



2019 AFDO Conference Program

Industry and Regulators Partnering for a Safer Supply of Food and Medical Products

SATURDAY, JUNE 22, 2019

7:30 am – 8:45 am	Continental Breakfast Location:
8:00 am – 12:00 pm	<p>Environmental Sampling as a Tool for Solving Outbreaks at the Retail Food Level Location: This workshop was very successful last year so it is being repeated this year with a maximum of 36 participants. Environmental samples can often link an illness to establishment for a period of time after food is no longer available. Learn more about how to conduct environmental sampling in retail food (restaurants, grocery, etc.) for outbreak investigations including practical exercises.</p> <p>Steven Mandernach, Executive Director, Association of Food and Drug Officials Beth Wittry, Environmental Health Specialist, Centers for Disease Control and Prevention Adam Kramer, ScD, MPH, RS, Environmental Health Officer, Centers for Disease Control and Prevention Douglas Irving, EHS-Net Food Coordinator, Tennessee Department of Health Danny Ripley, Environmental Health Specialist, Metro Nashville Public Health Department David Nicholas, MPH, Chief Epidemiologist, New York State Department of Health Yvonne Salfinger, Project Manager, Laboratory Accreditation, Association of Food and Drug Officials</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p>Sample materials donated by:</p>
8:00 am – 12:00 pm	<p>Food Processing Sanitation: Principles and Practices to Reduce Food Safety Risks Location: This workshop provides pertinent information on cleaning and sanitation factors and approaches for wet and dry food processing environments. Topics will include: sources and routes of contamination, sanitary design, cleaning and sanitation program components, validation and verification, as well as FSMA considerations, including allergen cross-contact control.</p> <p>Robert Williams, Ph.D., Associate Professor, Extension Food Microbiologist, Department of Food Science and Technology, Virginia Tech Joell Eifert, Director Food Innovations Program, Virginia Tech</p>
8:00 am – 12:00 pm	<p>Drugs and Biologics: Are you Gambling with your next Inspection? Improving the Odds of a Favorable Outcome Location: This workshop will focus on a risk-based approach to inspection preparation. Case studies that relate to current FDA areas of focus during inspections will be used throughout the workshop. Each case study will represent a scenario with multiple paths that could be chosen. Teams will select what they feel is the best path. Teams will get a score based on their choices, and the score will relate to a potential inspection outcome. Attendees will learn:</p> <ul style="list-style-type: none"> • How to develop a comprehensive strategy to ensure you have comprehended risks to your inspection • Tips for preparing your SMEs to address risks with FDA investigators • Best practices for understanding your risks and how they relate to current FDA trends • Experiential learning through simulating inspection scenarios • Application of concepts through simulated audit case studies during the workshop <p>Julie Larsen, Principal, Director of Inspection Readiness BioTeknica</p>
9:00 am – 12:00 pm	<p>Communications Workshop – Tools You Can Use to Inspire and Influence Those Inside and Outside Your Organization Location: In this high energy interactive session discover key communication skills. Topics to be covered include how to project an image of authority and competence; the importance of a positive attitude, techniques for being seen as a leader in meetings, and ways to handle difficult situations gracefully.</p> <p>Nancy Singer, President, Compliance-Alliance Brenda Morris, Division of Food Safety, Florida Department of Agriculture and Consumer Services Representatives from the Alumni Committee</p>
10:00 am – 10:30 am	Break / Exhibitor Showcase Location:
11:30 am – 1:30 pm	Lunch On Your Own

AFDO Committee Meetings are open to all Conference Attendees



12:30 pm – 2:00 pm	<p>Food Committee Location: Guest Speakers/Presentations: Laboratory Flexible Funding Model: The Future of FDA Funding for Food/ Feed Testing Labs FDA’s new Laboratory Flexible Funding Model (LFFM) changes the way FDA provides funding to state public health laboratories, and will replace the current funding mechanism for labs. This is a significant change from the status quo of funding which directly impacts laboratories and indirectly impacts the agencies that the laboratories serve. It is the first funding model that explicitly supports FDA’s future laboratory strategy for food safety. Abe Brown III, Director, Division of Partnership Investments and Agreements, Office of Partnerships, Office of Regulatory Affairs, U.S Food and Drug Administration</p> <p>Partnership for Food Protection Update Barbara Cassens, Director, Office of Partnerships, Office of Regulatory Affairs, U.S. Food and Drug Administration Pat Kennelly, Program Director, Association of Food and Drug Officials</p> <p>National Food Safety Data Exchange (NFSDX) Update Drew Polulak- Precise Software Solutions, Inc.</p>
12:30 pm – 3:00 pm	<p>Drug and Device Committee Location: Welcome and Committee updates Canada’s New Medical Device Initiatives</p>
2:00 pm – 3:15 pm	<p>Food Protection & Defense Committee Location: Guest Speakers/Presentations: Food Defense at Super Bowl Venessa Sims, Director of Emergency Management, Georgia Department of Agriculture</p> <p>Updates on Intentional Adulteration Rule Colin Barthel, Office of Food Defense, U.S. Food and Drug Administration</p> <p>Committee Business Meeting</p>
2:00 pm – 3:15 pm	<p>Lab, Science and Technology Committee Location: Committee updates by Committee Co-Chairs Richelle Richter, Supervisory Microbiologist, Pacific Southwest Food and Feed Lab, U.S. Food and Drug Administration Sally Flowers, Laboratory Administrator, Nebraska Department of Agriculture Maria Ishida, Director, Food Laboratory, New York State Department of Agriculture and Markets Yvonne Salfinger, Project Manager, Laboratory Accreditation, Association of Food and Drug Officials</p> <p>Laboratory Flexible Funding Model: The Future of FDA Funding for Food/Feed Testing Labs The Laboratory Flexible Funding Model (LFFM) is finalized, but what does that mean to stakeholders? This presentation will cover which grants are involved, pertinent changes and next steps in the funding process. Abe Brown III, Director, Division of Partnership Investments and Agreements, Office of Partnerships, Office of Regulatory Affairs, U.S Food and Drug Administration</p> <p>NYSDAM Mutual Reliance Pilot – Lab Update An update will be given on the New York Department of Agriculture and Markets/FDA Mutual Reliance Project Maria Ishida, Director, New York State Department of Agriculture and Markets, Food Laboratory Division</p>
2:00 pm – 3:15 pm	<p>Package Labeling Ad Hoc Committee Location: Chairperson – Dr. Matthew Curran, Director, Florida Department of Agriculture and Consumer Services</p>

