



MESSAGE FROM THE PRESIDENT Spring 2010

Greetings NEFDOA members! It's my pleasure to welcome you to the 2010 edition of "NEFDOA Alert". A "thank you" to all of the contributors and especially to Pattie Kaczynski for keeping us on track and pulling it all together.

The 2009 conference in Burlington, Vermont is well behind us and by all accounts was a huge success. A well deserved congratulations goes out to Dr. Bill Teeter, the 2009 recipient of the Eaton E. Smith Award. I'm also happy to report to Gene that the NEFDOA "Vermont Teddy Bear" (silent auction) keeps vigilant watch over my office in Albany even as I write.

So now we look forward to our upcoming 99th annual conference in historical Halifax, Nova Scotia, May 11-14, 2010. This year's conference agenda is certainly impressive. Many thanks to Al Bugenhagen for once again assembling an exceptional program. And, by the way Al, congratulations on your receiving the Harvey W. Wiley Award at the 2009 AFDO Conference in Chicago.

In closing I would like to "thank all the members and the Executive Board" for a memorable two years as your NEFDOA President. I wish incoming President Tracey Weeks the best as she leads us to NEFDOA's 100th Anniversary and Conference in Mystic, Connecticut in 2011!

I hope to see you all in Halifax!

Steve Stich
President

NEFDOA Board Meeting Minutes

Stoneham, MA

October 27, 2009

Present: John Marzilli, Brian Baker, Gene Blake, Ernest Julian, Hal Prince, Joyce Welch, Terry Macaig, Robert DeRocher, Al Bugenhagen, Patty Kaczynski, Mary Heslin, Lisa Brown, Ray Duffill, Al Pistorio, Mary Yebba

By phone: Annette Daley, Health Canada, Janice Anderson, Priscilla Neves, Tracey Weeks

1. **Presidents Report:** Gene Blake, budget report, voted on and accepted, see attached budget report.
2. **Executive Director's Report:** Gene Blake
3. **Affiliate Directors Report:** Al Bugenhagen, AFDO International Food Processing Training Course (IFPTI) Battle creek, Michigan training programs paid for by AFDO. Jeff Ferrara left AFDO for FDA. Steve Stitch took his place. Guy left Director At Large, AFDO 2010, Norfolk, VA, 2011 in Dallas, TX 2012 in Rhode Island. New Food Safety award, Richard Barnes, Gary German retiring in January 2010. Joe Reardon left AFDO and replaced Richard Barnes as Director of DFSR FDA. Al is looking into running a NEFDOA Food Vulnerability Training Program offered by IFTPI.
4. **Seafood Alliance Report:** Priscilla Neves, Sept. 9-10 meeting created an internet training course and manual.
5. Ray Duffill and Al Pistorio spoke on combining Annual NEFDOA Conference & Annual FDA Retail Food Protection Seminar. The Annual FDA Food Protection Seminar is a compliance program activity and required for certification of state inspectors. Ray explained the goals and differences in audiences. Gene – Not possible until 2013. 2011 in Mystic, Connecticut is a tribute meeting. Discussion followed – travel money an issue on how many people can attend. Suggestion to create a work group to further discuss this proposal. This is a national issue.
6. **Committee Reports:**
 - Membership:** Need to recruit new members. Mary asked for NEFDOA brochure and save-the-date conference flyer to disseminate at Northeast events.
 - By-laws:** Terry: nothing new
 - Newsletter:** Patty will get a newsletter out in January 2010

Committee Reports continued:

