

2009 FOOD SAFETY SUMMIT

SCHEDULE OF EVENTS

All sessions, events, exhibit hall take place at the Washington DC Convention Center

Sunday April 26, 2009

- **8:00 am - 5:00 pm – Meeting Rooms**
 - ServSafe Training Day #1

Monday April 27, 2009

- **8:00 am - 5:00 pm – Expo Hall**
 - Exhibitor Set-up
 - Registration open
- **8:00 am - 5:00 pm – Meeting Rooms**
 - ServSafe Training Day #2
- **1:00 pm - 5:30 pm – Meeting Rooms**
 - Half Day Educational Workshops
- **5:30 pm - 7:00 pm – Keynote Theatre**
 - Opening Night Reception
 - NSF Food Safety Leadership Awards Presentation

Tuesday April 28, 2009

- **7:00 am – 8:00 am – Meeting Rooms**
 - Registration open
 - Breakfast
- **8:00 am – 9:00 am – Keynote Theatre**
 - Keynote Address
- **9:00 am - 10:30 am – Meeting Rooms**
 - Educational Sessions
- **10:30 am - 2:30 pm – Expo Hall**
 - Show Floor Exhibits Open
 - Educational Posters
 - Vendor Track Theatre
 - Vendor Round Tables
 - Food Safety Back Grounders
 - Cyber Cafe
- **12:00 - 1:00 pm – Expo Hall**
 - Lunch on Show Floor
- **2:00 pm - 3:30 pm – Meeting Rooms**
 - Educational Sessions
- **3:45pm - 5:15 pm – Meeting Rooms**
 - Educational Sessions
- **5:15pm - 6:45 pm – Keynote Theatre**
 - Food Quality Award Presentation and Reception

Wednesday April 29, 2009

- **7:00 am – 8:00 am – Meeting Rooms**
 - Registration Open
 - Breakfast
- **8:00 am - 9:30 am – Meeting Rooms**
 - Educational Sessions
- **9:30 am - 10:30 am – Keynote Theatre**
 - Keynote Address
- **10:30 am - 2:30 pm – Expo Hall**
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 - Cyber Cafe
- **12:00 - 1:00 pm – Expo Hall**
 - Lunch on Show Floor
- **2:00 pm - 3:30 pm – Meeting Rooms**
 - Educational Sessions
- **2:30 pm – Expo Hall**
 - Begin Exhibitor Tear-down
- **3:45pm - 5:15 pm – Meeting Rooms**
 - Educational Sessions
- **5:15pm**
 - Conference adjourns

2009 FOOD SAFETY SUMMIT EDUCATIONAL OFFERINGS

As of 1-20-2009

FULL DAY WORK SHOP

Sunday, April 26 and Monday, April 27 • 8:00am-5:00pm

P101 –ServSafe® Training and Certification

Managers need to know food safety and the critical importance of its role. And they need to learn how to share food safety knowledge with every employee. ServSafe gives them the knowledge and tools to do just that. Some of the concepts managers will understand with ServSafe training include: sanitation; the flow of food through the operation; and sanitary facilities and pest, management. Finally, your managers will cover the way to keep employee training ongoing, to keep food safety working in every location. ServSafe is the training that is learned, remembered, shared and used. And that makes it the strongest food safety training choice for your operation.

SPEAKERS

- Peter Good, CFSP, President, Peter Good Seminars

This course will be presented by Peter Good, a nationally recognized ServSafe trainer with over 20 years experience in training trainers for companies such as McDonald's, Brinker International, Whataburger and Chick-Fil-A, Inc. He is formerly Director of Education for the Illinois Restaurant Association and has conducted dozens of "train-the-trainer" workshops for the National Restaurant Association.

Special Note: This course qualifies for a total of 16 hours of continuing education credit, of which 4 hours is "Train-the-Trainer", and includes the ServSafe® Certification Exam and Certificate. The "Train-the-Trainer" portion of the seminar is designed for those who have passed the first 12 hours of the course with a score of at least 90% and are now ready to train others. As a trainer, you'll walk away with top-quality tools and ideas for training your own staff and for developing relationships within your organization.

Attendees are required to attend the entire 16 hours of education. A minimum of 25 people are required in order to hold the training, with a maximum number of 40 people allowed, first-come, first-served.

HALF DAY WORKSHOPS

Monday, April 27, • 1:00pm-5:00pm

P102 – New and Innovative Technologies for Food Safety

Scientists who use new technologies to process foods must have an understanding of the various types of technologies used and how they can improve food safety. What is new in thermal and non-thermal processing? How can high pressure processing be used with your products? How can you optimize the contributions of antimicrobials and bacteriocins? This workshop will take a look at many of these processes and give you an opportunity to both understand their history and their pathways for commercialization.

