	A. R. B. Richmond	271	—	271
1932	Detroit, Michigan	W. B. Palmer (Deceased)	231	4	235
1933	Indianapolis, Indiana	H. N. Parker (Deceased)	201	13	214
1934	Boston, Massachusetts	P. F. Krueger	158	19	177
1935	Milwaukee, Wisconsin	C. K. Johns	173	42	215
1936	Atlantic City, New Jersey	G. W. Grim (Deceased)	163	61	224
1937	Louisville, Kentucky	J. C. Hardenbergh (Deceased)	—	—	—
1938	Cleveland, Ohio	A. R. Tolland (Deceased)	196	132	328
1939	Jacksonville, Florida	V. M. Ehlers (Deceased)	233	67	300
1049	New York City	P. B. Brooks (Deceased)	285	622	907
1942	Tulsa, Oklahoma	L. C. Frank (Deceased)	318	828	1146

¹The third of a series of reports covering each of the five decades of the International Association of Milk and Food Sanitarians, Inc.
²President of IAMFS 1945–1946.

Reprinted from 1963 Milk and Food Technology, Vol. 26, No. 4, pg. 126–127.

OUR HERITAGE – 50 YEARS IN RETROSPECT¹

The Fourth Decade 1942–1951

MILTON FISHER²
DIRECTOR OF MILK DIVISION
ST. LOUIS CITY HEALTH DEPARTMENT
ST. LOUIS, MISSOURI

Upon earning his D.V.M. degree from Ohio State University in 1925, Dr. Milton Fisher accepted a position as the director of meat and milk inspection with the city health department of Paducah, Kentucky. He remained in this capacity until 1933 when he resigned to accept employment with the St. Louis, Missouri, Health Department in milk control work. He has worked for many years in St. Louis as the head of the milk control section.

Dr. Fisher has left many milestones in his career in milk quality work. One of the first of these was the adoption, under his guidance, by the city of Paducah, Kentucky, of the United States Public Health Service Milk Control Ordinance. Paducah had, theretofore, not been under any national standard code. He has since been active in and devoted to improving the quality of milk and milk products through sound sanitation principles and competent application of effort in the St. Louis area.

Widely known in the Association, as a past-president, 1950, and 3-A Committee member, Dr. Fisher has remained in close proximity to the progress and improvements in the dairy industry. He has remained active in his association with his colleagues through membership in various organizations, among which are: Missouri Association of Milk and Food Sanitarians, the American Veterinary Medical Association, American Public Health Association, and the American Board of Veterinary Public Health.

His contributions have not gone unnoticed as he was cited by the Missouri Association and presented with a \$100 award. He was also presented the Citation Award for his meritorious service to the International Association of Milk and Food Sanitarians.

The fourth decade of the International Association of Milk Sanitarians was certainly one of tremendous growth both in number and scope – a growth which showed an increased interest in supplying the nation with an adequate and safe milk supply during a period when it was so vitally important. The Second World War had an impact on milk sanitation and quality that no other single event in history of the Association had equaled.

As a result of increased demand for milk and milk products, amounts that had never before been required, there was seemingly a relaxation of standards for production and quality control which made the work of the milk sanitarians one of extreme importance. Along with the increased demands came problems of maintaining, at a high operating efficiency, the equipment necessary for this elevated production schedule. The mobilization of industry to meet the requirements of war production made it virtually impossible for the dairy producers and processors to purchase new equipment to help them meet the pressing demands of both the civilian and military populations. Thus, there was a concern on the part of the sanitarians for both the useable and rejected milk supplies. The latter, at times, hampered the efforts of the producers to meet the demands of the consumers. The responsibilities of the sanitarians increased and, consequently, they became key factors in the task of supplying safe and wholesome milk to this nation's people during these critical years.

The standards were, during the war, relaxed to allow the producers to meet the higher production schedules, but this idea was not readily accepted by the milk sanitarians whose primary concern was quantity production without sacrifice of quality. These years brought about a review of standards governing milk and a closer look at the controlling Ordinance. A group of New Englanders was instrumental in initiating this scrutiny of standards.

The high production quotas called for during the war brought to light many inadequacies which had theretofore not been discovered and in part, re-defined the responsibilities and areas of concern to the sanitarians. The Association was very much interested in the activities concerning milk quality and wholesomeness. The Armed Forces asked in the early '40s guidance and direction from a group of 20 men, who represented the Association, in matters of quality milk for the Army.

Association committees took an active part in the investigations of the many problem areas brought to light during the war. So, it might be said that the war was in many ways responsible for a "growing up" period for the Association.

Concern during the post-war era was with re-defining, reviewing, re-writing and reconsidering the standards adopted during war-time to combat the struggle to keep pace with demands. All or most of the standards pertaining to quality production suffered during the war and there was great concern for the standardization of rules, codes and procedures to restore and improve the civilian population's milk supply.

The Association did its part during the war to contribute constructively to the solution of some of the problems encountered in assuring a safe milk supply. Lt. Babcock, IAMFS member, was cited by the government for his outstanding contributions in the Veterinary Corps to milk quality for the members of the Armed Forces. In spite of the fact that an Annual Meeting during the war, at which time the problems were acute, might have been beneficial, the Association felt that it could better serve in a responsible capacity by complying with a request from the Office of Defense Transportation not to hold the Annual Meeting in 1943. Therefore, the slate of officers that had served the preceding year remained in office.

The war years were also fruitful ones for the internal development and advancement of the Association. It was during this time that the affiliate and regional chapter structure was instituted. In 1943, a plan was devised and set up to provide for this still-flourishing type of organization structure. The philosophy behind this plan can be summed up as follows:

"A long time ago, man learned that in union there is strength. He does not want this union to pin his ears back, grease him, and swallow him whole, but he does want enough ties to his professional colleagues to bring him the benefits of their assistance of one kind or another, and at the same time allow him reasonable freedom of action in local situations."

In 1944, when an affiliate structure was finally set up on a working basis, Illinois, Iowa, Michigan, New York and Wisconsin, as of October, 1944, made up the affiliate organizations.

Also, during 1944, it was explicitly spelled out by the Association leadership that more concern and interest should be shown in the fields of: study of proposed equipment, inclusion of sanitarians in the Association instead of only milk specialists, and an improvement of relations between the Association and its newly acquired affiliates. However, again, the Association was unable in 1945, to hold an Annual Meeting to consider these problems and to work toward solutions to them. The War Convention Committee had established a ruling which, in essence, said that any convention which would attract more than 150 out-of-town visitors to any given city would not be allowed. Again, the Executive Board complied with the governmental request. It was not until the following year, 1946, that an Annual Meeting was held (Atlantic City) and the membership was provided the opportunity to confront some of the problems that had been accumulating since the early years of the war and at the beginning of the fourth decade.

It was during 1946 that Oklahoma was welcomed to the fold of the Association. Discussion groups of the Association and its affiliates indicated the forward-looking attitude of the Association; this actually showed more promise than the inclusion of one or two affiliates during the remaining five years of the decade. One of the most significant of these discussion topics was the consideration of including food sanitation within the scope of the activities of the Association.

From this point on, at the closing of the '40s, the progressive nature of the Association became evident. This progressiveness manifested itself first of all, in 1947, when the *Journal of Milk Technology* became known as the *Journal of Milk and Food Technology*. A second point here is that the Association, in the same year, also changed its name to the International Association of Milk and Food Sanitarians. The vote to change the name speaks for the attitude of the members concerning their eagerness to expand their scope of interest and to meet the increased demands placed upon them. The final vote for the name change was 267 for the change, and a mere 17 against.

The third very important factor in the growth pattern of the Association during this fourth decade was the employment of H. L. "Red" Thomasson as the full-time Executive Secretary of the Association. The creation of this position on a full-time basis had been recommended a few years earlier, but it was conceded that the Association was not ready for such a move at that time. This recommendation was made by the former Secretary-Treasurer, C. Sidney Leete, who had so faithfully and competently served in that capacity for ten years. At the Annual Meeting in 1947, Sidney Leete and H. N. Parker were both recognized for their contributions to the Association.

Another development was introduced in 1947 when C. A. Abele proposed, because of their definitive value to the sanitarians, that copies of the 3-A Sanitary Standards be made available to the members at a reasonable cost. This practice has survived through the years and has proven very beneficial to not only the members, but many others associated with the dairy industry and regulatory agencies. It is of interest to note here that the 3-A symbol was obtained and patented as a result of the DeLaval Separator Company relinquishing rights to the "A" as a symbol – rights which it had owned for 15 years.

In the latter part of the decade, the membership was deeply distressed by the loss of two very active and hard-working members – Sidney Leete and "Bill" Palmer. Both had been very closely aligned with the successes of the Association during this fourth decade of growth and were missed by all who worked with them professionally and personally.

With the foundation of a broadened scope for the Association through the inclusion of "food" in both its name and in the title of the Journal, plus the appointment of Red as the Executive Secretary, the Association was to embark upon a fifth decade which, as will be indicated in another paper in this series, proved to be one of unprecedented growth. During the fourth decade, the membership of the Association, in spite of the war years, showed a net gain in membership of approximately 750. In 1942, the membership figures were 1,250 and at the time Red assumed his responsibilities they were approximately 2,000. It should be noted, however, that in 1950 the membership classification was changed to include industry members as full members instead of associate.

¹The fourth of a series of reports covering each of the five decades of the International Association of Milk and Food Sanitarians, Inc.

²President of IAMFS, 1950.

OUR HERITAGE – 50 YEARS IN RETROSPECT¹

The Fifth Decade

K. G. WECKEL²

DEPARTMENT OF DAIRY AND FOOD INDUSTRY
UNIVERSITY OF WISCONSIN
MADISON, WISCONSIN

Dr. Kenneth G. Weckel was born in Canton, Ohio, where he attended public school and had his first experience with the dairy industry. He was "raised" in small milk business operations in Canton and Massillon during the period from 1911 to 1923. The following two years ended his ties with the Buckeye State after having worked in the southern portion around Portsmouth in the brick plants.

What has turned out to be a very satisfying relationship with the University of Wisconsin began in 1926 when Dr. Weckel first entered as a student. He received his Bachelor of Science degree in dairy industry in 1931, his Master's of Science and Ph.D degrees in 1932 and 1935, respectively, from that same institution. Upon earning his Ph.D., Dr. Weckel became associated with the University of Wisconsin in another role – that of professor. He joined the staff of the Department of Dairy and Food Industries in 1936 and has remained with the school since that time.