<p>3:30 pm – 5:30 pm</p>	<p>Retail Food Committee Location: Welcome from Committee Chairpersons Angela Montalbano, Supervising Food Inspector, New York State Department of Agriculture & Markets Elizabeth Nutt, Division Chief, Environmental Public Health, Tulsa Health Department Adam Inman, Assistant Program Manager, Kansas Department of Agriculture</p> <p>Guest speakers: Behavior-based Food Safety Training Food safety is behavior-based. One key principle of adult learning is that information retention is directly influenced by the amount of practice during the learning process. I will discuss a new innovative approach to food safety training that is hands-on, interactive and heavily rooted in the behavioral sciences. The talk will further elaborate on techniques to increase food safety knowledge retention employing research-based learning initiatives. Techniques such as the “spacing effect,” importance of retrieval and feedback and how to incorporate these into your training regimen will be explored during the presentation. Robert Mancini, Environmental Health Officer, Government of Canada</p> <p>VNRFRPS Grant Funding Today and the Future Since 2012, the US Food and Drug Administration has offered funding opportunities for work in the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS). This presentation will discuss the different funding opportunities, the historical data related to the funding, the work that has been done by grantees and the current opportunities for 2019. The presentation will also discuss the future of funding for the VNRFRPS and offer time to receive feedback from attendees on Retail Standards Program funding. After attending this presentation, attendees will have a better understanding of the funding opportunities that are currently available to them and learn about the direction of future funding for the Retail Standards Program. Barbara Kitay, REHS, CSO, Retail Food Program Specialist, Division of Standards Implementation, U.S. Food and Drug Administration</p> <p>CFP Update David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, Virginia</p>
<p>3:30 pm – 5:00 pm</p>	<p>Cannabis Committee Location: Guest Speakers/Presentations: Aurash Jason Soroosh, MSPH, Cannabis Infused Product Safety Analyst, Maryland Medical Cannabis Commission, Maryland Department of Health</p> <p>Update on Cannabis and Hemp Bill in 2019 Doug Farquhar, J.D., National Conference for State Legislatures</p> <p>ASTM International Cannabis Standard Lezli Engelking, Founder & CEO, FOCUS: The Cannabis Health and Safety Organization</p>
<p>3:30 pm – 4:45 pm</p>	<p>Seafood Committee Location: Welcome by Chairpersons Courtney Mickiewicz, Regional Manager, Virginia Department of Agriculture & Consumer Services Matthew Coleman, Environmental Administrator, Florida Department of Agriculture and Consumer Services</p> <p>Guest Speakers/Presentations: AFDO Guidance Document - Cured, Salted, and Smoked Fish Guidelines Joseph Corby, Senior Advisor, Association of Food and Drug Officials</p> <p>Utilizing the Hazards Guide for Retail Sushi Inspections Eugene Evans, Food Inspector, New York Department of Agriculture and Markets</p> <p>Cellular-grown Seafood Jeremiah Fasano, Consumer Safety Officer, U.S. Food and Drug Administration</p>
<p>5:00 pm – 6:00 pm</p>	<p>AFDO Committee Chairs and Co-Chairs Meeting Location: Veranda/East Terrace – Third Floor</p>

SUNDAY, JUNE 23, 2019

7:30 am – 9:30 am	Continental Breakfast Location:
AFDO Committee Meetings are open to all Conference Attendees	
8:00 am – 11:15 am	<p>IFPTI Fellow Presentations Location:</p> <p>The Knowledge, Practices, and Perceptions of Food Safety by Commercial Aquaponic Growers of Fresh Fruits and Vegetables <i>Luisa Castro, Ph.D., Hawaii Dept. of Agriculture</i></p> <p>Regulating Breweries with Taprooms in the Midwestern United States: A Systematic Review of the Challenges Faced by Regulators in Understanding This Industry <i>Hannah Davis, Minnesota Dept. of Agriculture</i></p> <p>Refrigerated and Frozen Pet Food at Retail: Estimating Certain Risk Factors and Analyzing Regulatory Authority <i>Ashlee-Rose Ferguson, Washington State Dept. of Agriculture</i></p> <p>Foodborne Illness Risks in Iowa Agritourism <i>Brianna Gabel, Linn County Public Health (Iowa)</i></p> <p>State Regulatory Regimes Relative to Retail Food Transportation in the United States <i>Jill Lozmack-Mollberg, Michigan Dept. of Agriculture & Rural Development</i></p> <p>Weather Effects on the Presence of E. coli in Surface Waters of Oklahoma and Implications for Produce Safety <i>Justin McConaghy, Oklahoma Dept of Agriculture & Rural Development</i></p> <p>An Analysis of Risk Factor Violations on High Risk Mobile Food Trucks in Suffolk County New York <i>Amanda McDonnell, Suffolk County Dept. of Health Services (New York)</i></p> <p>Examining the Compliance with Proper Cooling Protocols Amongst Privately-Owned Restaurants in Nevada <i>Michael Oravetz, Carson City Health & Human Services (Nevada)</i></p> <p>An Exploratory Study of Finished Product Testing in Georgia <i>Andrea Riley, Georgia Dept of Agriculture</i></p> <p>Contributing Factors in Foodborne Illnesses Linked to Manufactured Foods <i>Richard Stephens, Florida Dept. of Agriculture & Consumer Services</i></p> <p>Evaluation of Training Procedures and Knowledge Base of Food Handlers <i>Vazquez Felissa, Buncombe County Health & Human Services (North Carolina)</i></p> <p>Using Direct-reading and Rapid-test Methods to Validate FSMA Preventive Control Requirements in Maryland High-risk Firms <i>D'Ann Williams, DrPH., Maryland Dept. of Health</i></p>
8:00 am – 10:30 am	<p>Industry Associate Membership Committee Location:</p> <p>Welcome and Introductions</p> <p>Guest Speaker/Presentation</p> <p>Recall Workgroup Update <i>Jennifer Pierquet, Program Planner, Iowa Department of Inspection & Appeals</i></p> <p>Table Top Discussions</p> <p>Next Steps and Wrap Up</p>
9:30 – 9:45 AM	Break / Exhibitor Showcase Location:
11:30 am – 12:30 pm	<p>Laws and Regulations Committee Location:</p> <p>Guest Speaker/Presentation:</p> <p>Recall Workgroup Update <i>Steven Mandernach, Executive Director, Association of Food and Drug Association</i> <i>Jennifer Pierquet, Program Planner, Iowa Department of Inspection & Appeals</i></p> <p>What's New with Food <i>Doug Farquhar, J.D., National Conference for State Legislatures</i></p>
11:30 am – 12:30 pm	Endowment Foundation Location:
11:30 am – 12:30 pm	Professional Development Committee Location:
12:00 pm – 12:30 pm	Lunch On Your Own

