

Greetings from the President of the Association of Food and Drug Officials

Welcome to the 120th Annual Educational Conference of the Association of Food and Drug Officials (AFDO)! This year's conference will be both exciting and informative. Once again we will offer a choice of concurrent manufactured foods, retail foods, and drug and device sessions. Please take a look at the agenda and scheduled speakers. I hope you will agree we are in for an excellent conference!


This year's conference theme is titled, "Collaborating to Strengthen Food, Drug and Medical Device Safety Systems". I think you will find the Program Planning Committee, together with our sponsors from the Central Atlantic States Association of Food and Drug Officials (CASA) and U.S. Food and Drug Administration (FDA), have developed an outstanding program that matches that theme. Our joint sessions cover issues of interest to both the food and drug and device attendees.

Those of us, who are involved in foods, have seen huge paradigm shifts during this last year in the manner that food products will be regulated in the future. Since our Annual Conference last summer in Indianapolis, the FDA has published 7 Final Rules that will be used to implement the Food Safety Modernization Act. Many of these rules will be discussed during sessions that are on this year's program. The implementation of these rules will be a massive undertaking and will advance efforts for a nationally integrated food safety system. This process is too large for any of us to accomplish alone and will require extensive cooperation and integration between all agencies involved from this point forward.

Our Drugs, Devices, and Cosmetics Committee have put together a two-day seminar designed for all drug and medical device stakeholders. Sessions include presentations on FDA program alignment, recalls from the perspective of the district, cosmetics making drug claims, quality metrics, regulation of marijuana for medical purposes in Canada, foreign inspections, regulatory intelligence, update on case for quality, FDA inspections: challenges and opportunities, drug shortages, drug supply chain security act, medical device single audit program, and a compliance questions panel.

I know you will take advantage of the extensive educational, professional, and networking opportunities available at this Conference, and take some time to experience the vibrant Pittsburgh area. And of course, we look forward to you joining us at the special events scheduled throughout the Conference!

Thank you for your attendance and support of AFDO, and I hope you have an informative and enjoyable 2016 Conference!

A handwritten signature in black ink, appearing to read "Stan Stromberg", with a stylized flourish at the end.

Stan Stromberg

Thank You

2016 AFDO Sponsors

Gold Sponsorship - \$10,000



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AFDO SPECIAL EVENTS & ACTIVITIES AT A GLANCE

REGISTRATION

Location: Grand Ballroom Foyer

Saturday, June 25, 2016

7:30am – 2:00pm

Sunday, June 26, 2016

7:30am – 5:00pm

Monday, June 27, 2016

7:30am – 5:00pm

Tuesday, June 28, 2016

7:30am – 5:00pm

Wednesday, June 29, 2016


7:30am – 12:00pm

Saturday, June 25, 2016

5:30 pm: AFDO Committee Chairs & Co-Chairs Meeting

6:30 pm: Saturday Night Event sponsored by CAI

Sunday, June 26, 2016

7:00 am: First Time Attendee Breakfast 


12:00 pm: Silent Auction Opens

6:00 pm: Welcome Reception

8:00 pm: Bingo 

Monday, June 27, 2016

12:00 pm: Burditt Luncheon 

6:30 pm: Monday Night Event 

Tuesday, June 28, 2016

5:30 pm: Silent Auction Closes

6:30 pm: President's Reception

7:30 pm: Wiley Award Banquet 

Wednesday, June 29, 2016

11:30 am: AFDO Business Meeting

Committee Meeting

Committee Meetings are open to all attendees and will be held on Saturday, June 25, 12:30pm – 5:00pm and Sunday, June 26, 8:00am – 4:15pm.

AFDO Ticketed Events

Please stop by the registration desk to purchase tickets to any of our ticketed events. Tickets will be sold on a first come, first serve basis.

AFDO Silent Auction – Opens: Sunday, June 26 at 12:00 pm ♦ Closes: Tuesday, June 28 at 5:30 pm – **Location: Sky**

You will find almost every item imaginable. You will have the opportunity to silently bid on as many items as you desire, and to bid as often as you like at this fun and competitive event.

Help make this year's Silent Auction a huge success by donating a souvenir, keepsake gift or novelty item – or by bidding on items in the Auction. Please check with the staff at the AFDO Registration Desk if you wish to donate an item. All proceeds of this auction will benefit the **AFDO Scholarship Fund**.

AFDO BINGO – Sunday, June 26 at 8:00 pm – **Location: Monongahela**

Join your fellow AFDO members for a unique Bingo night where pictures of your favorite members will now become the call numbers. You will learn some new names, potentially win some valuable prizes and, of course, raise money for the **AFDO Endowment Foundation**. Cards will be sold for \$25 per card. Don't miss out on the fun!

Endowment Fund – Make Donations at the Endowment Foundation Table in the Grand Ballroom Foyer during the Conference.

The Endowment Foundation was established in 1993 by the Board of Directors with the express purpose of creating a permanent endowment fund, to provide support to AFDO's educational and scientific mission. Separated from the general operating budget, the endowment fund is administered by its own Board of Trustees consisting of 10 AFDO members from the private sector or former government employees

Funding for this conference was made possible, in part, by the Food and Drug Administration through grant 1R13FD005352-02. The views expressed in written conference materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