Dr. Weckel has served as an officer of various organizations allied with the dairy industry and has worked very closely with them. He has been: President (1951), International Association of Milk and Food Sanitarian; President (1935–37), Wisconsin Milk and Food Sanitarians Association; Chairman of the Board (1953–55), National Conference on Interstate Milk Shipments and a member of that Board of Directors (1956–58). He has been secretary, since 1939, of the Wisconsin Dairy Technology Society and a member of the subcommittee on food technology of the Food Protection Committee of the National Research Council. He is also active in various other professional organizations and is a member of Alpha Zeta, Phi Sigma, Sigma XI and Phi Tau Sigma.

The delineation of the achievements of the Association in the period 1951–1961 requires a recognition of a new philosophy of team work by its elected officers and members. In this period, Executive Board members were given individual responsibilities to be assumed in turn by their successors. Developments often covered several years of study and deliberation, and involved the work of several officers. Programs conceived in any one year often were instituted in succeeding years.

In the fall of 1951, the assignment given the incoming officers looked tough, and the situation appeared dismal indeed. The net worth of the Association had declined to a debtor's situation, and there was every prospect it would become worse. The then editor of the Journal resided in Wollaston, Massachusetts, the Secretary-Treasurer in Rochester, New York, and the business manager of the Journal resided in Orange, New Jersey. The printing of the Journal was done in Albany, New York. There was considerable delay and confusion in Association and Journal work because of lack of consolidation of the work. The income of the Association by the then normal levies was inadequate. Further, a considerable amount of Journal subscription was made to group memberships at below cost basis. The format of the Journal was not conducive to advertising because it required special costly plates.

The organization in 1951 was \$600 in debt, but had a membership of 2,500 and the support of 11 affiliate sections. At this time the Executive Board took the bold step of employing a full-time Executive Secretary, and of consolidating its office activities in one office in Shelbyville, Indiana, where the printing of the Journal also was transferred. Mr. H. L. Thomasson, who then was engaged on the staff of the Indiana State Board of Health as a sanitarian, was encouraged with the principles and potentials of the Association, and was induced to become the full-time Executive Secretary. Even though the Association was poverty poor, Mr. Thomasson took possession, at great difficulty, the addressing plates of the membership, invested in modern addressing and office facilities, and instituted much needed controlled office management procedure. It is forever to his credit that he had the vision, the judgment, and courage to assume and plan for the future potentials of the Association. He undertook, at the direction of the Executive Board, modernization of the format of the Journal, and expanded its advertising program. By extensive travel and correspondence, he brought a close relationship between the Association and its affiliate organization memberships, and participated in the increase in number of affiliate groups from 11 in 1951, to 25 in 1953, thereby increasing the membership of the Association and its affiliates from 2,500 to 3,540 in two years. The increase in membership which has continued since, was important to the operation of the Journal. In the two years to 1953 the net worth of the Association increased from the deficit to \$9,000. In this time, modern accounting procedures subject to legal audit and certification were established.

Shortly after this time, Dr. J. A. Shrader, long-time editor of the Journal, retired and was succeeded by Dr. J. C. Olson, Jr., the present editor. The sanitarian's award of \$1,000 with sponsorship of 5 detergent manufacturers was instituted in 1951 and has continued since. It has helped focus attention nationally on the professional sanitarian,

and of his function and services. Interestingly, a Sanitarian's Award procedure has been adopted by several affiliate organization, bringing attention to the work of the professional sanitarian in the state areas.

The year 1951 saw the introduction of the now well know "White S," the central symbol of the lapel pin, decal, and citations of the Association which has fostered recognition of persons in the professional service, everywhere. The institution of the Citation, for meritorious service to the Association by a member, was made in 1951.

Before 1951, the Association's annual program was developed through divided responsibilities. Subsequently, this was assigned to the President-Elect as chairman, with successive officers as committee members. The permanent organization and responsibility for the program by the elected and delegated officers has been very important to the continuing success of its Annual Meetings, two of which have been held in the mountain states for the convenience of western states members. Concurrently there was reactivation of the work and of the membership of committees with the object of directing their assignments and the better presenting their findings through the medium of the Journal.

In 1951, there was included, for the first time in the Annual Meeting, a section on food as well as dairy sanitation. The Journal had been modified in the title from *Journal of Milk Technology* to *Journal of Milk and Food Technology*. In 1954 the Executive Board directed an increase in issues from the bimonthly schedule of six per year to a monthly schedule, with no increase in cost to the membership, and with an increased workload on the business manager. The business load became such the Board increased the contingent reserve fund to \$6,000.

In the early period of the decade, the Constitution and By-Laws of the Association were reviewed by a study committee and revised for consideration of the membership. The membership requirements were liberalized to provide industry persons with the same status as non-industry personnel. Revision of the Constitution and By-Laws was made to clarify the responsibilities and authority of the Executive Board to redefine the membership functions and objectives of the relatively newly created Council in order to give it a more positive role in shaping Association affairs and policy. The extensive revision of the Constitution and By-Laws became effective January, 1954.

By mid-decade, it became a decision of the officers of the Association that much greater attention needed to be given to having the Association do things that would enhance the academic and professional training and qualifications of professional sanitarians. The Association had, it seemed, been too concerned with technical facts and procedures and not enough with the general welfare of its members.

At this time, the work of the Committee on Education and Professional Development was greatly stimulated. For a period of years the Association took an indifferent position on the matter of Professional Registration of Sanitarian, actively supported in various states by the National Association of Sanitarians. This matter was, of course, of concern particularly to affiliate sections in states where a Registration Act was in being, or under consideration. The Association did study this problem and developed a Model Registration Act it could and did support under its concept of improving the status of the professional sanitarians.

In the light of need of bringing recognition to the professional status of the sanitarian, the Committee on Education and Development undertook the developing of interest in the support of an undergraduate scholarship for a student majoring in Sanitary Science. An effort was made to have such support originate from the affiliate organization; because this support was irregular, it was eventually absorbed by the Association. Four such scholarships of \$300 each have been awarded through 1960. At least one affiliate organization has sponsored scholarships of this type on its own enterprise.

By 1958, the business affairs of the Association developed to such scope that the individual actions required of the Executive Board were very numerous, and frequently had far-reaching potential effects. The Executive Board appointed an Advisory Committee of nine members on Association Activities, Programs and Administrative Practices, to study diligently the variables of purpose, procedure, and results of various functions and activities, either designated to or absorbed by it. This Committee has been in very active session over a period of two years, in analysis of first and second priority problems, and the recommendations of which should most certainly be of benefit to the Executive Board and to the Association.

The more current activities of the Association include the initiation of a special Mastitis Action Conference held in conjunction with the 1960 Annual Meeting in Chicago to develop collative action on the large scale, costly problem of Mastitis. This Council in which the Association is now represented through its Farm Methods Committee. A major problem of constantly enlarging nature is the overlap of labels and labeling terms in jurisdictional areas. A national committee on uniform labeling has been organized to investigate the problem and develop recommendations concerning it.

During the entire decade, one committee has been especially active on a continuing basis; that of the Committee on Sanitary Procedures. It helped initiate in 1951 the copyright ownership and use of the 3-A Symbol, and has worked actively on a number of adopted and tentative 3-A Sanitary Standards. The Journal has become the official publication of the 3-A Standards. The Association is represented on the 3-A Symbol Council which administers use of the 3-A Symbol.

Over the decade, the Journal has been modified in various ways in an effort to make it a greater use, help, and service to the professional sanitarian. Not the least of the problems of the Journal has been the necessity of meeting rising costs of publication, and the preparation of edited material. Consolidation of the editorial activity with an eye

to increased service to the individual members and affiliate organizations is in the projected program. A Journal Management Committee was established to assist in these decisions. In 1957 the Journal celebrated its 20th birthday as the *Journal of Milk and Food Technology* and was honored by an anniversary issue.

The Association has become increasingly active in the area of Committee work. In the past decade a sincere effort has been made to stimulate the Committees by members who are qualified, active, and diligent. Committee work is necessarily a labor of love, and demands willingness and interest of its members to seek the truth, and to prepare the sermon for the benefit of other persons. The Association also has encouraged the publication of the research work of its Committees; among those that may be cited are: (a) 3-A Sanitary Standards of the Sanitary Standards Committees; (b) Committee on Communicable Diseases Affecting Man and its manual on Procedures for Investigation of Food Borne Outbreaks, and (c) the Mastitis Action Committee and its proceedings of the Mastitis Action Conference.

The Association has distinguished itself by the company it keeps. Among its activities are participation in the following:

Food Law Institute – 1953
 American Association for the Advancement of Science – 1954
 National Food and Beverage Council
 National Sanitation Foundation
 Sanitarians Joint Council – 1957
 Baking Industry Standards Committee – 1952
 3-A Standards Committees
 3-A Symbol Administrative Council
 Keep America Beautiful – 1957
 National Mastitis Council – 1960
 National Committee on Uniform Labeling – 1960
 National Automatic Merchandising Association
 Crumbine Award Committee
 American Public Health Association Advisory Committee
 School Food Service Association Sanitation Committee
 United States Public Health Service Advisory Board

IAMFS Statistics

	1951	1953	1960	1961
Net Worth	\$600	\$9,043	\$16,487.73	\$19,601.11
Members	2,500	3,542	4,042	4,118
Affiliates	11	25	29	29