12:30 pm – 1:30 pm	<p>Foodborne Outbreak & Emergency Response Committee Location:</p> <p>Committee Overview and Update Alida Sorenson, Response and Recall Coordinator, Minnesota Department of Agriculture Karen Blickenstaff, Team Lead, U.S. Food and Drug Administration</p> <p>Guest Speaker/Presentation: Michigan’s Polyfluoroalkyl Substances (PFAS) Initiative Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development</p> <p>Missouri Response to High Nitrates in Sorghum Mark Buxton, Rapid Response Team Coordinator, Missouri Department of Health and Senior Services</p> <p>My Meal Detective – Virginia’s suspected foodborne illness meal detective surveillance app Julie Henderson, Director, Division of Food and General Environmental Services, Virginia Department of Health</p>
12:30 pm – 1:30 pm	<p>Alumni Committee Location:</p>
12:30 pm – 3:30 pm	<p>Body Art Committee Location: Moderator: Laurel Arrigona</p> <p>Committee Overview and Update Ken C. Stevenson, VP Regulatory, Ceutical Laboratories, Inc.</p> <p>Piercing Training Presentation The demonstration will feature the current piercing industry best practices. This will be an opportunity for AFDO members to observe the typical piercing experience from start to finish along with commentary. This event will be licensed by the Fulton County Board of Health. Steve Joyner, Association of Professional Piercers, Board of Directors, Legislation and Regulatory Affairs Committee Legislation and Regulatory Affairs, Association of Professional Piercers Matt Bavougian, Association of Professional Piercers, Legislation and Regulatory Affairs Committee</p>
1:30 pm – 3:30 pm	<p>Produce Committee Location:</p> <p>Committee Overview and Update</p> <p>Guest Speaker/Presentation: Native American Tribal nations and the FSMA/Produce Safety Rule Erin ShirI Parker, J.D., LL.M., Research Director & Staff Attorney, Indigenous Food and Agriculture Initiative, University of Arkansas•On-Farm Readiness Reviews Meredith Melendez, Cooperative Extension Agent, Rutgers University, New Jersey Agricultural Experiment Station</p> <p>National Farmers Union and the FSMA Produce Safety Rule Chelsea Matzen, FSMA Project Director, National Farmers Union</p> <p>Southern Center update and Preliminary Farm Inspection Data Dr. Michelle Danyluk, Associate Professor of Food Science, University of Florida</p>
1:30 pm – 3:30 pm	<p>International and Government Relations Committee Location:</p> <p>Welcome and Committee update by chairpersons LaTonya Mitchell, District Director I FDA Denver District, Program Division Director, Office of Human and Animal Foods – West Division 4, U.S. Food and Drug Administration Linsey Hollett, Health Canada</p> <p>Guest Speaker/Presentation: Oversight of Foods at the Border Nicole Bouchard-Steeves, Canadian Food Inspection Agency Petrina Evans, Assistant Director, Trade Operations, U.S. Custom and Border Protection Barry Rhodes, Director, Recall Management and Technical Analysis Division, Office of Field Operations, Food Safety Inspection Staff, U. S. Department of Agriculture Ruth Dixon, District Director/New Orleans District Office, Program Division Director/Division of Southeast Imports, U.S. Food and Drug Administration</p> <p>Drug Shortages – Root Causes and Strategic Approaches Stephanie Di Trapani, Special Advisor - Drug Shortages Unit, Health Canada Valerie Jensen, Associate Director, Center for Drug Evaluation and Research, U.S. Food and Drug Administration Frances Zipp, President & CEO, Lachman Consultant Services, Inc</p>
1:30 pm – 2:30 pm	<p>Food Recovery Ad Hoc Committee Location: Chairperson – Joseph Corby, Senior Advisor, Association of Food and Drug Officials</p>
2:30 pm – 3:30 pm	<p>Food Protection Educational Resource Collection Ad Hoc Committee Location: Chairpersons – Autumn Schuck, Inspection Manager, Kansas Department of Agriculture Sherri Sigwarth, Food Safety Specialist, Iowa Department of Inspections and Appeals</p>
2:30 pm – 3:30 pm	<p>Administration Committee Location:</p>
3:00 pm – 4:00 pm	<p>Break / Exhibitor Showcase Location:</p>

3:30 pm – 4:20 pm	<p>First Time Attendee Welcome Reception Location: AFDO considers first time attendees to be VIPs at the Annual AFDO Conference. If this is your first AFDO meeting, the AFDO alumni and fellows invite you to attend the First Time Attendee Welcome Reception that is being held in your honor. During the session, you will have the opportunity to meet AFDO alumni, fellows and other first time attendees; enjoy refreshments; learn about AFDO and its affiliate organizations; and find out about the exciting events that will take place during the 2019 conference.</p>
4:30 pm – 6:30 pm	<p>Opening Session Location: <i>Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture</i></p> <p>Welcome from Atlanta <i>Murray M. Silver, Jr., Publisher, Bonaventure Books Boutique</i></p> <p>Welcome from AFDOSS <i>Matthew Colson, AFDOSS President and Bureau Chief, Florida Department of Agriculture and Consumer Services</i></p> <p>IFPTI: Cohort VII Graduation Ceremony <i>Gerald Wojtala, Executive Director, International Food Protection Training Institute (IFPTI)</i></p> <p>Endowment Foundation Address <i>John Young, Chair, AFDO Endowment Foundation, and Partner, Young & Associates</i></p> <p>President's Address <i>Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture</i></p> <p>Glenn W. Kilpatrick Memorial Address <i>Dionne Crawford, U.S. Food Safety Supervisor, McDonald's Corporation with special guest Joseph Corby, Senior Advisor, Association of Food and Drug Officials</i></p>
6:30 pm – 7:30 pm	<p>Welcome Reception Location: Sponsored by the AFDO Associate Members and the Association of Food and Drug Officials of the Southern States (AFDOSS). Thank you to all our contributing Industry Sponsors. All are welcome to attend!</p>
8:00 pm – 10:00 pm 	<p>AFDO Trivia & Karaoke Location: Join in the fun to learn some new information, potentially win some valuable prizes and, of course, raise money for the Endowment Foundation all while listening to the talents of fellow conference attendees.</p> <p style="text-align: center;">Sponsored by General Mills</p> 


2019 AFDO Conference Program

Industry and Regulators Partnering for a Safer Supply of Food and Medical Products

Monday, June 24, 2019

MORNING JOINT SESSION

Moderator: Ingrid A. Zambrana, District Director, Atlanta District, Program Division Director, Office of Human and Animal Foods-Division III East, U.S. Food and Drug Administration