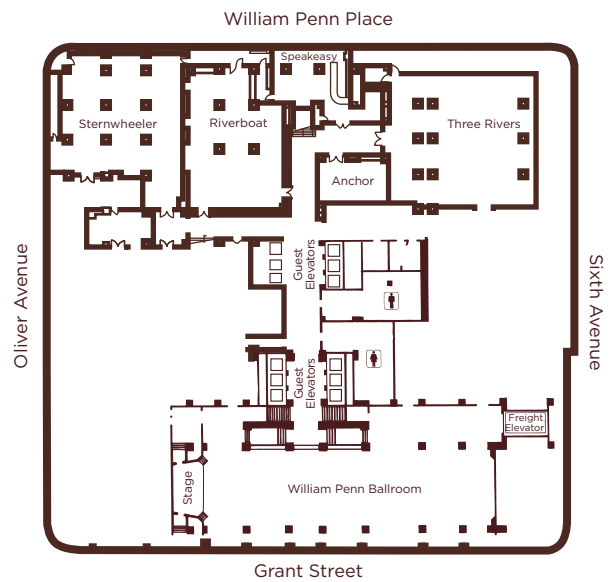
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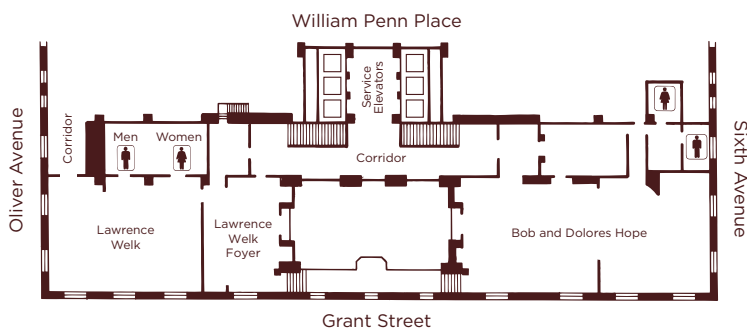
Conference Level



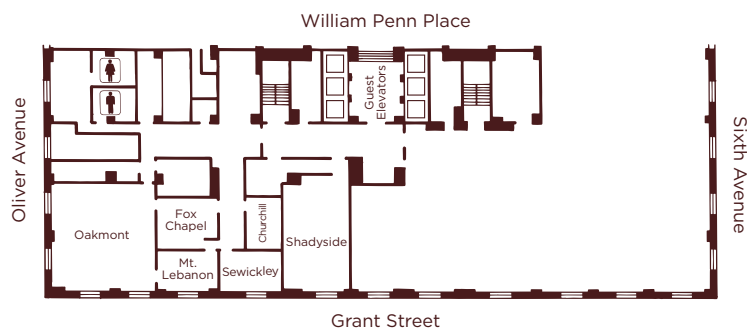
William Penn Level



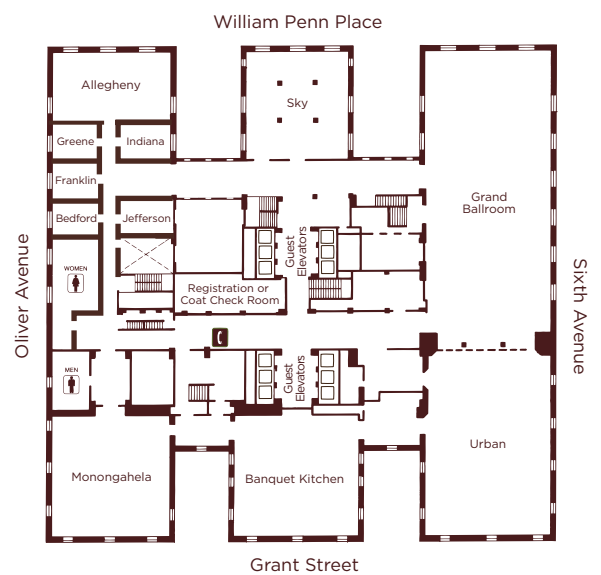
Mezzanine Level



First Level





Seventeenth Level



“Collaborating to Strengthen Food, Drug and Medical Device Safety Systems”


SATURDAY, JUNE 25, 2016

8:15 am – 12:00 pm	How to be a Leader – Qualities and Skills for the Regulatory Community Location: Frick This workshop will discuss the character, personal skills, qualities and communication techniques necessary for becoming a “leader” in your position as a regulatory official, regardless of the level you currently occupy within your agency. You can be a leader, i.e. “leadership position,” at any level if you.....”. Come and hear from the experts.
12:30 pm – 3:30 pm	Food Committee Location: Monongahela Guest Speakers/Presentations: Food Safety Inspection Service Update, <i>Keith Payne, U.S. Department of Agriculture</i> 2016 MFRPS Communication Plan, <i>Tressa Madden, U.S. Food and Drug Administration</i> Conference for Food Protection, <i>Vince Radke, Centers for Disease Control and Prevention</i> IFPTI Fellowship Presentations: Current Availability of Food Safety Training in the U.S. Regarding Wild Mushroom Use in Retail Establishments, <i>Brandon Morrill, Health Department of Northwest Michigan</i> Wild Mushroom Regulation: An Analysis of Regulatory Schemes Used Throughout the U.S., <i>Priya Nair, Georgia Department of Public Health</i> Sub-Committee Reports, <i>Erik Bungo (Wild Mushrooms) and Roxanne Hill (Shared Kitchens)</i> Manufactured Food Regulatory Program Alliance (MFRPA), <i>Adam Inman, MFRPA Chair and Kansas Department of Agriculture</i> FSMA Rule Implementation, <i>Barbara Cassens, U.S. Food and Drug Administration</i> Food Committee Charges for 2016-2017, <i>Jim Melvin, Food Committee Chair, N.C. Department of Agriculture and Consumer Services</i>
Continuous	BREAK LOCATION: Grand Ballroom Foyer
3:30 pm – 5:00 pm	Laws & Regulations Committee Location: Conference A Guest Speakers/Presentations: State Adoption and Implementation of the Preventive Controls Rules in Relation to MFRPS Conformance, <i>Kirsten Knopff, Minnesota Department of Agriculture</i> A National Survey of the Present State of Entomophagy Regulation, <i>Adam Lewis, Minnesota Department of Agriculture</i> Cannabis Extractions, Concentrates and Infused Products: A Colorado Perspective, <i>Thuy Vu, Thuy Vu Consulting</i>
5:00 pm – 6:00 pm	AFDO COMMITTEE CHAIRS AND CO-CHAIRS MEETING Location: Allegheny
5:30 pm  	SATURDAY NIGHT EVENT SPONSORED BY COMPUTER AID, INC. “Just Ducky Tours” ride through Pittsburgh! “Just Ducky Tours” is a fully-narrated one hour land and water adventure! This excursion will explore the sights and sounds of Pittsburgh, and its important role in history. Join your fellow AFDO members while you ‘waddle’ through town and historic Station Square before splashing into the river in an authentic WWII amphibious vehicle. You won’t get wet however you may get a light spray on the river depending on direction and speed of the wind. Due to limited amount of space pre-registration is required.

