

# EDUCATION SESSIONS

## Workshops

Workshop | 8:00am - 4:00pm 

### Retail HACCP Validation and Verification

*Location: Ballroom Solana AB*

Specialized processes – such as fermentation, dehydration, acidification, reduced oxygen packaging, cook-chill, sous vide and more – are growing in popularity at the retail level. Reasons include the growth of the farm to fork and local foods movement, an increase in the cost of food, more advanced educational techniques among culinary professionals, the global scope of our retail food industry and desire for specific ethnic products and specific flavor and texture preferences.

The overall goal of the Validation and Verification of Retail HACCP Course is to provide local Environmental Health Specialists and retail food inspectors the tools and knowledge to identify these special processes, review submitted documentation for a HACCP plan, and gain a working knowledge of these processes to better help operators of retail food establishments. The course includes an interactive, asynchronous online component to learn HACCP principles and view demonstrations and a live face-to-face synchronous class day with lecture, activities and discussion.

#### Speakers:

**Benjamin Chapman, PhD**, Department Head, Professor, North Carolina State University

**Mary Yavalek**, Extension Associate, North Carolina State University

**Ellen Shumaker**, Extension Association, North Carolina State University

**Joell Eifert**, Director, Food Innovations Program, Virginia Tech

Workshop | 1:00pm - 5:00pm 

### Mutual Reliance in Action - Utilization of State Regulatory Sampling and Lab Analytical Packages

*Location: Solana Ballroom G*

FDA utilizes state regulatory data as an analytical foundation for FDA-directed regulatory actions to further support a National Integrated Food Safety System. The utilization of state analytical data has grown in the past few years, promoted by the Partnership for Food Protection Mutual Reliance initiatives that are increasing the submission of state analytical lab packages to FDA. These increased submissions are due to the states working with their FDA counterparts and Rapid Response Teams to provide state lab packages, and the continued analytical work done by Food Emergency Response Network cooperative agreement labs. This increased utilization of state analytical lab data has required FDA/Office of Regulatory Affairs/Office of Regulatory Science (ORS) to develop a more consistent and efficient system to accept, track, review, and monitor these state lab packages. This seminar will provide insights into this analytical package system and its related processes, best practices, mutually acceptable human and animal programs, methods of sample collection, analysis, analytical package requirements, and associated compliance/regulatory issues. It will give perspectives from stakeholders such as ORS, FDA Compliance (CFSAN/CVM/ORR), ORR Emergency Response Coordinators, ORR State Liaisons, ORR Divisions, ORR Office of Partnerships, as well as the state perspective.

Workshop | 8:00am - 4:00pm 

### Retail Active Managerial Controls - Train-the-Trainer

*Location: Circa Ballroom A*

Active Managerial Control (AMC) is the purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors. It embodies a preventive rather than reactive approach to food safety through a continuous system of monitoring and verification. What can you control? What can you influence?

This is a high energy and interactive experience where Participants will:

1. Explain how the Food Code addresses and establishes controls for risk factors and further establishes the 5 key public health interventions.
2. Recognize the AMC Multiplier Effect and how to make a positive impact on foodborne illness by increasing results exponentially based on empowering others and taking new approaches.
3. Understand the difference between Training Methodologies, Techniques, Systems, and Best Practices.
4. Identify Trainer qualities and how these weaknesses and strengths influence retail food safety.
5. Demonstrate proper training techniques on how to teach your staff to evaluate AMC.
6. Understand proper use of knowledge calibration, robust preparation, collaboration, and shared responsibility and how this contributes to practical application.
7. Learn to combine prerequisite programs, basic sanitation, employee training, and other management practices, including the principles of HACCP to provide an effective system for achieving Active Managerial Control of Foodborne Illness Risk Factors.