Presidents

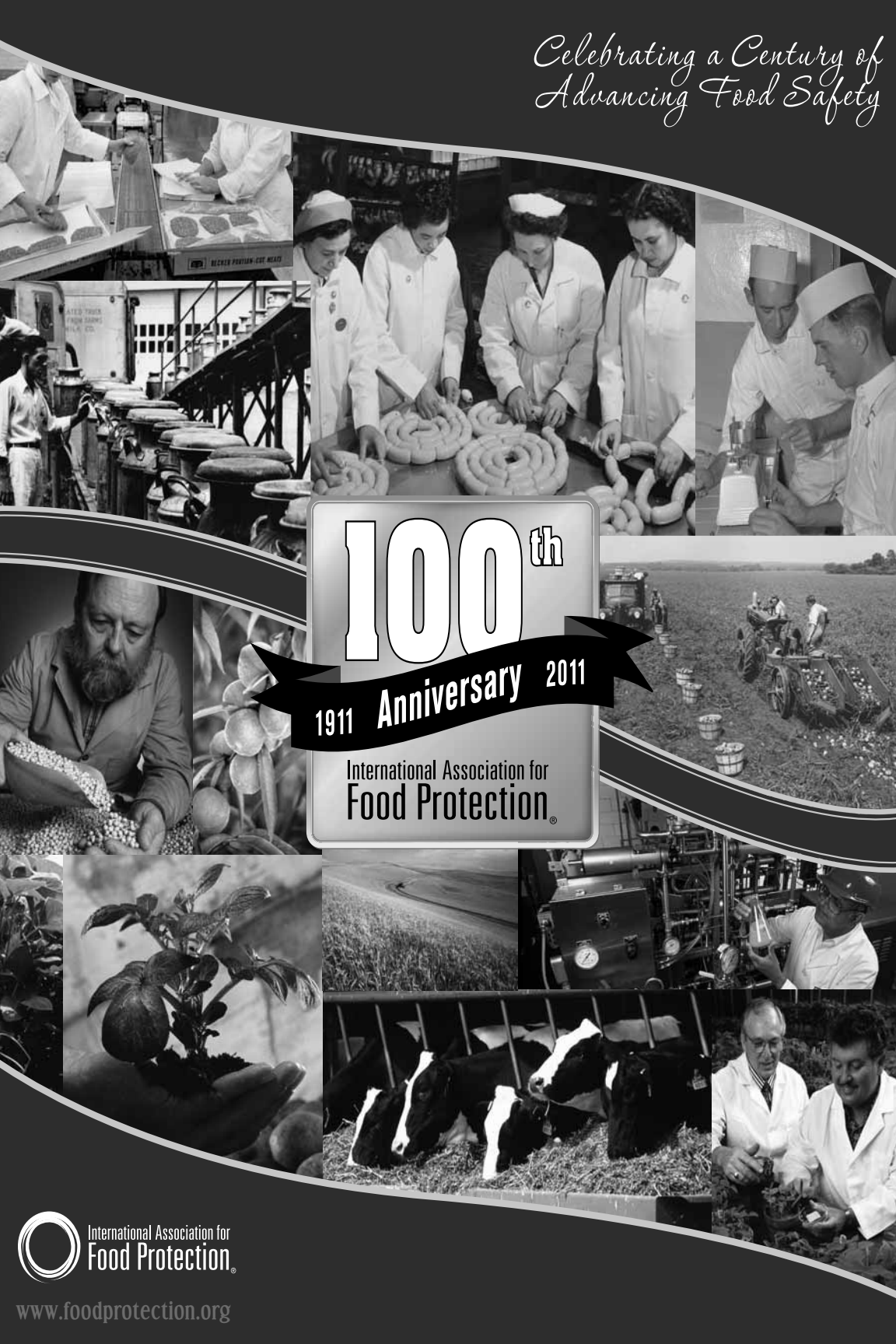
1951 – K. G. Weckel; 1952 – H. L. Thomasson; 1953 – H. J. Barnum; 1954 – John D. Faulkner; 1955 – I. E. Parkin; 1956 – H. S. Adams; 1957 – Paul Corash; 1958 – H. B. Robinson; 1959 - Franklin Barber; 1960 – W. V. Hickey; 1961 – John Sheuring

¹The last of a series of reports covering each of the five decades of the International Association of Milk and Food Sanitarians, Inc.

²President of IAMFS, 1950.

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*Celebrating a Century of
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Appendix E

Celebrating 100 Years of IAFP

Celebrating 100 Years of IAFP

JOURNALS: PRE-1940

Prepared by the FPT Subcommittee of the 100-Year Planning Committee*

As IAFP celebrates its 100th year, a subcommittee of the *Food Protection Trends Management Committee*, formed with the support of the 100-year Planning Committee, is reviewing seminal work published in IAFP's journals. Each month, from January to August, 2011, the subcommittee will select one article from each decade that IAFP has published a journal and provide a brief commentary on why and how the work is still relevant or significant and how it has impacted what we do today.

The first issue of *The Journal of Milk Technology* (Vol. 1 Issue 1) was published in October 1937, as a "Special Convention Issue." Prior to this, the *Proceedings of the International Association of Milk Sanitarians*, a report of the annual meetings, was published annually for 25 years. A subcommittee of the Association Publication, chaired by William B. Palmer, presented a report at the Annual Meeting in Louisville, Kentucky, recommending:

1. that the International Association of Milk Sanitarians formally designate *The Journal of Milk Technology* as its official publication, to be published in lieu of the Annual Report, and
2. that, beginning in January, 1938, the journal be inaugurated as a bi-monthly publication.

Much of what the Special Committee on Association Publications wrote in the initial Editorial Section is still applicable to *Food Protection Trends (FPT)* and the *Journal of Food Protection (JFP)*.

"... the application of science to dairying has converted a milkman into a milk industrialist, a dairy into a milk plant. Its operation requires an effective application of the technology of dairying. This technology uses animal husbandry, bacteriology, chemistry, physics, mechanical and electrical engineering, and transportation... the modern milk business is a highly organized industry whose successful operations are predicated on the application of the newest developments of

food technology... The man who must inspect such a business and be responsible for its safe operation must be able to think in terms of all the factors that may be involved."

The multi-disciplinary nature of milk safety recognized by the committee is still evident in the broad scope of food safety topics that the journals address today.

The Journal of Milk Technology was to

"...serve that field of milk technology not covered by publications of the purely research type on the one hand, nor the trade journal type on the other. It will be valuable to official sanitarians, to the members of the technical quality control and research staffs of commercial organizations, to instructors in educational institutions, to research workers in the experiment stations and to investigators in all fields of research in milk sanitation and technology..."

JFP and *FPT* continue in this tradition. *JFP* does not fit a single category of Journal Citation Reports; its content is comparable to that of journals in Food Science and Technology as well as in Biotechnology and Applied Microbiology. Unlike many of the publications in these two categories, *JFP* and *FPT* enjoy both a broad authorship and a broad readership of professionals in industry, academics and government, true to the initial vision of the journal in 1937.



*Celebrating a Century of
Advancing Food Safety*

A review of the manuscripts published in Volumes 1 and 2 of *The Journal of Milk Technology* (late 1937 [initial issue] 1938 and 1939) provides insight into the evolution of manuscript structure to the standard layout and scientific language we are accustomed to today. Appropriate to the membership of the time, the articles are all related to dairy technology. "Hot topics" of the day included evaluation and use of the phosphatase test in pasteurization of milk, sanitation of paper milk containers, and sanitation in ice cream production. Papers discussing undulant fever, scarlet fever, and milkborne epidemics also appear, as does a report of the Committee on Communicable Diseases Affecting Man, now known as the Committee on Control of Foodborne Illness. A number of manuscripts on microbiological methods, including one comparing "the old standard nutrient agar and the new standard tryptone-glucose-extract-milk agar," highlighted the need for standardization of methods, and for standards in equipment construction and sanitary design. While the methods have changed, the importance of method standardization continues today through the Applied Laboratory Methods PDG, whose mission is "To provide a forum for the exchange and sharing of information related to the development and use of laboratory methods for the analysis of food and related commodities." The Standing 3-A Committee on Sanitary Procedures continues

to provide representatives to the 3-A Sanitary Standards and to review and comment on proposed changes and revisions to these standards. The 3-A Sanitary Standards remains dedicated to advancing hygienic equipment design for the food, beverage and pharmaceutical industries, developing consensus standards for equipment and accepted processing systems.

The first Editorial section ends with the following,

"This publication would not exist if it had not been for the devoted and intelligent work of inspectors in the past... Without their work, our present achievements would be impossible. They founded and built. We remodeled and extended. Old-timers, we salute you. Our new publication is not a replacement. It is a development. It is not something different... It is all the old one was, plus the new. It is the expression of the growing edge of our profession – milk sanitation."

As this subcommittee looks back over 100 years of the association and 73 years of scientific journals associated with IAFP, these words linger. The *Journal of Milk Technology* has been remodeled and extended from the special issue published in late 1937 to what it is now, to suit the needs of our changing organization and to continue to be at the cutting edge of food protection.

*The FPT subcommittee, chaired by Michelle D. Danyluk (University of Florida), consists of Kristi Barlow (USDA, FSIS), Scott Burnett (Malt-O-Meal), Julian Cox (University of New South Wales), Denise Eblen (USDA, FSIS), Linda Harris (University of California, Davis), Kali Kniel (University of Delaware), Manan Sharma (USDA, ARS), Manpreet Singh (Auburn University), and Wendy White (Golden State Foods).

The Pre-1940 review was led by Michelle D. Danyluk and Linda J. Harris.

The first of a series published in Food Protection Trends reviewing publications of each decade of the International Association for Food Protection.

Reprinted from 2011 Food Protection Trends, Vol. 31, No. 1.

Celebrating 100 Years of IAFP

JOURNALS: 1940s

Prepared by the *FPT* Subcommittee of the 100-Year Planning Committee*

Developments in food protection during the 1940s were shaped largely by the conditions caused by World War II during the first half of the decade. Troops required a consistent and safe food supply that met quality standards set by the military. Food distribution channels lengthened to provide supplies to troops, driving the need for products with increased shelf life. New products manufactured under centralized production emerged to meet demand, and with them, a host of new microbiological challenges. Energy consumption was scrutinized, if not controlled, and raw materials used in manufacturing processing equipment were scarce. The industry responded by tightening and standardizing sanitation and quality control programs. J. H. Schrader, in his 1944 review of the scientific advances within the dairy industry (12), summarized the climate of the day:

The exigencies of the times are responsible for two beneficial movements, namely, better care of equipment and a movement toward simplification of our regulatory procedure. The first means greater skill and personnel training are necessary to handle properly a plant that is with difficulty replaceable. The second reveals a trend toward placing more emphasis on the quality of milk itself and less on its environmental setting.

Although the global war curtailed research and restricted the resources available for advancing food science, the *Journal of Milk Technology*, and later the *Journal of Milk and Food Technology*, published both frank guidance to sanitarians and results of original research that provided information useful in improving sanitarian programs.

Development of new foods accelerated substantially during the war years. Advancements in technologies used in the production of powdered milk and eggs, dry ice cream mix, bread spreads, and other foods of low water activity led to centralized manufacture of large quantities of products (15). *Salmonella* contamination, thought to be a problem

associated with meat from infected animals, became recognized as a hazard in low-moisture products. Throughout the decade, the Journal published guidance and standards for the implementation of effective quality control programs suitable for large plants (2, 6, 8, 10). Often in a notably straightforward writing style, these publications stressed the importance of preventative programs such as adoption of 3-A Sanitary Design Standards and strong plant sanitation practices to ensure product quality and safety. Many emphasized coordination of standards between the industry and public health entities as well as buy-in from plant management.

