



CAFPNA

NEWSLETTER

- Chinese Association for Food Protection in North America

北美华人食品保护协会

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Welcome Message

- Zengxi Li (Current President)

I am very excited to launch our first newsletter to all our members from the Chinese Association for Food Protection in North America (CAFPNA). Our association has evolved considerably over the past decade, and today we have more than 400 members.



The main purpose of this newsletter is to bring us closer together by sharing with you all a quarterly overview of how we are progressing with activity scheduled, food safety news and member updates.

We are at unprecedented time facing the global Covid-19 pandemic crisis. Lots of us work in the essential business throughout the food supply chain, we hope everyone stay safe and healthy. To cope with the new norm of stay-at-home, we had scheduled a few **webinars** during Q1 towards April, which includes:

- Women in Food Safety, Melody Ge, Corvium, Feb 18
- Integrated Pathogen Modeling Program, Dr. Lihan Huang, USDA, Mar 18
- Shelf Life Prediction Using Artificial Intelligence & Machine Learning, Dr. James Yuan, Pepsico, Apr 7

Those education webinars certainly attracted many attentions, as we have recorded participants for each

section. We have also organized a special Chinese edition of **Covid-19 Roundtable** on April 15, to discuss career development, industry forecast and how to deal with life & work stress under such crisis. These are great activities and benefits that we provided to our members.

In this newsletter, you will also hear interesting stories about how CAFPNA was formed 10 years ago. We have a **Q&A** section with one of the CAFPNA founders, Dr. Zhinong Yan, now working at Walmart Food Safety Center in China. As we are looking back the journey, there are certainly memorable times, especially IAFP annual meetings that unite us together.

And if you are a regular for the IAFP annual meeting, you must remember the 2018 meeting in Salt Lake City, where Dr. Gary Acuff from Texas A&M spoke on Food Safety Heroes. We have our own **Food Safety Heroes** from the community, there is a section here we would like to recognize those heroes/heroines, so the young generations could have someone to look up on.

In summary, I am looking forward an unique but exciting year, although not everything has gone quite according to the plan, I am confident that we, as an association together, will overcome many obstacles and help each other to be more successful in the future!

If you have any idea or recommendation, let me hear from you.

Thanks and take care,

Zengxin



History of CAFPN

- Dr. Zhinong Yan



Dr. Zhinong Yan

Executive Director, Walmart Food Safety Collaboration Center

Food Industry Microbiologist

Member of the Global Food Safety Initiative's (GFSI) China Steering Committee

Expert Advisor of Food Safety Committee of the China Chain-Store & Franchise Association (CCFA).

Dr. Zhinong Yan is the Executive Director of the Walmart Food Safety Collaboration Center (WFSCC). He leads a team that promotes the development of food safety in China through stakeholder collaboration in the three areas of food safety innovation, education, and policy support.

Dr. Yan has nearly 30 years of academic and industry experience in microbiology and food safety. His experience spans the entire food supply chain from farm to table. His expertise includes analysis and overall solution against the occurrence, contamination, traceability and control of foodborne risk factors during the stages of production, processing, retail and catering for grain, meat, fruits, vegetables, and snack foods; Dr. Yan has extensive experience in microbiological inspections, analysis, monitoring and control of food processing equipment during production and in the business environment. He has published over 30 research papers and book chapters.

Dr. Yan was previous the Asia-Pacific Food Safety Director for Ecolab. Prior to this he also worked at a food processing equipment firm and a food safety consultancy. He has provided food safety services for over 150 food processing plants in more than 20 countries in North America, South America, Europe, and Asia. He has designed and conducted over 200 training sessions on enterprise food hygiene and safety.

Dr. Yan received his BSc. and MSc. in plant pathology from China Agricultural University in 1988 and 1994 respectively, and his PhD from Auburn University in 2000. He completed his postdoctoral research at the University of Georgia, and Michigan State University where he also served as an assistant professor in the Department of Food Science and Human Nutrition. He was formerly the Vice Chair of the International Association on Food Protection's (IAFP) Food Hygiene and Sanitation Professional Development Group, as well as the founder and two-time Chairman of the North American Chinese Association for Food Protection. Dr. Yan is currently Member of the Global Food Safety Initiative's (GFSI) China Steering Committee and Expert Advisor of Food Safety Committee of the China Chain-Store & Franchise Association (CCFA).

