

The International Association of Milk and Food Sanitarians, Inc.: Its Accomplishments and Aims *

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IN Milwaukee, Wisconsin, October 1911, thirty-five men from Australia, Canada, and the United States, interested in improving the quality of milk, organized the INTERNATIONAL ASSOCIATION OF DAIRY AND MILK INSPECTORS. One year later, at their first annual meeting, our first president, Mr. C. J. Steffen, Chief Dairy Inspector of Milwaukee, in his presidential address, said:

"How to proceed to more completely safeguard the milk supply, and to encourage the employment of competent, experienced men as inspectors, and to standardize and make uniform our work, are some of the objects for which this Association was organized, and for the accomplishment of which this Association will labor. . . . I trust the result of our work will be received by our superiors throughout this and other countries in the spirit and for the purpose for which this Association was organized, namely, to elevate and to improve the work and to place it in the hands of men who are best qualified and fitted to do the work. . . ." (1)

One of these organizers was P. J. Stahel, Chief Dairy Inspector, Toogoolawah, Queensland, Australia. One of the founders, Dr. J. A. Gamble, writes:

"We had thirty-five members at that time of which only a handful of us remain. The membership has since expanded to the present high

number and the influence of the group through its publication . . . has sure grown."

The Secretary-Treasurer at the first meeting reported the total income for this year as \$70, expenses \$68.26, leaving balance on hand of \$1.74.

One of our recent past-presidents, Dr. F. W. Fabian, editorialized in the Journal:

"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 thirty-five 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." (2)

ITS EARLY FUNCTIONING

"We believe that for the past three and a half decades, the life blood of the Association has been the free exchange of ideas amongst a widely scattered membership during the formative period of milk sanitation. It was soon found that one of the most effective methods of disseminating the latest and best in milk sanitation was the annual meeting where were discussed the successes and failures of new methods and techniques. It should be remembered that it was during this time in which practically all the dairy equipment and sanitary procedures which we have at present were evolved. For example,

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it was not until 1910 when the first Report of the Committee on Standard Methods for the bacterial examination was printed. So it can readily be seen that our Association is really a pioneer in dairy sanitation with a long and honorable history of achievement." (3)

The first organization activities of the new Association were the annual meetings. These were held once a year in cities within the area where its membership lived. This territory predominantly lay along the Atlantic coast, stretching from Maine to Virginia, and running west as far as Pittsburgh and northern Ohio, reaching across Michigan into Chicago.

Most of the milk inspectors in those days had no specific professional or technical training for the work that they were called upon to do. However, these men were earnest and hard-working. Past president Dr. Brooks writes: "Twenty years ago the Association was relatively small, having a membership under two hundred. It was made up wholly of people interested in milk sanitation, most of them actually working at it. There was an evident and very apparent community of interest. Evening sessions were held and programs were, at times, too full for comfort. But members were in their seats on the dot, stayed until the last gavel fell, and discussion never languished. The enthusiasm was contagious and, of all the organization meetings which the writer had occasion to attend, these were the most interesting and inspiring.

"The 'kingpin' of the Association, in those early days, was Ivan C. Weld. He was the first secretary-treasurer of the Association and served until his death, in 1929. He was a man of high character and ideals, whose 'practical experience with both men and methods. . . tact and kindness, patience, thoroughness, and sincerity of purpose' made him outstanding. There were others who made important contributions to the success of the Association then, and there have been many since.

They started it on its way to becoming what it is today: the greatest and most influential organization in its field." (4)

By 1936, the Association, originally the International Association of Dairy and Milk Inspectors had become the International Association of Milk Sanitarians. Again, in 1947, it again changed its name to the INTERNATIONAL ASSOCIATION OF MILK AND FOOD SANITARIANS, INC., and was immediately incorporated under the laws of New Jersey as a nonprofit organization.

The itinerary of the annual meetings was a godsend to many an inspector by bringing to him what he needed in the way of practical information, encouragement from fellow inspectors, and a stimulus to his own mutual and official development. We got plenty.

The papers that were presented at the programs of these meetings, were assembled and printed in a series called the *Annual Reports of the International Association of Dairy and Milk Inspectors*. A stenographic report of attendant discussions followed each paper. In 1940, we published an index, covering all of the Proceedings for the first twenty-five years. These comprised about 700 papers, requiring about 7,000 pages, by 326 authors. The author of the index, the late Horatius N. Parker, points out that nearly all of the prominent dairy sanitarians of the period have presented papers before the Association or joined in their discussion. He writes: "The problems met by the early inspectors were very real and pressing, but they seem rather simple when compared with those discussed in the later proceedings." A glance through the pages of the index reveals how great the change has been since the days when the Association was formed. This printed information is still valuable, not only for its historical usefulness in tracing the development of milk sanitation but also for its record of many

studies whose findings are useful today. The writer was active in the defense of a fifty million dollar law suit wherein information from these annual reports furnished the means to refute successfully the charges with resultant withdrawal of the case.

