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

Welcome to the 123rd 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, cannabis, and drug and device sessions, and new this year, body art and a special session on foodborne illness. Please take a look at the agenda and scheduled speakers. I hope you will agree we are in for an excellent and educational conference!

For more than a century, AFDO and its annual educational conference have connected food and medical products professionals in the public and private sectors, providing them a forum for sharing various disciplines and perspectives with the goal of impacting the regulatory environment to protect the health and welfare of the global community.

This year’s conference continues in this tradition with a theme of “Industry and Regulators Partnering for a Safer Supply of Food and Medical Products.” The Program Planning Committee, together with our sponsors from the Association of Food and Drug Officials of the Southern States (AFDOSS) and U.S. Food and Drug Administration (FDA), have developed an outstanding program centered around this theme. Our joint sessions cover issues of interest to both the food and drug and device attendees.

I know you will take advantage of the extensive educational, professional, and networking opportunities available at this Conference to connect with your colleagues, share your knowledge and experiences, to impact and protect the public health.

I have been honored to serve you as the AFDO President this past year! Thank you for your attendance and support of AFDO.

Steve Moris

2018/2019 AFDO Board of Directors
AFDO is pleased to permit a diverse assortment of exhibitors and sponsors at its Annual Educational Conference. AFDO does not, however, endorse any product or service exhibited, with the exception of its Affiliate Organizations and Endowment Foundation. Third party trademarks, trade names, and logos, contained in these materials may be the trademarks or registered trademarks of their respective owners.
SPECIAL EVENTS & ACTIVITIES AT A GLANCE

REGISTRATION

LOCATION: Grand Ballroom Prefunction - Lower Lobby Level
Friday, June 21, 2019
2:00pm - 5:00pm
Saturday, June 22, 2019
7:30am - 5:00pm
Sunday, June 23, 2019
7:30am - 4:30pm
Monday, June 24, 2019
7:30am - 5:00pm
Tuesday, June 25, 2019
7:30am - 5:00pm
Wednesday, June 26, 2019
7:30am - 12:00pm

Saturday, June 22, 2019
5:00 pm: AFDO Committee Chairs & Co-Chairs Meeting
5:30 pm: Fellowship Alumni Reception

Sunday, June 23, 2019
12:00 pm: Silent Auction Opens
3:30 pm: First Time Attendee Welcome Reception
6:30 pm: Welcome Reception
8:00 pm: AFDO Trivia & Karaoke

Monday, June 24, 2019
12:00 pm: Burditt Luncheon
6:30 pm: Monday Night Event

Tuesday, June 25, 2019
5:45 pm: Silent Auction Closes
6:30 pm: President’s Reception
7:30 pm: Wiley Award Banquet

Committee Meeting
Committee Meetings are open to all attendees and will be held on Saturday, June 22, 12:30pm – 5:00pm and Sunday, June 23, 8:00am – 3:30pm

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 23 at 12:00PM
Closes: Tuesday, June 25 at 5:45pm
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 in 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 Live Auction
A small live auction during the Wiley Awards Banquet will also take place.

AFDO Trivia and Karaoke
Join your fellow AFDO members for some laughter and fun as you learn some new information, potentially win some valuable prizes and, of course, raise money for the Endowment Foundation. Don’t miss out on the fun! Sunday, June 23 at 8:00 pm

Endowment Fund
Make Donations at the Endowment Foundation Table located on the Promenade during the Conference. The Endowment Foundation was established in 1993 by the Board of Directors with the express purpose of raising 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. 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.

Ticket required
SCHEDULE AT A GLANCE

Saturday, June 22, 2019

WORKSHOPS
8:00 a.m. Environmental Sampling as a Tool for Solving Outbreaks at the Retail Food Level
  Location: Buckhead Ballroom - Lower Lobby Level
8:00 a.m. Food Processing Sanitation: Principles and Practices to Reduce Food Safety Risks
  Location: Grand Ballroom I - Lower Lobby Level
8:00 a.m. Drugs and Biologics: Are you Gambling with your next inspection? Improving the Odds of a Favorable Outcome
  Location: Azalea - Lobby Level
9:00 a.m. Communications Workshop – Tools You Can Use to Inspire and Influence Those Inside and Outside Your Organization
  Location: Grand Ballroom III - Lower Lobby Level
  LUNCH ON YOUR OWN

COMMITTEE MEETINGS
12:30 p.m. Food Committee | Grand Ballroom II - Lower Lobby Level
12:30 p.m. Drug and Device Committee | Azalea - Lobby Level
2:00 p.m. Food Protection & Defense Committee | Grand Ballroom II - Lower Lobby Level
2:00 p.m. Lab, Science and Technology Committee | Grand Ballroom I - Lower Lobby Level
2:00 p.m. Package Labeling Ad Hoc Committee | Peachtree - Garden Level
3:30 p.m. Retail Food Committee | Grand Ballroom III - Lower Lobby Level
3:30 p.m. Cannabis Committee | Azalea - Lobby Level
3:30 p.m. Seafood Committee | Grand Ballroom I - Lower Lobby Level
5:00 p.m. AFDO Committee Chairs and Co-Chairs Meeting | Veranda/East Terrace - Garden Level
5:30 p.m. Fellowship Alumni Reception | Library - Lobby Level

Sunday, June 23, 2019

7:30 a.m. Continental Breakfast | Grand Ballroom - Prefunction
8:00 a.m. IFPTI Fellow Presentations | Grand Ballroom I - Lower Lobby Level

COMMITTEE MEETINGS
8:00 a.m. Industry Associate Membership Committee | Azalea - Lobby Level
11:30 a.m. Laws and Regulations Committee | Grand Ballroom I - Lower Lobby Level
11:30 a.m. Endowment Foundation | Library - Lobby Level
11:30 a.m. Professional Development Committee | Veranda - Garden Level
12:00 p.m. LUNCH ON YOUR OWN
12:30 p.m. Foodborne Outbreak & Emergency Response Committee
  Grand Ballroom I - Lower Lobby Level
12:30 p.m. Alumni Committee | Veranda - Garden Level
12:30 p.m. Body Art Committee | Buckhead Ballroom I - Lower Lobby Level
1:30 p.m. Produce Committee | Grand Ballroom I - Lower Lobby Level
1:30 p.m. International and Government Relations Committee | Azalea - Lobby Level
1:30 p.m. Food Recovery Ad Hoc Committee | Library - Lobby Level

Monday, June 24, 2019

JOINT SESSIONS | Grand Ballroom - Lower Lobby Level
7:30 a.m Continental Breakfast | Grand Ballroom - Prefunction
8:00 a.m. Announcements & Awards
8:15 a.m. U.S. Food and Drug Administration Regulatory Affairs Update
10:00 a.m. Break/Exhibitor Showcase
10:30 a.m. How to Communicate Public Health Matters with Policy Makers Effectively
11:00 a.m. Chief Quality Officers - Redesigning the Field of Quality for the 21st Century
12:00 p.m. LUNCH ON YOUR OWN
12:00 p.m. Burditl Lunch | Buckhead Ballroom - Lower Lobby Level

FOOD SESSIONS | Grand Ballroom II & III - Lower Lobby Level
1:30 p.m. Preventive Controls Rule
2:30 p.m. Food Safety Considerations for Edible Insects
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. An Industry Perspective on Leading Practices in Supply Chain Management
4:30 p.m. Produce Safety - A Transition from Education and Regulation

RETAIL SESSIONS
1:30 p.m. Active Managerial Control in Atlanta! | Azalea - Lower Lobby Level
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. Employee Illness and Symptom Reports from an Industry Perspective | Buckhead Ballroom - Lower Lobby Level
4:30 p.m. Food on the Roam – Not just your Average Hot Dog Vendor | Buckhead Ballroom - Lower Lobby Level