Q&A

1. CAFPNA was founded at 2010, who were the original founders of this great organization?

The original founders were: Jinru Chen, Tong-Jen Fu, Jingkun Li, Cindy Jiang, Zuoxing Zheng and Zhinong Yan.

2. Who were the officers when CAFPN first formed? President, president-elect, secretary, and treasurer?

President: Zhinong Yan
1st Vice President: Jinru Chen
2nd Vice President: Tong-Jen Fu
Secretary: Ting Zhou
Treasurer: Lihong Wu

3. What were the motivation to form CAFPN 10 years ago?

As we have more Chinese and Chinese American food safety professionals within IAFP, it was necessary to form a group to enhance communication among us. After



melamine issues in 2008, we felt it was more urgent to have the group organized. Therefore, the follows had gathered together to discuss the possibility and the ways to make it happen.

They had been communicating with David Tharp, the IAFP Executive Director, for about two years, and the CAFPNA was formally accepted as one of the 38 affiliates in 2010 in Anaheim, California. This was the first one based on the ethnic origin within IAFP.

4. Could you provide a few memorable moments at the very first CAFPNA annual meeting?

The first CAFPNA annual meeting was held at IAFP's annual meeting in Anaheim, California. There were close to 40 food safety professionals joining the meeting. David Tharp from IAFP formally welcomed CAFPNA to IAFP's affiliate family. We had discussed about food safety situations in China and offered the communication bridge with Chinese food safety professionals. The first CAFPNA officers were nominated and voted. All the members had a good celebration at a local Chinese restaurant afterwards.

5. Have you attended all the CAFPNA meeting since 2010? Which one(s) have been stand out from the list of meetings? Why?

Yes, I have attended all the annual meetings since 2010. Every year, we made progress in number of attendees and programs from year to year. In recent years, we had a good turnout of attendees. The program was better especially with keynote speakers introducing the progress and challenges of food safety in China and US. The mentor-mentee program has started to show the value to help students and young professionals' career development.

6. What's your expectation for the future of CAFPNA?

It has been 10 years since the beginning of CAFPNA, I am very pleased to see the development of our group and the impact of our work. I am very proud that many more affiliates from other countries and regions followed our steps to establish.

I expect to see more active interactions among the members, more communication between North America and China regarding food safety regulation, major common topics, and learnings from both sides. Look

forward to all the good things CAFPNA can help benefit members, and the countries.

7. Our student committee are quite active in the recent years, we organized many activities to help them grow such as mentor – mentee program. As a global expert on the food safety field with years of rich experience, what will be your most important career recommendation for our young students?

I would suggest to the young students to:

- i. Have a thorough understand the significance of your research projects on how it impacts academia, industries, and public. Giving a good presentation and telling good stories about your work will gain more attention. In addition, improve your presentation skills.
- ii. Take advantage of conferences and other events to network. Networking is a practice on your social skills, and importantly will provide you opportunities for professional growth and even a job in the future. IAFP is a great organization in which you will be able to interact with all kinds of experts.
- iii. Join the mentor-mentee program. I found it helps students learn more in depth about food safety knowledge, directions, and preparation for future jobs.
- iv. Be passionate about the work you are doing, be prepared for the opportunities in the future.



Food Safety Heroes



Cindy Jiang

*Senior Director
Global Food and Packaging Safety
Global Supply Chain & Sustainability
McDonald's Corporation*

Cindy Jiang is a Senior Director of Global Food and Packaging Safety at the Global Supply Chain and Sustainability department of McDonald's. She leads a global food safety function from farm to the restaurant. Food Safety is the top priority for McDonald's business as it serves over 70 million customers in 120 countries every day. Cindy is responsible for the development of global food safety strategic plan, establishing science and risk-based standards and procedures, and collaborating with internal and external stakeholders to ensure effective food safety practices along the supply chain.

Since 2008, Cindy has been a board of director for the Global Food Safety Initiatives (GFSI), GFSI is an industry-driven global collaborative platform to advance food safety. She is also a board member of SSAFE. Cindy has been actively involved in committees and working groups with many professional organizations to advance Food Safety, Food Science, Quality, and Nutrition.

