



## Crab Chatter



**The Maryland Crab Chatter is published 4 times a year.**

**Article contributions are welcomed!**

**Please send submissions to Kyrese Johnson, CDM, CFPP, RDN to kyrese38@aol.com or drkyrese@gmail.com**

**The editor reserves the right to edit, condense or postpone articles subject to available**

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### President's Message Summer 2023

I hope you are having a great summer. I got back from ACE in New Orleans and they always have a great program. If that is not on your bucket list, be sure to put it on there. They had a decent turn out at the Big Easy and I was one of the speakers, speaking on the 2022 Food Code.

I'm focusing on putting together the fall workshop, October 1-3, 2023. Please mark your calendar and come if you are able to. I'm focusing on getting informative speakers and making this fall educational and fun. "Spam", the "ANFP Dancers", "Chicken", and the "Jester" will make their appearances to enlighten us.

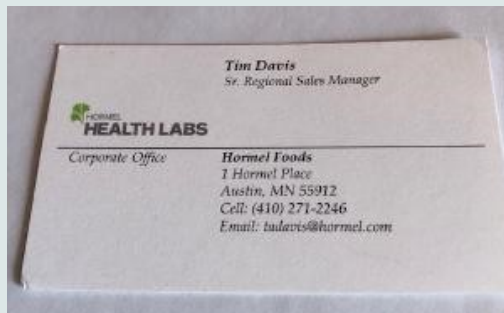
This year will be our 27<sup>th</sup> Year in Ocean City. We are very proud that many of you have asked us about the date and program already. I will be available by August so check your email, and spam email as it may wind up there. If you planning on attending, do you have an auction item you would like to donate, do you have any food items to give to the "Free Pantry"? or scarves, gloves, winter jackets (for children too) for our homeless shelter. Bonna Brown will also be there representing Operation Christmas Child, donations of small gifts, school supplies and money is always accepted for a child to enjoy Christmas.

Thank you for all you do, everyday, day-in and day-out making a difference for so many.

Robert McKeon, President of the MD/DE/DC ANFP Chapter



## Business Cards from Vendors from our Spring workshop



Please bring in donations for the food pantry



THANKS FOR ALL YOU DO TO SUPPORT  
US!!!!



We will be participating in the Samaritan's Purse Project again this year.



Fill an empty shoe box !

Donate towards shipping!



Help pack and wrap the shoeboxes!

Whether active or retired, here are ways we continue to practice food service community:

Greg ,Director of Education Chair Person and current health Inspector), gives some tips on inspections:

**“As a health inspector, I have a few helpful hints when it comes to your annual inspection. Always have yourself or one of your managers walk with the inspector. While on the inspection have a staff member to be assigned to fix any of the concerns the inspector points out while doing the walk through. Try to fix anything they comment about and show the inspector. Write everything down they point out or comment about, cause if you don't it might show up on as a violation. Don't be afraid to ask questions, don't argue with the inspector stay professional. Just explain to them you want to learn about the regulations and be educated. Most inspectors want to try to teach you what needs to be done correctly and to avoid violations. We don't want to write a lot of violations. ( Well that is how I think). Thanks for all you do each day to make it safe for the residents, family and staff.”**

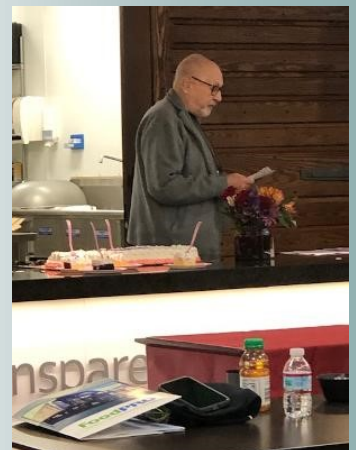




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## Wayne, Past Chapter President and retired CDM says:

“I do visit one of our members in the nursing home. It is a new nursing home called Atlee Hill and I can tell you what I think it's looks awesome It has been planned for people to do things. It has a lot of nice outdoor patios Residents and visitors can go on. The rooms are spacious very modern, very detailed for nursing home setting they have appropriate surge protectors that can be easily accessed for charging items etc. They have a separate area for the secretary or greeter that when you come in and you register, nicely done. And doors open without any need to touch. The nursing station is centralized and then that respect they have easy access to each hallway from that nursing station. Very well thought out very well done.”



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Stay tuned for more stories from our members



# Summer Recipe

**What is elote?** Elote (pronounced eh-loh-tay) is Mexican street corn. If you've had it, I bet you love it. If you haven't, you're in for a treat! Elote tastes sweet and savory, tangy and spicy all at once.