DRUG & DEVICE SESSIONS | Highland Ballroom III & IV - Lobby Level
1:30 p.m. The Impact of ORA's Strategic Initiatives: Is Industry Ready?
2:10 p.m. Avoiding Common Mistakes with Import/Exports - Getting Your Products In and Out of the Country
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. How Qualified Are You to be Part of Your Own Supply Chain?
4:10 p.m. Challenges with cGMP for 503b Compounding Facilities and Supply Chains
4:50 p.m. Are You Protecting Your Research Subjects and the Integrity of your Data? FDA's BIMO Program Explained

Ticket required
Monday, June 24, 2019 Continued

**BODY ART SESSIONS** | **Highland Ballroom I & II - Lobby Level**
1:30 p.m. Body Art Industry Through Collaboration with Artists and Regulators
2:15 p.m. Sterilization Principles and Protocols
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. Anodization and Piercing
4:10 p.m. FDA Tattoo Ink Inspection and Sampling
4:50 p.m. Panel Discussion
6:30 p.m. MONDAY NIGHT EVENT: Becoming One with Nature at the Atlanta Botanical Center

**Tuesday, June 25, 2019**

**JOINT SESSIONS** | **Grand Ballroom - Lower Lobby Level**
7:30 a.m. Continental Breakfast | **Grand Ballroom - Prefunction**
8:00 a.m. Announcements & Awards
8:15 a.m. "The Poison Squad: One Chemist’s Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century"
9:00 a.m. Using Cannabis from a Medical Perspective
10:00 a.m. Break/Exhibitor Showcase

**FOOD SESSIONS** | **Grand Ballroom - Lower Lobby Level**
10:30 a.m. U.S. Food and Drug Administration Update on Food Policy & Response
11:00 a.m. Improving the Control of LM in Retail through Surveillance and Partnerships
11:30 a.m. Hurricanes from an Industry Perspective
12:00 p.m. LUNCH ON YOUR OWN
12:00 p.m. AFDOSS Affiliate Lunch | **Azalea - Lobby Level**
Open to AFDOSS members only

**FOOD SESSIONS** | **Grand Ballroom - Lower Lobby Level**
1:30 p.m. Regulatory and Industry Partnerships
2:30 p.m. FDA’s Strategy for the Safety of Imported Food
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. Reducing Food Waste: Industry and Regulatory Perspectives on Food Recovery Systems
4:30 p.m. Advocating for Food Safety with Policy Makers

**RETAIL SESSIONS** | **Buckhead Ballroom - Lower Lobby Level**
1:30 p.m. 2019 Risk Factor Study Learning Lab: Connect the Dots and Using Collaboration to Reduce Risk Factors
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. Food Safety Management Systems
4:15 p.m. When Food Science Meets Behavioral Science: Changing Behavior for Good

**DRUG & DEVICE SESSIONS** | **Highland Ballroom III & IV - Lobby Level**
10:30 a.m. CDHR’s New Direction in Product Clearance and Compliance: Five New Initiatives that will Affect Industry
11:15 a.m. Using Real World Evidence to Speed Medical Device Innovation: An FDA Perspective
12:00 p.m. DDC Working Lunch Presentation – Handling FDA Inspections: What to Do When
1:30 p.m. What You Need to Know About Promoting Quality with a Proactive CAPA System

**DRUG & DEVICE SESSIONS** | **Highland Ballroom III & IV - Lobby Level**
2:10 p.m. Getting Ready to Implement the New EU Device Regulation
3:00 p.m. Break/Exhibitor Showcase
3:30 p.m. CDC Update Fungal Meningitis Outbreak: a CDC perspective/Burkholderia Cepacia Multi-State Outbreaks Related to Drugs, Devices and Cosmetics Used in Healthcare Settings.
4:10 p.m. Working Together: Learn How You Can Participate in FDA/Industry Training Partnerships
4:50 p.m. Compliance Panel – Get Your Questions Answered

**JOINT EVENTS**
6:30 p.m. PRESIDENT’S RECEPTION - All are welcome | **Grand Ballroom Prefunction - Lower Lobby Level**
7:30 p.m. WILEY AWARD BANQUET - All are welcome | **Grand Ballroom - Lower Lobby Level**

**Wednesday, June 26, 2019**

**JOINT SESSIONS**
7:30 a.m. Continental Breakfast | **Grand Ballroom - Prefunction - Lower Lobby Level**

**RETAIL SESSIONS** | **Grand Ballroom III - Lower Lobby Level**
8:00 a.m. Prepare for the Wurst - Hazards and Controls for Charcuterie at Retail
10:00 a.m. Break/Exhibitor Showcase | **Grand Ballroom - Prefunction - Lower Lobby Level**
10:30 a.m. Food in a Tub - Managing the Hazards and Controls for Sous Vide
11:15 a.m. What in the KIMCHEE is that ???
12:00 p.m. LUNCH ON YOUR OWN

**CANNABIS SESSIONS** | **Buckhead Ballroom - Lower Lobby Level**
8:00 a.m. What’s New with Cannabis from Laws to Inhalers
8:45 a.m. The Science of Cannabis: An Update from Down Under
9:30 p.m. Health Canada Update on Cannabis Legalization
10:00 a.m. Break/Exhibitor Showcase
10:30 a.m. How do I Test those Brownies? Developing Laboratory Methods for Cannabis Edibles
11:00 a.m. Hemp and the Farm Bill
12:00 p.m. LUNCH ON YOUR OWN

**FOODBORNE ILLNESS SESSIONS** | **Grand Ballroom III - Lower Lobby Level**
1:00 p.m. CDC Update on Food Safety: Whole Genome Sequencing and Other Advances
1:45 p.m. FDA and USDA Outbreaks and Lessons Learned
2:30 p.m. Break
2:45 p.m. New CIFOR (Council to Improve Foodborne Outbreak Response) Guidelines
3:00 p.m. How Do We Reduce Illness?
4:15 p.m. Closing Remarks

Ticket required
Workshops

Workshop  8:00am - 12:00pm
Environmental Sampling as a Tool for Solving Outbreaks at the Retail Food Level (*Must Be Pre-registered)

Location: Buckhead Ballroom - Lower Lobby Level

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.

Presenters:
Steven Mandernach, Executive Director, Association of Food and Drug Officials
Beth Wittky, Environmental Health Specialist, Centers for Disease Control and Prevention
Adam Kramer, ScD, MPH, RS, Environmental Health Officer, Centers for Disease Control and Prevention
Douglas (DJ) Irving, EHS-Net Food Coordinator, Tennessee Department of Health
Danny Ripley, Environmental Health Specialist, Metro Nashville Public Health Department
Yvonne Salfinger, Project Manager, Laboratory Accreditation, Association of Food and Drug Officials

Sample materials sponsored by:

Workshop  8:00am - 12:00pm
Food Processing Sanitation: Principles and Practices to Reduce Food Safety Risks

Location: Grand Ballroom I - Lower Lobby Level

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.

Presenters:
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

Workshop  8:00am - 12:00pm
Drugs and Biologics: Are you Gambling with your next Inspection? Improving the Odds of a Favorable Outcome

Location: Azalea - Lobby Level

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:

• 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

Presenter:
Julie Larsen, Principal, Director of Inspection Readiness BioTeknica

Workshop  9:00am - 12:00pm
Communications Workshop – Tools You Can Use to Inspire and Influence Those Inside and Outside Your Organization

Location: Grand Ballroom III - Lower Lobby Level

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.

