

May 2020

## Upcoming Meetings & Events:

### Next Meeting

**ACF ZOOM  
HAPPY HOUR  
MAY 11<sup>TH</sup> • 6PM**

**JANE TO SET UP MEETING  
AND SEND OUT DETAILS  
AND INVITES.**

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## The President's Message

Dear ACF of Greater Buffalo,

Reaching out, knowing that the COVID-19 virus has affected everyone. I hope this message finds you well and can offer some comfort and possibly help in moving forward. Some of the ideas and resources available to you through our organization, in this time of crisis, you'll find below.

The following programs which I will touch upon here are available as a resource to us all and even now I am seeking out more and diverse options and I am fully open to any knowledge from the group so that we can share and collectively grow stronger through this trying time.



With that being said, there is so much to talk about! Quarantine competition, give-a-ways, free online learning, plus a May Happy Hour!! Read on...

First off I would like to mention March's events were so much fun, and what an irreplaceable blessing to share and gather with friends and colleagues before we all were hit with these past weeks of social distancing.

Robert Lukasik was our honoree at this year's 41st Annual Foodservice Professionals Awards Dinner. It was a beautiful evening with great food. Rob has always been an invaluable resource to the chapter, and always goes above and beyond! So, from me to you, Thank-You Rob!! The chapter wouldn't be the same without you.

Also, in March the chapter supported a fellow industry organization, WNYRA and encouraged our members to attend this year's Taste of Education. This event has always been a super fun and active event, and this year was no different! Encouraging local schools to show off their talent and raise money to support WNY culinary students.

**Local News and Resources:** See below for additional National resources. \*Click on the images for direct links



### ➤ Quarantine Competition!

Video or photo of your favorite dish competition. Professional and Student categories. To enter: Post your brief video demo or photo of your favorite dish, or a photograph of something you love making or have fun making and you. Post on our [FACEBOOK](#) page, ACF of Greater Buffalo. Rules will be posted on the Facebook page. \*Click on the image of me and a fun student Owl cake demo

- Professional level: Win your dues paid for a full year!
- Student level: Two ACF of Greater Buffalo social events in the year 2020-2021 of your choice, paid in full or competition fees paid for one local Culinary sAlon at NFCl in 2021.

**\* Be sure to watch for posts on our [Facebook](#) page and like your favorite, the most likes WINS!**

➤ **17th Annual ACF Golf Tournament:** Monday August 3rd, Glen Oak Golf Club East Amherst, NY 14051

➤ **Online Social hour with OPEN BAR wink wink** (Click on the wine glass image for more details),!

**Happy Hour Monday, May 11th 2020:** at 6pm. Bring a drink, bring an open mind, and bring ideas to create resilience, bring you. We are the change, and we are strong!

Call or e-mail your RSVP for a Zoom link to the event to Rob Lukasik [lukasik@ecc.edu](mailto:lukasik@ecc.edu) or (716) 270-5254

### **National Resources:**

#### **Membership Renewals Postponed - if requested**

ACF members are facing difficult and uncertain financial futures, due to the disruption of life as we know it... the potential reduction in forces, furloughs and/or closures of businesses, etc. One of the ways we can assist you, is with your membership renewals. Therefore, beginning immediately, and throughout the next six months, should you not be able to renew your membership, please call Membership at the ACF National Office,

# 2020 Board of Directors

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Historian ..... **John Matwijkow, CCE**

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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without express permission of the ACF of Greater Buffalo is strictly prohibited.



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**ASK FOR:**  
Mr. "T" John Kencik Tim Biddle Philip Tarantino Mike Bova  
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# Save the Date

## Upcoming Events

**ANNUAL ACF GOLF TOURNAMENT**  
Glen Oaks Golf Club  
Tentatively Monday, August 3, 2020  
More information to follow

### Membership at a Glance February 2020

Membership Type	Count	Percentage
Associate:	5	3.30%
Culinarian:	2	1.30%
Culinary Enthusiast:	1	.70%
Professional Culinarian:	104	69.30%
Senior Professional Culinarian:	11	7.30%
Student Culinarian:	27	18.00%
<b>Total Membership Count:</b>	<b>150</b>	

### BOARD MEMBERS

PLEASE NOTE THE BOARD MEETINGS  
WILL BE HELD EACH MONTH BEFORE  
THE REGULAR SCHEDULED MONTHLY  
ACF MEETINGS AT 5 PM.