7:30 am – 8:45 am	Continental Breakfast Location:
8:00 am - 8:15 am	Announcements & Awards Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture
8:15 am - 9:30 am	U.S. Food and Drug Administration for Regulatory Affairs Update ORA's senior leaders will share information about key programmatic initiatives, provide an update on significant operational changes, as well as participate in a panel discussion with attendees.
9:30 am - 10:00 am	Carol Cave, Director, Office of Enforcement and Import Operations, U.S. Food and Drug Administration Erik Mettler, Assistant Commissioner for Partnerships and Policy, U.S. Food and Drug Administration Ellen Morrison, Assistant Commissioner for Medical Products and Tobacco Operations, U.S. Food and Drug Administration Melinda Plaisier, Associate Commissioner for Regulator Affairs, U.S. Food and Drug Administration, U.S. Food and Drug Administration Michael Rogers, Assistant Commissioner for Human and Animal Food Operations, U.S. Food and Drug Administration
10:00 am - 10:30 am	Break / Exhibitor Showcase
Moderator: Ingrid A. Zambrana, District Director, Atlanta District, Program Division Director, Office of Human and Animal Foods-Division III East, U.S. Food and Drug Administration	
10:30 am - 11:00 am	How to Communicate Public Health Matters with Policy Makers Effectively Doug Farquhar, J.D., National Conference for State Legislatures
11:00 am - 12:00 pm	Chief Quality Officers - Redesigning the Field of Quality for the 21st Century Quality Leaders across the pharmaceutical, medical device, consumer goods and animal health industries are collaborating on leading-edge solutions that drive the future of the industry with and for all stakeholders. As these leaders work to Create Quality for the 21st Century, engage on how the role of Quality can be shifted to one that optimizes patient health and business success by mobilizing enterprise-wide quality effectiveness through innovative systems and critical thinking grounded in science, data, stakeholder awareness and regulatory intelligence. Walk away inspired to become part of the path forward Moderator: Marla Phillips, Ph.D., Director, Xavier Health, Xavier University Speakers: Georges France, GlaxoSmithKline Bob Miller, PhD, Senior Vice President of Quality, Gilead Sciences, Inc. Pamela Schofield, Vice President, Global Quality Assurance, Proctor & Gamble Brian Schultz, VP Quality, Safety and Regulatory Affairs, Fisher & Paykel Healthcare Peter Shearstone, Vice President, Global Quality Assurance and Regulatory Affairs, Thermo Fisher Scientific
12:00 pm - 1:30 pm	Lunch On Your Own
12:00 pm - 1:30 pm	 Burditt Lunch (Ticket Required) AFDO forefathers Elliott Grosvenor and George Flanders once again lead us on a journey through AFDO's fascinating history. Join them as they visit previous AFDO conferences held in Atlanta in 1934 and 1946. Relive our 50th "Golden Anniversary" celebration and witness a very special presentation that was made to AFDO. Word has it that the "Father of Food & Drug Law" Dr. Harvey Wiley and his wife Anna Kelton Wiley will be attending the luncheon this year as well.

Key: General

Food

Retail

Drug, Device & Cosmetics



Body Art

Cannabis

Revised: 5/03/19

1:30 pm - 1:45 pm	<p>Preventive Controls Rule: The Preventive Controls for Human Foods rule was designed to require food processors to identify potential hazards and implement the necessary controls to prevent them from occurring. With full implementation of the PC rule realized in 2018, regulators and industry will discuss the effectiveness of PC training programs, the status of implementation of the PC rule by the industry, and the challenges that still need to be addressed.</p>	<p>AMC in Atlanta! Join us in this dynamic sharing session about training staff, promoting active managerial control and quality improvement for all stakeholders in retail food safety. Industry, FDA, state and local jurisdictions will share their successes in these areas and provide take-home tools for industry and regulators</p>	<p>The Impact of ORA's Strategic Initiatives: Is Industry Ready? How the MRA has affected Work Planning and Resources Allocation in the Field CDER's MAPP Program that went into Effect Sept. 2018</p>	<p>Body Art Industry Through Collaboration with Artists and Regulators When industry and regulators work together to maintain lawful and professional standards in the body art industry, both parties benefit. This session will explore how a body art professional can successfully open up a new establishment, pass inspection, and maintain a working relationship with government regulators; while at the same time operate a successful body art establishment.</p>
1:45 pm - 2:00 pm		<p>Moderator: Donna Wanucha, Regional Food Specialist, State Cooperative Programs, U.S. Food and Drug Administration</p>	<p>Alonza Cruse, Director of the Office of Pharmaceutical Quality Operations, U.S. Food & Drug Administration</p>	
2:00 pm - 2:15 pm	<p>Moderator: Patrick Kennelly, Program Director, Manufactured Food Regulatory Program Alliance, Association of Food and Drug Officials</p>	<p>Topics and Speakers: Ask a Retail Food Specialist Cameron Wiggins, Retail Food Specialist, U.S. Food and Drug Administration Diane Kelsch, Retail Food Specialist, U.S. Food and Drug Administration</p>	<p>(2:10 pm) Avoiding Common Mistakes with Import/Exports - Getting Your Products in and Out of the Country There are special requirements to import and export drugs and devices. This talk will discuss the requirements and explain the ramifications for not following them.</p>	<p>Michael Crea, Body Art Educator & Executive Director, Florida Environmental Health Association Carolynn Balcar, Environmental Consultant, Bureau of Environmental Health, Florida Department of Health</p>
2:15 pm - 2:30 pm	<p>Speaker: Betsy Booren, Ph.D., Vice President of Science and Technology, Grocery Manufacturers Association Matthew Coleman, Environmental Administrator, Florida Department of Agriculture and Consumer Services Joann Givens, Director, Office of Human and Animal Food Operations, West, U.S. Department of Food and Drug Administration</p>	<p>Employee Health- Getting the Message Through David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, Virginia and Pete Salsbury, Project Manager, U.S. Food and Drug Administration</p>	<p>Dan Solis, Program Division Director Division of West Coast Imports, U.S. Food and Drug Administration</p>	<p>(2:15 pm) Sterilization Principles and Protocols Sterilization Principles and Protocols examines the theory behind cleaning, decontamination, and sterilization as applied to the Body Art Industry. This course takes an in-depth look at the many factors affecting sterilization including equipment processing, packaging, mechanical and biological monitoring, troubleshooting, equipment storage, documentation, and quality control practices.</p>
2:30 pm - 2:45 pm	<p>Food Safety Considerations for Edible Insects Human population growth estimates have generated concerns about the future availability of enough protein in the diet of many people around the</p>	<p>Who's the Boss Mandy Sedlak, Food Safety and Public Health Manager, Ecolab Josephine Iacovone, McDonald's Restaurant Owner Operator</p>		<p>Kris Lachance, CLT, LSO, Authorized Outreach Instructor of OSHA General Industry</p>
		<p>Supporting Industry in Developing AMC and the Program Standards Marilyn Tapia, Program Manager, Riverstone Health, Montana</p>		
		<p>Creating a Food Safety Advisory Council with Standard 7 Jason Reagan, Program Manager, Gwinnett, Newton & Rockdale Counties, Georgia</p>		