SESSION OBJECTIVES

- Examine the implementation of novel technologies in the food industry, with an emphasis on high pressure technologies
- Gain insight into the regulatory considerations for new food processing technologies

SPEAKERS

- Gustavo V. Barbosa-Cánovas, PhD, Professor, Department of Biological Systems Engineering, Washington State University (Convener)
- Michael Davidson, PhD, Department Head and Professor of Food Microbiology, University of Tennessee
- John Larkin, PhD, National Center for Food Safety and Technology/FDA
- Juming Tang, PhD, Professor of Food Engineering, Department of Biological Systems Engineering, Washington State University
- Marsha Walker, PhD, Vice President Food Technology & Microbiology, Fresherized Foods
- Howard Zhang, PhD, Research Leader, Food Safety Intervention Technologies Research Unit, USDA-ARS

P103 - The Three Pillars of a Successful Food Liability Program: Prevention, Response and Resolution

Creating a successful food liability program can be extremely difficult if you aren't knowledgeable about where to start or what to do. Learn from industry legal professionals about the best way to prevent company liability through a thorough risk assessment, the proper crisis management team you must have in place, and most importantly, how to resolve any claims that are made, including how to work with your insurance carrier. This is a must attend session for anyone involved with corporate liability issues!

SESSION OBJECTIVES

- Understand why you should have at least 9 categories of personnel on your crisis management team
- Explore what to include in the risk assessment process

SPEAKERS

- Mordecai Boone, Partner, Gordon & Rees LLP (Convener)
- Tom Packer, Partner, Gordon & Rees LLP (Convener)
- John Bode, Principal, Olsson Frank Weeda Terman Bode Matz PC
- Katherine Cahill, Global Managing Director, Product Risk Consulting, Marsh
- Gloria Dittus, President and CEO, Dittus Communications
- Hal King, Senior Manager of Food and Product Safety, Chick-Fil-A, Inc.
- Angie Siemens, PhD, Vice President, Technical Services, Cargill Meat Solutions (Invited)

P104 – Quantifying and Communicating the Business Risks of Food Safety, Food Fraud, and Food Defense

Companies clearly understand that a range of food risks impact their businesses, but food safety professionals are challenged when developing, quantifying and communicating the risks to senior management. This workshop will help food safety professionals effectively communicate with their senior officers in a manner that they will understand on topics such as ROI and Enterprise Risk Management reviews.

SESSION OBJECTIVES

- Develop a risk assessment matrix that can be used to achieve companywide agreement on quantifying the risk
- Identify how you as a food safety professional can develop your own presentation to senior management

SPEAKERS

- Gary Ades, PhD, President, G&L Consulting Group, LLC
- John Spink, MS, PhD, Instructor, National Food Safety and Toxicology Center, Michigan State University

P105 - A Reintroduction to HACCP

The Hazard Analysis and Critical Control Point (HACCP) system for assuring food safety has been used successfully for four decades. But what does the future hold for HACCP? Where does HACCP fit with modern tools like predictive modeling and risk assessment? Dr. Schaffner will review the basic concepts of HACCP as well as explore these more advanced topics in this half-day workshop.

SESSION OBJECTIVES

- Recognize ways to evaluate and assess your company's HACCP plan
- Bring a copy of your HACCP plan or potential "problem areas" for discussion

SPEAKERS

- Donald W. Schaffner, Ph.D., Extension Specialist in Food Science, Rutgers, The State University of New Jersey

KEYNOTE SESSIONS DAY #1

Tuesday, April 28 • 8:00 – 9:00 am

KT1 - POLICY, POLITICS & THE MARKETPLACE: WORKING WITH INDUSTRY & GOVERNMENT TO IMPROVE SAFETY & QUALITY

The National Restaurant Association (NRA) considers food safety a top priority for the restaurant industry. Priorities include working to address the challenges of a global food supply, exploring ways to shape policy and create standards as well as promote activities to improve food safety and quality for the food service channel. In the fall of 2008 the NRA approved a newly invigorated and responsive strategic plan that incorporates food safety as major part of this initiative. Mr. Kaufman will be unveiling crucial elements of the plan and how NRA will focus on food safety through a number of strategies that are vital to creating consumer confidence.

Michael S. Kaufman is Chairman of the National Restaurant Association Board of Directors, and is co-president of Enovo Restaurant Ventures LLC. Enovo owns, operates and licenses the contemporary American restaurant brand Harry's Tap Room. Mr. Kaufman is a proven industry leader with a track record of building sales and profits in multi-unit restaurant operations.