Presenters:
Nancy Singer, President, Compliance-Alliance
Brenda Morris, Division of Food Safety, Florida Department of Agriculture and Consumer Services
Representatives from the Alumni Committee

Lunch on your own

Break/Exhibitor Showcase  10:00am - 10:30am
Grand Ballroom - Prefunction

Sample materials sponsored by:
Committee Meetings

AFDO Committee Meetings are open to all Conference Attendees

Committee | 12:30pm - 2:00pm
Food Committee
Location: Grand Ballroom II - Lower Lobby Level
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.
Erin Woodom-Coleman, Consumer Safety Officer, U.S. Food and Drug Administration
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
National Food Safety Data Exchange (NFSDX) Update
Matthew Colson, AFDOSS President and Bureau Chief, Florida Department of Agriculture and Consumer Services

Committee | 12:30pm - 3:00pm
Drug and Device Committee
Location: Azalea - Lobby Level
Welcome and Committee Updates
Dennis Baker, Co-Chairperson, Retired, U.S. Food and Drug Administration
DDC Program Agenda
Nancy Singer, President, Compliance-Alliance, LLC
Opioid Resolution
Cynthia Culmo, Principal Consultant, CC Consulting
Introduction of New Chairpersons and Upcoming Year’s Committee Charges
Dennis Baker, Co-Chairperson, Retired, U.S. Food and Drug Administration
Canada’s New Medical Device Initiatives

Committee | 2:00pm - 3:15pm
Lab, Science & Technology Committee
Location: Grand Ballroom I - Lower Lobby Level
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
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.
Erin Woodom-Coleman, Consumer Safety Officer, U.S. Food and Drug Administration
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

Committee | 2:00pm - 3:15pm
Package Labeling Ad Hoc Committee
Location: Peachtree - Garden Level
Chairperson - Dr. Matthew Curran, Director, Florida Department of Agriculture and Consumer Services

Committee | 2:00pm - 3:15pm
Food Protection & Defense Committee
Location: Grand Ballroom II - Lower lobby Level
Food Defense at Super Bowl
Venessa Sims, Director of Emergency Management, Georgia Department of Agriculture
Updates on Intentional Adulteration Rule
Colin Barthel, Office of Food Defense, U.S. Food and Drug Administration
Committee Business Meeting
Committee Meetings

Committee  |  3:30pm - 5:30pm
Retail Food Committee
Location: Grand Ballroom II - Lower Lobby Level
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
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
VNRFPS 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
Conference for Food Protection Update
David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, Virginia

Committee  |  3:30pm - 5:00pm
Cannabis Committee
Location: Azalea - Lobby Level
Guest Speakers/Presentations:
Edible Cannabis Products: An analysis of current best practices in the United States
Edible cannabis products are subject to the same types of hazards as any traditional food product. Additionally, preventing the unintentional ingestion of cannabis is a major concern. Regulations currently governing the production of edible cannabis products lack standardization. This presentation will identify the more common edible cannabis packaging, labeling, and product requirements that different US jurisdictions have implemented to help ensure public safety.
Aurash Jason Soroosh, MSPH, Cannabis Infused Product Safety Analyst, Maryland Medical Cannabis Commission, Maryland Department of Health
Update on Cannabis and Hemp Bill in 2019
Doug Farquhar, J.D., National Conference for State Legislatures
ASTM International Cannabis Standard
Lezli Engelking, Founder & CEO, FOCUS: The Cannabis Health and Safety Organization

Committee  |  3:30pm - 4:45pm
Seafood Committee
Location: Grand Ballroom I - Lower Lobby Level
Welcome by Chairpersons
Courtney Mickiewicz, Regional Manager, Virginia Department of Agriculture & Consumer Services
Matthew Coleman, Environmental Administrator, Florida Department of Agriculture and Consumer Services
AFDO Guidance Document - Cured, Salted, and Smoked Fish Guidelines
Joseph Corby, Senior Advisor, Association of Food and Drug Officials
Utilizing the Hazards Guide for Retail Sushi Inspections
Eugene Evans, Food Inspector, New York Department of Agriculture and Markets
Cellular-grown Seafood
Jeremiah Fasano, Consumer Safety Officer, U.S. Food and Drug Administration

Committee  |  5:00pm - 6:00pm
AFDO Committee Chair Meeting
Location: Veranda/East Terrace - Garden Level

Fellows  |  5:30pm - 6:30pm
Fellowship Alumni Reception
Location: Library - Lobby Level

Ticket required
Committee Meetings

Fellows  |  8:00am - 11:15am
IFPTI Fellow Presentations  
Location: Grand Ballroom I - Lower Lobby Level

The Knowledge, Practices, and Perceptions of Food Safety by Commercial Aquaponic Growers of Fresh Fruits and Vegetables  
Luisa Castro, Ph.D., Hawaii Dept. of Agriculture
Regulating Breweries with Taprooms in the Midwestern United States: A Systematic Review of the Challenges Faced by Regulators in Understanding This Industry  
Hannah Davis, Minnesota Dept. of Agriculture
Refrigerated and Frozen Pet Food at Retail: Estimating Certain Risk Factors and Analyzing Regulatory Authority  
Ashlee-Rose Ferguson, Washington State Dept. of Agriculture
Foodborne Illness Risks in Iowa Agritourism  
Broanna Gabel, Linn County Public Health (Iowa)
State Regulatory Regimes Relative to Retail Food Transportation in the United States  
Jill Lozmack-Mollberg, Michigan Dept. of Agriculture & Rural Development
Weather Effects on the Presence of E. coli in Surface Waters of Oklahoma and Implications for Produce Safety  
Justin McConaghy, Oklahoma Dept of Agriculture & Rural Development
An Analysis of Risk Factor Violations on High Risk Mobile Food Trucks in Suffolk County New York  
Amanda McDonnell, Suffolk County Dept. of Health Services (New York)
Examining the Compliance with Proper Cooling Protocols Amongst Privately-Owned Restaurants in Nevada  
Michael Oravetz, Carson City Health & Human Services (Nevada)
An Exploratory Study of Finished Product Testing in Georgia  
Andrea Riley, Georgia Department of Agriculture
Contributing Factors in Foodborne Illnesses Linked to Manufactured Foods  
Richard Stephens, Florida Dept. of Agriculture & Consumer Services
Evaluation of Training Procedures and Knowledge Base of Food Handlers  
Felissa Vazquez, Buncombe County Health & Human Services (North Carolina)
Using Direct-reading and Rapid-test Methods to Validate FSMA Preventive Control Requirements in Maryland High-risk Firms  
D’Ann Williams, DrPH., Maryland Dept. of Health

Committee  |  8:00am - 10:30am
Industry Associate Membership Committee  
Location: Azalea - Lobby Level
Welcome and Introductions
Guest Speaker/Presentation
Recall Workgroup Update  
Jennifer Pierquet, Project Manager, Association of Food and Drug Officials
Steven Mandernach, Executive Director, Association of Food and Drug Officials
Table Top Discussions
Next Steps and Wrap Up

Break/Exhibitor Showcase  |  10:00am - 10:30am
Grand Ballroom - Prefunction

Committee  |  11:30am - 12:30pm
Laws and Regulations Committee  
Location: Grand Ballroom I - Lower Lobby Level
Guest Speaker/Presentation:
Recall Workgroup Update  
Steven Mandernach, Executive Director, Association of Food and Drug Officials
Jennifer Pierquet, Project Manager, Association of Food and Drug Officials
What’s New with Food  
Doug Farquhar, J.D., National Conference for State Legislatures