In order to finance this publication, we had to charge five dollars each for membership dues. A few copies of the reports were available to the public at large at this same price. Such relatively high dues operated to limit our membership only to those who were able to pay this amount. We ran on with a membership of about two hundred or so for many years.

The papers were practical. In the early days, most of the emphasis was on the dairy farm aspect of milk control, on laboratory procedure, on enforcement practices, and on environmental hygiene—cleanliness. Along in the middle nineteen twenties, the "newer knowledge" of pasteurization technology began to be emphasized, spearheaded by the work of Frank, Putnam, Palmer, Grim, Tiedeman, and others. The nutritional properties of milk came in for attention. The so-called aesthetic aspects—cleanliness, appearance, flavor, packaging—receiving increasing recognition.

One of the main sources of contributions to our knowledge was the work of committees. Immediately after organization, four committees were set up: By-laws, Dairy Farm Inspection, Chemical and Bacteriological Inspection of Milk, and the Control of Bovine Tuberculosis. These groups were chaired by recognized leaders in their respective fields, especially those who had manifested initiative, had possessed experience, and had showed that they could be depended upon to come through with a report. Perusal of these reports reveals rich experience and practical knowledge.

The work of these committees, supplemented and extended by the various other papers presented at the annual

meetings, constituted the basis on which the work of milk inspection developed. The Association, though small in numbers, exerted a powerful influence on stimulating and shaping developments in this aspect of health work. Its output of information was backed by the most highly experienced and technically trained men in the field. Its data were authoritative. Its membership were experts.

ITS PRESENT FUNCTIONING

Journal

In order to bring its valuable collection of papers more conveniently to the membership of the Association, particularly to the majority who had been unable to attend the last annual meeting, a journal was deemed necessary. This project was spearheaded by William B. Palmer, encouraged especially by our then president, Dr. J. G. Hardenbergh, and others. They presented at the 1937 convention a sample journal such as they believed the Association could handle. This was volume one, number one, of the *Journal of Milk Technology*. This was to be issued bimonthly to carry the papers that had hitherto been printed in the single volume of annual proceedings, plus acceptable papers that might be offered by contributors.

At the next annual meeting, the Association reduced its membership dues to three dollars for active members and to two dollars for associate members. This change, together with the inauguration of the *Journal*, resulted in an immediate increase in membership. This now has reached 2210, of which 91 are foreign members in 14 countries—and the growth continues. The journal goes to 31 foreign countries.

The great increase in interest in general food sanitation and technology impelled the Association to give this subject particular emphasis. So we have just inaugurated a new journal called "Milk and Food Sanitation."

For a while, we shall include it within the *Journal of Milk and Food Technology*.

Judging by the steady increase in circulation, in offerings of papers, and in advertising, the *Journal* seems to be filling a need. It covers the field of milk and food technology with a breadth and at a level which serves the needs of practical milk and food sanitarians. Its original papers on research and new developments, its reviews and discussions of current problems, its listing of new publications, its abstracts of the literature of the preceding year, and its news items of events in the field, all serve to keep the busy milk and food sanitarian posted on the things that he needs to know. It is the outstanding mouth-piece of milk and food sanitarians. It is a door-opener for their professional recognition. It is the representative of their organized work. It carries a message that attracts attention. It enlists support in new areas. It constitutes a type of backing that commands respect. It gives us professional and organizational solidarity. It ties all groups in the country. It gives them a common medium of publication for their technical literature. Particularly, it gives worldwide distribution to papers that otherwise would get only a limited hearing. Obviously wide publication helps us to secure better papers for presentation at our meetings and improves the quality of our programs.

When sanitarians—or any other professional man—pays membership dues, he wants service in return. The best immediate service he can get is his professional journal. It comes regularly to his home. Ours comes six times a year. It would come oftener if costs of printing had not skyrocketed—with no accompanying increase in subscriptions.