KT1 - FOOD SAFETY IS NO ACCIDENT...IT TAKES LEADERSHIP

Dr. David M. Theno maintains that he's no hero. But for anyone involved with him and Jack in the Box, or who cares about food safety for that matter, might disagree. In September, 2008, Dr. Theno retired from Jack in the Box, Inc. as Senior Vice President and Chief Product Safety Officer. He spearheaded the reversal of the company's fast-food chain by making it an exemplary proponent of safe-food practices following its now infamous E. Coli outbreak. For his work in food safety, Dr. Theno has received numerous awards and accolades, and his legacy lives on.

As a Keynote presenter, David will share insights into his 30+ years in the food industry. He'll look at decades of perspectives and ask us to think about not only where we have been, but where we are going, how we are going to get there, and why. Leadership is a key skill and it is important to learn better how to work with others to achieve common goals. Understanding leadership is important

in the process of looking for answers, because the best systems can only take you so far. Learn from David why the good old days are still ahead of us, and don't miss this once in a lifetime presentation!

Topics include:

- A personalized view of leadership in a complex industry
- How you can become a strong leader individually and make sure your organization is still committed to food safety and quality through corporate strategic direction

Keynote Presenter:

- David Theno, PhD, Senior Vice President, Chief Product Safety Officer, Jack-in-the-Box (Retired)

EDUCATIONAL SESSIONS

Tuesday, April 28 • 9:00am-10:30am

T101 – Food Defense – Benefiting the Entire System

This session focuses on food defense, and specifically how the activities and responsibilities fit into the bigger picture of protecting the entire food supply chain pertaining to food safety, food fraud, and food defense. You'll hear about food defense trends and changes, what's hot with a new Executive Branch administration, and about recommendations for food companies. A panel of experts will discuss best practices to consider implementing, and what changes may be coming.

SESSION OBJECTIVES

- Discuss ways to incorporate food defense into the overall food safety standard operating procedures
- Learn what companies must be doing to meet food defense regulations

SPEAKERS

- John Spink, MS, PhD, Instructor, National Food Safety and Toxicology Center, Michigan State University (Convener)
- Cory Bryant, PhD, General Health Scientist, Food Defense Oversight Team, FDA/CFSAN
- George Misko, Esq., Partner, Keller and Heckman, LLP
- William Schwartz, PhD, Chief Food & Safety Officer, Director, Quality Assurance, Orval Kent Food Company, Inc.

T102 – Better Process Control: Using Technology to Build Robust Quality and Safety Programs

Food and beverage processors are adopting new technologies as a means to exert greater control on process operations that, in turn, enhance food quality and safety and improve operational efficiencies. This session will provide participants with practical examples of ways and means to improve their operations using tools such as SPC, vision systems, databases, and evolving older technologies, such as metal detectors and x-ray machines.

SESSION OBJECTIVES

- Discuss key elements of technology for better process control
- Evaluate how these technologies can be applied to your products

SPEAKERS

- Richard F. Stier, Consulting Food Scientists (Convener)
- Mark Davis, Manager of Sanitation, Quaker Oats
- Steve DeMuri, Director, Commercialization and Improvement, Campbell Soup Company
- John Surak, PhD, Surak and Associates

Presented by: Food Safety Magazine

T103 – Regulatory Issues and Policy Update

Today, the regulatory environment is in flux. US food imports have been increasing significantly, raising questions about whether U.S. safeguards protect public health. Federal agencies are developing programs to address this, and we'll explore these programs and initiatives from the standpoint of auditing, inspection, and traceability. Also learn about other pending food-safety related measures such as the "Action Plan for Import Safety" and FDA's "Food Protection Plan."

SESSION OBJECTIVES

- Explore with government officials the challenges faced in traceability in the US, as well as globally with produce
- Examine preventative controls, mandatory recalls and 3rd party certification.

SPEAKERS

- Dan Sowards, Food and Drug Safety Officer, Texas Department of State Health Services (Convener)
- David Acheson, MD, FRCP, Assistant Commissioner for Food Protection, FDA/CFRAN
- Al Almanza, Administrator, USDA-FSIS
- John Sanders, DVM, DACVPM, Branch Chief – Food Defense/ Preparedness Coordination, FAV/OHA/DHS

T104 – The Global Food Supply Chain: What Every Food Safety Manager Should Understand

This session will provide an overview of the world wide food supply system including agriculture, production, processing, distribution, retail, and consumption. Our food supply is the most diverse in our history; we can eat dinner from a different part of the globe every night. This program will help food safety managers understand and effectively manage the risks inherent in our global food supply system.