#### Speakers:

**Tara Paster Cammarata**, CEO, President, Paster Training, Inc.

**Melissa Vaccaro**, Vice President of Consulting, Paster Training, Inc.

**IFPTI | 8:00am - 12:00pm**

**IFPTI Fellow Presentations**

*Location: Solana Ballroom E*

**Pathogen Contamination of Produce and Its Effect on Military Procurement**

Mekisha Cunningham, U.S. Army Public Health Command

**The Relationship Between Foodborne Illness Risk Factors and Socio-economic Factors in Food Facilities in Riverside County, CA**

Sarah Crossman, Riverside County Department of Environmental Health

**The Impact of Switching to Risk-Based Inspections at High-risk Establishments in Hennepin County, Minnesota**

Zamzam Abdirahman, Hennepin County Public Health Department

**Assessment of Emergency Responses by Scott County, Iowa Retail Food Establishments Following the August 2020 Derecho**

Logan Hildebrant, Scott County Health Department

**Tribal -State Relations within Minnesota's Food and Agricultural Landscape**

Natasha Hedin, Minnesota Department of Agriculture

**Comparison of Violations in Restaurants Inspected by State and Local Inspectors**

Nicole Kragness, Eau Claire City-County Health Department

**Food Safety Study: Shared Kitchens in the Washington, D.C. Metro Area**

Jemal Yasin, District of Columbia Department of Health

**Active Managerial Control: Using Data to Drive Intervention Strategies in a Retail Food Safety Program**

Shawna Johnson, Boulder County Public Health

**Active Managerial Control: Factors Influencing How Environmental Health Specialists Mark Supervision Compliance Status in Retail Food Service Establishments**

Lauren Baker-Newton, Chatham County Health Department

**Regulating Shallow Pan Cooling by State and Local Retail Food Programs**

Nicklaus Koreen, Minneapolis Health Department

**GENERAL | 1:00pm - 2:00pm**

**FDA Office of Partnerships Updates for State and Local Programs**

*Location: Solana Ballroom E*

Updates from Office of Partnerships for state and local programs

**GENERAL | 1:00pm - 2:00pm**

**Endowment Foundation Meeting**

*Location: Cascade A*

**GENERAL | 2:00pm - 3:00pm**

**Alumni Committee Meeting**

*Location: Cascade A*

**GENERAL | 2:00pm - 3:30pm**

**Live Podcast Recording of Food Safety Talk**

*Location: Solana Ballroom C+D*

**Speakers:**

**Donald Schaffner, PH.D.**, Professor and Food Science Extension Specialist, Rutgers University

**Benjamin Chapman, PhD**, Department Head, Professor, North Carolina State University

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

**First Time Attendee Welcome**

*Location: Solana Ballroom A*

AFDO considers first time attendees to be VIPs at the Annual AFDO Conference. If this is your first AFDO meeting we 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; learn about AFDO and its affiliate organizations; and find out about the exciting events that will take place during the 2022 conference.

**Sponsored by:** AFDO Past Presidents

**GENERAL | 4:30pm - 6:00pm**

**Opening Session**

*Location: Event Center*

**Opening Remarks**

Steven Mandernach, Executive Director, Association of Food and Drug Officials

**Welcome from WAFDO**

Michael Oravetz, Environmental Health Specialist, Carson City Health and Human Services (INVITED)

**IFPTI: Cohort X Graduation Ceremony**

Gerald Wojtala, Executive Director, International Food Protection Training Institute (IFPTI)

**Endowment Foundation Address**

Cynthia Culmo, Principal Consultant, CC Consulting

**AFDO Annual Report**

**President's Address**

Natalie Adan, Food Safety Division Director, Georgia Department of Agriculture

**Glenn W. Kilpatrick Memorial Conversation**

Roberta Wagner, VP of Regulatory and Technical Affairs, Consumer Brands Association Moderated by Joseph Corby, Senior Advisor, Association of Food and Drug Officials

**GENERAL | 6:00pm**

**Welcome Reception**

*Location: Hotel Lobby and Outdoor Courtyard*

Sponsored by the AFDO Associate Members. Thank you to all our contributing Industry Sponsors. **All are welcome to attend!**

**GENERAL | 8:00pm**



**Tex-Mex Live Band Karaoke**

*Location: Circa Ballroom AB*

Fiesta Night with Live Band Karaoke supporting the AFDO Endowment Foundation



# EDUCATION SESSIONS

**GENERAL | 8:00am - 8:15am**

## Announcements and Awards

**Location: Event Center**

**Natalie Adan**, AFDO President and Food Safety Division Director,  
Georgia Department of Agriculture

**GENERAL | 8:15am - 9:45am**

## U.S. Food and Drug Administration Office of Regulatory Affairs (ORA) Update

**Location: Event Center**

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: Barbara Cassens**, Director, Office of Partnerships, U.S. Food and Drug Administration

**Speakers:**

**Dr. Judith McMeekin**, Associate Commissioner for Regulatory Affairs (ACRA), Office of Regulatory Affairs (ORA), U.S. Food and Drug Administration