2:45 pm - 3:00 pm	<p>globe. Insects may provide a sustainable solution to this dietary problem. This presentation will give a brief overview of entomophagy including food safety considerations.</p> <p>Moderator: Pamela Miles, Program Supervisor, Virginia Department of Agriculture & Consumer Services</p> <p>Speaker: Robert C. Williams, Ph.D., Associate Professor, Extension Food Microbiologist, Department of Food Science and Technology, Virginia Tech</p>	<p>Templates to Support Industry with Compliance and in Creating a Food Safety Management System Andre Pierce, Environmental Health and Safety Director, Wake County Environmental Services, North Carolina</p> <p>Addressing Standard 1 and CFPM Morgan Lowder Retail Food Standards Coordinator, South Carolina Department of Health and Environmental Control Susan Best, Environmental Health Manager, South Carolina Department of Health and Environmental Control</p> <p>Geek Squad Dionne Crawford, U.S. Food Safety Supervisor, McDonald's Corporation Tracy Johnstone, McDonald's Restaurant Owner Operator</p>		
3:00 pm - 3:30 pm Break / Exhibitor Showcase				
3:30 pm - 3:45 pm	<p>An Industry Perspective on Leading Practices in Supply Chain Management Representatives from different sectors of the food industry will discuss their companies' approaches to supply chain management. The discussion will be focused around changes made as a result of FSMA, and the challenges and successes associated with the implementation of those changes.</p>	<p>Employee Illness and Symptom Reports from an Industry Perspective Industry professionals will discuss the latest in employee health monitoring in a panel format. You'll learn about novel & effective methods major restaurant companies are implementing relative to employee health practices and surveillance activities, with time for audience Q&A.</p>	<p>How Qualified Are You to be Part of Your Own Supply Chain? FDA and industry professionals have developed Good Supply Practices (GSPs) through the identification of a key paradigm shift—we either cause or could have prevented all supply chain failures we experience. Hard to believe? Become empowered through this session to end the cycle of surprise failures that put your patients at risk. This practical session is filled with tools you will test and explore, and will leave you armed with successful practices you can implement today.</p>	<p>Anodization and Piercing This presentation will span several topics in piercing including the science behind anodization and how it can enhance jewelry, types of piercings and jewelry, and suspensions and what to look for as an inspector.</p>
3:45 pm - 4:00 pm	<p>Michael Roberson, Director, Corporate Quality Assurance, Publix Super Markets, Inc. M.J. Shult, Senior Director, Quality Assurance and Food Safety, Brinker International</p>	<p>Moderator: Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture</p> <p>Speakers: Eric D. Martin, R.S., Director of Food Safety, Texas Roadhouse Dan Tew, YUM! Brands Dina Scott, Senior Total Quality Manager, Darden Foods</p>	<p>Marla Phillips, Director Xavier Health, Xavier University</p>	<p>Jodi Zimmerman, MPH, REHS, Registered Environmental Health Specialist II, El Paso County, Colorado Dustin Bastian, Owner/Operator of The Hive Piercing Studio</p>
4:00 pm - 4:15 pm			<p>(4:10 pm) Challenges with cGMP for 503b Compounding Facilities and Supply Chains</p>	<p>(4:10 pm) FDA Tattoo Ink Inspection and Sampling</p>
4:15 pm - 4:30 pm	<p>Produce Safety - A Transition from Education and Regulation</p>		<p>Many compounding pharmacies don't understand that ingredients they are purchasing need to comply with FDA's drug regulations. This session will cover the requirements and the penalties for not meeting those requirements.</p>	<p>This presentation will cover FDA's regulatory authority over tattoo inks, risks and adverse events related to tattooing, FDA's tattoo ink research projects, as well as regulatory actions and the public health impacts associated.</p>
4:30 pm - 4:45 pm	<p>Get an update from Federal and State Officials on what's happening during the transition from education to inspection. This panel will include updates on implementation process</p>	<p>Food on the Roam – Not just your Average Hot Dog Vendor The mobile food truck industry is growing exponentially in almost every state in the country. The logistics for inspecting are</p>		

	from a national perspective, the transition from on farm readiness reviews to inspections, and a panel discussion with states that have completed inspections.	becoming more and more of a challenge. New and innovative food offerings create additional challenges for food safety officers. Three experts in this field are here to discuss their challenges and successes. The panel will also solicit ideas from the audience to share and help other jurisdictions in this fast paced industry.	Courtland Imel, CEO, Ceutical Labs	Kathleen Lewis, Senior Advisor, OCAC/CFSAN, U.S. Food and Drug Administration
4:45 pm - 5:00 pm	Moderator: James Melvin, Assistant Program Manager, Association of Food and Drug Officials Speakers: Bob Ehart, Senior Policy and Science Advisor, NASDA Joann Givens, Director, Office of Human and Animal Food Operations, West, U.S. Department of Food and Drug Administration Natalie Adan, Division Director, Georgia Department of Agriculture	Moderator: Melissa Lombardi, Environmental Health Program Specialist, Brunswick County Health Services, North Carolina Speakers: Josh Jordan, R.E.H.S., Environmental Health Regional Specialist, Division of Public Health, Food Protection and Facilities Branch, North Carolina Department of Health and Human Services Ashley Davis, Special Events Coordinator/Sanitarian, Tulsa City, Oklahoma County Health Department James K. Middleton, III, Executive Director, Office of Community Sanitation, Bureau of Food Safety and Community Sanitation	(4:50 pm) Are You Protecting Your Research Subjects and the Integrity of Your Data? FDA's BIMO Program Explained FDA investigators will be continuing to conduct bioresearch monitoring inspections to determine whether sponsoring and investigators are protecting patients by complying with the requirements. Learn what to expect when the FDA investigator arrives at your door. Anne Johnson, District Director, Philadelphia District Office, Program Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, U.S. Food and Drug Administration	(4:50 pm) Panel Discussion Participate in a discussion with professionals in the body art industry and regulators where they will be discussing what is happening in the body art industry across the country. Kathleen Lewis, Senior Advisor, OCAC/CFSAN, U.S. Food and Drug Administration Jodi Zimmerman, MPH, REHS, Registered Environmental Health Specialist II, El Paso County, Colorado Aniya Strong, MPH, Senior Public Health Educator, Fulton County Board of Health Cathy Montie, Owner, Absolute Tattoo Inc Steve Joyner, Association of Professional Piercers, Board of Director, Legislation and Regulatory Affairs Committee
5:00 pm - 5:15 pm				
5:15 pm - 5:30 pm				
6:30 pm - 9:30 pm	Monday Night Event: Becoming One with Nature at the Atlanta Botanical Center Join us for an evening in Atlanta's "emerald jewel" of (horti)culture, with renowned plant collections, beautiful displays and spectacular exhibits. Attendees will enjoy a delicious dinner buffet, the option for guided or self-guided tours of the gardens, and live local jazz entertainment from The Steven Charles Band within the event's air conditioned Day Hall. For those who explore the 30 acres of outdoor gardens, there is a picturesque Skyline Garden and Canopy Walk. The special "Imaginary Worlds" exhibit features massive storybook-themed plant sculptures, including the characters from Alice in Wonderland, along with many 2018 sculptures outfitted with different plants in new locations. Sponsored in part by  			