Committee  |  11:30am - 12:30pm
Endowment Foundation Committee  
Location: Library - Lobby Level

Committee  |  11:30am - 12:30pm
Professional Development Committee  
Location: Veranda - Garden Level

Lunch on your own
Committee Meetings

Committee | 12:30pm - 1:30pm

Foodborne Outbreak & Emergency Response Committee
Location: Grand Ballroom I - Lower Lobby Level
Committee Overview and Update
Alida Sorenson, Response and Recall Coordinator, Minnesota Department of Agriculture
Karen Blickenstaff, Team Lead, U.S. Food and Drug Administration
Michigan’s Polyfluoroalkyl Substances (PFAS) Initiative
Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development
Missouri Response to High Nitrates in Sorghum
Mark Buxton, Rapid Response Team Coordinator, Missouri Department of Health and Senior Services
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

Committee | 1:30pm - 3:30pm

Produce Committee
Location: Grand Ballroom I - Lower Lobby Level
Committee Overview and Update
Native American Tribal nations and the FSMA/Produce Safety Rule
Erin Shirl Parker, J.D., LL.M., Research Director & Staff Attorney, Indigenous Food and Agriculture Initiative, University of Arkansas
On-Farm Readiness Reviews
Bob Ehart, Senior Policy and Science Advisor, NASDA
National Farmers Union and the FSMA Produce Safety Rule
Chelsea Matzen, FSMA Project Director, National Farmers Union
Southern Center update and Preliminary Farm Inspection Data
Dr. Michelle Danyluk, Associate Professor of Food Science, University of Florida

Committee | 12:30pm - 1:30pm

Alumni Committee
Location: Veranda - Garden Level

Committee | 12:30pm - 3:30pm

Body-Art Committee
Location: Buckhead Ballroom I - Lower Lobby Level
Moderator:
Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories
Committee Overview and Update
Ken C. Stevenson, Vice President Regulatory, Ceutical Laboratories, Inc.
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

Committee | 1:30pm - 2:30pm

Welcome and Committee update by chairpersons
LaTonya Mitchell, District Director 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
Oversight of Foods at the Border
Heather Holland, National Manager, Foreign Relations Issues Management Section, International Programs, Directorate, Canadian Food Inspection Agency
Petrina Evans, Assistant Director, Trade Operations, U.S. Customs 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
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

Committee | 1:30pm - 1:30pm

Food Recovery Ad Hoc Committee
Location: Library - Lobby Level
Food Protection Educational Resource Collection Ad Hoc Committee
Chairperson:
Joseph Corby, Senior Advisor, Association of Food and Drug Officials
Committee Meetings

Committee | 2:30pm - 3:30pm
Administration Committee
Location: Library - Lobby Level

Committee | 2:30pm - 3:30pm
Food Protection Educational Resource Collection Ad Hoc Committee
Location: Veranda - Garden Level
Chairpersons:
Autumn Schuck, Inspection Manager, Kansas Department of Agriculture
Sherri Sigwarth, Food Safety Specialist, Iowa Department of Inspections and Appeals

ALL | 2:30pm - 3:30pm
Opening Session
Location: Grand Ballroom II & III - Lower Lobby Level
Opening Remarks
Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture
Welcome from Atlanta
Murray M. Silver, Jr., Publisher, Bonaventure Books Boutique
Welcome from AFDOSS
Matthew Colson, AFDOSS President and Bureau Chief, Florida Department of Agriculture and Consumer Services
IFPTI: Cohort VII Graduation Ceremony
Gerald Wojtala, Executive Director, International Food Protection Training Institute (IFPTI)
Endowment Foundation Address
John Young, Chair, AFDO Endowment Foundation, and Partner, Young & Associates
President’s Address
Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture
Glenn W. Kilpatrick Memorial Address
Josephy Corby, Senior Advisor, Association of Food and Drug Officials moderated by Dionne Crawford, U.S. Food Safety Supervisor, McDonald’s Corporation

ALL | 3:30pm - 4:00pm
Break/Exhibitor Showcase
Grand Ballroom - Prefunction

ALL | 3:30pm - 4:20pm
First Time Attendee Welcome Reception
Location: Highland Ballroom - Lobby Level
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.
Sponsored by: AFDO Past Presidents

ALL | 4:30pm - 6:30pm
ALL | 6:30pm - 7:30pm
Welcome Reception
Location: Grand Ballroom I Prefunction - Lower Lobby Level
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!

ALL | 8:00pm - 10:30pm
AFDO Trivia & Karaoke
Location: Buckhead - Lower Lobby Level
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.
Sponsored by:

Ticket required
Morning Sessions

ALL  |  8:00am - 8:15am
Announcements & Awards
Location: Grand Ballroom - Lower Lobby Level
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
Presenter:
Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture

ALL  |  8:15am - 10:00am
U.S. Food and Drug Administration Regulatory Affairs Update
Location: Grand Ballroom - Lower Lobby Level
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.
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
Presenters:
Melinda Plaisier, Associate Commissioner for Regulator Affairs, U.S. Food and Drug Administration, 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
Michael Rogers, Assistant Commissioner for Human and Animal Food Operations, U.S. Food and Drug Administration
Carol Cave, Director, Office of Enforcement and Import Operations, U.S. Food and Drug Administration

ALL  |  10:30am - 11:00am
How to Communicate Public Health Matters with Policy Makers Effectively
Location: Grand Ballroom - Lower Lobby Level
State and Local decision-makers may have knowledge on many subjects, but very few are experts in food and drug policy. They need the insight and expertise of their food safety officials to guide them. But many officials are reluctant or forbidden from working with their decision-makers. This session will discuss the policy-making system and strategies for food safety officials to communicate with decision-makers to assist them in making enlightened, informed policy.
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
Presenter:
Doug Farquhar, J.D., National Conference for State Legislatures

ALL  |  11:00am - 12:00pm
Chief Quality Officers - Redesigning the Field of Quality for the 21st Century
Location: Grand Ballroom - Lower Lobby Level
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
Presenters:
Georges France, GlaxoSmithKline
Bob Miller, PhD, Senior Vice President of Quality, Gilead Sciences, Inc.
Pamela Schofield, Vice President, Global Quality Assurance, Proctor & Gamble
Peter Shearstone, Vice President, Global Quality Assurance and Regulatory Affairs, Thermo Fisher Scientific

Lunch on your own  |  12:00pm - 1:30pm

ALL  |  12:00pm - 1:30pm
Burditt Luncheon (Ticket Required)
Location: Buckhead Ballroom - Lower Lobby Level
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.

Ticket required
Preventive Control Rule

Location: Grand Ballroom II & III - Lower Lobby Level

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.

Moderator:
Patrick Kennelly, Program Director, Manufactured Food Regulatory Program Alliance, Association of Food and Drug Officials

Presenters:
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

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.

Moderator:
Donna Wanucha, Retail Food Specialist, State Cooperative Programs, U.S. Food and Drug Administration

Topics and Presenters

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

Employee Health- Getting the Message Through
David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, Virginia
Peter Salsbury, Project Manager, U.S. Food and Drug Administration

Who's the Boss
Mandy Sedlak, Food Safety and Public Health Manager, Ecolab
Josephine Iacovone, McDonald’s Restaurant Owner Operator

Supporting Industry in Developing AMC and the Program Standards
Marilyn Tapia, Program Manager, Riverstone Health, Montana

Creating a Food Safety Advisory Council with Standard 7
Jason Reagan, Program Manager, Gwinnett, Newton & Rockdale Counties, Georgia
Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture

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

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
Theodocia Mills, Environmental Health Manager, South Carolina Department of Health and Environmental Control
N. Shannon Archie, Environmental Health Manager, South Carolina Department of Health and Environmental Control

Geek Squad
Dionne Crawford, U.S. Food Safety Supervisor, McDonald’s Corporation
Tracy Johnstone, McDonald’s Restaurant Owner Operator

Active Managerial Control in Atlanta!