**B.E.S.T. inc.**  
Buffalo's Expert Service Technicians, Inc.  
3003 Genesee Street • Buffalo, New York 14225 • 893-6464

**FAX: (716) 893-6466**  
1-800-338-5011  
E-mail: bestserv@aol.com  
Installations • Repairs  
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Commercial Kitchen Equipment

### HELP WANTED

Please contact Rob Lukasik- lukasik@ecc.edu if your facility is in need of employees. We can post the ads in our newsletter and get the news to all of our local culinary schools.

**Seneca Niagara Resort and Casino**  
Sous Chef  
FT and PT Cook positions  
Fine Dining, Casual, High Volume,  
and Banquet positions available

**Buffalo Creek**  
Sous Chef  
FT and PT Cook Positions  
3 New Restaurants -The Creek,  
WD Bar and Grill, and Savours

**Both Locations offer competitive pay upon experience**

- 2 weeks vacation
- 7 paid holidays
- Medical/Dental/Vision Coverage
- 401K/Life Insurance
- Laundry Service
- Free Gym Membership
- OnSite Medical Assistance

Supervisors and Cook positions at Sisters of Charity Hospital and Saint Joseph Campus. Use the website to apply.

CLICK TO APPLY

Bobby J's Italian American Grille looking for prep cooks and dishwashers please Contact Bob Desiderio at 395-3207

### Please Note Directions on How to Join the ACF Online:

- 1) Go to <http://www.acfchefs.org>
- 2) Find the JOIN option under the MEMBERSHIP tab
- 3) Click the blue JOIN TODAY button on the right side
- 4) Enter your zip code and select the ACF of Greater Buffalo New York (NY061)
- 5) Click the blue JOIN TODAY button and select your level of membership
- 6) Fill out your information (name, work address, etc.)
- 7) Click SUBMIT and wait for email confirmation of your membership
- 8) Welcome to the ACF of Greater Buffalo!

### ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware if you are a chapter member with your dues up for renewal, and not updated by the due date, your newsletter will be delayed or not renewed until your membership is up-to-date.

Please be aware to also check your certifications status for 2020.





# CULINARY QUIZ

Name each of these  
5 Springtime Mushrooms



Answers on page 7

# ACF of Greater Buffalo

## The President's Message (cont'd from Page 1)

or email [Membership@ACFChefs.net](mailto:Membership@ACFChefs.net), so we can make arrangements for you. Once approved, your membership will extend for this interim period, with your commitment to renew once able to do so. We will review this after six months, to determine any further need to extend.

Not an ACF Member?  
Click to Join!

### Free Education - Online Learning \*\*\*HURRY only free till June, 2020\*\*\*

ACF are offering a learning bundle with free access to several courses and conference recordings on the ACF Online Learning Center, through June, 2020. This will assist both ACF members and non-ACF members. We hope this will inspire and provide a venue of innovative learning opportunities/experiences to you, while at home, practicing "social distancing" and while awaiting, for this all to turn around for the world. Click on the image.

## WE ARE CHEFS!



For recipes, ACF News, Menu Trends, Kitchen Culture

\*click on image to far left for menu trends

### Talk to Us

This is a difficult time, but we at ACF want to be there for you. Do you have specific questions or information you are seeking that might help you during this crisis? Do you have a feel-good story to tell about chefs helping chefs and the community? Please reach out to us at [pr@acfchefs.org](mailto:pr@acfchefs.org) or connect with us on social media.

If you're looking for additional updates or guidance on the COVID-19 virus you can also visit [www.nysra.org](http://www.nysra.org) for the latest information.

If you have changed jobs or moved recently, please [log in to the online portal](#) and **make sure all your contact information is up-to-date**.

Please do not hesitate to contact me with any information that you may have that you think could be helpful, or if you need anything.