Meeting the increased demand for milk during the war years of the 1940s drove the advancement of sanitation practices, programs, and technologies. Allocation of materials used in the construction of food processing equipment was controlled through rationing, which placed renewed emphasis on care of materials and on the practices involved in cleaning them. The Journal published several articles evaluating the efficacy, corrosivity, and suitable uses of cleaning



and sanitizing chemicals that were novel at the time but that are used commonly today (9). E. M. Foster (3) compared what was then a recently developed group of germicidal chemicals, the quaternary ammonium compounds, with chlorine for use as a general dairy processing equipment disinfectant. Additionally, developments in the methodology employed in the microbiological examination of packaging materials (11) as well as an increased understanding of the sanitary condition of paper food containers (13) assisted in improving the microbial quality of fluid milk.

Among the technological advancements in the 1940s that improved the quality and safety of the food supply, none had more impact than industrial and household mechanical refrigeration. In 1921, 5,000 mechanical refrigerators were manufactured in the U.S. (7). That number grew to 6 million prior to 1940, and mass production of modern refrigerators accelerated markedly after World War II, so that the end of the decade saw mechanical refrigerators on 80% of U.S. farms and in 90% of urban homes (7). Several articles in the Journal addressed the benefits and challenges of incorporating mechanical refrigeration into the dairy farm and processing plant. With nationwide programs directing energy conservation, guidance for implementing economical and efficient refrigeration systems was needed. Publications printed in the Journals, originating in public health departments, the dairy industry, and academia, especially the University of Wisconsin, model led in detail the operating economics associated with an efficiently running mechanical refrigeration system (1, 4, 5, 14).

The conditions of global war in the first half of the 1940s and the need for new products and technologies to provide safe and wholesome foods over longer distances gave rise to a host of publications in the Journals providing guidance to sanitarians to meet the challenges of the day. The importance of recognizing food as a vehicle of disease also blossomed during this decade, with pioneers such as Drs. Gail Dack, E. M. Foster, Paul Brooks, Merlin Bergdoll, and David Mossel laying

the groundwork for future research by exploring the behavior of pathogens in foods and in the processing environment.

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*Author for correspondence: Phone: 863.956.1151; Fax: 863.956.4631; Email: mddanyluk@ufl.edu.

*The FPT subcommittee, chaired by Michelle D. Danyluk (University of Florida), consists of Kristi Barlow (USDA, FSIS), Scott Burnett (Malt-O-Meal), Julian Cox (University of New South Wales), Denise Eblen (USDA, FSIS), Linda Harris (University of California, Davis), Kali Kniel (University of Delaware), Manan Sharma (USDA, ARS), Manpreet Singh (Auburn University) and Wendy White (Golden State Foods).

The 1940s review was led by Scott L. Burnett and Michelle D. Danyluk.

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Celebrating 100 Years of IAFP

JOURNALS: 1950s

Prepared by the FPT Subcommittee of the 100-Year Planning Committee*

In the 1950s, the prominence attached to sanitation was changing because of the impact of technology and increasing concern for public health. This enhanced emphasis on public health was in part due to the increasing proportion of the population over age 45 (7). At the same time, the public's needs for sanitation were growing along with its general understanding of sanitation programs (16). Growth in sanitary science was necessary to combat increased probability of infection and modes of transmission that were associated with more people living in closer proximity to one another (10). One aspect of the National Sanitation Program, as described in 1950, was *preventive sanitation*, which included an education component for the healthy people of the community. In contrast, *curative sanitation* had focused on what was thought to be only a small part of the public (16). The importance of good sanitation was seen by all, including members of the armed forces, where adverse health effects of insanitary environments were believed to have caused more damage than enemies' bullets (21).

Curiously, sanitarians and food microbiologists were facing many of the same problems we are facing today, as indicated by the papers published in the *Journal of Milk and Food Technology* throughout the 1950s. These issues included application of new technologies to advance food and beverage production, changing regulations, indicator organisms, biodefense, outbreak investigation and epidemiology, control of animal housing and disease, pesticide and antibiotic residues, and product and environmental testing. By the mid-1950s, population increase led to an increased intake of *protective foods* such as dairy products and fresh produce (22). In 1953, the Grocery Manufacturers of America reported that grocery advertising had increased during the previous ten years from \$38 million to \$108 million. At the same time, per capita fluid milk consumption had increased by one percent (three pounds), in part due to the nearly universal availability of refrigeration and display cases.

An editorial written in 1951 (2) modified the meaning of the term "sanitize" from simply make "free from filth and infection" to a broader meaning, "to bring into condition conducive to health"; additionally, "sanitize" was recognized as a more complex process with general use in the food industry. The Milk and Food Sanitation Program of the Public Health Service was first developed in 1924, and by 1950, 34 states were utilizing standard milk regulations to ensure milk safety (4). Interestingly, in 1950, the US Public Health Service and the University of California funded a study to determine current temperature-time standards and thermal death rates of *Coxiella burnetii* in milk. This research remains in use for the assessment of pasteurization parameters for novel pathogens in milk, including *Mycobacterium avium* subsp. *paratuberculosis* (14).

Testing remains an integral issue of food safety and effective sanitation programs. *Escherichia coli* was adopted

as an indicator organism in 1904 with the publication of the first edition of *Standards Methods of Water Analysis* (11). However, more than 100 years later, scientists are still wrestling with questions concerning adequate indicators of sanitation (8, 20). In the 1950s, scientists asked "How valid are claims that *E. coli* is the index to sanitation?" (11). Heat-resistant strains of *E. coli* could have accounted for viable coliforms that survived the pasteurization process. In light of this possible resistance, the suitability of *Streptococcus mastitidis* or *Streptococcus lactis*, rather than *E. coli*, as tracer organisms was studied. As a result of these studies, various indicators were used. The consistent findings of higher levels of *E. coli* and other coliforms in ice cream with fruit added, compared to plain ice cream-based products, were questioned (1). Analysis indicated that confirmatory tests were necessary to avoid reporting of false positives; approximately 20–40% of positive tests for coliforms by desoxycholate lactose as reported by various companies were determined to be false (1).

Sanitarians decided that if a plant was found to be free of *E. coli*, then the plant's equipment could be given a clean bill of health. However, in many cases coliforms were still present (11). In one case, ice cream made for the U.S. Army was found to have high levels of *E. coli* and *Aerobacter aerogenes* contamination (11). Both organisms were identified as coming from egg white used to make marshmallow powder that was added to ice cream mix. Shortly thereafter, the USDA-ARS undertook a study on enhancing the natural fermentation process for the preparation of egg white to better control these organisms (18).

The complex nature of sanitation problems associated with disasters was explored, including disasters caused by Mother Nature and those caused by humankind in the



form of nuclear warfare (9). Operational plans displayed ingenuity in the development of novel means of beverage delivery and animal carcass disposal. Detailed plans for sanitary control in case of an emergency, including food refrigeration and milk and food sanitation, were discussed in the Milk and Food Sanitation Program in 1950 (4). Hazard identification in disaster areas was considered, including sewage, radioactive isotopes, debris, splintered glass, disruption of power, and lack of water (19). Public health sanitation and detection of microorganisms used in biological warfare were explored by the Senior Sanitary Engineer of the Federal Security Agency (5). Strengthening our public health and diagnostic laboratories was identified as imperative then, as it still is today (6).

In terms of epidemiology, with automation just around the corner, record keeping and analysis required more than paper and a pen (23). The sanitarian, in an attempt to explore new means of disease control, worked closely with epidemiologists and identified indicators, including the temperature of wash water or the steam table and bacterial counts, for detecting a break in a food service operation. The sanitarian was recognized as an important part of the public health team. Methods development for effective outbreak investigation continued, as it does today (15, 17). Reporting of foodborne diseases was considered poor by the majority of states and was thought to be impacted by people's travels and the increased numbers of women employed in offices and industries (3). As is the case today, scientists began to recognize that qualitative information, rather than only quantitative data, could provide important information regarding food vehicles and routes of contamination (3, 12). Educational program development addressing infectious disease, animal feeding laws, and food preparation was stressed. For example, in 1953, 376 cases of trichinosis were reported to have occurred primarily from one incident; 16% of all Americans had contracted trichinosis, and 41 states had adopted laws requiring the cooking of all garbage fed to hogs (13).

Sanitation in the 1950s faced significant challenges brought about by the industrialization of a rapidly growing food supply, along with the changing needs of humans as well as changes in microorganisms. Certainly, by the 21st century, sanitarians, food scientists, and food microbiologists have developed new methods for food production and distribution, but are humbled by the fact that they still face some of the same challenges of the 1950s and owe a great deal to the scientists who laid the roadways we travel today.

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*The FPT subcommittee, chaired by Michelle D. Danyluk (University of Florida), consists of Kristi Barlow (USDA, FSIS), Scott Burnett (Malt-O-Meal), Julian Cox (University of New South Wales), Denise Eblen (USDA, FSIS), Linda Harris (University of California, Davis), Kali Kniel (University of Delaware), Manan Sharma (USDA, ARS), Manpreet Singh (Auburn University), and Wendy White (Golden State Foods).
The 1950s review was led by Kali Kniel.

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Celebrating 100 Years of IAFP

JOURNALS: 1960s

Prepared by the *FPT* Subcommittee of the 100-Year Planning Committee*

The 1960s... time of the Beatles, free love and significant change in our Association. Scientifically, the majority of articles appearing in the *Journal of Milk and Food Technology* throughout the 1960s focused, as in previous decades, on milk, although many issues featured at least one study not related to dairy products. Further, and heartening to many academics, a number of articles focused on education and training.

Despite the quality and diversity of research reported throughout the decade, it is particularly important and pertinent to focus on Association activities in this article. Given that what began as the International Association of Dairy and Milk Inspectors started in 1911, the early 1960s represented what is now the halfway point in the history of our Association, a time most suited to reflection, and a time of revolution.