8 ears of grilled corn on the cob

- 1/2 cup mayonnaise
- 3 teaspoon lime juice
- 1 teaspoon chili powder, plus more for sprinkling
- Pinch of cayenne pepper (optional, for extra heat)
- 1/2 teaspoon kosher salt or a pinch of fine salt
- 4 ounce (about 1 cup) finely grated Cotija cheese\*

4 tablespoon finely chopped cilantro

1. While you're grilling your corn, prepare the chili-mayo sauce and Cotija-cilantro blend. In a small bowl, combine the mayonnaise, lime juice, chili powder, optional cayenne, and salt. Stir until combined. In a separate bowl, mix together the cheese and cilantro. Set both bowls aside.
2. When your corn is ready to go, brush the mayonnaise mixture all over one ear of corn. Over a plate, sprinkle the Cotija mixture liberally all over, turning the corn as necessary (it's going to be a little messy, no way around it!). Place the finished cob on a separate serving plate. Repeat for the remaining corn, using the cheese in the bowl and the excess on the plate as needed.

Sprinkle a pinch or two of additional chili powder lightly over the corn. Serve warm.





## **ServSafe Manager's Class (FPM)**

**Cost is \$149 Credit Card or \$145 cash (Receipts given)**

**Class hosted by the Chambersburg Health Department**

**REQUIRED: A CFPM (Certified Food Protection Manager) is required when food production is being done and the operation is open to the public**

**Get current with all the FDA Food Code changes!**

**1 Day Class: ServSafe Manager's Class with Exam**

**Tuesday, September 12, 2023: 8am-3pm**

**Monday, November 6, 2023: 8am-3pm**

**Date does not work for you: Let me come to your restaurant to teach a class on a date that will work for you!**

**Location:**

**Borough of Chambersburg**

**Public Service & Government Agency**

**100 South 2nd St, Chambersburg, PA**

**Sign up by contacting directly:**

**Chef Robert McKeon CDM, CFPP**

**Email: [ChefRobert@FoodSafetyChef.com](mailto:ChefRobert@FoodSafetyChef.com)**

**Website: [www.FoodSafetyChef.com](http://www.FoodSafetyChef.com)**

**Ph/Text: (301) 648-7119**

# DID YOU KNOW?

## PAST HISTORY OF ANFP



MEMBERS AT THE 9TH ANNUAL MEETING  
CHICAGO, ILLINOIS  
AUGUST 22, 1969

### ***Association Name History***

In 1960, 72 foodservice professionals representing 15 states assembled in a Cleveland hotel to organize what would become the Hospital, Institution and Educational Food Service Society (HIEFSS). Mary Lou Milton of Tennessee served as the organization's first president (now called Chair of the Board). The early years required all of the activities of a start-up organization - drafting bylaws, forming the leadership structure, and getting the word out to foodservice supervisors that there was a new association, developed specifically to meet their needs. Affiliate chapters also made these growth transitions in order to remain connected with both headquarters and local members. Almost every state has its own chapter, and members are automatically a part of these with their annual dues payment.

In 1984 the organization's members voted to change the name to Dietary Managers Association (DMA), to more accurately reflect the emerging job title of dietary manager that was identified in a 1983 role delineation study. The new three-word association name was also easier to fit on letterhead! Howard Kemp, Jr. of Ohio and Ruth Boese of Wisconsin served as presidents of the association at the beginning and end of that year, respectively.

The organization underwent another name change in 2012, becoming the Association of Nutrition & Foodservice Professionals (ANFP). ANFP leadership felt this new name accurately represented the entire scope of members' responsibilities.

# ARE YOU?



Bored with the same old certification classes to maintain your credentials?

In a panic because your certification is about to expire?

**YIKES!**



# KEEP CALM

**FUN!**



Contact Chef Robert:



Chef Robert McKeon CDM, CFPP

Ph/Text: (301) 648-7119

[www.FoodSafetyChef.com](http://www.FoodSafetyChef.com)

**AllerTrain™**  
By MenuTrinfo, LLC

**ServSafe**  
National Restaurant Association

**TIPS®**





Do you have talents to share with your ANFP chapter? As the new Board gets uninstalled in June we have openings for several chair positions. Training will be provided as the current chairs move into new positions.

**Membership** - Train with Patrick - keeps track of new members, sends out welcome packets, and provides information for newsletter quarterly

**Communication and Website** - sends copies of newsletters, meetings and other chapter updates to national to keep our chapter website up to date, anyone with a social media presence would be great to help us get the chapter on social media

**Newsletter Editor** - Train with Kyrese over the next 2 years to produce THE CRAB CHATTER, our quarterly newsletter.

**State Spokesperson** - Join Wayne to keep chapter members updated on any legislation affecting ANFP

## **BENEFITS TO BECOMING A CHAIR AND JOINING THE BOARD**

Learn Leadership Skills that can help in your job

Network with Board members and chairs at bi monthly meetings most with a nice dinner

Receive reimbursement and discounts for attending ACE, Regional meetings and Workshops

Advance to Leadership positions on the board, and step stone into national board positions.