SESSION OBJECTIVES

- Discuss the essentials of a food safety system from a meat, food ingredient, produce, and a seafood perspective
- Learn what you need to know to assure the safety and integrity of your supply chain from origination through consumption

SPEAKERS

- Mike Robach, Vice President, Corporate Food Safety and Regulatory Affairs, Cargill (Convener)
- Mike Burness, VP, Quality and Food Safety, Chiquita Brands International (Fresh Express)
- Pamela Colbert, Vice President, Quality Assurance, US Industrial Group, McCormick & Company, Inc.
- Don Lynch, Vice President, Research & Development and Quality Assurance, Gorton's
- Todd McAloon, Vice President, Global Poultry Food Safety and Quality, Cargill, Inc.

EDUCATIONAL SESSIONS

Tuesday, April 28 • 2:00pm-3:30pm

T201 - Training-That-Works!

This session brings together some of the best food safety educators in the country to address food safety training techniques "that work". This panel of skilled professionals will show you how to develop the most effective training programs, and assess what participants are learning and if your company can positively change worker behaviors. Most importantly, discussion will surround the questions of "how do we change the culture of an organization so that safe food handling practices can be learned and embraced?" and "how are we sure that our training has made a difference in the organization?" Also up for discussion is the question of "when and why is it important to educate industry and regulators together"? This should be a very informative and captivating session – please join us!

SESSION OBJECTIVES

- Discuss novel training methods that help people learn better about safe food handling practices, from production agriculture settings, to food manufacturing environments, to retail food operations

SPEAKERS

- Donald W. Schaffner, Ph.D., Extension Specialist in Food Science, Rutgers, The State University of New Jersey (Convener)
- Robert Gravani, PhD, Professor, Extension, Food Microbiology, Sanitation Regulations, Cornell University
- Rich Linton, PhD, Professor of Food Safety, Department of Food Science, Purdue University
- John Marcello, Retail Food Specialist, FDA Pacific Region
- Frank Yiannas, Vice President, Food Safety, Wal-Mart

T202 - Food Safety Solutions for Foodservice Operators

Foodservice operators face a host of food safety challenges every day. This session will bring together progressive insiders to share their current solutions as well as new concepts they are considering. They will address a broad array of problem-solutions from organizational commitment to best practices, and equipment / technology....Food Safety insights you can apply to your operations.

SESSION OBJECTIVES

- Learn how your company can benefit from the latest industry solutions
- Explore how food safety affects your bottom line and profitability

SPEAKERS

- Alan Plassche, Co-Founder and Publisher, Food Safety Insights (Convener)
- John Chrisman, Director of Total Quality, Darden Restaurants
- Mike Dunn, REHS/RS, Director, Product Quality Assurance, Sodexo
- Kathleen Ensley, MPH, Food Safety Manager, YUM! Brands/Taco Bell
- Colista Yates, Director Quality Assurance, DineEquity - Parent Company to IHOP/Applebees
- Craig Wilson, AVP, GMM Food Safety & Quality Assurance, Costco

Presented by: Food Safety Insights

T203 - Integrating the Food Safety System: The Role of Public Health

Local and state health officials are the foot soldiers in the trenches when it comes to protecting the public from food safety scares. Consumers rely on local officials to research and collaborate with food service operators and retailers to monitor outbreaks and recalled products, and to even shut down operations if warranted. However, Federal food safety legislation doesn't recognize the efforts and impact of state and local regulatory agencies, and is destined to fail because the overwhelming majority of food safety efforts are conducted at the local and state levels. Come to this lively discussion to learn more about recent forays into this issue.

SESSION OBJECTIVES

- Determine how a strategically built framework of an integrated system can be put into place
- Explore what standards and better practices apply

SPEAKERS

- Joe Corby, Executive Director, Association of Food and Drug Officials (AFDO) (Convener)
- Richard Barnes, Director of Federal-State Relations, FDA
- Michael Taylor, Research Professor, School of Public Health & Health Services, Department of Health Policy, George Washington University

T204 - Food Safety Challenges and Solutions Throughout the Supply Chain

At every step of the supply chain, there are challenges, and yes, even solutions. This session will take a look at key challenges seen at various stages of the supply chain, and provide you with an opportunity to hear what leading experts think solutions to those problems might be. This interactive session will allow you the opportunity to talk openly about solutions that you can put to work for you, your organization and the industry.