*Remain Passionate! Safe! and Healthy!*

Dorothy Morton, CFSA, CPC 716-860-2449

## FUTURE RESTAURANT PRECAUTIONS

Restaurants will get the green light at some point. When the data demonstrates that the virus is somewhat under control – whether that is the end of May or later, we all know in our hearts and minds that things will be different. Guests will not likely flock back to our operations, there will still be a considerable amount of trepidation, especially since pre-vaccine life will still include the threat of virus transmission. We also know that the health and safety regulations for restaurants will change significantly as we make every attempt to keep the public and our staff safe and at ease.

Along with giving serious thought to how restaurant concepts, menus, and methods of delivery will need to change – we must prepare for the regulations to come. Preparation for this inevitable change is the best way to set the stage for post Covid success. Here are some of the likely changes (I don't have a crystal ball- but I would be willing to bet that these will come to fruition):

### VENDORS AND DELIVERIES

There is little guarantee that the product that is received at the backdoor of our restaurants is free from virus. It has already been stated that Covid-19 can live for a period of time on the surface of cardboard and there are numerous opportunities for asymptomatic individuals to come in contact with food before packaging (especially produce and animal protein). Let me be clear that there is NO INDICATION at this time that the virus can be spread through food.

It would surprise me if there were not an effort on the part of the Public Health Service and state Departments of Health to require, or at least strongly urge, restaurants to discard all cardboard packaging and thoroughly wash and sanitize received food products before they enter the production kitchen of restaurants. Lexan containers will be in high demand, as restaurants no longer store food supplies in the boxes they were delivered in.

### PRE-STORAGE AREAS REQUIRED IN NEW KITCHENS FOR WASHING AND SANITIZING OF INCOMING PRODUCTS

I would anticipate that new kitchen construction code will eventually require a "pre-clean/sanitize" area in receiving areas with sinks, adequate stainless table space, storage for Lexan containers and dry racks to be used before food items as well as floor and wall surfaces that can be pressure washed and sanitized frequently. This only makes sense to help control future outbreaks.



# ACF of Greater Buffalo

## Board Meeting – April 13th, 2020

*Meeting was called to order at: 6:06 pm*

### Roll Call:

Dorothy Morton	Rob Lukasik	Ted Kavanaugh	Jackie Bamrick	Calvin College	Scott Steiner
Joe Piazza	Jean White	Phoebe Beiter	Ben Loomis	Sabrina Faso	

**The minutes from the March's meeting were approved by the board.**

### Treasurer's Report reviewed by Ben:

ACF Checking Account: \$5,246.00

NFCI Savings Account: \$2,281.27

ECC Savings Account: \$2,231.00

### Vice President's Report: Upcoming Events:

**May 11<sup>th</sup> ACF Zoom Happy Hour @ 6PM**

- Taste of Culinary and Culinary Salon at NFCI have been cancelled
- The ACF is offering help via the Ferdinand Metz fund for members experiencing hardship during the shut-down. They are also looking for additional donations to the fund.
- Online learning center is free to all members until June. Many people have taken advantage already. It's a great tool for certification/recertification.
- Still waiting for word on whether or not the National Convention in Dallas will be cancelled.
- Nashville regional has been pushed back until October.
- Eight people have been laid off at the ACF National level.
- Arrangements are being made for the two local students that are set to compete at the National Conference should it be postponed/cancelled.
- Rob has spoken to Glen Oaks Country club and they are still booking tournaments in August. The chapter has yet to make a decision on this year's Golf Tournament on Aug. 3. Once more information is available regarding closings/quarantine a decision will be made
- May 11th we will have a virtual meeting for members via Zoom at 6p. Jane to set up meeting and send out details and invites.
- Dorothy is considering creating a certificate for any members that complete all available free online courses through the ACF.
- ACF is still offering \$50 student memberships.
- Jane will put together a post of all available resources for members.
- If anyone has any ideas on how to help anyone in need during the lockdown please email Dorothy.
- Rob will put out a new Epicurean by the end of the week if anyone has anything to add please email him asap.

**Meeting adjourned at: 7:02pm**



# ACF of Greater Buffalo



## Mr. T



The original founder of Tarantino Foods on Bailey Avenue has died of COVID-19. Family members say 99 year-old John P. Tarantino Sr. tested positive for the virus on Tuesday, April 14th and he passed away on Wednesday evening.