Location: Azalea - Lobby Level

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.

Moderator:
Donna Wanucha, Retail Food Specialist, State Cooperative Programs, U.S. Food and Drug Administration

Body-Art

Body Art Industry Through Collaboration with Artists and Regulators

Location: Highland Ballroom I & II - Lobby Level

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.

Moderator:
Sarah Robbin, AFDO Body Art Committee Chair

Presenters:
Michael Crea, Body Art Educator & Executive Director, Florida Environmental Health Association
Carolynn Balcar, Environmental Consultant, Bureau of Environmental Health, Florida Department of Health

DDC

1:30pm - 2:10pm

The Impact of ORA’s Strategic Initiatives: Is Industry Ready?

Location: Highland Ballroom III & IV - Lobby Level

How the MRA has affected Work Planning and Resources Allocation in the Field CDER’s MAPP Program that went into Effect Sept. 2018

Moderator:
Dennis Baker, Retired, U.S. Food and Drug Administration

Presenter:
Alonza Cruse, Director of the Office of Pharmaceutical Quality Operations, U.S. Food & Drug Administration

Tuesday, June 25, 2019

Afternoon Sessions

Retail

1:30pm - 3:00pm

Active Managerial Control in Atlanta!

Location: Azalea - Lobby Level

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.

Moderator:
Donna Wanucha, Retail Food Specialist, State Cooperative Programs, U.S. Food and Drug Administration

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Presenters:
Michael Crea, Body Art Educator & Executive Director, Florida Environmental Health Association
Carolynn Balcar, Environmental Consultant, Bureau of Environmental Health, Florida Department of Health

Ticket required
Afternoon Sessions

**DDC** | 2:10pm - 3:00pm
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**Avoiding Common Mistakes with Import/Exports - Getting Your Products In and Out of the Country**

*Location: Highland Ballroom III & IV - Lobby Level*

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.

**Moderator:**
Dennis Baker, Retired, U.S. Food and Drug Administration

**Presenters:**
Ruth P. Dixon, District Director, New Orleans District, Program Division Director, Division of Southeast Imports, U.S. Food and Drug Administration
Tammy P. Threats, Director, Compliance Branch, Division of Southeast Imports, U.S. Food and Drug Administration

**Body-Art** | 2:15pm - 3:00pm
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**Sterilization Principles and Protocols**

*Location: Highland Ballroom I & II - Lobby Level*

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.

**Moderator:**
Sarah Robbin, AFDO Body Art Committee Chair

**Presenter:**
Kris Lachance, CLT, LSO, Authorized Outreach Instructor of OSHA General Industry

**Food** | 2:30pm - 3:00pm
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**Food Safety Considerations for Edible Insects**

*Location: Grand Ballroom II & III - Lower Lobby Level*

Human population growth estimates have generated concerns about the future availability of enough protein in the diet of many people around the globe. Insects may provide a sustainable solution to this dietary problem. This presentation will give a brief overview of entomophagy including food safety considerations.

**Moderator:**
Pamela Miles, Program Supervisor, Virginia Department of Agriculture & Consumer Services

**Presenter:**
Robert C. Williams, Ph.D., Associate Professor, Extension Food Microbiologist, Department of Food Science and Technology, Virginia Tech

**Break/Exhibitor Showcase** | 3:00pm - 3:30pm
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**Grand Ballroom - Prefunction**

**Food** | 3:30pm - 4:15pm
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**An Industry Perspective on Leading Practices in Supply Chain Management**

*Location: Grand Ballroom II & III - Lower Lobby Level*

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.

**Moderator:**
Natalie Adan, Division Director, Georgia Department of Agriculture

**Presenters:**
Michael Roberson, Director, Corporate Quality Assurance, Publix SuperMarkets, Inc.
M.J. Shult, Senior Director, Quality Assurance and Food Safety, Brinker International

**Body-Art** | 3:30pm - 4:10pm
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**Anodizing Metals and Different Quality Materials**

*Location: Highland Ballroom I & II - Lobby Level*

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.

**Moderator:**
Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories

**Presenters:**
Jodi Zimmerman, MPH, REHS, Registered Environmental Health Specialist II, ElPaso County, Colorado
Dustin Bastian, Owner/Operator of The Hive Piercing Studio
**Afternoon Sessions**

**DDC | 3:30pm - 4:10pm**

*How Qualified Are You to be Part of Your Own Supply Chain?*

*Location: Highland Ballroom III & IV - Lobby Level*

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.

**Moderator:**
Dennis Baker, Retired, U.S. Food and Drug Administration

**Presenter:**
Marla Phillips, Director Xavier Health, Xavier University

**Retail | 3:30pm - 4:30pm**

*Employee Illness and Symptom Reports from an Industry Perspective*

*Location: Buckhead Ballroom- Lower Lobby Level*

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.

**Moderator:**
Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture

**Presenters:**
Eric D. Martin, R.S., Director of Food Safety, Texas Roadhouse
Dan Tew, YUM! Brands
Dina Scott, Senior Total Quality Manager, Darden Foods

**DDC | 4:10pm - 4:50pm**

*Challenges with cGMP for 503b Compounding Facilities and Supply Chains*

*Location: Highland Ballroom III & IV - Lobby Level*

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.

**Moderator:**
Dennis Baker, Retired, U.S. Food and Drug Administration

**Presenter:**
Courtland Imel, CEO, Ceutical Labs

**Body-Art | 4:10pm - 4:50pm**

*FDA Tattoo Ink Inspection and Sampling*

*Location: Highland Ballroom I & II - Lobby Level*

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.

**Moderator:**
Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories

**Presenter:**
Kathleen Lewis, Senior Advisor, OCAC/CFSAN, U.S. Food and Drug Administration

**Food | 4:15pm - 5:30pm**

*Produce Safety - A Transition from Education and Regulation*

*Location Grand Ballroom II & III - Lower Lobby Level*

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 from a national perspective, the transition from on farm readiness reviews to inspections, and a panel discussion with states that have completed inspections.

**Moderator:**
James Melvin, Assistant Program Manager, Association of Food and Drug Officials

**Presenters:**
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

*$Ticket required$
Afternoon/Evening Sessions

Retail | 4:30pm - 5:30pm
Food on the Roam – Not just your Average Hot Dog Vendor

Location: Buckhead Ballroom - Lower Lobby Level

The mobile food truck industry is growing exponentially in almost every state in the country. The logistics for inspecting are 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.

Moderator:
Melissa Lombardi, Environmental Health Program Specialist, Brunswick County Health Services, North Carolina

Presenters:
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 County Health Department
James K. Middleton, III, Executive Director, Office of Community Sanitation, Bureau of Food Safety and Community Sanitation Department of Agriculture

Body-Art | 4:50pm - 5:30pm
Panel Discussion

Location: Highland Ballroom I & II - Lobby Level

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.

Moderator:
Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories

Presenters:
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
Sean Brown

DDC | 4:50pm - 5:30pm
Are You Protecting Your Research Subjects and the Integrity of Your Data? FDA’s BIMO Program Explained

Location: Highland Ballroom III & IV - Lobby Level

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.