SESSION OBJECTIVES

- Share lessons learned and better practices you can use to control challenges within your organization
- Discuss perspectives from seasoned industry professionals

SPEAKERS

- Gary Ades, PhD, President, G&L Consulting Group, LLC (Convener)
- Will Daniels, Vice President, Quality, Food Safety and Organic Integrity, Earthbound Farms
- Tim Haley, Senior Manager, Food Safety & Regulatory Compliance, Bush Brothers & Company
- Jorge Hernandez, Senior Vice President Food Safety and Quality Assurance, US Food Service
- Larry Kohl, Senior Director Food Safety Programs, Food Marketing Institute
- John Zimmerman, Senior Director Quality Assurance and Food Safety, Sodexo

EDUCATIONAL SESSIONS

Tuesday, April 28 • 3:45pm-5:15pm

T301 - Meat and Poultry Safety: Antimicrobial Interventions for Raw and Cooked Products

Concern over safety of raw and fully cooked meat and poultry continue to drive development of process controls and antimicrobial interventions. This session will discuss how pathogen control procedures are being developed and used by meat producers, and give you an update on new technologies that can be used to keep meat safe. Meat professionals will discuss current better practices, and look at future solutions.

SESSION OBJECTIVES

- Discuss the roll of sampling plans and evolution of testing programs as tools to verify ongoing effectiveness of control programs
- You'll have a chance to interact with these experts through extended Q&A

SPEAKERS

- Dane Bernard, Vice President, Food Safety and Quality Assurance, Keystone Foods (Convener)
- Angie Siemens, PhD, Vice President of Technical Services, Cargill Meat Solutions
- Lee Johnson, PhD, Director of Process Development and Technical Support, Corporate Quality Government and Public Affairs, Butterball, LLC
- Richard Brouillette, Section Manager, Kraft Foods Global

T302 - 3rd Party Auditing and Certification: What You Need to Know

Food quality assurance professionals have been working together to build a coalition to harmonize food safety audit standards. This initiative pulls together a common framework for standards that includes a look at the Codex guidance principles. What standards do we use? What is the process and how will the standards be applied? Representatives from various auditing companies have been invited and will be available to answer your specific questions.

SESSION OBJECTIVES

- Discuss the harmonization effort and the standardization of audit criteria
- Explore the process for development and implementation of the standards

SPEAKERS

- Mark Overland, Corporate Certification Manager, Cargill, Inc. (Convener)

T303 - Everything You Need to Know About Growing, Harvesting, Processing, Distributing and Selling Today's Fresh Produce

As produce continues to become the hotbed for food safety related issues, more and more individuals and organizations get involved. It is apparent that as more people get involved, more education is required as to the ins and outs of the industry. Produce in the US has developed over the years, and has become an extremely complex system.

SESSION OBJECTIVES

- Learn from the experts how produce is grown, harvested, processed, distributed and sold in today's markets
- Evaluate how your organization can put this information to use

SPEAKERS

- Will Daniels, Vice President, Quality, Food Safety and Organic Integrity, Earthbound Farms (Convener)
- Mike Hambelton, Columbia Marketing International
- Bob Mills, Director of Food Safety and Quality, Assurance, Tanimura & Antle (T&A)
- Tom Shultz, President, Sierra Kiwi
- Mike Scanlan, Scanlan Family Farms

T304 - Moving the Bar on Microbial Quality - Enhancing Your Business and Delighting Your Customers

Product spoilage is a huge contributor to waste and loss across the supply chain. Every day, food producers, manufacturers, distributors, retailers and food service companies align together to provide product that meets shelf life and does not prematurely spoil. In this session, we will start with the customer experience- what challenges do the retailers put before us to keep quality integrity? Moving back in the supply chain, what technology and elements of manufacturing have been used to consistently and reliably meet the expected shelf life requirements?

SESSION OBJECTIVES

- Focus on answering that eternal question - how can we raise the bar to prevent spoilage
- Discuss solutions with industry insiders

SPEAKERS

- Martha Hudak-Roos, Vice President of Global Quality & Food Safety, Golden State Foods (Convener)
- Mike Burness, VP, Quality and Food Safety, Chiquita Brands International (Fresh Express)
- Lamont Rumbors, Senior Director of Quality Assurance and Product Safety, Winn-Dixie
- Jody Cheatham, Director of Quality Assurance and Food Safety, Tyson Foods

EDUCATIONAL SESSIONS

Wednesday, April 29 • 8:00am-9:30am

W101 Noroviruses: Understanding and Controlling the Risks

Noroviruses have generated a lot of concern for food operations. What are they and how can you control them? What about the food handler or customer that sheds norovirus into your facility? This session will bring together academic and industry experts to address the science of noroviruses and real-world approaches to tackling the challenges they present.