SUNDAY, JUNE 26, 2016

7:00 am – 8:00 am	FIRST TIME ATTENDEE BREAKFAST (FIRST TIME ATTENDEES AND MENTORS – TICKET REQUIRED) Location: Urban
7:30 am – 9:00 am	CONTINENTAL BREAKFAST Location: Grand Ballroom Foyer
8:00 am – 4:00 pm	AFDO COMMITTEE MEETINGS
8:00 am – 9:00 am	Endowment Foundation Location: Allegheny
8:00 am – 9:30 am	Food Protection & Defense Committee Location: Grand Ballroom Guest Speakers/Presentations: FDA’s Intentional Adulteration FSMA rule: Finalization and Implementation, <i>Colin Barthel, Policy Analyst, Food Defense and Emergency Coordination Staff, FDA / CFSAN/ Office of Analytics and Outreach</i> GMA and the Battelle Memorial Institute have developed a vulnerability assessment software tool that quantitatively estimates supply chain vulnerabilities associated with an act of economically motivated adulteration (EMA) particularly as it relates to food safety through combining Historical data & surveillance, Current data (real-time) based on world events, Subject Matter Expert intuition and experience, and Predictive modeling of behavior, <i>Warren Stone, Sr. Director, Science Policy, Grocery Manufacturers Association (GMA)</i> Updates to FoodShield and Future Plans, <i>Ted Steinmann, IT Manager, National Center for Food Protection and Defense</i>
9:00 am – 10:00 am	Associate Membership Committee Location: Allegheny
9:30 am – 11:00 am	Foodborne Outbreak & Emergency Response Committee Location: Grand Ballroom Guest Speakers/Presentations: Public Health Concerns with the Lack of Bare Hand Contact Prohibition in Oregon, <i>Gemedi Geleto, Washington County (Oregon) Department of Health and Human Services</i> Retail Food Establishment Risk Factors: Virginia vs. U.S. 2012-2013, <i>Nikeya Thomas, Virginia Department of Agriculture and Consumer Services</i>
10:30 am – 12:00 pm	Drugs, Devices & Cosmetics Committee Location: Frick Tattoo Removal Products & Canadian Cosmetic Regulations, <i>Emily Contreras, Cosmetics Unit Head, Health Canada</i>
11:00 am – 12:00 pm	Professional Development Committee Location: Allegheny Guest Speakers/Presentations: Competency-Based Fellowship Program - <i>Craig Kaml, ED.D, Senior Vice President, Curriculum, IFPTI</i>




11:00 am – 12:00 pm	Laboratory, Science and Technology Committee Meeting Location: Conference A Guest Speakers/Presentations: A Proactive Approach for Planned Routine Samplings in State Food Safety Programs, <i>Norman Arroyo-Llantin, Florida Department of Agriculture and Consumer Services</i> Food Safety Risk Attributed to Cationic Bond between Quaternary Ammonium Sanitizers and Cloth Towels, <i>Brendon Gibb, Carson City Health and Human Services</i>
12:00 pm – 1:00 pm	LUNCH ON YOUR OWN
12:30 pm – 2:00 pm	Administrative Committee Location: Allegheny Guest Speakers/Presentations: Comparative Analysis of Voluntary National Retail Food Regulatory Program Standards In the State of Texas, <i>Jason Guzman, Texas Department of State Health Services</i>
1:00 pm – 3:00 pm	Body Art Sub-Committee Location: Frick Guest Speakers/Presentations: Canadian Tattoo Industry Regulation – <i>Emily Contreras, Cosmetics Unit Head, Health Canada</i> Tattoo Ink Labeling Guidelines – <i>Ken Coleman Stevenson, VP Regulatory Affairs, Ceutical Labs</i> Update of NEHA Model Body Art Code and Guidelines – <i>NEHA Representative</i> AFDO Body Art Education and Outreach – <i>John Misock, Food Technologist, U.S. Food and Drug Administration</i>
1:00 pm – 2:30 pm	Seafood Committee Location: Conference A Guest Speakers/Presentations: Committee Updates, <i>Rita Johnson, Florida Department of Agriculture and Courtney Mickiewicz, Virginia Department of Agriculture and Consumer Services</i> Aquaculture Research and Extension Programs at Blacksburg (Virginia Tech), <i>David Kuhn, Virginia Tech</i> Michigan Shellfish Program, <i>Julie Melia, Food Safety Inspector Michigan Department of Agriculture and Rural Development</i> Revision to the Cured, Smoked Fish Guidance Document, <i>Eugene Evans, New York Department of Agriculture and Markets</i> Seafood HACCP Alliance Updates, <i>Courtney Mickiewicz, Virginia Department of Agriculture and Consumer Services</i>
1:00 pm – 2:00 pm	Alumni Committee Location: Vandergrift
2:15 pm – 4:15 pm	International & Government Relations Committee Location: Monongahela Guest Speakers/Presentations: Health Canada's Compliance and Enforcement Modernization Roadmap, <i>Todd Cain, Health Canada</i> Codex Alimentarius and Import Export Systems Certification, <i>Katherine Meck, Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration</i> Shellfish Sanitation Programs in Mexico, Canada and USA Panel <i>Julie Melia, Michigan Department of Agriculture & Rural Development (Moderator)</i> <i>Aldo Verner, COFEPRIS</i> <i>Nicole Bouchard-Steeves, Executive Director, Operations Modernization Project Office, Canadian Food Inspection Agency (CFIA)</i> <i>Michael Antee, Office of Regulatory Affairs, Office of Partnerships, U.S. Food and Drug Administration</i>
4:30 pm – 6:00 pm	OPENING SESSION Location: Grand Ballroom <i>Stan Stromberg, AFDO President and Director, Food Safety Division, Oklahoma Department of Agriculture, Food and Forestry</i> INVOCATION <i>Father Terry O'Connor, St. Therese of Lisieux Parish</i> WELCOME FROM PITTSBURGH <i>Corey O'Connor, Councilman, City of Pittsburgh</i> WELCOME FROM CASA <i>Erin Sawyer, NY State Department of Agriculture & Markets and President, Central Atlantic States Association of Food and Drug Officials</i> IFPTI: COHORT V GRADUATION CEREMONY <i>Gerald Wojtala, Executive Director, International Food Protection Training Institute (IFPTI)</i> PRESIDENT'S ADDRESS <i>Stan Stromberg, AFDO President and Director, Food Safety Division, Oklahoma Department of Agriculture, Food and Forestry</i> ENDOWMENT FOUNDATION ADDRESS <i>John Young, Chair, AFDO Endowment Foundation, and Partner, Young & Associates</i> GLENN W. KILPATRICK MEMORIAL ADDRESS <i>Barbara Cassens, Director, Office of Partnerships, Office of Regulatory Affairs, U.S. Food and Drug Administration</i>
6:00 pm – 7:30 pm	WELCOME RECEPTION Location: Urban <i>Sponsored by the AFDO Associate Members and the Central Atlantic States Association of Food and Drug Officials (CASA) – All are welcome to attend!</i>
8:00 pm – 10:30 pm	AFDO BINGO Location: Monongahela  <i>Sponsored by General Mills, The Hershey Company, and International Food Protection Training Institute. Don't miss out on the fun!</i>