Moderator:
Dennis Baker, Retired, U.S. Food and Drug Administration

Presenter:
Anne Johnson, District Director, Philadelphia District Office, Program, Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, U.S. Food and Drug Administration

ALL | 6:30pm - 10:00pm
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 By:

Ticket required
ALL 8:00am - 8:15am
Announcements & Awards
Location: Grand Ballroom - Lower Lobby Level
Moderator:
Steven Mandernach, Executive Director, Association of Food and Drug Association
Presenter:
Steve Morris, AFDO President and Program Manager, Kansas Department of Agriculture

ALL 8:15am - 9:00am
“The Poison Squad: One Chemist’s Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century”
Location: Grand Ballroom - Lower Lobby Level
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.
Moderator:
Steven Mandernach, Executive Director, Association of Food and Drug Association
Presenter:
Deborah Blum, Director, Knight Science Journalism Program at MIT and Publisher, Undark Magazine

ALL 9:00am - 10:00am
Using Cannabis from a Medical Perspective
Location: Grand Ballroom - Lower Lobby Level
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.
Moderator:
Steven Mandernach, Executive Director, Association of Food and Drug Association
Presenter:
Jonathan Gusdorff, DO, DABR, Neuroradiologist and Retail Medical Enterprise Consultant, President, Dr. Jonathan Gusdorff, LLC

Break/Exhibitor Showcase 10:00am - 10:30am
Grand Ballroom - Prefunction

Food 10:30am - 11:00am
U.S. Food and Drug Administration Update on Food Policy & Response
Location: Grand Ballroom - Lower Lobby Level
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.
Moderator:
Peter Salsbury, Project Manager, U.S. Food and Drug Administration
Presenter:
Frank Yiannas, Deputy Commissioner for Food Policy and Response, U.S. Food and Drug Administration

DDC 10:30am - 11:00am
CDRH’s New Direction in Product Clearance and Compliance: Five New Initiatives that will Affect Industry
Location: Highland Ballroom III & IV - Lobby Level
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.
Moderator:
Ballard Graham, Retired, U.S. Food and Drug Administration
Presenter:
Adam Saltman, M.D., Ph.D., Medical Officer, Office of Compliance, Center for Devices and Radiological Health, U.S. Food & Drug Administration

Tuesday, June 25, 2019
Tuesday, June 25, 2019

**EDUCATION SESSIONS**

**Morning Sessions**

**Food**  |  11:00am - 11:30am  
**Improving the Control of LM in Retail through Surveillance and Partnerships**

*Location: Grand Ballroom - Lower Lobby Level*

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.

**Moderator:**  
Peter Salsbury, Project Manager, U.S. Food and Drug Administration

**Presenter:**  
Carl-Martin Ruiz, Deputy Assistant Administrator, Office of Investigation, Enforcement and Audit, Food Safety and Inspection Service, U.S. Department of Agriculture

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**DDC**  |  11:15am - 12:00pm  
**Using Real World Evidence to Speed Medical Device Innovation: An FDA Perspective**

*Location: Highland Ballroom III & IV - Lobby Level*

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.

**Moderator:**  
Ballard Graham, Retired, U.S. Food and Drug Administration

**Presenters:**  
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

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**Food**  |  11:30am - 12:00pm  
**Hurricanes from an Industry Perspective**

*Location: Grand Ballroom - Lower Lobby Level*

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

**Presenter:**  
Tracy Johnstone, McDonald’s Restaurant Owner Operator  
Michael Roberson, Director, Corporate Quality Assurance, Publix Super Markets, Inc.

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**Lunch on your own**  |  12:00pm - 1:30pm

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**DDC**  |  12:00pm - 1:30pm  
**DDC Working Lunch Presentation - Handling FDA Inspections: What to Do When**

*Location: Highland Ballroom III & IV - Lobby Level*

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.

**Presenters:**  
Nancy Singer, President, Compliance-Alliance, LLC  
Julie Larsen, Principal, Director of Inspection Readiness BioTeknica  
Courtland Imel, CEO, Ceutical Labs  
Anne Johnson, District Director, Philadelphia District Office, Program Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, 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  
Ballard Graham, Retired, U.S. Food & Drug Administration

**Sponsored by:**

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**AFDOSS**  |  12:00pm - 1:30pm  
**AFDOSS Business Lunch - AFDOSS Members Only**

*Location: Azalea - Lobby Level*
Throughout the past year there are great examples of how regulatory and industry are working together. 

Moderator: 
Dionne Crawford, U.S. Food Safety Supervisor, McDonald’s Corporation

Presenters: 
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

An effective CAPA system corrects products problems, systems, and takes action to prevent future occurrences. Learn about important practices from industry experts.

Moderator: 
Cynthia Culmo, Principal Consultant, CC Consulting

Presenter: 
Lynne Melendez, Director CAPA Management, Janssen

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 considerations and challenges to be addressed sharing latest developments from Europe.

Moderator: 
Cynthia Culmo, Principal Consultant, CC Consulting

Presenter: 
Paul Brooks, Executive Director, Regulatory Affairs Professional Society
Food | 2:30pm - 3:00pm

**FDA's Strategy for the Safety of Imported Food**

*Location: Grand Ballroom - Lower Lobby Level*

American consumers seek a safe, diverse, and abundant food supply that is simultaneously affordable and available throughout the year. To help meet these consumer demands, the United States imports about 15 percent of its overall food supply. Today more than 200 countries or territories and roughly 125,000 food facilities plus farms supply approximately 32 percent of the fresh vegetables, 55 percent of the fresh fruit, and 94 percent of the seafood that Americans consume annually. But this increasingly globalized and complex marketplace has also placed new challenges on our food safety system.

In 2011, Congress passed the FDA Food Safety Modernization Act (FSMA), shifting the focus of federal regulators from responding to contamination to preventing it. Over the last several years, the agency has developed prevention-based standards applicable to foreign and domestic food growers, manufacturers, processors, packers, and holders. In addition to establishing new food safety standards, FSMA has granted FDA new and supplementary oversight and enforcement authorities to ensure industry is meeting these standards. While inspectional oversight remains the primary tool for domestic food producers and is an important tool for foreign producers, Congress determined that more was needed to control the food safety risks associated with imported foods. Through FSMA the FDA was provided with new tools and authorities to meet this need and the agency was charged with creating an oversight system designed primarily to prevent food safety problems from occurring, preferably before the food arrives at our border or reaches the plates of U.S. consumers.

*Moderator:*
Steven Mandernach, Executive Director, Association of Food and Drug Officials

*Presenter:*
Donald A. Prater, DVM, Associate Commissioner for Food and Veterinary Medicine, Office of Food and Veterinary Medicine, U.S. Food and Drug Administration

**Break/Exhibitor Showcase | 3:00pm - 3:30pm**

Grand Ballroom - Prefunction

**DDC | 3:30pm - 4:10pm**

**CDC Update Fungal Meningitis Outbreak: a CDC perspective/ Burkholderia Cepacia Multi-State Outbreaks Related to Drugs, Devices and Cosmetics Used in Healthcare Settings**

*Location: Highland Ballroom III & IV - Lobby Level*

The leader of CDC's outbreak investigation will give CDC's perspective of the outbreak, surveillance activities (or lack thereof)

*Moderator:*
Cynthia Culmo, Principal Consultant, CC Consulting

*Presenters:*
Tom Chiller, MD MPH, Chief, Mycotic Diseases Branch, Medical Epidemiologist
Matthew B Crist, MD, MPH Medical Officer, CDC

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Food | 3:30pm - 4:30pm

**Reducing Food Waste: Industry and Regulatory Perspectives on Food Recovery Systems**

*Location: Grand Ballroom - Lower Lobby Level*

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, Chief Executive Officer, Stop Foodborne Illness

*Presenters:*
Chris Flint, Executive Director of the Southeastern Regional Cooperative
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

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Retail | 3:30pm - 4:15pm

**Food Safety Management Systems**

*Location: Buckhead Ballroom - Lower Lobby Level*

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

*Presenters:*
Robert Garfield, Chief Food Safety Assessment Officer & SVP, Safe Quality Food Institute
LeAnn Chuboff, Vice President Technical Affairs, Safe Quality Food Institute

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Ticket required
**Working Together: Learn How You Can Participate in FDA/Industry Training Partnerships**

*Location: Highland Ballroom III & IV - Lobby Level*

FDA has partnered with industry in the area of education. Find out ways your organization can be involved in this initiative.