SESSION OBJECTIVES

- Learn about practical tips for managing the risks associated with Noroviruses
- Utilize strategies learned within your organization

SPEAKERS

- Scott Brooks, DVM, Director of Quality Assurance, Yum! Brands, Inc. (Convener)
- Jack Frazier, Holland America Cruise Lines
- Julie Jean, Professeure, Département des Sciences Des Aliments et de Nutrition, Université Laval
Québec, Canada
- Katie Swanson, PhD, Vice President, Food Safety and Quality Assurance, ECOLAB

W102 – 3rd Party Auditing and Certification: Industry Perspectives

This session will provide an update on industry perspectives on the current 3rd party certification and auditing harmonization efforts that include the GFSI. You'll hear how the industry is moving toward third party certification for imports and the progress towards harmonization of food safety and quality certification standards, standards acceptability, auditor competency, and audit redundancy reduction.

SESSION OBJECTIVES

- Discuss the enforcement implications of the certification and auditing harmonization efforts
- Explore how the industry standards and applications will protect consumers

SPEAKERS

- Mark Overland, Corporate Certification Manager, Cargill, Inc. (Convener)
- Craig Henry, PhD, Senior Vice President and Chief Operating Officer, Grocery Manufacturers Association
- Jill Hollingsworth, DVM, Group Vice President, Food Marketing Institute
- Karen Hulebak, Chair, Codex Alimentarius Commission
- Sharon Mayl, Senior Policy Advisor, Office of Policy, Planning and Legislation, FDA
- Bryce Quick, Deputy Administrator, USDA/FSIS (Invited)
- Caroline Smith De Waal, Director, Food Safety Program, Center for Science in the Public Interest
- Jack Whipple, President, National Council on Chain Restaurants (Invited)

W103 – A “Fresh” Look at Irradiation

Scientists, regulators and lawmakers, working to determine how best to combat food-borne illness, are encouraging the use of new technologies that can enhance the safety of the nation's food supply. Many food safety experts believe that irradiation can be a safe and effective tool in helping to control foodborne pathogens and should be incorporated as part of a comprehensive program to enhance food safety. Irradiation, which involves exposing food briefly to radiant energy (such as gamma rays, high-energy electrons, or X-rays), can reduce or eliminate microorganisms that cause food-borne disease. The FDA now allows irradiation of some types of fresh produce and USDA is considering uses to reduce pathogens on beef carcasses.

SESSION OBJECTIVES

- Focus on new learning about applications of a relatively well known technology
- Discover how it works and some new and interesting possibilities for producing irradiated foods that have enhanced food safety attributes.

SPEAKERS

- Jeffrey Barach, PhD, VP Science Policy, Grocery Manufacturers Association (Convener)
- Harlan Clemmons, President & COO, Sadex Corporation
- Anuradha Prakash, Professor and Program Director, Food Science, Chapman University

- Terry Arthur, PhD, Microbiologist, Meat Safety and Quality Research Unit, U.S. Meat Animal Research Center, USDA, Agricultural Research Service
- Danielle Schor, Senior Vice President, Food Safety, International Food Information Council

Presented by: The Grocery Manufacturers Association (GMA)

W104 – Better Practices in Sanitation and Integrated Pest Management Throughout the Supply Chain

What is an “integrated” sanitation program and how can this approach improve pest control? Learn how to get the best use of your current pest control provider and the tools for maintenance and sustainment of pest control.

SESSION OBJECTIVES

- Discuss with industry insiders ideas on program components that can enhance successful control
- Examine technology and how it can improve your program

SPEAKERS

- Lisa Lupo, Staff Editor, Quality Assurance Magazine (Convener)
- Scott Alkinburgh, Corporate Account Manager, ECOLAB (Previously Vice President Food Safety, Marsh Supermarkets)
- Linda Zaziski, CP-FS MSM FSM, Sr. Safety Assessment and Development Specialist , Meijer AHA TC/TCF/RF
- Don L. Renchie, Ph.D., Program Leader and Extension Specialist, Texas AgriLife Extension Service

Presented by: QA/FS Magazine

KEYNOTE SESSION DAY #2 **Wednesday, April 29 • 9:30 – 10:30 am**

KW1 - A COLLABORATIVE APPROACH TO GLOBAL FOOD SECURITY

Today’s global society is facing unprecedented challenges. On the one hand is the need to provide humanitarian efforts that demand urgent food and food-related assistance. On the other, is the need to address soaring food prices, and the availability of a sustainable food supply to feed the world’s growing population. But soaring food prices are a sign of a larger structural crisis that will worsen the global food supply.

