

2006-2007 SUSTAINING MEMBERS

4C Food Corp.	Great Lakes Cheese of NY, Inc.
Agri-Mark, Inc.	H. P. Hood, Inc.
Agri-Mark/McCadam	Hainsworth Calf Management Inc.
Alex C. Fergusson Co.	Herkimer Foods
American Food Safety Institute	IBA
Basic Chemical Solutions	ICCO Cheese Co., Inc.
Beechnut Nutrition Corp.	IDEXX Laboratories
Bruns Bros. Process Equipment	International Food Network Inc.
Byrne Dairy, Inc.	Johnson Diversey
CASP LLC	Kraft Foods
Central NY Sanitarians	Kraft Foods/Pollio Italian Cheese
Certified Laboratories, Inc.	Lowville Producers
Conesus Milk Products	Midland Farms
Conflow Technologies Inc.	Mohawk Associates, Inc.
Converse Laboratories Inc.	Mollenberg Betz, Inc.
Cool Brands Dairy Inc.	Neutec Group, Inc.
Dairy Farmers of America	O-At-Ka Milk Products Coop., Inc.
Dairy One, Inc.	Perry's Ice Cream Co., Inc.
Dairylea Corp., Inc.	ProCheck Food Safety Consultants, Inc.
Danisco USA	Quality Milk Production Services
DCS Sanitation	R. Conley, Inc.
DSM Food Specialties	Rochester Area Sanitarians
Eastern Crown Inc.	Rochester Midland Corp.
Ecolab Food & Beverage	Sani Pure Food Labs
Ecolab, Inc.	Steuben Foods, Inc.
Ellsworth Ice Cream	Stewarts Processing, Inc.
Elmhurst Dairy	Tops Markets, LLC
Empire Cheese, Inc.	Turning Stone Casino
Empire Specialty Cheese	Twincos Inc.
Empire State Milk Quality	Ultra Dairy Fraser
F. Cappiello Dairy	United Dairy Machinery Corp.
Feldmeier Equipment, Inc.	Upstate Niagara Coop., Inc.
Fieldbrook Foods Corp.	Weber Scientific
Foodlink	Western NY Food Protection Assoc.
FOSS, Inc.	WinWam Software/NoverEngelstein & Associates
Friendship Dairies, Inc.	Worcester Creameries
Fruitcrown Products Corp.	



84th Annual Conference and

FULL DAY Food Facility IPM AND RE-CERTIFICATION COURSE FULL DAY

September 18-20, 2007

Doubletree Hotel
E. Syracuse, NY

in cooperation with

Cornell University Food Science Dept.
Institute of Food Science
NYS Department of Health
NYS Department of Agriculture & Markets

REGISTRATION

Tuesday	4:00pm – 6:00pm
Wednesday	8:00am – 5:00pm
Thursday	8:30am – Noon

MEETING REGISTRATION PRICE BY 9/8 PRICE AFTER 9/8

Pesticide Applicators Re-Certification Only	\$90.00*	\$100.00
AC Registration	\$125.00**	\$145.00**
Banquet & Cocktail Hour	\$45.00	\$ 55.00
Cocktail Hour Only	\$20.00	\$ 20.00
Affiliate/Sustaining Lunch	\$15.00	(Advance Tickets Only)
		* Includes Lunch
		**Includes STATE membership dues

WEDNESDAY, SEPTEMBER 19, 2007

General Session

Huron/Ontario Room—Moderator: Chip Lindberg

AM	
8:15	Attendance Award
8:30	Presidential Address Kevin Zimmerman
8:40	Keynote Address – “The State of Food/Dairy/ Agriculture in New York Patrick M. Hooker, Commissioner NYS Dept. Agriculture & Markets
9:00	The Current Status of Produce Safety in the US John J. Guzewish, FDA
9:30	Food Retailers concerns with Product Safety TBD
10:00	Break
10:15	Implementing Good Agricultural Practices (GAPs) in New York Eric Hansen, The Ed Hansen Farms, Inc.
10:45	The Importance of Good Agricultural Practices in Assuring Produce Safety Robert B. Gravani Cornell University
11:15	Business Meeting

EXHIBITS -- FOYER

Tuesday	4:30pm – 8:00pm
Wednesday	9:00am – 5:00pm
Thursday	9:00am – Noon

MILK AND CHEESE BAR -- FOYER

Wednesday	9:00am – Noon; 1:15pm – 5:00pm
Thursday	9:00am – Noon

TUESDAY, SEPTEMBER 18, 2007

Opening Presidential Reception

6:00 pm - 7:00 pm
Superior/Erie Room

WEDNESDAY, SEPTEMBER 19, 2007

General Session cont'd.