7. **May 2010 conference Halifax NS Canada:** Annette Daley, Janice Anderson
Gene read details of room rates, passport required for US to enter Canada.
Annette: discussed a theme for the 2010 conference in Canada. Suggestions, listeria and seafood, regulatory reform, ocean & marine issues, sodium reduction, labeling fraudulent practices, imported food, transition from inspection to investigation. Annette will send everyone a list of topics to vote on. Suggestion that conference focus on issues important to Canadians since many states may not be authorized for international travel. John Marzilli suggested FDA/WEAC's Pat Regan to speak at 2010 conference. Al has an Import speaker from CFIA. Needs a FDA speaker on imports and one on the border for the conference. John to provide suggestions.
8. **May 17, 2011 conference:** Hilton Mystic Hotel, Mystic, CT
100th Anniversary of NEFDOA: Gene Blake, Mary Heslin, Pattie Kaczynski, Al Bugenhagen – Room rates \$105/night subject to change with new per diem rates. American Distillers speaker on witch hazel, may have plant tour. Pattie lead discussion on theme and name for conference. Need a give away momentum for 100th Anniversary, special tribute to Eaton Smith, special invitation for retired members, tribute to industry leaders.
9. **June 2012 AFDO Conference hosted by NEFDOA Providence, RI:** Ernie Julian
10. **Program, Workshop/Training:** Al Bugenhagen discussed AFDO training courses earlier.
11. **Nominations for Vice President. Nominations Committee:** Last three (3) past presidents, Ernie Julian, Joyce Welch, Terry Macaig. USDA representation requested for the Board. Tracey Weeks is President elect.
12. **Discussed vacancies on the board earlier.**
13. **Silent Auction in Canada, no alcohol products.**
14. **Anything Else?** Need nominations for three (3) awards, Eaton Smith Award, AFDO Achievement Award to new government employee five (5) years or less, Associate Member award to industry person.

AFDO Conference 2010 June 19-23 Sheraton Norfolk Waterside Hotel, Norfolk, VA
AFDO Conference 2011 June 18-22 Marriott Dallas/Plano at Legacy Town Center
Plano, TX

**Newsworthy Notes from the Desk of the Executive Director
Gene Blake**

Conference Report

Our last conference was held at the Double Tree Hotel in Burlington, VT May 5-8,2009. Again this year we offered CEU's to attendees for both the Training/Workshop and the Educational Conference. Once again Al Bugenhagen came through with a great agenda, including Gerry Wojtala AFDO President, Richard Barnes from FDA Federal State Relations, Bill Teeter and Doug Steadman from the Canadian Food Inspection Agency and Annette Daley and Darren Leyte, from Health Canada.

Great speakers and topics highlighted by The Safety of Imported Foods, Tracebacks for Tomato/Pepper outbreak, the Peanut Butter Recall, Communications Barrier at Chinese Food Establishments, Seafood Safety, Domestic and Imported, Food Defense, Listeria, Ice the Forgotten Food and much more.

This year we applied for and were awarded a \$5,000.00 grant from the AFDO Endowment Foundation to allow us to give grants to help 12 attendees to attend the NEFDOA Conference, and one person to the AFDO Conference in Chicago. Many thanks to the AFDO Endowment Foundation the grant certainly aided in the success of the conference.

At the Awards Banquet on Thursday night, Dr. William Teeter Executive Director Ontario Operations Canadian Food Inspection Agency was the recipient of the Prestigious 2009 Eaton E. Smith Award for his Service, Support and Dedication to NEFDOA a much deserved award, congratulations to Dr. Bill.

Unfortunately, this year there was no recipient of the Associate Member Award.

Financially, the conference was a success thanks again to the endowment foundation.

Registration Fees were \$10,885.00
Endowment Foundation \$5,000.00
Total \$15,885.00

EXPENSES
\$10,885.81

Income from the conference including the grant \$4,999.19
AFDO Conference Attendee to Chicago \$1,624.19
Actual Income from the conference \$3,375.00

Let's make it number three: Al Bugenhagen was the 2009 winner of the most prestigious Award that AFDO presents to a member of the organization, the Harvey W. Wiley Award which he received at the AFDO Conference in Chicago. That makes three (3) winners of this very special award for NEFDOA members in the past four years, quite an accomplishment.

Some very interesting notes:

Steve Stich will be stepping down as President of NEFDOA in May of 2010 at the conference in Halifax in May. Steve has been a great President and I want to take this time to thank him for a great two years as President and for all the help he has given to me and NEFDOA during those two years. Also Steve, our soon to be has-been, has been nominated to the AFDO Board of Directors as the Representative At Large, a position that he filled in for the last year. This will be a permanent position until the next election.

Tracey Weeks with the CT Department of Public Health will be taking over the reigns as President of NEFDOA in May in Halifax and Joyce Welch with the NH Department of Public Health will be taking over the position of President Elect in May also. I know they will both do a great job, my congratulations to you both and I am looking forward to working with both of you.

Al Bugenhagen will remain on as the AFDO Affiliate Director a position he has held for the past three (3) years and has done a great job. Al will also remain as the NEFDOA Program Chair and Coordinator and I don't have to tell you what a great job he has done in that position.