**Moderator:**
Cynthia Culmo, Principal Consultant, CC Consulting

**Presenter:**
Captain Jane Kreis, Training Officer, Pharmaceuticals, U.S. Food and Drug Administration

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**When Food Science Meets Behavioral Science: Changing Behavior for Good**

*Location: Buckhead Ballroom - Lower Lobby Level*

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

**Presenter:**
Jennifer J. Tabanico, President, Action Research

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**Advocating for Food Safety with Policy Makers**

*Location: Grand Ballroom - Lower Lobby Level*

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

**Presenters:**
Rep. Terence Macaig, Vermont House of Representative
Thomas Gremillion, Director, Food Policy Institute, Consumer Federation of America
Rep. Jack Williams (former), Alabama House District 47

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**Compliance Panel – Get Your Questions Answered**

*Location: Highland Ballroom III & IV - Lobby Level*

Learn about FDA’s compliance initiatives and take this opportunity to get your questions answered.

**Moderator:**
Julie Larsen, Principal, Director of Inspection Readiness, BioTeknica

**Presenters:**
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, Center for Devices and 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

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**President’s Reception**

*Location: Grand Ballroom Prefunction - Lower Lobby Level*

Please join President Steve Moris to celebrate another successful year for AFDO and to thank you for your continued participation and support. All are welcome to attend!

**Sponsored by:**

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**Wiley Award Banquet**

*Location: Grand Ballroom - Lower Lobby Level*

Included with registration with reservation

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**Ticket required**
Morning Sessions

Retail | 8:00am - 10:00am
Prepare for the Wurst - Hazards and Controls for Charcuterie at Retail
Location: Grand Ballroom III - Lower Lobby Level
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.

Presenters:
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
Location: Buckhead Ballroom - Lower Lobby Level
An update on new laws and revisions related to Cannabis, new developments in the industry and new novel delivery methods.

Presenters:
Lezli Engelking, Founder & CEO, FOCUS: The Cannabis Health and Safety Organization
Thuy Vu, Thuy Vu Consulting

Cannabis | 8:30am - 9:30am
The Science of Cannabis: An Update from Down Under
Location: Buckhead Ballroom - Lower Lobby Level
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.

Moderator: Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization

Presenter:
Blaise Bratter, General Manager, Medical Cannabis Council, Australia

Cannabis | 9:30am - 10:00am
Health Canada Update on Cannabis Legalization
Location: Buckhead Ballroom - Lower Lobby Level
Learn more about Canada’s public health approach to cannabis legalization and regulation.

Moderator: Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization

Presenter:
Andrea Budgell, Acting Director, Regulatory and Legislative Affairs, Controlled Substances and Cannabis Branch, Health Canada

Break/Exhibitor Showcase | 10:00am - 10:30am
Grand Ballroom - Prefunction
Wednesday, June 26, 2019

**Morning/Afternoon Sessions**

**Retail | 10:30am - 11:15am**
**Food in a Tub - Managing the Hazards and Controls for Sous Vide**
*Location: Grand Ballroom III - Lower Lobby Level*

A discussion of the hazards and validated time/temperature parameters to control them in the popular special process of sous vide. Various validated time/temperature 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

*Presenter:*
Brian Nummer, PhD, Utah State University

**Retail | 11:00am - 12:00pm**
**What in the KIMCHEE is that ???”**
*Location: Grand Ballroom III - Lower Lobby Level*

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.

The FREE application was developed by The University of Tennessee and this is a session that you won’t want to miss!

*Moderator:*
Angela Montalbano, Supervising Food Inspector, New York State Department of Agriculture and Markets Division of Food Safety and Inspections

*Presenter:*
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

**Cannabis | 10:30am - 11:00am**
**How do I Test those Brownies? Developing Laboratory Methods for Cannabis Edibles**
*Location: Buckhead Ballroom - Lower Lobby Level*

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.

*Moderator:*
Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization

*Presenter:*
Scott Coates, Senior Director of the AOAC Research Institute, AOAC International

**Cannabis | 11:00am - 12:00pm**
**Hemp and the Farm Bill**
*Location: Buckhead Ballroom - Lower Lobby Level*

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.

*Moderator:*
Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization

*Presenters:*
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

**Food | 1:00pm - 1:45pm**
**CDC Update on Food Safety: Whole Genome Sequencing and Other Advances**
*Location: Grand Ballroom III - Lower Lobby Level*

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.

*Moderator:*
Laurie Farmer, Director, Office of State Cooperative Programs, U.S. Food and Drug Administration

*Presenter:*
Dr. Robert Tauxe, Director, Division of Foodborne, Waterborne and Environmental Diseases, Centers for Disease Control and Prevention

**Lunch on your own | 12:00pm - 1:00pm**
Afternoon Sessions

Food | 1:45pm - 2:30pm

FDA and USDA Outbreaks and Lessons Learned
Location: Grand Ballroom III - Lower Lobby Level
Moderator:
Laurie Farmer, Director, Office of State Cooperative Programs, U.S. Food and Drug Administration

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.

Presenter:
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.

Presenter:
Stic Harris, Director, CORE, U.S. Food and Drug Administration

Food | 2:45pm - 3:00pm

New CIFOR (Council to Improve Foodborne Outbreak Response) Guidelines
Location: Grand Ballroom III - Lower Lobby Level
The 3rd edition of the CIFOR Guidelines is about to be released and this session will discuss the changes to those guidelines.

Moderator:
Laurie Farmer, Director, Office of State Cooperative Programs, U.S. Food and Drug Administration

Presenters:
Adam Kramer, Environmental Health Officer, National Center for Environmental Health, Centers for Disease Control and Prevention
Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development

Prevention
Dr. Laura Brown, Behavioral Scientist, National Center for Environmental Health, Centers for Disease Control and Prevention

Outbreaks
Cyclospora Outbreak Investigation Methods
German Rios, Innovations & Technical Services Leader, 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 (DJ) 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

Food | 3:00pm - 4:15pm

How Do We Reduce Illness?
Location: Grand Ballroom III - Lower Lobby Level
Moderator:
Laurie Farmer, Director, Office of State Cooperative Programs, U.S. Food and Drug Administration

Break | 2:30pm - 2:45pm
Grand Ballroom - Prefunction

Food | 2:45pm - 3:00pm

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Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development

Break | 2:30pm - 2:45pm
Grand Ballroom - Prefunction
Health & Wellness

Did you reach your 10,000 steps today?

Each day that you reach the goal, stop by the registration desk before the morning break to enter a drawing to win a prize.

Drawings to be held: Sunday - Wednesday at morning break

Tips to stay healthy During the conference

**Drink** plenty of water

**Stretch** often

**Visit** the Zen Garden

**Go for a walk** During lunch or break

Get enough **sleep**

**EAT** Healthy and mindful

Sponsored by: McDonald's
2019 AFDO Exhibitors

NSF International

Exhibit #1
NSF International is an independent, not-for-profit, public health and safety organization that develops accredited national standards for food safety, water quality and other environmental health related products, and additionally provides accredited conformity assessment services in the form of second and third party inspection, testing and certification services for products and facilities. NSF inspects facilities and certifies products in more than 80 countries. NSF also provides public health training and education services, and a wide range of ISO Quality and Environmental Management Systems Registrations. NSF is a World Health Organization Collaborating Center for Food Safety and Water Quality and a provider of consulting services to the pharma, biologics, medical device and dietary supplement industries.