Dr. David Nabarro was recently appointed the Assistant Secretary General and Deputy Coordinator for the High Level Task Force on the Global Food Security Crisis at the United Nations. He will address the Comprehensive Framework for Action (CFA) and its three-tiered approach to harmonizing regulations and to providing more consistencies in how food moves through the global food system. There is a clear opportunity for international leadership to adopt a strategic stance on key issues such as agricultural trade and market price volatility. Dr. Nabarro is a high-powered Keynoter you won’t want to miss!

Topics include:

- A look at the practical ways the CFA can achieve success at a country, regional and global level and the related financial implications
- The critical need for a collaborative approach between the public and private sectors to effectively leverage the collective industry resources

Keynote Presenter:

- Dr. David Nabarro, Assistant Secretary General and Deputy Coordinator for the High Level Task Force on the Global Food Security Crisis, The United Nations

EDUCATIONAL SESSIONS

Wednesday, April 29 • 2:00pm-3:30pm

W201 - Legal Issues for Food Safety - What Every Food Professional Must Know

O' how can I sue thee? Let me count the ways! What will claims and lawsuits do to your business life? How will you deal with deceptive trade practice and trace chemical claims? How can you fairly spread the liability? Find out - O' Captain, what is on the horizon.

SESSION OBJECTIVES

- Find out the essentials of liability law, including if there needs to be an injury for you to be liable
- Understand important areas where your company has risk

SPEAKERS

- Mordecai Boone, Partner, Gordon & Rees LLP (Convener)
- Gary L. Ades, Ph.D. G & L Consulting
- Tom Packer, Partner, Gordon & Rees LLP

W202 – ISO 22000 Perspectives

In the few years since its emergence, ISO 22000, the internationally recognized quality and food safety management system, had garnered a great deal of interest. Recent food safety scandals have only drawn more attention to the system and what it can offer. This panel will provide an update on where ISO 22000 is and where it is going. It will offer the perspective of ISO 22000 experts as well as both large and small food manufacturers on the challenges and rewards inherent in implementing such a system.

SESSION OBJECTIVES

- Learn about challenges company QA personnel faced in becoming ISO2200 compliant
- Examine the challenges that were faced, and what the payoff has been

SPEAKERS

- Pat McGee, Editor, Food Quality Magazine (Convener)
- Navpreet Amole, RD and Quality Assurance Coordinator, Bramfoods
- Jeff Cawley, Vice President, Market Development, NWASoft, Inc.

- John Surak, Surak & Associates
- Patricia Hill, Quality Manager, Solvay Chemicals, Inc

Presented by: Food Quality Magazine

W203 – Produce Traceability and Complexities

A system to identify the source of a product cannot prevent the occurrence of a microbiological hazard that might lead to an initial outbreak of a foodborne disease. However, the ability to identify the source of a product through trace back can serve as an important component of good agricultural and management practices intended to prevent the occurrence of food safety problems. The Institute of Food Technologists (IFT) is working under contract with FDA to investigate "Traceability in Food Systems." Although this work is exploring many food systems, this session will focus on trace back and trace forward in the produce industry.

SESSION OBJECTIVES

- Discuss with IFT, FDA and other experts how improved traceability can better protect public health, reduce the economic hardship affected industries face, and maintain consumer confidence in the U.S. food supply

SPEAKERS

- Jennifer McEntire, Ph.D., IFT Research Scientist (Convener)
- Dave Gombas, PhD, Senior Vice President, Food Safety and Technology, United Fresh
- Sherri McGarry, Emergency Coordinator; Office of Food Defense, Communications, & Emergency Response (OFDCER), FDA/CFSAN (Invited)
- Gale Prince, Ret. Director, Corporate Regulatory Affairs, The Kroger Co.

Presented by: The Institute of Food Technologists (IFT)

W204 - Approaches to Food Safety Sustainment for Food Service and Retail

This session will focus on discussions of top food safety non-compliance issues and best practices to trend data and strategize corrective actions that result in sustained success. Topics include records, tools and strategies for time/ temperature monitoring, HACCP approaches to food safety sustainment and how to apply HACCP principles in the day to day procedures / practices.