Revolution? Through late 1962 and early 1963, the Association considered its direction and, with it, a change of name. Of particular note was an argument put forward *against* such a change (5), on the basis that environmental sanitation is an almost nebulous area and "environmental sanitation is an all inclusive term, encompassing all phases of sanitation." And therein lies the very reason for change; does this argument not suggest a farm-to-fork approach to management of the sanitary status of food, the very mantra we chant today? The rest is indeed history, with the change to International Association of Milk, Food and Environmental Sanitarians put into effect through publication in the June 1963 volume of the journal.

The first half of 1963 also saw published a series of Special Features describing the first 50 years of the Association. It is worthwhile considering the views of our professional 'ancestors' of those 50 years, given the provision, through these current articles, of perspectives on those preceding 50 years, as well as the following 50 years.

1910s

The writer who reviewed the 1910s (1) recounted the conception, gestation and birth of our Association, the International Association of Dairy and Milk Inspectors, and, through consideration of the reports of the Annual Meetings, the status of milk and dairy products and the need for quality control programs and legislation. Importantly, he alluded to the importance of pasteurization, almost lamenting the fact that none of the titles of presentations at the first three Annual Meetings featured the

word. Finally, he recognized the vision held by our earliest members, not only to form the Association itself, but to create a needed vehicle to promote the quality and safety of dairy products; without doubt, from those founding fathers to our membership today, it is, broadly, a vision still shared.

1920s

The review of the 1920s (3) highlighted the role of milk in transmission of typhoid fever, attempts to control bovine tuberculosis, an increasing focus on brucellosis, and septic sore throat due to mastitis through poor udder hygiene. Despite progress in introduction of pasteurization, raw milk sale was pervasive. While raw milk production could be certified, clearly a terminal processing step was required, a fact we accept readily today as contributing to the safety of milk and dairy products. Pasteurization was not held in high regard initially, partly because of inconsistency related to use of flash treatment and quality issues arising from outgrowth of thermophilic bacteria in low-temperature-long-hold systems. Introduction of HTST treatment improved the situation. The use of rapid methods, direct microscopic counts and dye reduction tests improved the quality of milk to be pasteurized. The sanitation of dairy equipment, both on-farm and in the processing plant, particularly through the use of hypochlorite, was shown to be critical in reducing microbial load. Collectively this highlights the recognition by management of steps throughout the food chain to ensure the quality and safety of foods (at least milk; the progenitor of HACCP?). The 1920s also saw significant growth in the internationalization of the Association, although by



today's standards, the presidency of three Canadians and the presentation of three papers at the 1923 meeting by presenters from beyond the Americas might make "International" seem to be an overstatement.

1930s

According to the reviewer of the 1930s (4) this was, like the '60s, a decade of change, with the introduction of a new name, the International Association of Milk Sanitarians and, in 1937, production of the first issue of the *Journal of Milk Technology*. Despite the impact of the Depression in the early 1930s, the publicity afforded by the journal saw a significant upsurge in membership, which quadrupled, from 270 to 1,150, between 1931 and 1941. Presentation of statistics highlighted the role of Associate Members in the vitality of the Association.

1940s

A review of the 1940s almost inevitably (2) highlighted the impacts, both negative and positive, of World War II on the supply and demand and thus the quality and safety of foods, the efforts of Association members, and even the operation of the Association itself. The need for a greatly increased supply of milk, the commodity at the heart of the Association, soon revealed 'cracks' in production. However, the consequent and increasingly critical role of sanitarians in ensuring the safety and quality of milk under such adverse conditions actually led to a strengthening of the Association. The Affiliate structure was formalised in 1943, with Illinois, Iowa, Michigan, New York and Wisconsin in place by late 1944. These groups sustained the Association, as wartime regulations prevented congregation of large numbers of professionals. Name changes, to the *Journal of Milk and Food Technology* and the International Association of Milk and Food Sanitarians, were followed closely (in 1948) by the appointment of the Association's first full-time Executive Secretary, a position that remains, in a much-expanded way, today. Despite the War, membership of the Association grew throughout the decade, with dramatic growth in membership in the late '40s due to the much-warranted upgrade of industry members from Associates to Full Members.

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The 1960's review was led by Julian M. Cox.

1950s

The writer who reviewed the '50s (6) focused on administration of the Association during this decade, which saw change in the structure of the Executive Board, not unlike what we see today. Executive Board members served an apprenticeship, while their successors assumed the same responsibilities. Such succession planning served the Association well then, as it does now. Despite a membership of around 2,500, the Association was in debt at the start of this decade. Like any good organization, investment was made during the hardest of times, with the Executive Secretary implementing a modern approach to both management of the Association office and, production of the journal, including expansion of its advertising program. The journal changed from a geographically disparate and administratively burdensome system to one of consolidation, thereby gaining greatly in efficiency. Collectively, this set the journal on a path that has made our current journals great assets, both scientifically and financially. Affiliates more than doubled, from 11 in 1951 to 25 in 1953, with related growth in membership from 2,500 to over 3,500, a figure close to that of the present. The Association's Constitution formalized the broadened criteria for membership, in recognition of the role of diversity in strengthening any organization and in maximizing the quality and safety of food. Further, it recognized the need to enhance academic and professional training of its members, once again reflecting a major charter of today's Association. By the end of the decade, the Association was financially strong, with an unprecedented membership of more than 4,100.

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Celebrating 100 Years of IAFP

JOURNALS: 1970s

Prepared by the *FPT* Subcommittee of the 100-Year Planning Committee*

The Journal underwent several significant changes during the 1970s. During this decade, articles in the *Journal of Milk and Food Technology* reflected society's attitudes toward food consumption, food safety and environmental trends. Articles investigating microwave oven technology and the description and application of Hazard Analysis (and) Critical Control Points (HACCP) programs had a profound impact on the preparation and safety of foods. The name change from the *Journal of Milk and Food Technology* to the *Journal of Food Protection* provided the opportunity for publication of articles on a wide variety of food safety topics, rather than the previous focus on dairy products.

For most of the 1970s, the Journal focused significantly on articles about issues affecting dairy products, including a number of articles examining the survival of *Salmonella*, *Clostridium perfringens*, and *Staphylococcus aureus* in milk and of *Vibrio parahaemolyticus* in oysters. More broadly, articles reported on examination of the quality and safety of stored, refrigerated, pasteurized milk. Several studies addressed the effect of fluorescent light on the nutritional and quality attributes of milk. Off-flavors developed in milk stored in glass or plastic bottles within 12 h, but not in milk stored in fiberboard containers until 48 h (4). It was also determined that these off-flavors were not due to lipid oxidation, indicating that the fat content of milk did not affect the quality of stored milk. Milk stored in fiberboard containers also showed no loss of riboflavin compared to that stored in plastic or glass containers and exposed to light, where the loss was proportional to the amount of light exposure that the milk received (4, 6). Off-flavor development and vitamin destruction were reduced by storing milk in colored or filtered light (6). These types of studies appear to have directly influenced how milk is stored and displayed in U.S. supermarkets today.

The widespread presence of microwave ovens in homes around the world has changed food preparation and consumption patterns over the past forty years, a trend that received considerable attention during the 1970s. Several articles in the Journal addressed the use of microwave ovens, their potential impact on human health, and their effectiveness in reducing potential foodborne pathogens in contaminated, microwaveable foods. Survey data of microwave ovens in 1970 showed that 20% leaked radiation that exceeded 10 mW/cm², twice the 5 mW/cm² limit that the U.S. Department of Health, Education and Welfare had established (5). This radiation leakage was attributed primarily to poor design, with user maintenance and frequency of service also playing roles. Cleaning of ovens, especially sealing mechanisms, reduced radiation leakage of microwave ovens, indicating that sanitation and maintenance of microwave

ovens is crucial to operating them safely and reducing exposure of humans to radiation (5).

The effect of microwave cooking on inactivation of foodborne pathogens was also evaluated. Microwave heating of containers of soups showed that the highest temperatures were achieved in the center of the soup, followed by the bottom of the container, and then the top of the container. However, even though the top portion of the soup had the lowest temperature, greater inactivation of *Salmonella* Typhimurium and *Escherichia coli* was observed in this region of the product (3). These findings indicate that heating may not have been the only method by which microwave ovens could kill bacterial pathogens. Microwaves may change cell permeability, or induce sub-lethal injury in bacterial cells from which cells may not recover (8). Regardless, these studies show that proper microwave heating could serve as an equivalent process to conventional cooking to inactivate foodborne pathogens that may be present in foods and likely provided assurance to food microbiologists that microwaveable foods were indeed safe for consumption.

Environmental issues also found their way into the pages of the Journal. The use of DDT {1, 1, 1-trichloro-2,2 bis-(p-chlorophenyl) ethane} was banned by the U.S. Environmental Protection Agency because of the potentially harmful effects exposure to it could have on humans. Apple pomace, because it was thought to contain DDT, had been discontinued as an ingredient in dairy cattle feed because of the potential transmission of harmful levels of DDT in milk. A study published in the Journal showed that milk from dairy cows receiving apple pomace



in feed had lower levels of DDT than commercial milk or milk from cows receiving hay silage or corn in their feed (9). The publication of this article indicated the Journal's responsiveness to environmental issues affecting food safety.

As HACCP was being implemented in food processing facilities, several articles in the *Journal of Food Protection* evaluated its effectiveness. As HACCP systems and approaches became more prevalent in food processing facilities, several articles evaluated its utility in foodservice establishments (1). These works determined that the time-temperature relationship during entrée preparation was a critical control point (CCP); the monitoring (viewed in this article as synonymous with corrective action) was the continuous surveillance of the temperature throughout production. Equipment and personnel sanitation were also determined as critical control points, with established standards for sanitation being used to monitor these CCPs. A HACCP approach was also evaluated in facilities preparing roast beef, which had been associated with numerous cases of foodborne illness (2). Although thawing of frozen beef did not provide opportunity for bacterial growth, conditions during cooking, hot holding, and cooling could promote the growth of bacteria in the center and on the surface of roast beef. Recommendations were made to assure that these cooking and holding temperatures were prohibitive to the growth of bacteria on roast beef.

A summary of the 1970s in the Journal would not be complete without mention of what has come to be an indispensable piece of equipment in food microbiology laboratories worldwide – the Stomacher, the use of which compared favorably to the use of the traditional blender (7). This work showed that the stomacher provided recoveries of aerobic plate counts from celery and wiener homogenates that were equivalent to recoveries with traditional blending, but provided more convenience in manipulating the sample in the

laboratory after homogenization. The experience of food microbiology graduate students had been irrevocably changed.