Mr. T, as everybody called him was known to many

chefs, cooks and restaurateurs. He was the nicest, most genuine and hardest working man in his industry. He strived to give the best customer service and he was such a pleasure to talk to when he came into your establishment. He will be sadly missed. Our condolences go out to the entire Tarantino family at this most difficult time. Please keep his family in your thoughts and prayers. Memorials in John's memory can be made to the St. John the Baptist Church, St. Theresa Church 1974 Seneca St, Buffalo, NY 14210 or Rainbow K School, 433 Franklin St., Buffalo, NY 14202. Arrangements by the C. MERTZ AND SON FUNERAL HOME, INC. Please share condolences at [mertzfh.com](http://mertzfh.com)



CULINARY QUIZ

### ANSWERS:

1. Morel
2. Hen of the Woods
3. Porcini
4. Oyster
5. Shaggy Mane

## FUTURE RESTAURANT PRECAUTIONS (cont'd from Page 5)

### RECORD THE PROTOCOL

It is very likely that the Public Health Service will contemplate development and implementation of product and people sanitizing before entering production kitchens. This may take some years before fully implemented, but I can envision similar protocols to what is found in industrial food production facilities – think meat processing plant processing along with the record keeping of these standards.

### A NO CARBOARD REQUIREMENT FOR KITCHENS

We have become use to recycling our cardboard on a daily basis, but it may soon be required to eliminate that packaging before food and other supplies enter a food production space or storage.

### EMPLOYEE ANTIBODY TESTING AND VALIDATION

All indications are that it will be some time (at least until a vaccine is developed in 12-18 months – hopefully) before we can safely move about without the level of concern and preparation that is in place now. The only surefire way to move back to a more normal life is to verify that individuals have the antibodies that will allow them to do so. Dr. Fauci has already stated that an antibody test will likely be available in a week or so and will be ramped up to produce the quantities needed. Is it too much of a stretch to envision a federal, or at least state-by-state requirement for people to have some type of validation that proves they have the antibodies that would deem them relatively safe – especially for healthcare and foodservice workers? In some states it is already a requirement that foodservice employees have a validated test for Tuberculosis before they are allowed to handle food.

### PERSONAL TEMPERATURE CHECKS AND LOGS

Just as probable will be a requirement in certain industries for employees to have a validated body temperature check before they enter a place of work and that these records be maintained or even submitted to a higher authority on a regular basis. This only makes sense (already required in most healthcare facilities).

### SERVESAFE REQUIREMENTS FOR ALL EMPLOYEES

In some states – ServeSafe or something comparable is required of all foodservice workers. Wouldn't it make sense that this becomes a requirement of all foodservice workers? How long before this becomes a Public Health Service mandate?

### MASKS REQUIRED

It is highly likely that the first requirement once we are allowed to re-open restaurants at some level are that all food handlers (maybe even service staff) wear a protective mask. Of course, we need to have enough masks available to purchase first.

### HAND WASHING TRAINING

"Wash your hands" has always been a mantra in restaurants of all types but have we been thorough in our training? Do people know and practice the 20-second aggressive wash protocol every time they wash their hands? Do they use gloves when required and do so properly? Do they feel too confident with gloves to invest enough time washing their hands as well? Hand washing will become an even more critical standard in restaurants.

### REQUIRED OUTSIDE LAUNDERING OF UNIFORMS

Many restaurants require uniforms but leave it up to employees to launder their own, many wear their uniforms to work rather than change on premise, and many restaurants fail to have any consistent sanitary uniform policy. Expect that this will eventually change (for the better) and expect that outside laundering and sanitizing services will be expected (except where restaurants have their own laundries). Gone will be that favorite T-shirt as a uniform of choice, unwashed shoes, baseball caps, or cargo pants and shorts.

### WORK SURFACE SANITATION PROTOCOL AND TESTING

In kitchens of a certain size it may make sense to develop a new position that focuses on pre-cleaning and processing of food before it enters the production space, strict oversight of hand washing and sanitizing of work services and equipment, employee personal temperature testing and documentation of all of the above, maintaining antibody validation records, etc. Basically, you may want to make future plans for an infection control person on your staff. Is this a stretch? I don't think so.

### VERY STRICT HACCP ENFORCEMENT

HACCP (time temperature tracking) has been creeping up on restaurant operations for a few years and will become the most critical safety/sanitation issue in the future. Those logs and follow-through must become second nature.