SESSION OBJECTIVES

- Discuss innovative approaches to employee training, and tools for successful execution of food safety checks
- Bring your ideas on how to integrate these tools into the day to day workplace

SPEAKERS

- Sharon Wood, Director of Food Safety, H-E-B (Convener)
- Mark Krueger, PhD, Manager Food Safety, In-N-Out Burger
- Bob Kramer, Inspector, Columbus Public Health
- Gina Nicholson, RS, Food Safety Manager, The Kroger Company

EDUCATIONAL SESSIONS

Wednesday, April 29 • 3:45pm-5:15pm

W301 – The Challenges of Foodborne Outbreaks and Recalls

A multi-jurisdictional outbreak of foodborne illness and resulting recalls are difficult to manage because of the many entities involved, from local, state and federal public health and food agencies to the food industry itself. Who is in charge? Who has what information? Who needs what information and when? This session will convene a group of experts to look at issues and challenges faced by these groups, and at the various tools and possible solutions.

SESSION OBJECTIVES

- Gain insight into how stakeholders can address management challenges and better leverage resources
- Identify how your organization can use this information should you be faced with a recall

SPEAKERS

- Jenny Scott, Vice President of Science Policy, Food Protection, Grocery Manufacturers Association (Convener)
- David P. Goldman, M.D., M.P.H. , Captain, USPHS, Assistant Administrator, Office of Public Health Science, Food Safety and Inspection Service
- Sarah Geisert, Director of Global Regulatory Affairs, General Mills
- Sherri McGarry, Emergency Coordinator; Office of Food Defense, Communications, & Emergency Response, CFSAN/FDA
- Steven Stich, Assistant Director, New York State Agriculture & Markets, Division of Food Safety and Inspection New York
- David W. Warnock, PhD, Director, Division of Foodborne, Bacterial and Mycotic Diseases; National Center for Zoonotic, Vector-Borne and Enteric Diseases, Center for Disease Control and Prevention

Presented by: The Grocery Manufacturers Association

W302 - The Global Food Supply

This session will present a strategic discussion of global food systems including food safety, food defense, and food security. Global leaders will address the topic of agriculture, animal health and food sustainability in the context of a consistent, reliable supply of safe food to feed a population that will increase by 50% in the next 40 years.

SESSION OBJECTIVES

- Discuss trends and models currently being used
- Examine ways to achieve success at a country, regional and global level

SPEAKERS

- Mike Robach, Vice President, Corporate Food Safety and Regulatory Affairs, Cargill (Convener)
- Jim Butler, Deputy Director-General, UN Food and Agriculture Organization (FAO)

- Lonnie King, Director of the National Center for Zoonotic, Vector- Borne, and Enteric Diseases (ZVED), Centers for Disease Control and Prevention (Invited)
- Will Hueston, DVM, PhD, DACVPM, Professor - Veterinary Population Medicine, University of Minnesota, and Global Initiative of Food Systems Leadership
- David Nabarro, Assistant Secretary General and Deputy Coordinator for the High Level Task Force on the Global Food Security Crisis, United Nations

W303 - Produce Safety Standards and Audits

Produce safety remains at the forefront for consumers, industry, academia and government in the wake of several produce related outbreaks and recalls. Is produce being unjustly targeted? Will third party audits ensure product safety? Do we need a special audit for each customer? How will we come together as an industry to deliver the safest produce meeting the customer's requirements with the realities of running a business? Enjoy an extended Q&A discussion to learn about answers to these questions.

SESSION OBJECTIVES

- Learn about premier food safety programs in RTE and RAC produce, and from their customers about the requirements for food safety audits
- Trace what industry trade groups are saying and examine where this is all headed

SPEAKERS

- Will Daniels, Vice President, Quality, Food Safety and Organic Integrity, Earthbound Farms (Convener)
- Jorge Hernandez, Senior Vice President Food Safety and Quality Assurance, US Food Service
- Dr. Robert Whitaker, Chief Science Officer, Produce Marketing Association
- Dave Gombas, Senior Vice President for Food Safety and Technology, United Fresh Produce Association
- Bob Elliot, Director of Food Safety, Sunkist Growers
- Brian Zomorodi, Senior VP of Technology & Quality Ready Pac

W304 - Sanitary Design Principles for Equipment used in the Food Industry

Quality and food safety for food products starts with the right equipment, a well designed plant and robust formulation designs. This session will focus on why we need to improve equipment design, and design principles that will guide design improvements. These principles have been developed by a group of sanitation and quality professionals from some of the largest food companies in the world including Kraft, General Mills, Heinz, Campbell Soup, Nestle, Con Agra, and Kellogg's.

SESSION OBJECTIVES

- Understand the link between equipment design, cleanability and food safety
- Learn how food processors and equipment suppliers can apply and share these principles

SPEAKERS

- Joseph Stout RS, Director of Product Protection & Hygienic Design Kraft Foods