Relavent Systems, Inc

Exhibit #2
FoodCode-Pro™ is the most innovative, intuitive tool available to the retail food safety inspector, the in-house auditor or food safety consultant, customized to your real life. It’s technological art that carries from your desktop through the cloud out to the field on laptops and iPads cutting your inspection and reporting time in half with 50% more accuracy with up to date FDA and local violations available at the touch of a button. Ditch the paper and join the Relavent generation.

Michigan State University

Online Food Safety Program

Exhibit #3
Michigan State University’s Online Food Safety program strives to educate professionals on how to make global food systems safe and supports individuals as they advance in food safety-related careers. The program consists of an online Master of Science in Food Safety degree, non-credit continuing education courses and an on-campus executive education program. The MS degree boasts 600+ students and alumni and over 80 executives who have come to campus to learn from high-level food safety experts. We are proud to educate food safety leaders!

Association of Food and Drug Officials

Exhibit #4
The Association of Food and Drug Officials (AFDO) promotes the uniform adoption and enforcement of food, drug, medical devices, cosmetics and product safety laws, rules, and regulations. Founded in 1896, AFDO is an international, non-profit professional organization consisting of state, federal and local regulatory officials as members. Industry representatives are welcomed as associate members. AFDO is a mechanism for advancing regulatory program standards that will help to advance an integrated food safety system. The organization also provides training and continuing education as well as networking opportunities that foster understanding and collaboration among all members and an appreciation for each role in the food and medical device safety system.

Safe Quality Food Institute

Exhibit #5
The Safe Quality Food Institute (SQFI) manages the Safe Quality Food (SQF) program. The SQF Program is recognized by retailers and foodservice providers around the world as a rigorous, credible food safety management system. It is the only certification system recognized by the Global Food Safety Initiative (GFSI) that offers certificates for primary production, food manufacturing, packaging, distribution and retail/wholesale grocers. This enables suppliers to assure their customers that food has been produced, processed, prepared and handled according to the highest possible standards, at all levels of the supply chain. Additionally, as a division of the Food Marketing Institute (FMI), the SQF program incorporates continual retailer feedback about consumer concerns. This information is passed on to SQF certified suppliers, keeping them a step ahead of their competitors.

American Society for Quality Food Drug & Cosmetic Division

Exhibit #6
Founded in 1946, the American Society for Quality (ASQ) is the leading global authority in the quality movement with members in more than 150 countries. Through ASQ’s Food, Drug, and Cosmetic (FDC) Division, professionals concerned with quality in their organizations have access to specialized training, information, benchmarking, and professional programs. Founded in 1960, the FDC Division works with the U.S. Food and Drug Administration and other regulatory agencies worldwide.

The FDC Division offers education seminars and resources for organizational excellence and quality leadership development to those working within regulated food, food additive, dietary supplement, pharmaceutical, OTC, cosmetic, personal care and allied industries. Two industry specific certifications are offered by the Division:
- Certified HACCP Auditor
- Certified Pharmaceutical GMP Professional

Food Protection and Defense Institute

Exhibit #7
The Food Protection and Defense Institute (FPDI) protects the global food supply through research, education, and the delivery of innovative solutions. We address vulnerabilities of the global food system through a comprehensive, farm-to-table view. FPDI tools and services, such as the FoodSHIELD platform, help you prepare for, mitigate, and respond to disruptions across the food system.

Instant Recall

Exhibit #8
Instant RecallTM is the leading provider of food recall preparedness consulting and recall execution management. Instant Recall serves the 3 largest foodservice distributors in North America, over half of all distribution centers of any size nationwide, and serves over 70% of large foodservice operator brands.
**U.S. Food and Drug Administration**

*Exhibit #9*

The Food and Drug Administration, an agency under the Department of Health and Human Services, is responsible for protecting the public health by ensuring the safety, efficacy, and security of human and veterinary drugs, biological products, and medical devices; and by ensuring the safety of our nation’s food supply, cosmetics, and products that emit radiation. FDA also has responsibility for regulating the manufacturing, marketing, and distribution of tobacco products to protect the public health and to reduce tobacco use by minors. In addition, FDA plays a significant role in the Nation’s counterterrorism capability.

**Cybersecurity and Infrastructure Security Information Network for Critical Infrastructure**

*Exhibit #10*

Cybersecurity and Infrastructure Security Agency (CISA) leads the national effort to protect and enhance the resilience of the nation’s physical and cyber infrastructure. CISA’s Homeland Security Information Network – Critical Infrastructure (HSIN-CI), enables collaboration among critical infrastructure partners. Services offered through this free portal help build national public-private stakeholder partnerships, facilitate collaboration, and promote security and enhanced resilience of critical infrastructure assets.

**Precise Software Solutions**

*Exhibit #11*

Precise Software Solutions, Inc., as an SBA’s 8(a) Program Participant, is an innovative small business with a proven record of success delivering quality services and solutions to government and commercial organizations. We focus on agility and practicality and are committed to meeting the highest client expectations and delivering value to our customers. Please review our Capability Statement.

**International Food Protection Training Institute (IFPTI)**

*Exhibit #12*

Serving food protection professionals in the United States and the rest of the world, the International Food Protection Training Institute (IFPTI) improves public health through competency-based learning solutions—while cultivating strong leadership in the global food protection community.

Augmented by close collaboration with industry, academia, federal, state and international governments, and other organizations, IFPTI is the model for creating and fostering partnerships committed to addressing food protection and public health needs worldwide.

IFPTI builds competency-based solutions for public- and private-sector food protection professionals. This translates to custom-designed learning organized around curriculum frameworks aligned with specific workforce competencies. Simply put, for any food protection or safety challenges anywhere in the world, IFPTI has the expertise, leadership, and systems in place to help solve them.

**WinWam**

*Exhibit #13*

WinWam Software is fast becoming the standard in government field inspections. Thirty-two (32) State governments have purchased WinWam along with many county and city governments. WinWam Software provides inspectors with sophisticated and easy to use tools for performing a myriad of inspections including Food & Drug Safety, FSMA Produce Safety, Meat & Poultry, Animal Health & Welfare, Dairy, Weights & Measures, Plant Industry, Apiary and more. WinWam Food Safety Software is available with a Designer module that allows jurisdiction to customize its own electronic inspection forms. With WinWam the inspection forms are turbo charged with intelligence. Responses on the form can trigger pop-up health code violations. The inspector can append notes, create flowcharts, and attach electronic documents and digital photographs. At the end of the inspection, the sanitarian can capture the store manager’s signature and print an inspection form in the field or back at the home office.

WinWam Software is easy to deploy, proven and affordable. Please contact us to learn more about WinWam Software.
Welcome Reception Sponsors

Peach Pie - $5,000
General Mills
Making Food People Love

Peach Cobbler - $2,500
Ceutical Labs
Compliance Specialists

Peach Sangria - $1,500
Wegmans
NSF International

Peach Preserves - $500
Food Northwest
EcoSure
Kikkoman
Meijer

Thank you
124th AFDO Annual Educational Conference
June 27 - July 1, 2020

Renaissance Phoenix Glendale Hotel & Spa

Co-Host: Western Association of Food and Drug Officials