Food Sessions	
MONDAY, JUNE 27, 2016	
MORNING JOINT SESSION	
Moderator: Pete Salsbury, Project Manager, Office of Food Safety, U.S. Food and Drug Administration	
7:30 am - 9:00 am	CONTINENTAL BREAKFAST Location: Grand Ballroom Foyer
8:00 am - 8:15 am	ANNOUNCEMENTS & AWARDS Location: Grand Ballroom <i>Stan Stromberg, AFDO President and Director, Food Safety Division, Oklahoma Department of Agriculture, Food and Forestry</i>
8:15 am – 9:15 am	U.S. FOOD AND DRUG ADMINISTRATION ASSOCIATE COMMISSIONER FOR REGULATORY AFFAIRS UPDATE Location: Grand Ballroom FDA Program Alignment interactive panel led by Melinda Plaisier, Associate Commissioner for Regulatory Affairs, U.S. Food and Drug Administration <i>Alonza Cruse, Director of Pharmaceutical Quality Program, U.S. Food and Drug Administration</i> <i>Joanne Givens, Director of Human and Animal Food Program, U.S. Food and Drug Administration</i> <i>Jan B. Welch, Director of Medical Devices and Radiological Health Program, U.S. Food and Drug Administration</i>
9:15 am – 10:00 am	COMMUNICATING WITH MEDIA DURING A CRISIS Location: Grand Ballroom <i>Dr. Kelly A. McBride, Assistant Professor of Communication, York College of Pennsylvania</i>
10:00 am - 10:15 am	BREAK / EXHIBITOR SHOWCASE Location: Grand Ballroom Foyer
Moderator: Erik Bungo, Regional Manager – Northern, VA, Office of Dairy & Food, Virginia Department of Agriculture and Consumer Services	
10:15 am - 10:30 am	CHANGE OF LEADERSHIP IN THE FDA'S FOOD & VETERINARY MEDICINE PROGRAM Location: Grand Ballroom
Introduction of Dr. Stephen Ostroff, incoming Deputy Commissioner of Foods & Veterinary Medicine at the U.S. Food and Drug Administration	
10:30 am – 11:15 pm	WHOLE GENOME SEQUENCING – CHANGING SCIENCE IN OUTBREAK INVESTIGATIONS Location: Grand Ballroom
The Food and Drug Administration Center for Food Safety and Applied Nutrition GenomeTrakr Network was the first distributed network of federal, state and university laboratories to utilize whole genome sequencing for surveillance of food and environmental pathogens. Since the launch of GenomeTrakr in 2013, more than 43,000 pathogens have been sequenced and the network has expanded to include new national and international partners. In this session, presenters will provide an update on GenomeTrakr activities, with the integration of international partners, as well as a state's perspective of the utility of WGS for investigation of foodborne illness outbreaks associated with manufactured foods. <i>Eric L. Stevens, Ph.D., FDA Commissioner's Fellow, Office of the Commissioner, CFSAN Division of Microbiology, U.S. Food and Drug Administration</i> <i>Lauren Turner, Ph.D., Foodborne and Advanced Pathogen Characterization Lead Scientist, Division of Consolidated Laboratory Services, Virginia Department of General Services</i>	
11:15 am – 12:00 pm	FSIS BEST PRACTICE GUIDANCE FOR CONTROLLING LM IN RETAIL DELICATESSENS Location: Grand Ballroom
Listeria monocytogenes is a bacterium that is found in moist environments, soil and decaying vegetation, and can persist along the food continuum. Transfer of the bacteria from the retail environment (e.g., deli cases, slicers, and utensils), employees or raw food products is a particular hazard of concern in ready-to-eat foods, including meat and poultry products, and a recent interagency risk assessment found that over 80% of Listeria illnesses associated with ready-to-eat meat or poultry products sold at delis (i.e., deli meat) were attributed to product sliced or otherwise handled at the retail store. USDA's Food Safety and Inspection Service (FSIS) has issued recommendations to retailers in its "Best Practices Guidance for Controlling Listeria monocytogenes (Lm) in Retail Delicatessens." Furthermore in January 2016, FSIS launched a year-long nationwide pilot project to assess whether retailers are following specific recommendations from this guidance. This presentation will provide an overview of FSIS' efforts to prevent Lm contamination at the retail level and the Agency's plans going forward to address this bacterium. <i>Carl Mayes, Assistant Administrator, Office of Investigation, Enforcement and Audit (OIEA), U.S. Department of Agriculture</i>	
12:00 pm - 1:30 pm	BURDITT LUNCH Location: William Penn Ballroom 
Moderator: Natalie Adan, Division Director, Georgia Department of Agriculture	
1:30 pm – 2:15 pm	Training – Unveiling of the National Curriculum Standard Location: Grand Ballroom
As a result of a renewed focus by the Food and Drug Administration (FDA) to create an Integrated Food Safety System (IFSS), the need for a standards-based training regimen for regulatory food protection professionals has become an issue of huge importance. The Food Safety Modernization Act (FSMA) calls for the training of state and local regulatory officials and directs FDA to invest in these food safety programs. Panelists will discuss the standards based curriculum framework and the investments FDA have made into the training of state and local agency officials. <i>Patricia Alcock, Director, Division of Human Resource Development, Office of Regulatory Affairs, U.S. Food and Drug Administration</i> <i>Jerry Wojtala, Executive Director, International Food Protection Training Institute</i>	
2:15 pm – 2:45 pm	Fellowship Select Presentations Location: Grand Ballroom
A National Survey of the Present State of Entomophagy Regulation <i>Adam Lewis, Minnesota Department of Agriculture</i>	
Food Safety Risk Attributed to Cationic Bond between Quaternary Ammonium Sanitizers and Cloth Towels <i>Brendon Gibb, Carson City Health and Human Services</i>	
2:45 pm – 3:30 pm	Fellowship Poster Session Location: Allegheny
This poster session features the research projects carried out by the Cohort V IFPTI Fellows. Please take the time to explore the research and discuss findings with the authors. The focus on the Fellows' research is on current food safety or regulatory issues describing the impact of the U.S. Food Safety System. Posters will be displayed for the duration of the conference.	
3:00 pm – 3:30 pm	BREAK / EXHIBITOR SHOWCASE Location: Grand Ballroom Foyer