The 1970s represented a time of transition for the Journal, as its name changed to the current *Journal of Food Protection*. During this decade the Journal published articles that impacted food microbiology from scientific, consumer, and human health perspectives, matters that continue to impact food safety forty years later.

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The 1970's review was led by Manan Sharma.

The fifth of a series published in Food Protection Trends reviewing publications of each decade of the International Association for Food Protection.

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Celebrating 100 Years of IAFP

JOURNALS: 1980s

Prepared by the *FPT* Subcommittee of the 100-Year Planning Committee*

The 1980s saw the birth of several food safety issues that food safety professionals still focus on today. In papers published in the *Journal of Food Protection (JFP)*, the focus shifted from established technologies such as microwaving to new technologies such as irradiation and vacuum packaging. Also, as the decade progressed, interest shifted from studies of generic *Escherichia coli* to the emergence of new pathogens, such as *E. coli* O157:H7, *Salmonella enterica* serovar Typhimurium, and *Listeria monocytogenes*, and to DNA-based methods of microbial detection.

Continuing a trend seen in the 1970s, several articles were published in the early 1980s on the principles of microwave radiation and its effects on various types of microorganisms and food matrices (1, 14, 20). As stated in one article, "Microwave energy is gaining increased importance as an energy-saving, rapid and effective cooking and heating method in homes, institutions, and commercial establishments. It is estimated that by 1985, sales of microwave ovens will reach six million units in the U.S. and one in every two families is expected to have a microwave oven" (20). According to Fung and Cunningham (14), in their 1980 review article on destruction of microorganisms in microwave-cooked foods, one of the most interesting findings from research at that time showed that a combination of heat and microwave irradiation destroyed microorganisms; thus food could be cooked for a shorter period of time while achieving the same level of safety as conventional oven cooking (14). Research articles on microwave safety continued to appear throughout the 1980s, although progressively fewer in number.

Processing technologies that came to the forefront later in the decade included a renewed focus on irradiation, first mentioned in a 1980 paper describing enhanced aflatoxin production in irradiated spores of *Aspergillus* (35). Later papers focused on the use of irradiation to extend the shelf life and decrease spoilage of beef products (31), to reduce microbial contamination of food packaging containers (36), and to control *Clostridium botulinum* toxin formation in bacon (33). Another technology first mentioned in 1982 was vacuum packaging, when its effects on bacterial growth and presence were examined in beef (23), bologna (6), pork (30), and variety meats (32). In 1985, the use of nisin, a bacteriocin produced by *Lactococcus lactis*, was discussed as an inhibitory agent for preservation of bacon (38).

The microbiological focus of the journal also changed during the 1980s. As the decade progressed, there was less focus on generic *E. coli* research and greater attention to new pathogens. In the early 1980s, research on *E. coli* was largely focused on its utility as an indicator organism. The 1982 paper by Kornacki and Marth (25) titled "Foodborne illness caused by *Escherichia coli*: a review" focused on characteristics of enteropathogenic *E. coli*, characteristics of the enterotoxins it produced, factors affecting production and stability of the enterotoxins, techniques for analysis of the toxins, characteristics of the illnesses and the importance of *E. coli* as a foodborne enteric pathogen, with an emphasis on cheese and dairy products. In 1982 the first few reports appeared of research targeted at control of *E. coli* in foods (17). In 1983, studies on levels of *E. coli* on broiler carcasses (26) and discussion of meat processor sanitary standards (41), topics of enduring interest to the Food Safety and Inspection Service (FSIS), were published. We noted one prescient comment by Williams et al. (41), who stated that "...results indicate that programs based on visual inspection alone may not result in acceptable equipment sanitation." It was not until 1985 that reports of illnesses associated with "colohemorrhagic" *E. coli* were mentioned in *JFP*, and in 1986 the first four papers on *Escherichia coli* O157:H7 were published, although no papers specific to *E. coli* O157 were indexed in *JFP* 1987 through 1989.

Salmonella has long been recognized as a significant foodborne pathogen, but it was not until the 1980s that the

significance of *Salmonella* serology became apparent in terms of potential public health impact. Papers published earlier in the decade tended to cite findings for *Salmonella* Typhi, and other *Salmonella* species' (31, 37) and CDC author Bryan (5) discussed "serovars associated with foods and outbreaks" in his paper on "Current trends in foodborne salmonellosis in the United States and Canada" and stated that "S. Typhimurium, the most frequently isolated serovar from human specimens, is commonly isolated from cattle, swine and turkeys." Papers published throughout the 1980s continued to characterize *Salmonella* contamination of almost every food imaginable and to propose appropriate methodologies for each, but few studies described attempts to identify specific serotypes. In 1987, seven *S. Typhimurium* papers were indexed in *JFP*, although many of these only referred to the serotype to be specific as to methodology, rather than focusing on the characteristics of this serotype. For example, Bradshaw et al. (3) examined the thermal resistance of *S. Typhimurium* linked to illness from raw milk consumption. Additional papers on survival of *Salmonella* in milk followed in 1988 (27) and 1989 (16), although the focus had moved back to general methodology development and outbreak reporting for "generic" *Salmonella* (22).

The first occurrence of listeriosis from *Listeria monocytogenes* in cheese and dairy products (10) was reported in 1985. Thereafter, studies on *L. monocytogenes* methodology development, survival in food matrices (28, 40) and in the food processing environment (11), and outbreak reporting (39) were commonplace. In 1988 and 1989, several articles appeared describing *L. monocytogenes* in meat products, including ground beef (40), franks (28), chickens (2), fermented sausage (24), and poultry meat at the slaughterhouse and grocery store level (18), as well as its survival on chicken breasts (21) and pepperoni and sausage (19). Also in 1988, Fraser and Sperber described a method for rapid detection of *L. monocytogenes* in food and environmental samples using esculin hydrolysis, a method still in use today (16, 54). In 1987, FSIS initiated a regulatory microbiological sampling program for *L. monocytogenes* (13), and in 1989 it established "zero tolerance" for *L. monocytogenes* in ready-to-eat (RTE) meat and poultry products. Although cases of listeriosis have decreased over time, *L. monocytogenes* remains a primary focus of food safety efforts to this day.

With the detection of new and emerging foodborne pathogens, DNA-based microbial sampling methods also gained new interest toward the end of the decade. In 1980 the focus was on bacteriological methods such loop-plating techniques



(4) and stack pouring of petri plates (28). Also of interest was an adhesive tape method for estimating microbial load on meat surfaces (15) and methods for determining the heat resistance of spores in fluids (29). Articles on molecular biology methods were largely absent until 1988 and 1989, when several papers described new technologies, such as DNA probes for *Salmonella* (22) and enterotoxigenic *E. coli* in foods and wastewater (34). Other rapid methods were also reported, including a fluorogenic assay for *E. coli* (12) and a *Salmonella* enzyme immunoassay technique (7).

By 1989, the microbiological landscape was not very different from what we see today in terms of food safety pathogens of concern. But just around the corner, in the 1990s, advances in microbiological methodology and food safety testing techniques were approaching that would fundamentally change the work of food safety professionals everywhere. See the next article in this series in the next issue of *FPT* to learn more about food safety challenges and discoveries that occurred in the 1990s.

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The 1980's review was led by Kristina E. Barlow and Denise R. Eblen.

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Celebrating 100 Years of IAFP

JOURNALS: 1990s

Prepared by the *FPT* Subcommittee of the 100-Year Planning Committee*

Research trends from the 1980s continued in the 1990s, with an increased focus on *Listeria monocytogenes* and *Salmonella* in the early years of the decade and then a shift toward enterohemorrhagic *Escherichia coli* in the later years. The 1990s also saw an emergence of novel rapid bacterial identification methods and intervention strategies targeting *L. monocytogenes*, *Salmonella*, and *E. coli* as well as continued interest in expanding the application of irradiation technology to improve food safety and maintain product quality. The emergence and growing popularity of processed, refrigerated, and ready-to-eat foods made it imperative to understand factors affecting the shelf life of these products and to develop technologies to extend shelf life without compromising product safety.

L. monocytogenes continued to dominate the publication trends in the *Journal of Food Protection* for the first half of the 1990s. One reviewer strongly suggested that research should be conducted on its prevalence, virulence, stress response, injured-but-viable cells and response to anti-listerial agents not commonly used in foods. The majority of the research published in the *Journal* was on growth and survival of *Listeria* spp. under various combinations of food processing parameters and on design of intervention strategies against *Listeria* in milk and milk products, eggs, seafood, meat and meat products (3, 6, 9, 14, 20, 21). Research was also focused on prevalence of *Listeria* in sources such as smoked fish, taking into consideration the diversity of various species of *Listeria* in the environment, the multiple food sources that may contain *Listeria* and the development of stress resistance (1, 5, 15, 22). Rapid methods developed to identify *Listeria* included use of a listeriolysin O gene probe in ground beef, multiplex PCR in dairy, and rapid test kits to name a few (11, 17, 23).

The continuum in *Listeria* research was overshadowed by the landmark Jack-in-the-Box outbreak caused by *E. coli* O157:H7 in 1993, which changed the course of research in the latter half of the 1990s. Although research on *Listeria* continued, publications on *E. coli* gained prominence after 1995. Researchers and industry started developing and evaluating novel rapid *E. coli* identification techniques such as the Polymacron™ enzyme immunoassay, ISO-GRID® and EZ Coli (2, 7, 8). *Escherichia coli* developed into a pathogen of interest not only in meats, but also in dairy products, fruits, and fruit juices (4, 24, 25, 27). Researchers evaluated the efficacies of various intervention technologies ranging from steam vacuuming to gamma and electron beam irradiation to eliminate or reduce *E. coli* (13, 16). Although a great deal of research was being conducted on *E. coli* O157:H7, a new outlook for research was presented in a paper titled

“Verotoxigenic *Escherichia coli* Infections: US Overview,” in which it was stated that “DNA encoding virulence factors and surface antigens suggest diarrheagenic *E. coli* have evolved by acquiring large DNA fragments, with subsequent chromosomal recombination. Some Shiga toxin-producing *E. coli* other than *E. coli* O157:H7 are no doubt pathogens, but the majority of these toxigenic strains found in food are probably not virulent. More research is needed to define the characteristics that render Shiga toxin-producing organisms harmful to humans.”