**Dan Solis**, Assistant Commissioner for Import Operations, Office of Regulatory Affairs (ORA), U.S. Food and Drug Administration

**Michael Rogers**, Assistant Commissioner for Human and Animal Food, Office of Regulatory Affairs (ORA), U.S. Food and Drug Administration

**Erik Mettler**, Assistant Commissioner for Partnerships and Policy, Office of Regulatory Affairs (ORA), U.S. Food and Drug Administration

**Glenda Barfell**, Assistant Commissioner for Regulatory Management Operations, Office of Regulatory Affairs (ORA), U.S. Food and Drug Administration

**Paul Norris**, Director, Office of Regulatory Science, Office of Regulatory Affairs (ORA), U.S. Food and Drug Administration

**Break/Exhibitor Showcase | 9:45am - 10:15am**

**Location: Solana Ballroom Foyer**

**GENERAL | 10:15am - 12:00pm**

## All businesses and agencies have one: Food Safety Culture

**Location: Event Center**

**Moderator: Natalie Adan**, AFDO President and Food Safety Division Director, Georgia Department of Agriculture

Through the use of real life case studies and table discussions attendees will be introduced to the foundational concepts of what a food safety culture is. This highly interactive session will walk participants through indicators that external visitors to a firm (regulator or otherwise) might see that can provide insight into food safety culture.

**Speaker:**

**Benjamin Chapman, PhD**, Department Head, Professor, North Carolina State University

**Lunch On Your Own | 12:00pm - 1:30pm**

**FOOD | 1:30pm - 3:00pm**

## Session 1: Supply Chain - Industry Issues

**Location: Circa Ballroom A**

**Moderator: Dr. John Martin**, Infrastructure Analyst, U.S. Department of Homeland Security

**Speakers:**

**Clay Detlefsen, Esq.**, Senior Vice President, Environmental and Regulatory Affairs & Staff Counsel, National Milk Producers Federation

**Thomas (T.L.) Farmer**, Assistant Vice President - Security, Association of American Railroads (AAR)

**Jon Samson**, American Truckers Association

**FOOD | 1:30pm - 3:00pm**

## Session 2: Cow Hair, Coliform, and Common Contacts: An Overview of Unique Outbreaks in 2021-2022

**Location: Solana Ballroom AB**

What does cow hair, yogurt, and a restaurant chain have in common? This year's AFDO Outbreak Panel! Join AFDO and the states of Utah, Virginia, and Washington to hear about investigations related to thallium toxicity associated with custom meat, E. coli O157:H7 illnesses associated with yogurt, and Hepatitis A infections linked to multiple locations of a Virginia local restaurant chain. Come gather lessons learned on how partner states investigated these unique outbreaks and bring back some best practices to your team!

**Moderator: Randy Treadwell**, Project Manager, Association of Food and Drug Officials

**Speakers:**

**Talisha Bacon**, Rapid Response Team Coordinator, Utah Department of Agriculture and Food

**Joe Graham**, Food Safety Program Manager, Washington Department of Agriculture

**Nicole Marshall**, Foodborne and Enteric Disease Epidemiologist, Washington Department of Health

**Thayne Mickelson**, RRT Program Director, Utah Department of Agriculture and Food

**David Smith**, Food Safety Program Manager, Washington Department of Agriculture

**Paula Bittinger**, Environmental Health Technical Specialist, CP-FS, Roanoke City/Alleghany Health Districts (Virtual)

**Cindy McDow**, Environmental Health Manager Sr., Roanoke City/Alleghany Health Districts (Virtual)

**Jacqueline Hope White**, District Epidemiologist, Roanoke City/Alleghany Health Districts (Virtual)

 **Ticket required**

Monday, June 13, 2022

**RETAIL** | 1:30pm - 3:00pm

## The Journey to Compliance: A Deep Dive into Program Standards 4 and 6

**Location:** Solana Ballroom H&I

Join us as we explore the relationship between Voluntary National Retail Food Regulatory Program Standards 4 and 6. This interactive session will provide insight from both regulators and industry regarding the importance of a uniform inspection program and the establishment of an effective compliance and enforcement program. Participants will leave this session with ideas and tools to strengthen their own programs and increase industry compliance with regulatory requirements.