Affiliates

It has been a matter of policy to hold all meetings as general sessions. We

have no sectional meetings devoted to special subjects. We maintain that our membership of practical men needs the information that is afforded by the variety of papers presented at the annual meetings. We need the stimulation, the encouragement, the constructive criticism that comes by rubbing elbows, so to speak, with our collaborators who may not be engaged in exactly our kind of work but in related activity. This results indeed in large sessions, but helpful nonetheless.

Increasingly, the milk and food sanitarians in the various cities and states and provinces are organizing local groups. These men often cannot attend the annual meetings, and moreover, want to meet more frequently. To stimulate this trend still more, and to bring the support of the large body to the aid of these smaller groups, the Association has authorized the formation of affiliates. (5) These are city, state, or regional in scope. They are organized and operate on the model of the International Association but possess autonomous freedom of action in election of officers, handling of programs, and engaging in other activities of local interest. At the same time, they are *bona fide* members of the INTERNATIONAL—with all its rights, privileges, and standing.

By such association, these smaller groups enjoy benefits that they could not possibly obtain if they stood alone. Long ago, man learned that in union there is strength. This strength manifests itself in several particulars.

In the first place it is drawing into the Association membership an increasing number of the more outstanding and interested milk and food sanitarians in this country. These men make possible larger and better annual meetings. Such meetings produce a wealth of information and inspiration—the essentials for progress.

Furthermore, affiliation has brought in new blood, so to speak, thereby preventing the constructive program of

the Association from getting into a rut and bogging down into much ado over trivialities.

Then too, this broader enlistment of the interests of milk and food sanitarians has given us a better Journal. This is made possible by more papers and more subscribers, with attendant increase in advertisers.

There are other organizations of men interested in various aspects of the milk industry who are associated with us. These are the groups who have designated the Journal as their official organ. These men are not members of the Association. Their tie-in consists in their sponsoring the Journal in return for which they receive special club subscription rates. All subscriptions are handled by their respective secretaries and are sent to the Journal in groups. Such relationships include both regular associations of milk sanitarians as well as dairy technology societies. Their number is increasing over the country. They are adding their strength to ours.

Committee Reports

The Committee reports are valuable aids to improvements in our technology. At their best, they assemble the latest information as to the new practices in a given field, critically edit it, and then present it in concise form that is utilizable by the reader. They bring the latest and best information right to you. Sometimes these reports take on the nature of reviews, sometimes as studies in particular fields—in all cases, dependable reports on current practices as seen by competent observers and critics.

Food Sanitation

Probably more than half of our membership are responsible for the quality of general foods, in addition to their work with milk. Stimulated, without doubt, by the splendid work of the Sanitary Section of the U. S. Public Health Service, people are increasingly recognizing that the food industry in

general needs the same kind of sanitary supervision that brought the milk industry to its present high state of safety, quality and technological development. The problems in the two fields are similar in many respects but nonetheless possess some aspects and applications that call for a degree of special treatment. The former so greatly predominates that the Association felt that its program could well be broadened to cover the general food field—without weakening its emphasis and accomplishment in the milk field as such.

In 1947, the constitution was amended to include general food sanitary technology. The name of the Association now became the INTERNATIONAL ASSOCIATION OF MILK AND FOOD SANITARIANS, INC. To protect our right to publish a journal in this field we have inaugurated the new journal "Milk and Food Sanitation." As stated previously, this will be included as part of the *Journal of Milk and Food Technology* for a time.

Standards

Growth of the Association in membership and prestige has brought new responsibilities. For many years its policy was to set no standards of any kind. This policy has been relaxed within the past few years in view of developments out of the work of the former Committee on Milk Plant Equipment. Dr. Brooks writes:

"Because the Association is the best-known and most outstanding organization of its kind in the world, already including in its membership most of the authorities in its special field, we believe that the responsibility for developing standards, where new standards are needed, is one which it should accept and assume." (8)

This group studied plant operations, and out of these studies made some recommendations for good plant equipment. The industry responded and requested the privilege of cooperating.

Early in 1945 the Sanitary Standards Subcommittee of Dairy Industry Committee was organized. This latter group, together with the U. S. Public Health Service and the Committee on Sanitary Procedure of this Association now constitute a collaborative group "... to cooperate with ... health regulatory officials, in attaining universal acceptance of the sanitary standards upon which mutual agreement has been reached." (6)

The standards agreed upon are considered to be minima in the beginning of this work. It is expected to make them more rigid as advances in manufacturing and fabricating technique are evolved. Equipment which conforms to these standards will be designated by the symbol "3-A" (7). Application has been made for registration of this symbol in the U. S. Patent Office. It will be owned and controlled exclusively by this Association. Already four sets of standards have been agreed upon and published in the Journal, as follows:

Report of Committee on Sanitary Procedure (Pipe Fittings) May-June, 1946

Sanitary Standards for Storage Tanks for Milk and Milk Products, May-June, 1946

Sanitary Standards for Weigh Cans and Receiving Tanks for Raw Milk, Sept.-Oct., 1947

Sanitary Standards for Pumps for Milk and Milk Products, Sept.-Oct., 1947

Copies of the last three have been sent to the health officers of every city in the United States and Canada with a population of twenty-five thousand or over. Copies are available without charge to every member of the Association. A nominal price of five cents each is charged for additional copies to commercial interests.