Tuesday, June 25, 2019


Moderator – Steven Mandernach, Executive Director, Association of Food and Drug Association

8:00am - 8:15 am	Announcements & Awards Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture
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8:15 am - 9:00 am	<p>“The Poison Squad: One Chemist’s Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century,” about the life and legacy of Harvey Washington Wiley. Deborah Blum, is a Pulitzer Prize Award Winning Author, and author of “The Poison Squad: One Chemist's Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century”. Her book was recognized recently by the New York Times as one of the 100 notable books of 2018. Deborah Blum, Director, Knight Science Journalism Program at MIT and Publisher, Undark Magazine</p>	
9:00 am - 10:00 am	<p>Using Cannabis from a Medical Perspective Dr. Gusdorff is a Neuroradiologist by training. He has a history of working with emerging medical trends including developing urgent care centers and medical cannabis. Dr. Gusdorff previously was part of a group that was awarded licenses to operate their medical dispensaries in South Central Pennsylvania. He will discuss his journey from physician to dispensary owner and physician using cannabis for treatment.</p>	
<p>Break / Exhibitor Showcase</p>		
10:30 am - 11:00 am	<p>U.S. Food and Drug Administration Update on Food Policy & Response The Office of Foods and Veterinary Medicine is responsible, on behalf of the Commissioner, for providing all elements of FDA's Foods Program leadership, guidance, and support to achieve the Agency's public health goals. The Office is also the focal point for planning implementation of the recommendations of the President's Food Safety Working Group and the new food safety authorities contained in the 2011 FDA Food Safety Modernization Act. Deputy Commissioner Yiannas joined the FDA in late 2018 after an extensive industry career in food safety. He has been a leader on food traceability. Frank Yiannas, Deputy Commissioner for Food Policy and Response, U.S. Food and Drug Administration</p>	<p>CDRH's New Direction in Product Clearance and Compliance: Five New Initiatives that will Affect Industry In this session, you will hear about CDRH's initiative around Collaborative Communities; its efforts to streamline and simplify policies, processes, programs, and approaches; the Medical Device Safety Action Plan; and projects aimed at strengthening the 510(k) process, and using benefit-risk in device clearance. Adam Saltman, M.D., Ph.D., Medical Officer, Office of Compliance, Center for Devices and Radiological Health, U.S. Food & Drug Administration</p>
11:00 am - 11:30 am	<p>Improving the Control of LM in Retail through Surveillance and Partnerships FSIS' Office of Investigation, Enforcement and Audit is responsible for conducting surveillance activities in Food related warehouses, distributors, retail establishment, food banks, and other entities. These surveillance activities are designed to promote and control sound food related policies and practices to prevent food borne illnesses. In addition, in partnership with CDC, FDA, AFDO and other organizations, FSIS seeks to enhance and advance best practices in the control of LM in Retail. Carl-Martin Ruiz, Deputy Assistant Administrator, Office of Investigation, Enforcement and Audit, Food Safety and Inspection Service, U.S. Department of Agriculture</p>	<p>(11:15 pm) Using Real World Evidence to Speed Medical Device Innovation: An FDA Perspective Real world evidence is being used more frequently to support premarket applications as well as post market regulatory decision-making. In this session, an interactive panel will discuss with the how real world evidence is presently being used, and how it might be used in the future. Douglas Dumont, Office of Surveillance and Biometrics, Center for Devices and Radiological Health, U.S. Food and Drug Administration Adam Saltman, M.D., Ph.D. Medical Officer, Office of Compliance, Center for Devices and Radiological Health, U.S. Food & Drug Administration</p>
11:30 am - 12:00 pm	<p>Hurricanes from an Industry Perspective Hurricanes have an impact on food and medical products safety, but also a tremendous impact on the individuals working in the establishments and firms. This session will focus on the human challenges faced after Hurricane Michael destroyed parts of the Florida panhandle. Moderator: Brenda Morris, Assistant Director, Florida Department of Agriculture Consumer Services Speakers:</p>	

	Tracy Johnstone, McDonald's Restaurant Owner Operator Michael Roberson, Director, Corporate Quality Assurance, Publix Super Markets, Inc.		
12:00 pm - 1:30 pm	<p>Lunch on your own</p> <p>AFDOSS Affiliate Lunch Open to AFDOSS members only</p>	<p>DDC Working Lunch Presentation – Handling FDA Inspections: What to Do When</p> <p>During a high energy interactive session, determine the best course of action with your colleagues and the perspective of seasoned FDA and industry experts while enjoying a delicious lunch.</p> <p>Nancy Singer, President, Compliance-Alliance, LLC Julie Larsen, Principal, Director of Inspection Readiness BioTeknica Courtland Imel, CEO Ceutical Labs Penny Northcutt, President and CEO, REGSolutions, LLC Daniela Drago, Anne Johnson, District Director, Philadelphia District Office, Program Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, U.S. Food and Drug Administration Vinetta Howard King, Director, Office of Human and Animal Food Operations East Coast, U.S. Food and Drug Administration</p>	
1:30 pm - 1:45 pm	<p>Regulatory and Industry Partnerships Throughout the past year there are great examples of how regulatory and industry are working together.</p> <p>Moderator: Steven Mandernach, Executive Director, Association of Food and Drug Officials</p> <p>Speakers: Courtney Bidney, Director, Global Scientific and Regulatory Affairs, General Mills Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture Patrick Kennelly, Program Director, Manufactured Food Regulatory Program Alliance, Association of Food and Drug Officials</p>	<p>2019 Risk Factor Study Learning Lab: Connect the Dots and Using Collaboration to Reduce Risk Factors</p> <p>Let us pay you to learn! We are eager to welcome you to the 2019 Learning Lab, sponsored by Paster Training, Inc. Upon entry to the Learning Lab, all participants will receive raffle tickets for the chance to win some amazing prizes. The prizes only get better as the day progresses, so make sure you stick around until the very end! Come and join this dynamic, collaborative session for all retail food safety stakeholders to share how you measure success of your agency or your company's stores. Do you count beans or measurable outcomes? Is your measurement meaningful? The session will be facilitated by federal, state and local subject matter experts and will include active group discussion with all stakeholders.</p> <p>Moderator: Tara Paster, President & CEO, Paster Training, Inc</p> <p>Speakers: Chris Smith, U.S. Food and Drug Administration Andre Pierce, Environmental Health and Safety Director, Wake County Environmental Services, North Carolina Jason Reagan, Program Manager, Gwinnett, Newton & Rockdale Counties, Georgia</p>	<p>What You Need to Know About Promoting Quality with a Proactive CAPA System</p> <p>An effective CAPA system corrects products problems, systems, and takes action to prevent future occurrences. Learn about important practices from industry experts.</p> <p>Lynne Melendez, Director CAPA Management, Janssen</p>
1:45 pm - 2:00 pm			
2:00 pm - 2:15 pm			
2:15 pm - 2:30 pm			
2:30 pm - 2:45 pm			
2:45 pm - 3:00 pm	<p>Imports</p> <p>Moderator: Steven Mandernach, Executive Director, Association of Food and Drug Officials</p> <p>Speaker:</p>	<p>(2:10 pm) Getting Ready to Implement the New EU Device Regulation</p> <p>The transition from the Europe Medical Device Directive (EU MDD) is underway and reaches a milestone date in 2020. All medical device manufacturers placing product in Europe must be prepared for compliance with the European Medical Device Regulation (EU MDR). All new devices must comply in 2020 and all legacy devices must be on a path to compliance as there is no grandfathering clause under EU regulations. This presentation will cover key</p>	