Salmonella was the other prominent bacterial pathogen studied throughout the 1990s with regard to its prevalence, the development of rapid novel methods for identification, intervention steps, and survival and growth. Research efforts were also directed toward viruses in foods, vibrios associated with seafood, emerging pathogens such as *Arcobacter*, and zoonotic bacteria such as *Erysipelothrix* (10, 18, 19, 28). Although *Campylobacter* was increasingly recognized as an important cause of illness in the 1990s, research on *Campylobacter* was restricted to a few publications. As surveys on multi-state outbreaks and products involved in foodborne illnesses were being conducted, competitive exclusion and growth response of pathogens in food models were some of the other areas of research that were introduced and studied extensively for the purpose of controlling *Salmonella* and *E. coli* to enhance pre- and post-harvest food safety, respectively. Researching the behavior of stressed pathogens was also gaining prominence, well complemented by studies focused on developing improved methods of detecting stressed bacteria.

The 1990s was a decade of significant change at what was then known as the International Association of Milk, Food and Environmental Sanitarians (IAMFES). The first female secretary to serve on the Executive Board, who



then became the first female President of IAMFES in 1995, was elected in 1992. The 1990s ended with members of IAMFES voting to change the name to 'International Association for Food Protection,' as it is currently known throughout the world.

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The 1990's review was led by Manpreet Singh.

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Celebrating 100 Years of IAFP

JOURNALS: 2000s

Prepared by the *FPT* Subcommittee of the 100-Year Planning Committee*

The decade starting with the year 2000 began with a bang, as the world waited to see if all the precautions that had been taken would prevent the dreaded Y2K meltdown. It was a fitting start to the 2000s, as fear of a technology failure ushered in a decade in which technology impacted almost every aspect of protecting the food supply. The way we communicated about food protection issues changed significantly, from paper reports, to online newsletters, to e-mail messages and blogs, and even through online social media; the time it takes to learn about an outbreak has shortened from months to weeks to days to an instant.

The terrorist attacks on September 11, 2001, and the other attacks that followed led to a realization of the vulnerability of our food supply to attack. Following this, a large shift occurred in the paradigm of food protection so that it also encompassed biosecurity hazards. Greater consideration of such hazards has led to strengthening of facility security and development of risk assessments to prevent intentional harm caused through agro-terrorism. A systematic risk-based approach has become a reliable and economical means to identify and prioritize these vulnerabilities (3), and the adoption of this approach is evident in manuscripts published in the *Journal of Food Protection* (*JFP*).

A quick check on the web of science shows 3,976 publications in *JFP* from 2000 to 2010, over 1,000 more than in the 1990s. The focus of *JFP* on bacterial pathogens is evident from the number of publications related to *Escherichia coli* serovars (1,468 manuscripts, including 991 specific to *Escherichia coli* O157), *Salmonella* (1,335 manuscripts), *Listeria* (1,126 manuscripts), *Campylobacter* (338 manuscripts), and even *Enterobacter sakazakii* (*Cronobacter* spp., 53 manuscripts). Manuscripts addressing other microbial pathogens were lower in numbers: viruses (88 manuscripts) and parasites (22 manuscripts). Allergens (18 manuscripts) and chemical contaminants such as melamine (3 manuscripts) were hardly mentioned at all.

Top cited publications in *JFP* from the 2000s are indicative of trends seen in the food industry. Public demand for specific trends — organic, natural, minimally processed, local and sustainable — had the food industry looking for alternative processing and preservative technologies. A plethora of published manuscripts were related to the activity of naturally occurring antimicrobials, including essential oils, against foodborne pathogens in a wide variety of food matrices. Two of the top 10 cited manuscripts in this decade (4, 6) addressed natural antimicrobials. Alternate processing technologies, such as ultraviolet light (79 manuscripts), electrolyzed water (39 manuscripts), ozone (41 manuscripts), and chlorine dioxide (38 manuscripts) treatments, along with different aqueous chemical treatments and washes, also left their mark on *JFP* publications in the 2000s.

A 2003 review of consumer handling in the home (12) determined that 75% of the reviewed studies used surveys (i.e., self reporting) of consumer behavior. However, knowledge, intentions, attitudes, and self-reported practices did not correspond to observed behaviors, suggesting that observational studies provide a more realistic indication of the food hygiene actions actually used in domestic food preparation. This change in the way microbiologists look at food safety actions is one of the cornerstones of the late 2000's movement toward behavior based on food safety management, specifically a change from a "food safety management system" to a "food safety culture" in both large scale and domestic food production environments. Coupled with this change in approach has been a progression of risk-based evaluations beyond the historical Hazard Analysis Critical Control Points (HACCP) programs of the 1990s to the integration and coordination of these activities through all facets of the farm to fork continuum. Papers in *JFP* adopting a risk-based approach included the development of standards for enteric pathogens in produce irrigation water (13); *Clostridium perfringens* in ready-to-eat and partially cooked meat and poultry products (2); and *Staphylococcus aureus* in raw milk (10).

Public demand for convenience foods has increased steadily over the past 20 years (9). This has been coupled with growing concerns for *Listeria monocytogenes* associated with ready-to-eat (RTE) foods. Between 1998 and 2000, FSIS reported 71 *L. monocytogenes* recalls, involving over 92 million pounds of RTE meat products (5). A large-scale survey reported a *L. monocytogenes* prevalence of 1.82% in ready-to-eat foods purchased from various retail locations (8). In response to this threat, in 2003, FSIS released legislation (68 FR 34207) declaring *L. monocytogenes* an adulterant in meat and poultry RTE foods. The multitude of *JFP* articles



centered on *L. monocytogenes* in RTE foods demonstrates the ongoing interest in, and need for, innovative processing and antimicrobial treatments to meet the standard of the current zero tolerance policy for *L. monocytogenes*. Many RTE processing facilities have gone through renovations, implemented more stringent sanitation procedures, developed new approaches to sanitary design of equipment, and fundamentally changed the way RTE manufacturers viewed their post-processing management (14). Most RTE manufacturers also reassessed their HACCP and prerequisite food-safety plans to introduce procedures to prevent post-processing contamination with this pathogen (15). The need for research to better understand this organism's behavior, for better testing methods, and for innovative mitigation strategies resulted in the publication of over 1,100 *Listeria*-related manuscripts in *JFP* during the 2000s.

Surveillance related to food safety increased as well during this time. FoodNet, a foodborne disease component of the Centers for Disease Control and Prevention (CDC) EPI program in collaboration with the USDA and FDA, was established with five sites in 1995 and expanded to 10 sites by the end of the decade (1). FoodNet is an active surveillance program for a number of culture-confirmed cases of foodborne pathogens (16). PulseNet, an additional surveillance and reporting network operated by CDC in the US, began in 1996. However, similar networks under PulseNet International were established over the past 10 years in much of the world (11) and have been used to monitor a number of foodborne pathogens including *E. coli* O157:H7 (7). The use of pulsed field gel electrophoresis (136 manuscripts in the 2000s) and other molecular typing tools continued to be widely used.

As we conclude this review of the 2000s, it is hard to predict which of the trends or research articles published in this past decade may be the most influential in years to come. The committee hopes that you have enjoyed our review of the manuscripts associated with *JFP* over the 100-year history of IAFFP. To end our review, we would like to reiterate the words of the first editorial section published in *JFP*:

"This publication would not exist if it had not been for the devoted and intelligent work of inspectors in the past. Without their work, our present achievements would not be impossible. They founded and built. We remodeled and extended. Old-timers, we salute you... It [JFP] is not something different. It is all the old one was, plus the new. It is the expression of the growing edge of our profession..."

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*The *FPT* subcommittee, chaired by Michelle D. Danyluk (University of Florida), consists of Kristi Barlow (USDA, FSIS), Scott Burnett (Malt-O-Meal), Julian Cox (University of New South Wales), Denise Eblen (USDA, FSIS), Linda Harris (University of California, Davis), Kali Kniel (University of Delaware), Manan Sharma (USDA, ARS), Manpreet Singh (Auburn University) and Wendy White (Golden State Foods).

The 2000's review was led by Wendy White and Michelle Danyluk.

The eighth of a series published in Food Protection Trends reviewing publications of each decade of the International Association for Food Protection.

Reprinted from 2011 *Food Protection Trends*, Vol. 31, No. 8.

Appendix F

Past Presidents

- 1912 – C. J. Steffen
1913 – C. J. Steffen
1914 – C. J. Steffen
1915 – A. N. Henderson
1916 – Claude F. Bessio
1917 – Wm. H. Price
1918 – Alfred W. Lombard
1919 – James O. Jordan
1920 – Ernest Kelly
1921 – C. L. Roadhouse
1922 – H. E. Bowman
1923 – G. E. Bolling
1924 – J. B. Hollingsworth
1925 – T. J. Strauch
1926 – G. C. Supplee
1927 – W. A. Shoults
1928 – Ira V. Hiscock
1929 – H. R. Estes
1930 – R. E. Irwin
1931 – A. R. B. Richmond
1932 – W. B. Palmer
1933 – H. N. Parker
1934 – P. F. Krueger
1935 – C. K. Johns
1936 – G. W. Grim
1937 – J. C. Hardenbergh
1938 – A. R. Tolland
1939 – V. M. Ehlers
1940 – P. D. Brooks
1941 – L. C. Frank
1942 – F. W. Fabian
1943 – C. A. Abele
1944 – C. A. Abele
1945 – R. R. Palmer
1946 – R. R. Palmer
1947 – R. G. Ross
1948 – W. D. Tiedeman
1949 – A. W. Fuchs
1950 – M. R. Fisher
1951 – K. G. Weckel
1952 – H. L. Thomasson
1953 – H. J. Barnum
1954 – John D. Faulkner
1955 – Ivan E. Parkin
1956 – Harold S. Adams
1957 – Paul Corash
1958 – Harold Robinson
1959 – Franklin Barber
1960 – W. V. Hickey
1961 – John Sheuring
1962 – Charles E. Walton
1963 – Ray Belknap
1964 – John H. Fritz
1965 – W. C. Lawton
1966 – Fred E. Uetz
1967 – P. R. Elliker
1968 – A. N. Myhr
1969 – Samuel O. Noles
1970 – Milton E. Held
1971 – Dick B. Whitehead
1972 – Orlowe M. Osten
1973 – Walter F. Wilson
1974 – Earl O. Wright
1975 – P. J. Skulborstad
1976 – H. E. Thompson, Jr.
1977 – Henry V. Atherton
1978 – David D. Fry
1979 – Howard Hutchings
1980 – Bill Kempa
1981 – William Arledge
1982 – Harry Haverland
1983 – Robert Marshall
1984 – A. Richard Brazis
1985 – Archie Holliday
1986 – Sid Barnard
1987 – Roy Ginn
1988 – Leon Townsend
1989 – Robert Gravani
1990 – Ronald Case
1991 – Bob Sanders
1992 – Damien A. Gabis
1993 – Michael P. Doyle
1994 – Harold Bengsch
1995 – C. Dee Clingman
1996 – F. Ann Draughon
1997 – Michael H. Brodsky
1998 – Gale Prince
1999 – Robert E. Brackett
2000 – Jack Guzewich
2001 – Jenny Scott
2002 – James S. Dickson
2003 – Anna M. Lammerding
2004 – Paul A. Hall
2005 – Kathleen A. Glass
2006 – Jeffrey M. Farber
2007 – Frank Yiannas
2008 – Gary R. Acuff
2009 – J. Stan Bailey
2010 – Vickie Lewandowski