After receiving a Master of Science Degree in Food Science and Nutrition from University of Wisconsin-Stout, Cindy joined McDonald's. She has held various positions within the McDonald's system since 1990. Cindy led a global team in developing McDonald's Supplier Quality Management Systems (SQMS) based on science, regulatory requirements, and best industry practices in 2006. SQMS has been the foundational requirements for all suppliers globally. Between 2014 and 2015, Cindy worked for the CEO of McDonald's China business (operating over 2000 restaurants at the time) as the Chief Food Safety Officer to establish an independent food safety department and elevate food safety management system and practices.

Cindy is a professional member of the American Society for Quality (ASQ), Institute of Food Technologist (IFT), International Association of Food Protection (IAFP). She has a great passion for Food Safety and Quality Management Systems.

Cindy had the honor of being selected to attend the McDonald's LAMP in 2013 and the Leading Women Executive program sponsored by McDonald's executive management in 2009. She volunteers her time in mentoring people with diverse background internally and externally. At her spare time, she is actively involved in the local Chinese community. Cindy and her husband lives in Chicago area.



Food Safety Heroes



Dr. Tong-Jen Fu

*Research Chemical Engineer
Division of Food Processing Science and Technology
U.S. Food and Drug Administration*

Dr. Fu is a Research Chemical Engineer with the U.S. Food and Drug Administration. She serves as the principal investigator for a wide range of research addressing food safety issues associated with fresh produce and food allergens. Dr. Fu's allergen research focuses on developing an understanding of the structural and physicochemical properties of allergenic proteins and determining how processing conditions may affect the allergenic potential and detection of these proteins. She has conducted studies to evaluate the predictive value of digestive stability as a criterion for protein allergenicity assessment, examine the structural changes underlying processing induced changes in protein immunogenicity, and determine the impact of thermal processing on ELISA detection of allergens. To characterize allergens at a molecular level, Dr. Fu collaborated with academic researchers and successfully elucidated the three dimensional structures of a number of food allergens.

Dr. Fu's research interests in produce safety include approaches to minimize microbial cross-contamination during postharvest washing of fresh produce, pathogen proliferation during sprouting, factors affecting seed treatment efficacy, and rapid methods for sampling and detection of pathogens in fresh produce and sprouts.

In recent years, Dr. Fu's public service reaches beyond research to include assisting in rule making, guidance development, compliance, and outreach activities. She participated in the development of the Produce Safety Rule and sprout guidance document and provided expert review of FDA and international guidelines on safety assessment of foods derived from recombinant-DNA plants and microorganisms and on allergen management in food establishments. Dr. Fu serves as the agency's subject matter expert on food allergens and sprouts and addresses inquiries from policy staff, field investigators, and emergency response personnel. She is actively involved in the training of federal and state regulators on sprout inspections.

Dr. Fu works closely with sprout growers to promote food safety best practices and has facilitated dialogues among growers, technology providers, EPA, and FDA regarding regulatory approval of seed treatment methods. She serves on the Organizing Committee of the Sprout Safety Alliance (a public-private partnership to develop curriculum, training and outreach programs to enhance the industry's understanding and implementation of regulatory requirements) overseeing Alliance activities and has helped the development and delivery of training courses for growers and trainers.

Dr. Fu is an active member of a number of professional associations. In particular, she has served on the Program Committee, Affiliate Council, and Executive Board of the International Association for Food Protection. Recognizing food safety is a global issue and needs to be addressed globally; Dr. Fu has been involved in developing technical programs in international conferences and in promoting international information exchange and collaborations.

Dr. Fu enjoys working for the FDA and considers it is an honor to serve the public. She also enjoys mentoring students. Throughout her career, Dr. Fu has authored or co-authored 37 journal articles, 5 book chapters, and 116 abstracts. She has co-edited 3 books.

Dr. Fu received her B.S. degree from Tunghai University, Taiwan and her M.S. and Ph.D. degrees from The Pennsylvania State University, all in Chemical Engineering.