	<p>Donald A. Prater, DVM, Associate Commissioner for Food and Veterinary Medicine, Office of Food and Veterinary Medicine, U.S. Food and Drug Administration</p>	<p>Mark Speltz, Chief Inspector, Food and Consumer Safety Bureau, Iowa Department of Inspections and Appeals</p> <p>Raffle Drawing Schedule Sponsored by Paster Training Inc. 1:15pm - 1:45pm – Distribution of raffle tickets 1:30 pm – Learning Lab begins 2:00 pm – Drawing #1 - \$50 Gift Card 2:30 pm – Drawing #2 - \$75 Gift Card 3:00 pm – Drawing #3 - \$150 Gift Card</p> <p>Must be a participant of the Learning Lab session to qualify for tickets. Must be present to win!</p> 	<p>considerations and challenges to be addressed sharing latest developments from Europe. Paul Brooks, Executive Director, Regulatory Affairs Professional Society</p>
3:00 pm - 3:30 pm	Break / Exhibitor Showcase		
3:30 pm - 3:45 pm	<p>Reducing Food Waste: Industry and Regulatory Perspectives on Food Recovery Systems Food waste is a critical social, environmental and economic challenge that erodes food security, contributes to climate change, unnecessarily consumes natural resources, and adds cost burdens to families, communities and businesses. Communities across the country are working together to develop innovative ways for wholesome, safe product to end up on dining room tables, instead of in a landfill. Please join representatives from General Mills, The Kroger Company, and the Rhode Island Department of Health, to learn more about efforts on safe food recovery and food waste reduction. Moderator: Mitzi Baum, Managing Director of Food Safety, Feeding America</p>	<p>Food Safety Management Systems In this session the Safe Quality Food Institute (SQFI), a leading accredited third-party certification program for the supply chain will share their standard that provides the elements necessary for restaurants and food retailers to develop a robust food safety management system. They will also share, when implemented properly, how a food safety management system can improve food safety behavior and reduce the incidence of recalls and market withdraws. Moderator: Pamela Miles, Program Supervisor, Virginia Department of Agriculture & Consumer Services Speakers: Robert Garfield, Chief Food Safety Assessment Officer & SVP, Safe Quality Food Institute LeAnn Chuboff, Vice President Technical Affairs, Safe Quality Food Institute</p>	<p>CDC Update Fungal Meningitis Outbreak: a CDC perspective/Burkholderia Cepacia Multi-State Outbreaks Related to Drugs, Devices and Cosmetics Used in Healthcare Settings. The leader of CDC's outbreak investigation will give CDC's perspective of the outbreak, surveillance activities (or lack thereof) Tom Chiller, MD MPH, Chief, Mycotic Diseases Branch, Medical Epidemiologist Matthew B Crist, MD, MPH Medical Officer, CDC</p>
3:45 pm - 4:00 pm			
4:00 pm - 4:15 pm			

4:15 pm - 4:30 pm	Speakers: Courtney Bidney, Director, Global Scientific and Regulatory Affairs, General Mills Shana Davis, MPH, RS, Senior Food Safety Manager, The Kroger Company (Nashville Division) Ernest Julian, Chief of Food Protection, Rhode Island Department of Health	When Food Science Meets Behavioral Science: Changing Behavior for Good Agencies are often tasked with implementing outreach campaigns to promote responsible behaviors around food safety. Community-based social marketing (CBSM) has emerged as an effective approach for developing and revitalizing programs to achieve measurable behavior change. CBSM is an evidence-based process that goes beyond knowledge and awareness raising to remove barriers, increase motivation, and change behavior through the application of social science tools. The session will include numerous case studies to demonstrate the theoretical foundations and guidance for how to apply it in the field. Moderator: Kimberly Stryker, Environmental Program Manager, Alaska Department of Environmental Conservation Speaker: Jennifer J. Tabanico, President, Action Research	
4:30 pm - 4:45 pm	Advocating for Food Safety with Policy Makers Learn from the experts how to successfully advocate to policy makers for food safety issues. What works? What doesn't? Moderator: Steven Mandernach, Executive Director, Association of Food and Drug Officials Speakers: Terence Macaig, Vermont State Legislator Thomas Gremillion, Director, Food Policy Institute, Consumer Federation of America Rep. Jack Williams (former), Alabama House District 47 (Invited)		(4:50 pm) Compliance Panel – Get Your Questions Answered Learn about FDA's compliance initiatives and take this opportunity to get your questions answered. Moderator: Julie Larsen, Principal, Director of Inspection Readiness, BioTeknica Speakers: Alonza Cruse, Director of the Office of Pharmaceutical Quality Operations, U.S. Food & Drug Administration Adam Saltman, M.D., Ph.D. Medical Officer, Office of Compliance, Radiological Health, U.S. Food & Drug Administration Anne Johnson, District Director, Philadelphia District Office, Program Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, U.S. Food and Drug Administration Captain Jane Kreis, Training Officer, Pharmaceuticals, U.S. Food and Drug Administration
4:45 pm - 5:00 pm			
5:00 pm - 5:15 pm			
5:15 pm - 5:30 pm			
6:30 pm – 7:30 pm	President's Reception Location: <div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: center;">  Sponsored by Precise Software Solutions Inc </div> <div style="text-align: center;"> All are welcome to attend! </div> </div>		
7:30 pm – 9:30 pm	Wiley Award Banquet Location: Included in with registration fee - All are welcome to attend!		