With Steve as the AFDO Representative at Large and Al as the AFDO Affiliate Director, NEFDOA now has a big voice within the AFDO organization.

Ernie Julian, NEFDOA Past President and Chief of the Rhode Island Department of Health, Office of Food Protection was honored by the University of Connecticut's NEAG School of Education as the Outstanding Professional of 2009 given to Dr. Julian for his long-term public service activities toward reducing Foodborne Illness and improving Food Safety. Congratulations Ernie, no one deserves that award more than you.

Paul Tierney, long time member of NEFDOA and AFDO and Director of the MA Department of Public Health Food Protection Program semi retired about three years ago but was retained in an Advisory Position for that period of time. Well, believe it or not, Paul has actually retired, and the next day after officially retiring, Paul and his wife Anita left for Florida, to points unknown for three months of nothing but golf. Rumor has it that they loved it so much down there that they are in the process of purchasing a house. Now I suppose I don't have a snowballs chance in hell of getting Paul back to NEFDOA in an advisory position. Good luck to you both!

Doug Steadman is taking a job in Calgary, Alberta. Doug's Western colleague, Phil Amundson, retired last May, and Ottawa is having a challenge finding a suitable replacement for him. His area is huge, Manitoba to British Columbia, including the Yukon and the northern Territories, with all the animal health issues those western cattle, pigs and birds bring as part of the package.

Doug's CFIA President asked if he would consider being the Western Executive Director for a year, essentially, buying some time for a more permanent staffing solution to be found. Doug has agreed, and will be heading out West in July. Once completed, his plans, are to retire, so this will be a nice transition for him, plus provide an opportunity for him to work in and see another part of the country. Congratulations and Best Wishes!

Terry Macaig is still a legislator for the State of Vermont and becoming a more well known political hack everyday – when will it end.

Al Bugenhagen is still under the delusion that NY State makes the “World's Best Maple Syrup”.

Mike Kravchuk USFDA is working in China for the next two years. He says he doesn't have to go “out for Chinese anymore”.

The NEFDOA web-site is up and running with up-dates coming in all the time – check it out – **nefdoa.org**

Gene Blake was appointed Chair and Terry Macaig Co-Chair of the AFDO Alumni Committee at the AFDO Conference in Chicago in 2009.

John Young with Young and Associates has moved to Vermont from PA and has become a member of NEFDOA. We welcome John to NEFDOA – he will be a great asset to our Association. John Young has been with AFDO for many years and is currently Chair of the AFDO Endowment Foundation Board of Trustees. John, along with Terry Macaig, Treasurer and Gene Blake are three representatives from NEFDOA on the Board of Trustees of the AFDO Endowment Foundation.

Pattie Kaczynski and her dad just got back from yet another trip to the “Sunshine State”. I’m sure it was another great trip (I hope “pop” brought me back one of those fine cigars he smokes when he is down there). He’s a great guy.

The **NEFDOA Office** is usually open Monday and Tuesday of each week and e-mail, fax and phone messages are checked on a daily basis. **Phone: 603-856-7062**
Fax: 603-715-5292 and **e-mail: nefdoa@comcast.net** Just a note, fishing season is coming soon

Spring 2010 NEFDOA Affiliate Representative Report Al Bugenhagen

This past year has been a very busy time for AFDO. AFDO’s relationship with the International Food Protection Training Institute (IFPTI) has been very fruitful with numerous training courses being sponsored and provided at several locations across the country but primarily at the IFPTI facility in Battle Creek, Michigan. Attendee’s travel expenses to attend these courses have been fully funded by a grant from the Kellogg Foundation and support from the federal government. Currently there are several courses being offered all of which can be viewed in detail at the AFDO website: www.afdo.org

AFDO dues for the year 2010 are now due. If you have not renewed your AFDO membership or want to join for the first time you can very easily do so electronically at www.afdo.org

The 2010 AFDO Annual Conference is being co- hosted with CASA in Norfolk, Virginia. An excellent program has been developed and can be viewed at the AFDO website. Registering to attend the conference can also be done electronically via the AFDO website.

As many of you may already know, two of the individuals in the succession chain to the office of AFDO president now work for the FDA and are not able to continue the succession to the office of president, which has resulted in a temporary suspension of the bylaws by the membership to allow for a second consecutive term as president for the current president, Ron Klein.