BREAKOUTS (CHOOSE 1)	
3:30 pm – 5:30 pm	Avian Influenza Location: Grand Ballroom
Moderator: Keith Payne, Deputy Director, Outreach and Partnership Division, United States Department of Agriculture Since December 2014, USDA has confirmed several cases of highly pathogenic avian influenza (HPAI) H5 in the Pacific, Central, and Mississippi flyways, or migratory bird paths. The disease has been found in wild birds, as well as backyard and commercial poultry flocks. While the Centers for Disease Control and Prevention considers the risk to humans from these HPAI H5 infections to be low, the outbreak of HPAI in Spring 2015 had profound economic impacts on poultry producers, allied industries, and federal and state governments. This panel session brings federal, state and industry officials together to share what they have learned from their experiences in responding to past outbreaks and to discuss actions going forward to prevent, or control, future outbreaks to reduce the effects on both agriculture and public health. <i>Christian Herr, Executive Vice President, PennAg Industries Association</i> <i>David Schmitt, DVM, State Veterinarian, Iowa Department of Agriculture & Land Stewardship</i> <i>Lisa Wallenda Picard, Vice President, Scientific and Regulatory Affairs, National Turkey Federation</i> <i>Jon Zack, Director, National Preparedness and Incident Coordination, USDA APHIS Veterinary Services</i>	
3:30 pm – 5:30 pm	Learn how YOU can make Advances in Implementation of the Retail Food Program Standards Location: Urban
Moderator: Cathy Hosman, Project Officer, Office of Partnerships, U.S. Food and Drug Administration Join us in celebrating the successful implementation of the Retail Program Standards and you can get tips on how they did it. FDA and CFSAN, along with State and local governments will exhibit projects and tools developed to help implement and conform to the Retail Program Standards. You will have the opportunity to visit nine tables, each representing a different Retail Standard or different stage of implementation of the Standards. There is something for everyone, from the newly enrolled to those who have made some progress and who are working toward continuous improvement! Topics covered: <ul style="list-style-type: none"> • “Self-Assessment Verification Audit Tool” - a simple tool that combines all of the standards worksheets and allows you to track incremental progress • “Answers to your Burning Questions about Implementing the Retail Program Standards” – an introduction to the Clearinghouse Document • “Modeling a Way: Model Documents to Support Conformance with the Retail Food Program Standards” – procedural and document templates related to each of the Standards • “Strategic Decision Making: Are You Using the Right Tools” – learn how jurisdictions are taking advantage of their information management systems to help identify gaps in their systems and target their resources • “New World Order: Mentoring to Establish Uniform Inspections-Standard 4” – a discussion on the Mentorship Program and how it helped Wake County meet Standard 4 • “Risk Factors: What’s in your study?” – using routine inspection data to establish a true baseline and identify trends in occurrences of risk factor violations • “Show and Tell: What to bring to your Audit” – First hand advice from an auditor and an auditee on how to prepare for and pass a Verification Audit • “Better Inspections with Active Managerial Control” – how implementation of active managerial control processes has improved retail food establishment inspection scores 	
6:30 pm	MONDAY NIGHT EVENT – A NIGHT AT THE MUSEUM  Explore the Senator John Heinz History Center and The Western Pennsylvania Sports Museum. Enjoy dinner with multiple stations in the Mueller Center on the museum’s 5th floor. The Mueller Center features stunning views of the Allegheny River and the downtown Pittsburgh skyline along with one of the city’s finest outdoor decks.