CAF-PNA Student Committee

CAF-PNA student committee is an important part of CAF-PNA. The goal is to unite current students and recent graduates within the CAF-PNA community to share information, organize student activities, and provide our expectation and needs to current CAF-PNA officers for better serving students and recent graduates in our community. Current student activities include:

- **Mentor-mentee program:** a traditional program aims to bridge students and recent graduates to our experienced professionals within CAF-PNA based on their common interests and fields. This program has been very fruitful and developed great connections among our members over the past few years.
- **Annual student presentation competition:** this program is to encourage students and recent graduates to conduct a short presentation on their original research at the CAF-PNA Annual Meeting and foster their professionalism through contact with peers and professional members of CAF-PNA. Winners will receive money award funded by our generous financial contributions from our members.



Meet our team:

Chair: Peien Wang, PhD Candidate in Food Science and Technology,
University of Georgia

Co-chairs: Jiewen Guan, PhD Candidate in Food Engineering,
Washington State University

Ren Yang (former chair), PhD Candidate in Food Engineering,
Washington State University

Members:

Ivy Li, Master student in Food Science, University of British Columbia

Marti Hua, PhD student in Food Science, University of British Columbia

Runan Yan, PhD Candidate in Food Science, Pennsylvania State University

Siman Liu, PhD student in Food Science, University of Florida

Wenjun Deng, PhD Candidate in Food Science, University of Arkansas

Wenqian Wang, PhD Candidate in Poultry Science, University of Arkansas



Please visit our website at <http://www.cafpna.org/www/contact>, or join us on Wechat.



2020 CAFPNA Webinar Series – COVID-19 Roundtable

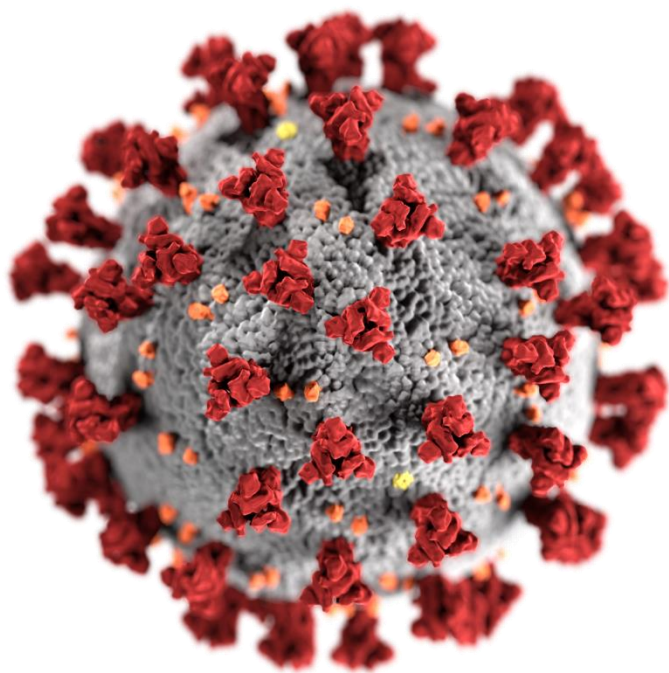


Photo credited to CDC

Covid-19 pandemic has created a health crisis that dragged the whole world into it. It has not only painted a dark picture on the economy, as more and more companies begin hiring freeze or furlough their workforce, but also changed our day-to-day lives as we are adopting this new “shelter-in-place” lifestyle. CAFPNA organized a round table discussion webinar in April and invited experts from different sectors and have lived through the previous financial crisis to provide some valuable ideas to help our members to prepare and focus on work/life during the crisis.

Moderator:

Zengxin Li, CAFPNA

Panelists:

Dr. Zhinong Yan, Walmart
Dr. James Yuan, PepsiCo
Dr. JumingTang, Washington State University
Dr. Xiuping Jiang, Clemson University
Dr. Ruiqing Pamboukian, FDA

Recorders:

Ivy Li, Marti Hua, Siman Liu, Wenqian Wang, Wenjun Deng, and Peien Wang from student committee

Current situations in the food industry, universities, and government sectors due to current COVID-19 crisis?