It is recommended that these be filed in a loose-leaf binder for convenience in reference. This will constitute a useful handbook.

Already equipment manufacturers in some of the general food lines have requested the Association to extend its studies into their fields. President Tiedeman and Chairman Abele are now working on a plan.

Non-Conflicting Ordinances

Milk sanitarians have known for a long time that the dairy industry is plagued with multitudinous and conflicting rules and regulations governing the production and handling of milk products. One of the basic objectives for organizing the Association was the desire to secure some degree of uniformity in the procedure of milk control. The U. S. Public Health Service has done a constructive piece of work in preparing its Standard Milk Ordinance. This has been widely adopted. However, several years ago, this Association began a study to ascertain the possibility of writing a set of regulations that would comprise essentials without "frills." At the last annual meeting of this Association, the Committee made its first report. Copies of the preliminary draft will be mailed to active members of this Association for their study and comment. We do not consider that the work is ready yet for general publication.

National Services

By virtue of the ability of an organization to speak for its members, the International Association has had the privilege of rendering national service to the Federal Government and other national organizations when called upon to help in fields where the special knowledge of its members was essential. This has been particularly evident during the recent World War, and in collaboration with organizations such as the American Public Health Association and the National Research Council.

In reverse, the Association acts as a medium to bring local problems to national attention. Indeed the indi-

vidual milk sanitarian wants to receive help and assistance, but he also wants to render some. The International Association provides a sounding board, so to speak, to broadcast an idea around the world. The columns of our Journal and our programs at our annual meetings are open to our membership. One of our most successful projects was inaugurated and voiced to us by a local group. No one has a monopoly of ideas, and we solicit yours.

Summary of Accomplishments

1. The International Association was organized at the beginning of the modern period of sanitary control of food, and largely directed its development.
2. It provided annual meetings for the exchange of ideas and the development of professional spirit.
3. It published annual proceedings.
4. It established the JOURNAL OF MILK AND FOOD TECHNOLOGY as the most comprehensive and authoritative publication in the field, with world-wide circulation.
5. It organized affiliates to conserve and to foster competence and professional interest among local groups.
6. It arranged for local groups to designate the Journal as their official organ to encourage use of the literature and to foster interest and exchange of ideas.
7. It broadened the scope of the Association to include general food sanitation.
8. It organized 3A program for the standardization of dairy equipment along lines of approved sanitary excellence as determined by expert public health and engineering opinion.
9. It sponsored a committee to study ordinances in order to find a basis for eliminating contradictions.
10. It furnished advisory services to national organizations and the Federal Government.

ITS PROJECTED FUNCTIONING

There are a number of lines of additional service which the Association may well embark upon. All of these are in various stages of development.

One of the most immediate is that of improving our helpfulness to our membership as individuals. For example, we want to work out ways and means of improving the professional and economic status of our members. To do this in a sound way that will bring permanent results needs careful study. Here is a project that requires the united emphasis of a large and influential organization. President Tiedeman has appointed the new Committee on the Professional Status of Sanitarians to undertake this.

There are great potentialities for securing technical information from our membership. These are engaged in every aspect of regulatory control, research, and industrial use and development of milk and other foods. These men possess a wealth of information which is available for the asking. This readiness to give information is not indicative of any cheapness of service nor paucity of knowledge, but rather it reveals that spirit of helpfulness and earnestness in service that characterizes our membership. This is what has kept us going all these years. The office of the Secretary-Treasurer welcomes any inquiries along any line of milk and food sanitation and related technology. The inquiry will be sent by the secretary to the chairman of the standing committee in whose field the inquiry happens to fall, or otherwise, to some member who is particularly well qualified to answer the inquiry.