If any of these opportunities are of interest to you contact any of the board officers for more information..





Registered ServSafe Proctor  
& Certified ServSafe Instructor

## ServSafe Manager's Class

I can teach your next ServSafe Manager's class to your staff

Special Discount for ANFP Members

Training / Kitchen Inspection / Certification

ServSafe Books Available at Cost

Chef Robert McKeon CDM, CFPP

Email: [ChefRobert@FoodSafetyChef.com](mailto:ChefRobert@FoodSafetyChef.com)

Website: [www.FoodSafetyChef.com](http://www.FoodSafetyChef.com)

Ph/Text: (301) 648-7119

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**For Sale: This Space Available. Advertise Here.**

Special Service

Something for sale

Apartment for rent

Personal or Professional

Contact us for pricing. We have Full or Half size pages advertisement space available in the Crab Chatter!

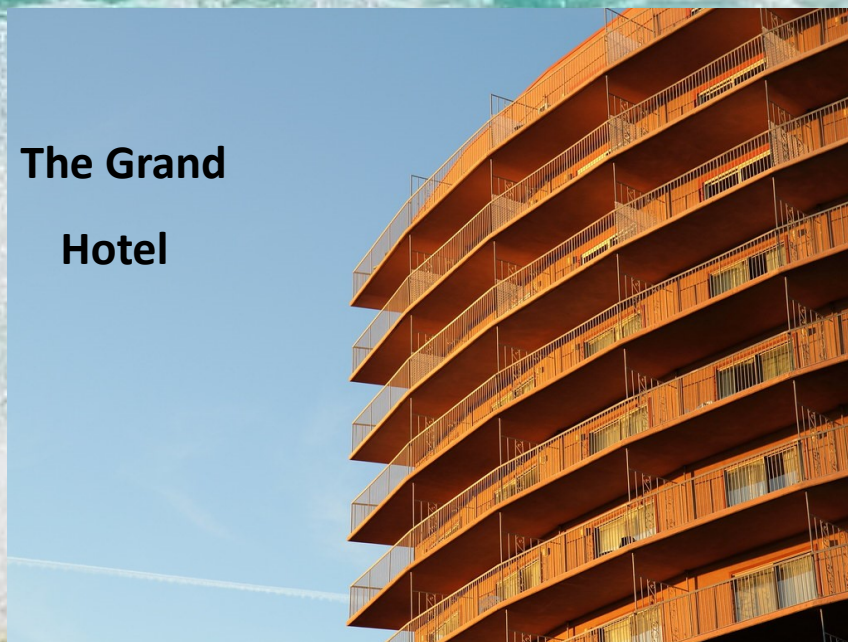
**SPACE  
AVAILABLE**

**Save the date**  
**October 1st, 2nd, 3rd 2023**

**Work Shop**  
**By the Sea**  
**in**  
**Ocean City, MD**



**The Grand  
Hotel**





### **Board and Committee Members Contact Information**

<b>Board of Directors</b>			
Robert McKeon	301-648-7119	<a href="mailto:ChefRobert1966@hotmail.com">ChefRobert1966@hotmail.com</a>	President
Patrick Dellinger	717-353-0916	<a href="mailto:Patwd37@centurylink.net">Patwd37@centurylink.net</a>	President Elect
Bonnie Hollingsworth	443-789-4461	<a href="mailto:bhollingsworth55@icloud.com">bhollingsworth55@icloud.com</a>	Treasurer
Debi Canfield	240-291-2360	<a href="mailto:dacanfield@myactv.net">dacanfield@myactv.net</a>	Secretary
<b>Committee Chairs</b>			
Kyrese Johnson	301-332-2020	<a href="mailto:Kyrese38@aol.com">Kyrese38@aol.com</a>	Publisher: CrabChatter Newsletter Editor
Doug Crowl	410-848-4100	<a href="mailto:Doug5256@gmail.com">Doug5256@gmail.com</a>	Immediate Past President
Wayne Kuhn	410-857-5469	<a href="mailto:wwarfy1@gmail.com">wwarfy1@gmail.com</a>	State Representative
Gregory Vink	717-729-0224	<a href="mailto:gvink@chambersburgpa.gov">gvink@chambersburgpa.gov</a>	Director at Large
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Dawn Chisholm	717-451-3911	<a href="mailto:Dmc3951@gmail.com">Dmc3951@gmail.com</a>	Director of Hospitality

The **Maryland, Delaware, & DC Chapter of ANFP** is an affiliate of the national not-for-profit association. ANFP was established in 1960 that today has over 14,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management.

**Vision** -The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.

**Mission** - Position the Certified Dietary Manager as the expert in foodservice management and food safety.

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**MD-DE-DC ANFP**