Food industry:

Dr. Yan: In the midst of the crisis, food companies in China strictly followed the 4 main protective suggestions including wearing masks, no gathering, frequent hand-washing and indoor ventilation. Almost one-third of the catering business were temporarily suspended, but the contactless food delivery service played a critical role to support people’s daily life. Businesses in supermarkets and grocery stores have been increasing, especially for e-commerce, which has risen by over 300%. The most popular food products in supermarkets are shelf-stable food, frozen food, and ready-to-eat food. Now, as China enters the post-crisis period, people are gradually returning to work/schools, more and more restaurants and small businesses are reopening under strict COVID-19 guidelines.

Dr. Yuan: Similar situations were seen in the U.S. In PepsiCo, the online business has greatly increased, although the business with supermarkets and catering services decreased. As the employee demand is growing on the warehouse side, the department of Research and Development (R&D) has frozen all the hiring processes. Interestingly, the demand for soft drinks and chips has increased significantly during the period of work-from-home. Since those products are made of quite simple ingredients, such as potatoes, sugar, and water, and the supply chains of PepsiCo are all over the world, including 145 countries, the current production has not been affected significantly. There are no doubts that localization and globalization are both needed in the food industry, and the COVID-19 crisis may actually stimulate the need to further develop both of them in the future.

U.S. academia:

Dr. Tang and Dr. Jiang: All the teaching work in universities has been transformed to virtual since the declaration of a national emergency. Meanwhile, a lot of problems have appeared regarding how to communicate with students sufficiently through online lectures and how to manage exams and grading appropriately. Most of the laboratory activities were suspended, except that



researchers who need to conduct the essential lab work should follow the strict social distancing guidelines, for example, only one person is allowed to work in each room. Currently, students are getting the reimbursements on housing, dining, and other student activity fees; according to the past experience, a possible decrease of state funding for universities would be expected, and new student admissions and staff/faculty hiring will both be effected in the new future.

FDA staff in the local community:

Dr. Pamboukian: U.S. hospitals are in shortage of personal protective equipment (PPE), and FDA has processed more than 60 emergency use authorizations (EUA) to help import those essential supplies from all over the world. Dr. Pamboukian from FDA has been dedicated in community charitable activities with the Chinese American Support Hospital (CASH) organization which has raised more than a hundred thousand face masks for local hospitals in Maryland. Except for regular duties, FDA also helped with the quarantine of evacuated oversea nationals in California.

What are some of the potential opportunities as you can see once this pandemic is over?

Industry:

Dr. Yuan: Food companies and food services will pay more attention to the online platform. Novel technologies such as AI, machine learning may come into the food industries. Without having personnel in the industry, a huge decrease in food safety related outbreak would be expected.

Dr. Yan: After the pandemic of COVID-19 the food safety will get more attention. In China, currently there are many discussions and reconsiderations on food safety regulations, processing, consumer behaviors and food safety education. In the future, improvements are expected on science- and risk- based preventive control strategies, good manufacturing practice and good hygiene practice, as well as public supervision.

More research and innovations may be inspired by the COVID-19 crisis:

Dr. Tang: Previous food safety research mainly focused on bacterial pathogens such as *Listeria monocytogenes*, *Salmonella* spp., pathogenic *Escherichia coli*, etc., but less on viruses. The survival and transmission of this novel coronavirus on food and food packages are still

unclear, more research in this area might be better funded. Some food processing technologies, for example, sterilization process, might have the potential to be applied into this battle of COVID-19, to produce reusable face masks. Also, food viruses such as hepatitis A that can be transmitted by food and survive in frozen food. There should be more works dealing with foodborne viruses related food safety issues in the future.

Dr. Yuan: People are exploring novel methods to improve or replace the traditional daily routine works in industry. For instance, the COVID-19 restricted the travels of the quality department to supplier plants for sampling and qualification. The R&D team therefore started exploring the possibility of applying virtual methods to quality assurance works without compromising the product quality. The virtual method will be more rapid and reduce labor cost. The development and application of AI and machine learning in the food industrial production will enter a new era. Switching from in-class to online courses should be a trend. This may provide education opportunities to more people.

Dr. Pamboukian: FDA will put more efforts on perfecting and implementing food defense related guidance and regulations in the new future, and food defense related research could be promoted (e.g., developing sensors to detect contaminants).