TUESDAY, JUNE 28, 2016	
MORNING JOINT SESSION	
Moderator: Adam Inman, Assistant Program Manager, Kansas Department of Agriculture	
7:30 am - 9:00 am	CONTINENTAL BREAKFAST LOCATION: GRAND BALLROOM FOYER
8:00 am - 8:15 am	ANNOUNCEMENTS & AWARDS LOCATION: GRAND BALLROOM <i>Stan Stromberg, AFDO President and Director, Food Safety Division, Oklahoma Department of Agriculture, Food and Forestry</i>
8:15 am – 9:15 am	LEGISLATORS ON E COLI, SALMONELLA AND POT LOCATION: GRAND BALLROOM <i>Doug Farquhar, National Council of State Legislatures</i>
9:15 am - 10:00 am	ACTIVE SHOOTER IN THE WORKPLACE – IS YOUR STAFF PREPARED? LOCATION: GRAND BALLROOM <i>Bradley W. Orsini, Special Agent, Training/Crisis Management/National Academy Coordinator, Federal Bureau of Investigation</i>
10:00 am – 10:30 am	BREAK / EXHIBITOR SHOWCASE LOCATION: GRAND BALLROOM FOYER
10:30 am – 11:15 am	USDA Food Safety Policy Changes Location: Grand Ballroom
Discuss collaboration and areas the states (AFDO) and FSIS could better collaborate together in [i.e. Recalls, illness investigations, inspections, sampling]. <i>Carl Mayes, Assistant Administrator, Office of Investigation, Enforcement and Audit (OIEA), U.S. Department of Agriculture</i>	
11:15 am – 12:00 pm	U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition Update Location: Grand Ballroom
<i>Ted Elkin, Deputy Director for Regulatory Affairs, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration</i>	
12:00 pm – 1:30 pm	LUNCH ON YOUR OWN



BREAKOUTS (CHOOSE 1)	
1:30 pm – 4:00 pm	Improving Employee Health Practices Location: Urban
Moderator: Tara Paster, President, Paster Training, Inc. and Dionne Crawford, US Food Safety Supervisor, McDonald's Corporation Approaches from industry and regulators to improve the active managerial control of employee health. <i>Scott Gilliam, Corporate Food Safety, Manager Food Safety Policy & Training, Meijer</i> <i>Dr. Hal King, Founder and CEO, Public Health Innovations LLC</i> <i>Pieter Sheehan, REHS, Director, Division of Environmental Health, Fairfax County Health Department</i> Employee Health Group Activity with the Experts	
1:30 pm – 3:00 pm	Produce Safety Alliance & Preventive Controls Location: Grand Ballroom
Moderator: Katherine Simon, Assistant Division Director, Minnesota Department of Agriculture The Produce Safety Alliance and the Food Safety Preventive Controls Alliance have developed training programs to help domestic and foreign food businesses—including small and very small farms and facilities—understand the requirements of the produce safety and preventive controls regulations. The Alliances composed of representatives from the government, including FDA, USDA, and state regulatory agencies, the food industry, and academia are scheduling courses during 2016. Panelists will provide updates on Alliance activities undertaken to date. <i>Robert E. Brackett, Ph.D., Director, Institute of Food Safety and Health (IFSH)</i> <i>Gretchen L. Wall, M.S., Produce Safety Alliance Coordinator, Department of Food Science, Cornell University</i>	
3:00 pm – 3:30 pm	BREAK / EXHIBITOR SHOWCASE LOCATION: GRAND BALLROOM FOYER
4:00 pm – 5:00 pm	Fact Or Frictionless: Food Safety in a Digital World Location: Urban
Moderator: Mark Miklos, Senior Manager Program Compliance, National Restaurant Association This presentation addresses the explosion in use of digital devices, often referred to as "frictionless service," across the foodservice industry. Customer-facing digital devices represent a significant cross-contamination-driven foodborne illness risk to employees and guests alike. We will examine different types of digital devices in use, how they are being used and who is using them. Anchored by quantitatively robust, ATP-device-collected data, we will explore the extent and types of bacteria found on a wide range of tablets, smartphones and tabletop gaming devices across the retail landscape. We will conclude with data-backed recommendations for potential cleaning and sanitizing practices for these ubiquitous devices. <i>Matt Schiering, Vice President & General Manager, Sani Professional</i>	
3:30 pm – 5:00 pm	Industry Perspectives on FSMA Rules Location: Grand Ballroom
Moderator: Randy Treadwell, Animal Feed/Rapid Response Program Manager, Washington State Department of Agriculture It has been well publicized that the Food Safety Modernization Act is the most sweeping reform of our food safety laws in more than 70 years. This philosophical change in our approach to food safety will create numerous challenges to the food industry as well as government agencies as finalized regulations begin to be implemented. This presentation and panel Q & A session will address the collaborative activities that have transpired focused on laying the groundwork to smooth this transition for both the food industry and government food safety agencies and to maximize the food safety benefits to consumers. Please come armed with your questions as these food industry panel members share their FSMA perspectives and experiences <i>Courtney Bidney, Director, Global Regulatory Affairs and International Nutrition, General Mills</i> <i>Maile Gradison Hermida, Partner, Hogan Lovells US LLP</i> <i>Doug Saunders, Director, SRA/Food Safety & State Relations, The Coca-Cola Company</i> <i>Warren Stone, Sr. Director, Science Policy, Grocery Manufacturers Association (GMA)</i>	
6:30 pm	PRESIDENT'S RECEPTION LOCATION: Sternwheeler
7:30 pm	WILEY AWARD BANQUET LOCATION: William Penn Ballroom 