Wednesday, June 26, 2019

8:00-8:15	Prepare for the Worst - Hazards and Controls for Charcuterie at Retail Come join us for a lively discussion about ensuring the safety and quality of charcuterie produced through special processes at the retail level. Demonstrations and samples will be provided to help us all become more familiar with these popular products. Moderator: Melissa Vaccaro, Vice President of Consulting, Paster Training, Inc. Speakers: Brian Nummer, PhD, Utah State University Chef Linton Hopkins, chef/owner of Restaurant Eugene, Holeman and Finch Public House, Holeman and Finch Bottle Shop, H&F Burger, Hop's Chicken, and C. Ellet's Steakhouse Chef Kevin Ouzts, The Spotted Trotter Charcuterie	What's New with Cannabis from Laws to Inhalers An update on new laws and revisions related to Cannabis, new developments in the industry and new novel delivery methods. Lezli Engelking, Founder & CEO, FOCUS: The Cannabis Health and Safety Organization Thuy Vu, Thuy Vu Consulting	
8:15-8:30		The Science of Cannabis: An Update from Down Under Australia legalized the therapeutic use of cannabis in 2016, classing it as a pharmaceutical and therefore imposing the same regulations on cultivators and manufacturers. While there were, and still are, issues with the law's implementation and societal implications, the purpose was to allow access while ensuring public health and safety, fostering a successful industry, investing in researching, meeting international obligations under the Single Convention, while preventing diversion onto the illicit market. Blaise Bratter from the Medical Cannabis Council will discuss Australia's medicinal cannabis scheme, what works and what doesn't, and the impact it has had on patients and society. Blaise Bratter, General Manager, Medical Cannabis Council, Australia	
8:30-8:45			Eh (Aye)! It's Legal Now: Health Canada Update on Cannabis Legalization Learn more about recreational cannabis legalization in Canada
8:45-9:00			
9:00-9:15			
9:15-9:30			
9:30-9:45			
9:45-10:00			
10:00-10:30	Break / Exhibitor Showcase		
10:30-10:45	Food in a Tub - Managing the Hazards and Controls for Sous Vide A discussion of the hazards and validated time/temperature parameters to control them in the popular special process of sous vide. Various validated time/temp relationships, how to measure critical limits in a bagged product, and how to identify sous vide products will be included Moderator: Joseph Graham, Food Safety Program Supervisor, Washington Department of Health Speaker: Brian Nummer, PhD, Utah State University	How do I Test those Brownies? Developing Laboratory Methods for Cannabis Edibles AOAC has launched the Cannabis Analytical Science Program (CASP) to provide a forum where the science of hemp and cannabis analysis can be discussed and for the development and maintenance of cannabis standards and methods. The CASP analytical community will comprise government, academic, and contract laboratories; technology providers; private sector organizations; and allied associations. Scott Coates, Senior Director of the AOAC Research Institute, AOAC International	
10:45-11:00		Hemp and the Farm Bill	
11:00-11:15			

11:15-11:30	<p>What in the KIMCHEE is that ??? Join us and take a virtual tour to discover Foods by Region of the World. Learn about Faith Based Foods and different types of Processes used to manufacture these foods by using the FREE Cultural Food Application. During this interactive session you will enhance your knowledge of ethnic foods and learn how to navigate the application. This application tool is useful in identifying the critical issues and control measures of ethnic foods that you may encounter during your routine day.</p>	<p>The 2018 Farm Bill legalized hemp production in the United States. Learn more about the legalization and what this means for hemp producers and products, including the challenges of development and implementation of state programs. Jonathan Miller, Esquire, Frost, Brown and Todd, LLC Erin Williams, Senior Policy Analyst, Office of Policy, Planning and Research Virginia Department of Agriculture and Consumer Services</p>
11:30-11:45	<p>The FREE application was developed by The University of Tennessee and this is a session that you won't want to miss!</p>	
11:45-12:00	<p>Moderator: Angela Montalbano, Supervising Food Inspector, New York State Department of Agriculture and Markets Division of Food Safety and Inspections Speaker: Sharon Thompson, DVM, MPH, Associate Professor and Director, Center for Agriculture and Food Security and Preparedness and Co-Director, TN Integrated Food Safety Center of Excellence</p>	
<p>12:00-1:00 Lunch on your own</p>		
<p>Foodborne Illness Afternoon – Moderator: Laurie Farmer, Director, Office of State Cooperative Programs, U.S. Food and Drug Administration</p>		
1:00-1:45	<p>CDC Update on Food Safety: Whole Genome Sequencing and Other Advances This session will include updates on HP2020 and 30 objectives, illness trends, impacts of Culture-Independent Diagnostic Tests (CDIT's) and Whole Genome Sequencing (WGS), what is causing illnesses, reoccurring outbreaks, and food pathogen pairs. Dr. Robert Tauxe, Director, Division of Foodborne, Waterborne and Environmental Diseases, Centers for Disease Control and Prevention</p>	
1:45-2:30	<p>FDA and USDA Outbreaks and Lessons Learned FSIS Outbreak Investigations and Lessons Learned The presentation will cover lessons learned from recent FSIS outbreak investigations with focus on chicken, pork, and RTE products along with a description of regulatory actions taken, including product recalls. Bonnie Kissler, Food Safety and Inspection Service, U.S. Department of Agriculture Top Ten Things I've Learned in My First Two Years at FDA CORE Since coming to FDA in August 2017, Dr. Stic Harris has led CORE through several high profile outbreaks on topics such as romaine lettuce, kratom, papayas, melons, eggs, and cereal. This talk will be a look at some of the lessons learned during that time of working to ensure public health while dealing with industry, consumer groups, government shutdowns, regulations, and reorganizations. Stic Harris, Director, CORE, U.S. Food and Drug Administration</p>	
<p>2:30-2:45 Break</p>		
2:45-3:00	<p>New CIFOR (Council to Improve Foodborne Outbreak Response) Guidelines The 3rd edition of the CIFOR Guidelines is about to be released and this session will discuss the changes to those guidelines. Adam Kramer, Environmental Health Officer, National Center for Environmental Health, Centers for Disease Control and Prevention (Invited) Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development</p>	

3:00-4:15	<p>How Do We Reduce Illness?</p> <ul style="list-style-type: none"> • Prevention Dr. Laura Brown, Behavioral Scientist, National Center for Environmental Health, Centers for Disease Control and Prevention • Outbreaks <ul style="list-style-type: none"> Cyclospora Outbreak Investigation Methods John Gurrisi, Director Food Safety & Product Quality, Fresh Express Inc Salmonella Outbreak Investigation Methods Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development E-Coli Outbreak Investigation Methods Douglas Irving, EHS-Net Food Coordinator, Tennessee Department of Health Norovirus Outbreak Investigation Methods Aron Hall, Epidemiologist, Division of Viral Diseases, Centers for Disease Control and Prevention (Invited)
4:15-4:30	<p>Closing Remarks Dr. Ernest Julian, Chief of Food Protection, Rhode Island Department of Health</p>

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