**John Marzilli, District Director of
FDA New England District Office retiring June 3, 2010
Mary Yebba**

It is with mixed feelings of sadness and joy that we announce the planned retirement of John Marzilli our District Director effective June 3, 2010. We will miss John's extensive knowledge of FDA science and regulations and most of all we will miss his warm, caring personality.

John started out in the FDA Boston District Laboratory in 1971 as an undergraduate in Northeastern's Co-op program. After receiving his B.S. degree in Chemistry from Northeastern University he was then promoted to a FDA Analytical Chemist. In 1986, he was promoted to Scientific Coordinator in FDA's Office of Regulatory Affairs, Headquarters (ORA HQ) and in October 1989, he accepted a position with ORA's Division of Federal-State Relations. In March 1993, Mr. Marzilli was selected to participate in the Office of Personnel Management's (OPM) Executive Potential Program. In April 1994, he accepted a position as Deputy Director, Division of Field Science. In June 1995, Mr. Marzilli was selected as the Director of FDA's Cincinnati District Office and two years later Mr. Marzilli became the Director of FDA's New England District Office. In January 2000, Mr. Marzilli was selected to serve as the Deputy Associate Commissioner for Regulatory Affairs for ORA. Mr. Marzilli then became the Associate Commissioner for Science and Health Coordination in FDA's Office of the Commissioner where he provided executive oversight of FDA's human subject research. In January 2007, Mr. Marzilli was appointed as the Director of the Winchester Engineering and Analytical Center. He has served as the District Director of the New England District Office since December 2008.

We are very happy for John as he enters into retirement after 39 years with FDA and wish him the best and a long, happy healthy retirement! Details of John's retirement party to follow.



CONNECTICUT FOOD FRAUD Frank Green, R.S. MPH

The focus for many programs on the Federal and State levels for the last decade has been on food safety and food defense. A critical related and neglected aspect has been food fraud, the intentional manufacture and sale of food that is being fraudulently represented or adulterated. We have seen this in Connecticut in toothpaste, olive oil, Chinese food products with melamine and over ice glazed seafood. Fraud seems to be ever present, most recently in the news there was a report of an alleged, long-running bribery scheme involving apparently tainted tomato products being used in food processed by some of the nation's largest companies, including Kraft Foods Inc., Frito-Lay and Nabisco. The processor SK Foods, one of the biggest in the country has been accused of paying off buyers at large food companies to accept mold-riddled tomato products for above-market prices.

In many respects it's the perfect crime with the profits of the drug trade with penalties akin to littering. As added benefit competitors will rarely if ever shoot you or your family or destroy your place of business and very few people go to jail on these charges. Fines and penalties for food fraud are akin to jaywalking and treated as a cost of business.

So what actions are we talking about?

- Adulterators, adding fillers or cheaper adjuncts
- Tampering such as the addition of melamine or the tainted tomatoes
- Outright theft such as shoplifting or the black market in baby food
- Unauthorized productions or overruns
- Diversion such as products produced for a foreign market showing up in the US
- Simulation or look alike
- Counterfeiters such as the mis-representation of name brand products, the kind of thing typically sold in dollar stores

These activities or something similar have probably always been around in one shape or another. Globalization of world trade however has increased the targets available to perpetrate these fraudulent fraud for likely offenders. Globalization has also made it easier to order, produce, and sell imported products particularly since consumers have

been trained to seek lower prices regardless of the origin, (witness the dollar store phenomenon.) Concurrently, the supply chain has also become stretched, depersonalized and fragmented with the consolidation and elimination of wholesales.

With fewer eyes and hands are on the supply chain, automated ports and containerized shipping, and a chain that stretches thousands of miles from China, over the seas and land, to get to the nearest discount market it is easier than ever to insert a product into that chain. Distributors can now work with a cell phone and an office, (some apparently work with just a van. Some of our investigations revealed just that, suppliers with a cell phone, a van and frequently just a first name who would show up on a monthly or biweekly basis to some of the dollar stores.)

Food fraud has been estimated by the government of the United Kingdom to be a 49 billion dollar global concern, or about 10% of the total counterfeit market and its growing. Typical practices included everything from product substitution; repacking overseas product as American or substituting farm raised fish for wild caught, to product up-labeling; repacking Ordinary olive oil as ExtraVirgin, to misrepresenting products; selling conventional products as kosher or organic to product adulteration; adding corn or soybean oil to olive oil to unauthorized product copying or counterfeiting; toothpaste and drugs sold under major brands, down to the tried and true practices of product “freshening”; such as changing date codes.