### NEW PROCEDURES FOR CLEAN DISHES, FLATWARE AND GLASSWARE

How will we ensure that the service ware that restaurants use is free of contamination before menu items are plated and delivered to a guest? Someone will push for stricter controls on this – be prepared to see a plethora of new equipment designed to accomplish this goal.

### MORE FREQUENT HEALTH INSPECTIONS

We can all expect an annual, unannounced health inspection (more if there is a registered complaint or previous issue), but in the future there will likely be a push for more interaction with your local health department. It could take a variety of forms – one full inspection, and others to check on critical issues, or required periodic classes that at the very least – chefs and managers will need to attend.

### WORKSPACE REQUIREMENTS FOR NEW KITCHENS THAT FOCUS ON SAFE DISTANCES BETWEEN EMPLOYEES

The typical design of a restaurant leads to the smallest amount of kitchen space to accomplish the job – leaving more space for revenue generation out front. It is likely that code requirements in the future will state that a certain amount of space per anticipated kitchen employee is standard. This could allow for future distancing of employees to prevent asymptomatic spread of a virus.

### UV LIGHTS IN COOLERS AND STORAGE AREAS

At some level, ultraviolet light does help to control the growth of bacteria. This may become a standard lighting requirement in food storage areas.





# ACF of Greater Buffalo

## **FUTURE RESTAURANT PRECAUTIONS** (cont'd from Page 8)

### **A NEW VERSION OF SANITIZERS FOR POT SINKS AND DISHWASHERS**

Bleach or iodine solutions are the standards for sanitizing pots, pans, and work surfaces in kitchens. I would anticipate a new family of sanitizing agents that can protect against bacterial transmission as well as current and future viruses.

It would seem likely that some or maybe all of these changes are in our future. It won't happen overnight, but we all realize that the health and safety of our guests and employees is (should be) our primary concern. So – it makes sense to plan for change in this regard.

### **PLAN BETTER – TRAIN HARDER**

**Harvest America Ventures, LLC • Restaurant Consulting**  
**[www.harvestamericacues.com](http://www.harvestamericacues.com) BLOG**

## **COVID-19 RELIEF**

### **The Ferdinand Metz / American Culinary Federation (ACF) Relief Fund**

The Ferdinand Metz / American Culinary Federation (ACF) Relief Fund is established to provide timely financial assistance to chefs, cooks, culinarians and foodservice workers across America, experiencing hardship in the wake of the coronavirus disease (COVID-19) outbreak.

### **Criteria for Eligibility**

- Applicant must be employed by a foodservice establishment in any segment: restaurant, country club, hospital, etc.
- Under financial hardship due to being laid off, furloughed or hours reduced.
- Must provide evidence of lost wages.
- Affiliation with ACF or ACFEF is not required as a condition of eligibility.

### **Distribution**

- 100% of the Fund's proceeds will go to providing grants to foodservice workers.
- These grants will be made on a first-come first-served basis, subject to availability of funds.
- Each grant will be in the amount of \$500, to be distributed directly to the applicant.

### **Fund Administration**

- This Fund is operated by the American Culinary Federation Educational Foundation (ACFEF)
- Grant applications to be reviewed expeditiously by the Review Committee and once confirmed to meet prescribed guidelines, will be released for payment.

### **Request Assistance**

If you feel that you meet the above criteria and are in need of financial assistance, complete the [Ferdinand Metz / American Culinary Federation \(ACF\) Relief Fund Assistance Request form](#) and return it to Metz ACF Relief Fund, American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095. You may also fax the form to (904) 940-0741 or email a scan to [disasterrelief@acfcchefs.net](mailto:disasterrelief@acfcchefs.net). For additional information, email [disasterrelief@acfcchefs.net](mailto:disasterrelief@acfcchefs.net).

### **Donate to the Fund**

#### **By Check:**

Make checks payable to The Ferdinand Metz / American Culinary (ACF) Relief Fund  
Mail to: American Culinary Federation  
180 Center Place Way  
St. Augustine, Florida 32095

#### **By Credit Card:**

Call the ACF national office to make a credit card donation at (904) 484-0220.