The increasing scientific and technological demands which modern milk and food sanitation technology is making on sanitarians is forcing us to face the problem of education in this field. In-service courses are regularly conducted for some plant operators. Training courses are required by some municipalities for the licensing of pas-

teurizing operators, and short courses are available for official sanitarians. Several of our colleges and universities have set up special courses which cover about every phase of production, operation, supervision, interpretation, and development, but we know of none that have integrated them into formal courses for food sanitarians as such. We need just this. Who will do it? This Association must take the initiative. How can we expect the professional world to recognize us professionally unless we take ourselves seriously enough to set up educational requirements of rigor, scope, and content that rate comparably with those of engineering, medicine, ministry, and law? We must do more than just label ourselves as being competent if we would command respect. Such a study is needed. Fabian suggests (9) that inspectors and operators might take the same course; this would help them to understand each other better.

Just as soon as we began the publication of our Journal, our membership began to grow—and still is growing. It is keeping par with the unusual growth of our Journal. We need to enlarge our Journal in two aspects, namely, to make it monthly, and to make it available to our friends in Latin America. Already a sizeable group down there take the Journal, but we are working on methods to make the contents of the Journal more accessible and attractive to a wider audience. To achieve both objectives requires resources which we do not have right now, but which should be available as our membership grows, our Journal circulation enlarges, and the number of advertisers increases. A larger and better journal is projected. It will be published monthly as soon as other groups like yours add their resources to the common publication fund. This fund is the treasury of the INTERNATIONAL ASSOCIATION OF MILK AND FOOD SANITARIANS, INC.

The standardization of dairy and

general food plant procedure throughout the country is desirable in order to do away with confusion. Of course great strides have been made in this direction by reason of the work of the U. S. Public Health Service with its standard codes for milk and restaurants. However, the studies on specifications for plant equipment, lighting, and layout; cleaning requirements; cleaning and sanitizing facilities; floor, wall, ceiling, and paint recommendations; and control of employee health and personal hygiene—all these need codification. Our studies in the standardization of general food plant equipment should be extended along lines already succeeding so well in milk plant equipment.

And then there is the research program. Milk and food sanitation must engage in the study of new ways and means for advancing our knowledge. As individuals we have been doing this ever since milk inspection began to be taken seriously. However, we need more than sporadic, hit-or-miss efforts at securing answers to our problems. We need a long-time, persistent, broad-gauge research program that will not only give us information concerning what we need to know now but one that will open up new fields that may show us that there is something to learn when we thought we already had all the answers. Furthermore, we need to enlist new talent to engage in research. The spirit of research needs cultivating. It must be informed of investigative needs, then stimulated to engage thereon, then encouraged to keep on and on (when the results are apparently non-existent or contradictory or otherwise disconcertingly discouraging), and finally to be recognized and appreciated. There must be many a young food sanitarian who has a bright idea that should be given a chance to show what it may lead to. Where are they? Do they want somebody to listen to their stories? Do they want to be contacted with others of

like interest? Do they need financial assistance? Such services are what we exist to facilitate. Let us know about your interest—or that of some one else whom you know about but we do not. This Association is interested in fostering research in the field of milk and food sanitation technology. Have you any ideas along these lines? Let us hear from you.

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All of the above are ambitious projects. They will die "aborning", as the saying goes, if something is not done about them. A strong association is in a position to construct a broad-gage development program, and to give it stability. It has great resources in brains, lively interest, and official posi-

tion. Your interest is important to its success; your support is vital.

Fellow milk and food sanitarians and technologists, forward. J.H.S.

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8. See ref. 4.
9. See ref. 2.

George A. West, Secretary-Treasurer

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in 1919 after six months service in the U. S. Navy at the Naval War College at Newport, Rhode Island.

In 1943 Mr. West spent several months in Washington, D. C. as consultant and liaison officer in the Food Branch of the Office of Lend-Lease Administration. During this period he worked with the foreign purchasing missions and governmental agencies on procurement and allocation of essential food and machinery to Lend-Lease countries, serving on several subcommittees of the War Production Board, U.S.D.A., and Combined Food Board.

Mr. West has been active in several professional organizations, holding membership in the Health Council and Safety Council of the Rochester Chamber of Commerce, Spencer-Ripley Methodist Church, Seneca Lodge No. 920 F & A M, and Cornell Club of Rochester, holding the office of President in 1944 in the latter.

Mr. West is a member of Gamma Alpha graduate scientific fraternity. In the field of milk sanitation he was responsible for initiating some of the early studies in the United States on a method for the detection of underpasteurized milk, which were conducted in the Rochester Health Bureau Laboratories on the enzyme amylase, later superseded by the standard phosphatase test.

Mr. West resides in suburban Rochester in the Village of Penfield, New York.

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