So what is the public health risks? Is it just an economic crime that basically just costs consumers more at the grocery check-out (ultimately all fraud and product shrink is paid for by consumers). These practices are not conducted in the broad light of day. Production values may be less than desirable and there may be undeclared allergens or other ingredients such as melamine or other toxins. It can go without saying that there is a lack of Good Manufacturing Practices if any inspection at all. Most troubling is that it may be used as a means to attack the food system.

Countermeasures do exist some are overt such as tamperproof packaging, or holograms. Other countermeasures are covert and can range from basic stuff such as lot codes and hidden security seals all the way to high tech measures such as micro-tagging and RFID systems. Mettler Toledo and Hobart are developing new hidden tag systems, the Mettler Toledo Sensormatic Electronic Article Surveillance (EAS) Tag which can be placed in an unobtrusive place on the product.

Improvements can also be made in the systems used to track and trace product from production to final sale. Companies can initiate authentication standards during

production, promptly conduct investigations where questions arise, lobby for new regulation and modify standard operating procedures with an eye toward security.

Finally it has to be accepted that counterfeit food poses a public health threat and as in food safety and food security the most efficient and effective implementation to prevent these practices is by incorporating anti-counterfeiting strategies into SOP's (HACCP, GMP, QC/QA). We can also learn from other industries and incorporate current anti-counterfeiting strategies in those industries to the food industry. We must also expect that criminals and con artists and their actions will continue to enter the supply chain.

Research and collaboration needs

- Partnerships are crucial across industry, regulatory and academia,
- Research on packaging to make it difficult for such fraud to take place,
- Develop supply chain management strategies to ensure greater monitoring of the system,
- Establish partnerships with criminal justice and develop the in-house capacity to investigate and prosecute the crimes, and, we must,
- Attain greater understanding of the risks and drivers of the system

Resources

ACAPP – Anti Counterfeiting and Product Protection Program at the University Of Michigan, <http://www.a-cappp.msu.edu/index.html>

For more information contact Jeremy M. Wilson, Ph.D., Director of the A-CAPPP at (517) 353-9474 or jwilson@msu.edu or John W. Spink, Ph.D., Associate Director of the A-CAPPP at (517) 884-0520 or spinkj@msu.edu

National Intellectual Property Rights Coordination Center – largest investigative arm of the Department of Homeland Security, U.S. Immigration and Customs Enforcement (ICE) plays a leading role in targeting criminal organizations responsible for producing, smuggling and distributing counterfeit products, <http://www.ice.gov/pi/cornerstone/ipr/>

The National Intellectual Property Rights Coordination Center
2451 Crystal Drive, Suite 200
Arlington, VA 20598

Web site: www.ice.gov – E-mail: IPR.Center@dhs.gov – Telephone: 866-IPR-2060



MASSACHUSETTS

Priscilla Neves, RS, MEd, Director

MDPH Bureau of Environmental Health – Food Protection Program

MA Allergen Awareness Act

The Massachusetts Department of Public Health has proposed new food allergen regulations in 105 CMR 590.000, State Sanitary Code, Chapter X: Minimum Sanitation Standards for Food Establishments. The proposed amendments implement three requirements of the Allergen Awareness Act, M.G.L. c. 140 6B signed into law last year. The majority of food service operations will require a poster in the staff area relative to food allergy awareness, a menu notice, and training for food service staff regarding food allergies. For more information, go to <http://www.mass.gov/dph/fpp>

MA New Calorie Posting Requirements

On May 13, 2009, the Massachusetts Public Health Council voted to amend Massachusetts regulation CMR 590.000 Minimum Sanitation Standards for Food Establishments – Chapter X, to include calorie posting requirements in food service establishments that have 20 or more locations in Massachusetts and that have standardized menu items. This new regulatory requirement is a major component of the Department’s effort to address the continued rise in the prevalence of overweight and obesity in Massachusetts. The regulations will go into effect on November 1st, 2010. More information on MA calorie posting requirements are available at <http://www.mass.gov/dph/fpp>



NEW HAMPSHIRE
New Hampshire Division of Public Health Services
Food Protection Section

Joyce J. Welch, Administrator

The NH DPHS Food Protection Service is currently revising its food rules and will be adopting the 2009 FDA Food Code. The draft rules will be entering the rulemaking process shortly.