WEDNESDAY, JUNE 29, 2016	
7:30 am - 9:00 am	CONTINENTAL BREAKFAST LOCATION: GRAND BALLROOM FOYER
BREAKOUTS (CHOOSE 1)	
Retail Breakout Sessions Location: Grand Ballroom	
8:00 am – 10:00 am	Specialized Food Trends at Retail
<p>Current Industry trends in special processes and training on specific processes</p> <p>Moderator: Donna Wanucha, REHS, Regional Retail Food Specialist, U.S. Food and Drug Administration</p> <p><i>Donald W. Brizes, Jr., Associate Professor, Johnson & Wales University</i> <i>Robert Brener, Associate Professor, Johnson & Wales University</i> <i>Benjamin Chapman, Ph.D., Associate Professor, Food Safety Specialist, Department of Youth, Family, and Community Sciences, North Carolina State University</i></p>	
10:30 am – 11:30 am	Multistate Foodborne Outbreaks Involving Retail
<p>FDA's role on foodborne outbreak investigations; the role of CDC, state and local agencies and industry and some recent examples involving retail.</p> <p>Moderator: Pete Salsbury, Project Manager, Office of Food Safety, U.S. Food and Drug Administration</p> <p><i>Brenda Holman, Deputy Director, Office of Coordinated Outbreak Response and Evaluation (CORE) Network, U.S. Food and Drug Administration</i> <i>Steven Mandernach, Bureau Chief, Food and Consumer Safety Bureau, Iowa Department of Inspections & Appeals</i></p>	
8:00 am – 11:30 am	Writing Documents Under Pressure: Making It Easy Location: Monongahela
<p>In today's fast moving world, employees will be more effective if they can write clear, organized, and accurate documents under short deadlines. During this interactive session, Nancy Singer, former FDA Prosecutor and Cynthia Culmo, former Director for Drugs and Medical Devices for the State of Texas, will demonstrate how to draft documents under pressure. "Laptop Computer Required"</p> <p>Topics include how to:</p> <ul style="list-style-type: none"> • Organize most documents in less than 60 seconds • Use MS Office tools to analyze the readability of documents • Write documents that will answer the readers' questions before they ask them • Use the appropriate tone when communicating with managers, colleagues, and subordinates • Determine when it is, and is not, appropriate to communicate by email • Use techniques that will encourage people to respond to emails • Determine what to do when someone sends you an inappropriate email • Employ tactics to get a response when someone ignores an email • Use a proofreading tool in MS Office that will help reduce errors by 99% <p>During the session, the students will have the opportunity to write and edit a document according to the principles taught in the class.</p> <p><i>Nancy Singer, President, Compliance-Alliance</i> <i>Cynthia Culmo, Principal Consultant, CC Consulting</i></p>	
10:00 am – 10:30 am	BREAK LOCATION: GRAND BALLROOM FOYER
11:30 am – 12:00 pm	AFDO BUSINESS MEETING LOCATION: GRAND BALLROOM
12:00 pm – 4:00 pm	AFDO BOARD OF DIRECTORS MEETING LOCATION: ALLEGHENY



Drug & Medical Device Sessions

MONDAY, JUNE 27, 2016

7:30 am - 9:00 am	CONTINENTAL BREAKFAST Location: Grand Ballroom Foyer
8:00 am - 8:15 am	ANNOUNCEMENTS & AWARDS Location: Grand Ballroom <i>Stan Stromberg, AFDO President and Director, Food Safety Division, Oklahoma Department of Agriculture, Food and Forestry</i>
8:15 am - 9:15 am	U.S. FOOD AND DRUG ADMINISTRATION ASSOCIATE COMMISSIONER FOR REGULATORY AFFAIRS UPDATE Location: Grand Ballroom FDA Program Alignment interactive panel led by Melinda Plaisier, Associate Commissioner for Regulatory Affairs, U.S. Food and Drug Administration <i>Alonza Cruse, Director of Pharmaceutical Quality Program, U.S. Food and Drug Administration</i> <i>Joanne Givens, Director of Human and Animal Food Program, U.S. Food and Drug Administration</i> <i>Jan B. Welch, Director of Medical Devices and Radiological Health Program, U.S. Food and Drug Administration</i>
9:15 am - 10:00 am	COMMUNICATING WITH MEDIA DURING A CRISIS Location: Grand Ballroom <i>Dr. Kelly A. McBride, Assistant Professor of Communication, York College of Pennsylvania</i>
10:00 am - 10:30 am	BREAK / EXHIBITOR SHOWCASE Location: Grand Ballroom Foyer
Moderator: Anne Johnson, Philadelphia District Director, U.S. Food and Drug Administration	
10:30 am - 10:35 am	Welcome Location: Monongahela
<i>Anne Johnson, Philadelphia District Director, FDA</i>	
10:35 am - 11:30 am	FDA Program Alignment: Medical Devices and Pharmaceuticals Perspective Location: Monongahela
<i>Alonza Cruse, Director, Pharmaceutical Quality Program, Office of Regulatory Affairs, FDA</i> <i>Jan B. Welch, Director, Medical Device Program, Office of Regulatory Affairs, FDA</i>	
11:30 am - 12:00 pm	Recalls from the Perspective of the District Location: Monongahela
<i>Anne Johnson, Philadelphia District Director, FDA</i>	
12:00 pm - 1:30 pm	BURDITT LUNCH Location: William Penn Ballroom 
Moderator: Tom Brinck, Manager, Drugs and Medical Devices Group, Texas Department of State Health Services	
1:30 pm - 2:15 pm	Cosmetics Making Drug Claims – FDA Enforcement Safety Location: Monongahela
In this presentation, the speaker will define a drug and a cosmetic under the Federal Food, Drug and Cosmetic Act and provide a brief regulatory overview, including a more detailed discussion of how claims are used to determine intended use. She will also discuss generally FDA's enforcement options and some activities that they have taken over the past several years. <i>Linda Katz, M.D., M.P.H., Director, Office of Cosmetics and Colors, CFSAN/FDA</i>	
2:15 pm - 3:00 pm	Quality Metrics Location: Monongahela
<i>Marla A. Phillips, Ph.D., Director, Xavier Health, Xavier University</i>	
3:00 pm – 3:30 pm	BREAK / EXHIBITOR SHOWCASE Location: Grand Ballroom Foyer
3:30 pm - 4:15 pm	Regulation of Marijuana for Medical Purposes in Canada Location: Monongahela
This presentation will provide an overview of current regulatory framework for the regulation of marijuana for medical purposes in Canada and include information on the licensing process, compliance and enforcement and market statistics. <i>Chris Rose, Director of Operations, Office of Medical Cannabis, Health Environments and Consumer Safety Branch, Health Canada</i>	
4:15 pm - 5:00 pm	Foreign Inspections Location: Monongahela
<i>Alonza Cruse, Director, Pharmaceutical Quality Program, Office of Regulatory Affairs, FDA</i>	
6:30 pm	MONDAY NIGHT EVENT – A NIGHT AT THE MUSEUM  Explore the Senator John Heinz History Center and The Western Pennsylvania Sports Museum. Enjoy dinner with multiple stations in the Mueller Center on the museum's 5th floor. The Mueller Center features stunning views of the Allegheny River and the downtown Pittsburgh skyline along with one of the city's finest outdoor decks.