How would this pandemic affect the U.S. job market for the next few years? Is there any way to overcome the difficulties?

Dr. Tang, Dr. Yuan, Dr. Jiang, Dr. Yan and Zengxin: Although lots of job openings have been frozen in the U.S. due to this crisis, there should be some new opportunities in the future. In the food industry, positions in the manufacturer are always available, and starting from an entry level position would help you gain work experience and get familiar with your company and your products. Students and graduates should always keep an open mind on job hunting, the job might not be a perfect match for your background. Similar to the academic world, students need to be prepared to change their long-term plans and consider integrating their knowledge to other fields, such as the virus-related research topics.

This period of self-quarantine is actually a great opportunity for students to read and write papers, and to



gain some extra knowledge and techniques on statistics and programming. Those skills would help you become more competitive than your peers in the job market.

**Will there be more chances to find a job in China?
How's the related job market now in China?**

Dr. Yan: There are some opportunities in China. Food safety has been revived tremendous attention since 2008. In the past 12 years, China has achieved great success in developing the food safety related policies, manufacturing practices, cutting-edge research and international communication. As we are entering the new era, most of the fast-growing food companies are facing more challenges on upgrading their current technologies, and they need more experienced and well-trained young professionals to join their teams. Students and young professionals should seek for any possible opportunities to get more experience in the US and strengthen their competitiveness.

How do we overcome the increased potential racial based bias from work and job hunting in the food industry?

Dr. Yan: While the racial based bias is a long-standing problem, this issue became more complicated due to the recent changes of the political relationship between China and the US. However, people in north America should not be stressed by the current difficulties in work, daily life, and travel aspects. Maintaining a positive and optimistic attitude will help you overcome the difficulties. In a long-term view, professional behaviors, hardworking and strong skills are always the keys to success for Chinese people in North America. Your outstanding work will be recognized by others, and you will earn their respects.

What we can do to help the community better handle the situation and protect themselves as well as ourselves?

Dr. Pamboukian: one suggestion is that you can search for a charity organization, alumni association, food bank and etc. within your school or your neighborhood, and participate in all types of charitable activities, including donating PPE, giving financial support, volunteering and so on. But please pay attention to FDA qualification before any donation.

Dr. Pamboukian shared with us several useful websites with virtual volunteering opportunities:

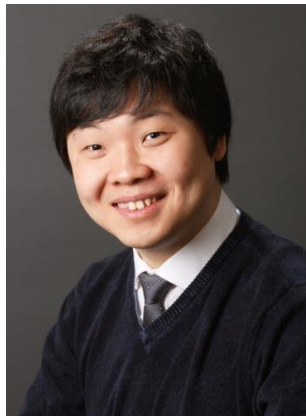
<https://www.volunteermatch.org/covid19>

<https://unitedwaydallas.org/updates/virtual-volunteering-opportunities/>

This CAFPNA newsletter pays special tribute to all the frontline workers in our food industry, to all the volunteers and donors in the community, and to all of us who are staying at home right now to help protect our healthcare system. Together, we will get through this!



Member News



2020 IAFP Student Travel Scholarship Recipient

Marti Hua

PhD student, Food Science

The University of British Columbia, Vancouver, British Columbia, Canada

Marti received his B.Sc. and M.Sc. degree in Food Science from the University of British Columbia (UBC). Marti's co-op projects received the Natural Sciences and Engineering Research Council of Canada (NSERC) Industrial Undergraduate Student Research Award and contributed to two publications. His thesis won the Undergraduate Research Award in the Agricultural and Food Chemistry Division at the 253rd American Chemical Society National Meeting, and the study was published on Food Chemistry. Marti had two first-author publications and co-authored a few during his M.Sc. program, focusing on paper-based sensors. His side project received funding from Mitacs-JSPS to support his visit to a top group abroad for training and collaboration. Marti received NSERC Postgraduate Scholarships Doctoral Award, supporting his continuous study on developing sensors for the detection of chemical hazards in food. Marti has been a volunteer at BCFPA (local branch of IAFP) for years. He also serves the new professionals committee at BC Food Technologists.