Huron/Ontario Room—Moderator: Chip Lindberg

PM	
12:00	Council of Affiliates/Sustaining Member Luncheon Superior/Erie Room Past President's Luncheon, Sacketts Room
1:15	Attendance Award
1:30	Foodborne Illness Outbreaks—Understanding Legal Claims & Incentives for Improved Food Safety Bruce T. Clark, Marler Clark L.L.P., P.S.
2:30	Raw Milk Sales in New York – A Regulatory Perspective Will Francis, NYS Dept. Agriculture & Mkts. Casey McCue, NYS Dept. Agriculture & Mkts.
3:30	Break
3:45	Building Blocks for Integrated Pest Management HACCP Programs (Joint Session with IPM Course) Robert B. Gravani Cornell University
	COCKTAIL HOUR – 6:00PM – Superior Room
	AWARDS BANQUET – 7:00PM Erie/Michigan/Ontario Room

WEDNESDAY SEPTEMBER 19, 2007

**Food Facility IPM
Re-Certification Course**

(Up to 6.25 Re-Certification Credits)

Michigan Room—Moderator: Mike Giffin

- AM
- 7:30am **Registration** – Hallway
- 7:55 **Welcome/Opening Remarks**
Ron Gardner
Cornell University
- 8:00 **IPM In Food Processing For Small Fly Management**
Joe Barile
Bayer Environmental
- 9:30 **Pesticide Regulator Update from DEC**
Don Nelson, Tom Beschle & Jerry Kimmel
New York State DEC
- 10:15 Break
- 10:30 **The Identification and Management of Stored Product Pests**
Fred Strickland, Jr., B.C.E.
Terminix
- PM
- 12:00 **Affiliate/Sustaining Lunch (provided)**
- 1:30 **Retail Food Store Integrated Pest Management Program: Enhanced Interaction Between Management and the Service Provider**
Greg Collins, Manager, Government Affairs
Penn Traffic
- 2:15 **NPMA – Pest Management Standards for Food Plants**
Greg Baumann
National Pest Management Association
- 3:15 **Break**
- 3:45 **The Building Blocks for IPM in Food Processing HACCP Programs**
(Joint Session with NYSAFP AC)
Robert B. Gravani
Cornell University
- 4:30 **Distribute Certificates**

THURSDAY, SEPTEMBER 20, 2007

Laboratory Session

**Huron Room (Joint w/ Field Session)
Moderator: Robin Waite/John Grom**

- AM
- 8:15 **Attendance Award**
- 8:30 **What's Happening With Dairy Checkoff**
Melissa Osgood, American Dairy Association
- 9:00 **Different Day, Different Bug - the Dynamics of Microbial Populations in Raw Milk**
Gary Bennett
Quality Milk Production Services
- 9:45 **NYS Milk Labeling Guidelines**
Dennis Moore
NYS Dept. Agriculture & Markets
- 10:00 **Alternative Milk Processing and Marketing**
Cyrus Schwartz, Elmhurst Dairy
- 10:30 **Break**
- 10:45 **In-Line Milk Sampling for Direct Loads—Approved Methods and SOPs**
Thomas Angstadt, Dairylea Coop., Inc.
- 11:15 **FDA Update**
Stephen E. Pierson, FDA

THURSDAY, SEPTEMBER 20, 2007

Field Session

**Ontario Room (Joint w/Lab Session)
Moderator: John Grom/Robin Waite**

- AM
- 8:15 **Attendance Award**
- 8:30 **What's Happening With Dairy Checkoff**
Melissa Osgood, American Dairy Association
- 9:00 **Different Day, Different Bug - the Dynamics of Microbial Populations in Raw Milk**
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Stephen E. Pierson, FDA

WEDNESDAY & THURSDAY

Spouses Program

- Wednesday, September 19, 2007**
- Shelby Board Room**
- 8:30 am **Coffee and Danish**
- Thursday September 20, 2007**
- Shelby Board Room**
- 8:30 am **Coffee and Danish**

THURSDAY, SEPTEMBER 20, 2007

Food Session

**Michigan Room
Moderator: Allen Mozek**

- AM
- 8:15 **Attendance Award**
- 8:30 **Cornell & Agriculture & Markets Collaborative Listeria Sampling at Retail**
Brian Sauders
NYS Dept. Agriculture & Markets
- 9:15 **Role of Packaging in Produce Safety**
Joseph H. Hotchkiss
Cornell University
- 10:00 **Break**
- 10:15 **Top 10 NYS Foodborne Outbreaks: From Long Island to Salinas Valley**
Steven Smolen
New York State Department of Health
- 11:15 **Transfats**
Mary Bassett, Deputy Commissioner
New York City Department of Health

Executive Board 2006 – 2007

- Kevin Zimmerman, President**
- Chip Lindberg, President-Elect**
- Carl LaFrate, Past President**
- John Grom, Board Member**
- Ruth Riner, Board Member**
- Leslie Ball, Board Member**
- Kathryn J. Boor, Cornell Coordinator**
- Janene S. Lucia, Executive Secretary**
- John Grom, Council Chairman**
- John R. Bartell, Newsletter Editor**

The Executive Board Wishes to Extend Special Thanks to All Committees/Members; Annual Conference Sponsors; Exhibitors; Sustaining Members and YOU – the Membership For an Outstanding Year!