TUESDAY, JUNE 28, 2016	
7:30 am - 9:00 am	CONTINENTAL BREAKFAST Location: Grand Ballroom Foyer
8:00 am - 8:15 am	ANNOUNCEMENTS & AWARDS Location: Grand Ballroom <i>Stan Stromberg, AFDO President and Director, Food Safety Division, Oklahoma Department of Agriculture, Food and Forestry</i>
8:15 am - 9:15 am	LEGISLATORS ON E COLI, SALMONELLA AND POT Location: Grand Ballroom <i>Doug Farquhar, National Council of State Legislatures</i>
9:15 am - 10:00 am	ACTIVE SHOOTER IN THE WORKPLACE – IS YOUR STAFF PREPARED? Location: Grand Ballroom <i>Bradley W. Orsini, Special Agent, Training/Crisis Management/National Academy Coordinator, Federal Bureau of Investigation</i>
10:00 am - 10:30 am	BREAK / EXHIBITOR SHOWCASE Location: Grand Ballroom Foyer
Moderator: Cynthia Culmo, Principal Consultant, CC Consulting	
10:30 am - 11:15 am	Regulatory Intelligence Location: Monongahela <i>Arman Torres, Principal, Qualified Data Systems</i>
11:15 am - 12:00 pm	Update on Case for Quality Location: Monongahela <i>Jan B. Welch, Director, Medical Device Program, Office of Regulatory Affairs, FDA</i>
12:00 pm - 1:30 pm	U.S. Food and Drug Administration Inspections: Challenges and Opportunities (Working Luncheon Presentation*) Location: Monongahela Join us for lunch and also an opportunity to consider how to respond to what can happen during an U.S. Food and Drug Administration Inspection. Participate on a team of people at your table. Then hear a panel of experts give guidance and advice. <div> <div> *Sponsored by BioTeknica and Ceutical Laboratories, Inc. <i>Nancy Singer, Compliance-Alliance</i> <i>Courtland Imel, Ceutical Labs</i> <i>Julie Larsen, BioTeknica</i> <i>Evelyn Bonnin, U.S. Food and Drug Administration</i> </div> <div> Lunch provided only for registered attendees of the Drug & Device Conference Track <i>Anne Johnson, U.S. Food and Drug Administration</i> <i>Dennis Baker, U.S. Food and Drug Administration (Retired)</i> <i>Greg Smith, U.S. Food and Drug Administration</i> </div> </div>
Moderator: Julie Larsen, Senior Partner, BioTeknica	
1:30 pm - 2:15 pm	Drug Shortages Location: Monongahela <i>Leo Zadecky, Drug Shortage Staff, Center for Drug Evaluation & Research, FDA</i>
2:15 pm - 3:00 pm	Drug Supply Chain Security Act: Wholesale Drug Distributor and 3rd Party Logistics Provider Licensing and Inspection Provisions Location: Monongahela This session will provide an overview of the DSCSA provisions that require prescription drug wholesale distributors and third-party logistics providers to be licensed and inspected under new “uniform national standards” developed by FDA. An update on FDA implementation activities will explore the role of States and FDA in carrying out the new requirements. <i>Diane Goyette, Regulatory Counsel, Medical Products and Tobacco Policy Staff, FDA</i>
3:00 pm - 3:30 pm	BREAK / EXHIBITOR SHOWCASE Location: Grand Ballroom Foyer
3:30 pm - 4:15 pm	Medical Device Single Audit Program Location: Monongahela <i>Marc-Henri Winter, Medical Device Single Audit Program (MDSAP) Team Member, CDRH/FDA</i>
4:15 pm - 5:00 pm	Compliance Questions Panel Location: Monongahela <i>Karen Daugherty, Director, Investigations Branch, Dallas District, FDA</i> <i>Doug Stearn, Director, Office of Enforcement and Import Operations, FDA</i> <i>Steve Carter, Director, Compliance Branch, Philadelphia District, FDA</i>
6:30 pm - 7:30 pm	PRESIDENT’S RECEPTION Location: Sternwheeler
7:30 pm - 9:30 pm	WILEY AWARD BANQUET Location: William Penn Ballroom 

AFDO Exhibitors



Exhibit #1
International
Food Protection
Training Institute



Exhibit #2
WinWam Software



NSF International

Exhibit #3
NSF International



PASTER TRAINING, INC.®
We Educate. We Lead. We Impact.®

Exhibit #4
Paster Training, Inc.



Exhibit #5
Center for Agriculture and
Food Security Preparedness
University of Tennessee



Exhibit #6
International
Accreditation Service
(IAS)



Exhibit #7
Computer Aid, Inc.



Exhibit #8
GMA Science and
Education Foundation



Exhibit #9
Safe Quality
Food Institute (SQFI)



Exhibit #10
USDA Food Safety and
Inspection Service



Exhibit #11
U.S. Food and
Drug Administration



Exhibit #12
Lachman Consultants



The Free FDA Information Repository
IRAI-ONLINE.ORG

Exhibit #13
MedDATA Foundation



AUBURN UNIVERSITY
FOOD SYSTEMS INSTITUTE

Exhibit #14
Auburn University Food
Systems Institute (AUFSI)

For more details regarding our exhibitors, visit our website at <http://pitt.afdo.org/>

Don't forget to check them out in the Grand Ballroom Foyer!

121st AFDO Annual Educational Conference

IN
HOUSTON

JUNE 17-21, 2017

Hilton Americas-Houston



**Co-host: Mid-Continental Association
of Food and Drug Officials**

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See you next year!