Appendix G

Past Annual Meetings and Locations

1912	Milwaukee, WI	1961	Des Moines, IA
1913	Chicago, IL	1962	Philadelphia, PA
1914	Chicago, IL	1963	Toronto, Ontario, Canada
1915	Washington, D.C.	1964	Portland, OR
1916	Springfield, MA	1965	Hartford, CT
1917	Washington, D.C.	1966	Minneapolis, MN
1918	Chicago, IL	1967	Miami Beach, FL
1919	New York, NY	1968	St. Louis, MO
1920	Chicago, IL	1969	Louisville, KY
1921	New York, NY	1970	Cedar Rapids, IA
1922	St. Paul, MN	1971	San Diego, CA
1923	Washington, D.C.	1972	Milwaukee, WI
1924	Detroit, MI	1973	Rochester, NY
1925	Indianapolis, IN	1974	St. Petersburg, FL
1926	Philadelphia, PA	1975	Toronto, Ontario, Canada
1927	Toronto, Ontario, Canada	1976	Arlington Heights, IL
1928	Chicago, IL	1977	Sioux City, IA
1929	Memphis, TN	1978	Kansas City, MO
1930	Cleveland, OH	1979	Orlando, FL
1931	Montreal, Quebec, Canada	1980	Milwaukee, WI
1932	Detroit, MI	1981	Spokane, WA
1933	Indianapolis, IN	1982	Louisville, KY
1934	Boston, MA	1983	St. Louis, MO
1935	Milwaukee, WI	1984	Edmonton, Alberta, Canada
1936	Atlantic City, NJ	1985	Nashville, TN
1937	Louisville, KY	1986	Minneapolis, MN
1938	Cleveland, OH	1987	Anaheim, CA
1939	Jacksonville, FL	1988	Tampa, FL
1940	New York, NY	1989	Kansas City, MO
1941	Tulsa, OK	1990	Arlington Heights, IL
1942	St. Louis, MO	1991	Louisville, KY
1943	Cancelled	1992	Toronto, Ontario, Canada
1944	Chicago, IL	1993	Atlanta, GA
1945	Cancelled	1994	San Antonio, TX
1946	Atlantic City, NJ	1995	Pittsburgh, PA
1947	Milwaukee, WI	1996	Seattle, WA
1948	Philadelphia, PA	1997	Orlando, FL
1949	Columbus, OH	1998	Nashville, TN
1950	Atlantic City, NJ	1999	Dearborn, MI
1951	Glenwood Springs, CO	2000	Atlanta, GA
1952	Milwaukee, WI	2001	Minneapolis, MN
1953	East Lansing, MI	2002	San Diego, CA
1954	Atlantic City, NJ	2003	New Orleans, LA
1955	Augusta, GA	2004	Phoenix, AZ
1956	Seattle, WA	2005	Baltimore, MD
1957	Louisville, KY	2006	Calgary, Alberta, Canada
1958	New York, NY	2007	Lake Buena Vista, FL
1959	Glenwood Springs, CO	2008	Columbus, OH
1960	Chicago, IL	2009	Grapevine, TX
		2010	Anaheim, CA

Appendix H

Publication Editors for Association Publications 1912–2011

Annual Reports

Ivan C. Weld, Chestnut Farms Dairy, Washington, D.C.....	1912 – 1929
Paul B. Brooks, State Department of Health, Albany, New York	1930 – 1936
C. Sidney Leete, State Department of Health, Albany, New York.....	1937

Journal of Milk Technology, Special Convention Number

(Vol. 1, Number 1)	Oct. 1937
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Edited by Special Committee on Association Publication

Wm. B. Palmer, Chairperson

C. S. Leete, J. J. Regan, J. H. Shrader, J. A. Tobey

Journal of Milk Technology

Wm. B. Palmer (Managing Editor), Milk Assn. of the Oranges, Orange, New Jersey	1938 – 1945
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J. H. Shrader (Editor), National Dairy Products Corporation, East Orange, New Jersey and Wollaston, Massachusetts	1938 – 1945
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Journal of Milk and Food Technology

- Wm. B. Palmer (Managing Editor), Milk Assn. of the Oranges,
Orange, New Jersey 1946 – 1951
- J. H. Shrader (Editor), National Dairy Products Corporation,
Wollaston, Massachusetts 1946 – 1954
- J. C. Olson, University of Minnesota, Minneapolis, Minnesota 1954 – 1967
- Elmer H. Marth, University of Wisconsin, Madison, Wisconsin 1967 – 1976

Journal of Food Protection

- Elmer H. Marth, University of Wisconsin, Madison, Wisconsin 1977 – 1987
- Lloyd Bullerman, University of Nebraska, Lincoln, Nebraska 1988 – 1995
- Larry R. Beuchat, University of Georgia, Griffin, Georgia 1994 – 2000
- John N. Sofos, Colorado State University, Fort Collins, Colorado 1996 –
- Mike Davidson, University of Tennessee, Knoxville, Tennessee 2002 –
- Joe Frank, University of Georgia, Athens, Georgia 2002 –
- Elliott Ryser, Michigan State University, East Lansing, Michigan 2006 –

Dairy and Food Sanitation

- Henry Atherton, University of Vermont, South Burlington, Vermont...1985 – 1988

Dairy, Food and Environmental Sanitation

- Henry Atherton, University of Vermont, South Burlington, Vermont...1989 – 1993
- John Bruhn, University of California-Davis, Davis, California 1994 – 1995
- William LaGrange, Iowa State University, Ames, Iowa 1996 – 2002

Food Protection Trends

- William LaGrange, Iowa State University, Ames, Iowa 2003 – 2004
- John Cervený, Madison, Wisconsin 2004
- Edmund A. Zottola, Cook, Minnesota 2004 – 2007
- David A. Golden, University of Tennessee, Knoxville, Tennessee 2007 –

Appendix I

2011 Executive Board



PRESIDENT

Lee-Ann Jaykus, Ph.D.
North Carolina State University
Dept. of Food Science
P. O. Box 7624
Raleigh, NC 27695-7624, USA
Phone: +1 919.513.2074
Fax: +1 919.513.0014
E-mail: leeann_jaykus@ncsu.edu



PRESIDENT-ELECT

Isabel Walls, Ph.D.
USDA – The National Institute
of Food and Agriculture
800 – 9th St. SW, Room 3423
Washington, D.C. 20024-2475, USA
Phone: +1 202.401.6357
Fax: +1 202.401.5179
E-mail: iwalls@nifa.usda.gov



PAST PRESIDENT

Vickie Lewandowski, M.S.
Kraft Foods
1 Kraft Court
Glenview, IL 60025-5066, USA
Phone: +1 847.646.6798
Fax: +1 847.646.3426
E-mail: vlewandowski@kraft.com



VICE PRESIDENT

Katherine M. J. Swanson, Ph.D.
Ecolab
655 Lone Oak Dr.
Eagan, MN 55121-1649, USA
Phone: +1 651.795.5943
Fax: +1 651.204.7516
E-mail: katie.swanson@ecolab.com



AFFILIATE COUNCIL CHAIR

David C. Lloyd
University of Wales Institute, Cardiff
Llandaff Campus
Western Ave.
Cardiff, South Wales CF5 2YB, United Kingdom
Phone: 44.0.292041.6306
Fax: 44.0.292041.6306
E-mail: dcloyd@uwic.ac.uk



SECRETARY

Donald W. Schaffner, Ph.D.
Rutgers University
65 Dudley Road
New Brunswick, NJ 09802, USA
Phone: +1 732.982.7475
Fax: +1 732.932.6776
E-mail: schaffner@aesop.rutgers.edu



EXECUTIVE DIRECTOR

David W. Tharp, CAE
International Association for Food Protection
6200 Aurora Ave., Suite 200W
Des Moines, IA 50322-2864, USA
Phone: +1 515.276.3344
Fax: +1 515.276.8655
E-mail: dtharp@foodprotection.org

Appendix J

Association Staff

Executive Staff 1952 – 2011

H. L. “Red” Thomasson, Executive Secretary, Shelbyville, Indiana	1952 – 1973
Earl O. Wright, Executive Secretary, Ames, Iowa	1974 – 1983
Kathy Hathaway, Executive Manager, Ames, Iowa	1983 – 1989
Steven K. Halstead, Executive Manager, Ames, Iowa and Des Moines, Iowa	1989 – 1995
Dave Merrifield, Executive Director, Des Moines, Iowa	1996
David W. Tharp, Executive Director, Des Moines, Iowa.....	1997 –

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Donna A. Bahun, Design and Layout
Farrah Bengel, Accounting Assistant
Julie A. Cattanaach, Membership Services
Donna Gronstal, Senior Accountant
Terri M. Huffman, Program Coordinator
Karla K. Jordan, Order Processing
Didi Loynachan, *JFP* Editorial Assistant
Susan Smith, Association Services
Pam J. Wanninger, Proofreader

**Thanks to the present staff and all past staff who
have helped the Association become what it is today.**

Association Name and Logo Evolution

1911 • International Association
of Dairy and Milk Inspectors

1938 • International Association
of Milk Sanitarians

1950 • International Association
of Milk and Food Sanitarians

1953



1966 • International Association of Milk,
Food and Environmental Sanitarians

1966



1992



2000 • International Association
for Food Protection





International Association for Food Protection®

6200 Aurora Avenue, Suite 200W

Des Moines, IA 50322-2684 USA

+1 800.369.6337 +1 515.276.3344

FAX +1 515.276.8655

www.foodprotection.org

info@foodprotection.org

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