New Hampshire's Food Protection Section is planning a food safety table top exercise on April 14, 2010. This exercise is part of the process of revising, refining and validating the New Hampshire Food Emergency Response Plan (FERP) to ensure the effective cooperation of involved response entities and to protect the public from food-borne illness. This exercise will address plans relating to food service industry and local, State and Federal agencies' capacity and coordination efforts to respond to and recover from a natural disaster that affects the safety of food and agricultural products.

New Hampshire is very pleased to be selected to host the FDA course SPECIAL PROCESSES AT RETAIL (FD312). The course is scheduled for September 13 and 14, 2010 in Concord, New Hampshire. We are looking forward to having Allen Gelfius return to New Hampshire to instruct this course and also want to thank NEFDOA for acting as our fiscal agent. This course explores the specific types of food processing in retail stores and food service operations which are required by the FDA Food Code to have a variance and mandatory HACCP plan. Topics will include smoking, curing, use of food additives, reduced oxygen packaging, live molluscan shellfish tanks, sprouted seeds, processing and packaging juice, and custom processing of animals. For more information about the course contact Joyce Welch at jjwelch@dhhs.state.nh.us

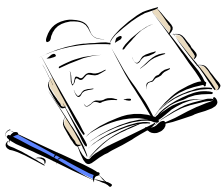


VERMONT, NEW YORK AND THE CHAMPLAIN BRIDGE

Terry Macaig

In 1929 the Champlain Bridge connecting Crown Point, New York and Addison, Vermont was completed. Eighty years later the bridge was closed after engineers determined that it was unsafe due to erosion of its concrete piers. The bridge has a long history of travel from the two states and was once a toll bridge. The bridge had a span of 2,900 feet and was used by commuters each day, bringing business to both states. Those left without a bridge had to do a circuitous route involving as much as 100 miles one way to get to work. The bridge was imploded in December and took about 5 seconds to be reduced to rubble. Ferry service has now been established for traffic.

LOOK FOR YOUR COUPON FOR THE CHAMPY EXPRESS IN THE NEXT ISSUE!! (Does anyone know what this is? Please e-mail me: kaczynski@copper.net if you know the answer)



UPCOMING CONFERENCES

May 11-14, 2010 NEFDOA Conference Halifax Canada to be held at the Prince George Hotel – a great conference and a great time – try to plan on coming up and visiting our good friends from Canada. You will need a passport – Visit our **web-site: nefdoa.org** for all the information you will need for this Conference including the agenda and the registration form.

April 9-14, 2020 Conference for Food Protection Providence Rhode Island
Check out www.foodprotect.org for more information

June 18-20, 2010 AFDO Conference, Norfolk, VA at the Norfolk Waterside Hotel – visit afdo.org for all the information you will need

August 2010 USFDA Food Protection Seminar – Vermont, hotel and dates are not known at this time. Contact Ray Duffill raymond.duffill@fda.hhs.gov
Al Pistorio alfred.pistorio@fda.hhs.gov or Al Burns Alfred.burns@vdh.state.vt.us

September 13-14, 2010 Course FD 312 Special Processes at Retail brought to You by USFDA, the State of New Hampshire and NEFDOA at the Courtyard by Marriott Hotel Concord, New Hampshire. More information, contact Joyce Welch, State of New Hampshire Food Protection Program at jjwelch@dhhs.state.nh.us

May 17-20, 2011 NEFDOA Conference at the Hilton Mystic Hotel, Mystic, CT the 100th Anniversary of NEFDOA – what a conference this will be, and only fitting to be held in Mr. NEFDOA’s (Eaton Smith) backyard, (where it all started) this will be a very special conference. We have arranged for some very special speakers to be on the agenda for the Awards Banquet on Thursday night. Ed Jackowitz and his two sons Brian and Kevin will be presenting the “**Witch Hazel**” story. This will be very interesting to say the least. Although a lot still needs to be done, you can still check out **nefdoa.org** for more information.

June 18-22, 2011 AFDO Conference – Plano, Texas at the Marriott Dallas/Plano Hotel – check out **afdo.org** for more information

June of 2012 AFDO Conference hosted by NEFDOA in Providence, RI
No further information is available at this time