**Speakers:**

**Shawna Johnson, MPH**, Environmental Health Specialist- Food Safety Lead, Boulder County Public Health, Boulder Colorado

**Tamara Giannini, REHS**, Environmental Health Supervisor, Southern Nevada Health District, Las Vegas, Nevada

**Autumn Schuck**, Inspection Manager, Food Safety and Lodging Program, Kansas Department of Agriculture

**Jeffrey Heidrick**, Owner/Operator, McDonald's, Georgia

**Nicholas Adams**, Senior Program Analyst, Environmental Health, National Association of County & City Health Officials, Washington DC

**Andre C Pierce, MPA, REHS**, Director, Retail Food Protection Division, Office of State Cooperative Programs, U.S. Food & Drug Administration

**PRODUCE** | 1:30pm - 2:15pm

## Unique questions and things you see at hydroponic, aeroponic and aquaponic inspections

**Location:** Cira Ballroom C

**Moderator:** Erik Bungo, Program Supervisor, Produce Safety, Virginia Department of Agriculture and Consumer Services

**Panelists:**

**Ryan Burnette**, Director – Plant Division, Kentucky Department of Agriculture

**Bobby Donato**, Produce Safety Regulatory Supervisor, South Carolina Department of Agriculture

**Don Stoeckel**, Environmental Microbiologist, California Department of Food and Agriculture

**BODY - ART** | 1:30pm - 2:15pm

## Modernization of Tattoo and Permanent Make Up Inks

**Location:** Aurora A+B

In this presentation we will be covering the modern history of tattoo ink and PMU ink manufacturing. Tattoo and permanent makeup ink manufacturing is a rarely discussed topic around body art, and has a lot of nuances with a relatively new history. Tattoo culture has traditionally been taught by folklore tales, and verbal history. There are hundreds of variations of tattoo inks that have been traced back to ancient recipes for ink that are now used for PMU and tattooing. Tattoo and PMU services have been performed for centuries, however the modernization of the production of these products has attracted attention of various regulatory agencies the world over. Through cooperative partnerships with NEHA and AFDO more education for inspectors and body artists is available. This lecture is a general explanation of the history of tattooing and permanent inks. We will be covering; what is a pigment, what is an ink, what is the origin of tattoo and pmu inks, how has sanitation improved, how has tattoo ink been made in the past, how ink is made today, and how modern manufacturers keep customers safe. General complications will be discussed briefly as they pertain to low quality tattoo and permanent make up inks but will be very high level. counterfeit inks, non-approved substances for tattoo inks, and homemade tattoo inks. There will be general information for inspectors to understand the variations of permanent makeup and tattoo inks, purpose of tattoo inks, key hallmarks of quality inks and methodology of use behind tattoo and pmu ink production as it relates to the safety of this product. We will be discussing testing, sanitation standards and quality controls as they are defined by the manufacturer of the person delivering the presentation.

**Speaker:**

**Selina Medina**, Education and Compliance Manager for World Famous Tattoo inks

**PRODUCE** | 2:15pm - 3:00pm

## Greenhouses

**Location:** Cira Ballroom C

**Moderator:** Bob Ehart, Senior Policy & Science Advisor, National Association of State Departments of Agriculture

**Panelists:**

**Ryan Burnette, Director** – Plant Division, Kentucky Department of Agriculture

**Matt Fout**, Produce Safety Manager, Ohio Department of Agriculture

**Heidi Hagman**, Food and Feed Safety, Minnesota Department of Agriculture

**Vivien McCurdy**, Director - Food Protection Division, Indiana Department of Health

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# EDUCATION SESSIONS

**BODY-ART** | 2:15pm - 3:00pm

## Tattoo Workstation: Actively Set Up for Success

**Location:** Aurora A+B

Cathy will physically demonstrate her personal tattooing workstation setup method based on Universal Precautions and using Aseptic Techniques. There will be informational handouts, documents from an active body art facility for audience inspection, and an opportunity for audience inspection, and an opportunity for the audience to tattoo on an artificial surface.

**Speaker:**

**Cathy Montie Wolenchuk**, OSHA Body Art Trainer, Cathy Montie's Body Art Training Company

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

**Location:** Solana Ballroom Foyer

**PRODUCE** | 3:30pm - 5:30pm

## Solutions for tracking and verifying PSR exemptions and why this will continue to impact farm inventory

**Location:** Cira Ballroom C

**Moderator:** **Abbey Willard**, Division Director, Vermont Agency of Agriculture Food and Markets

**Panelists:**

**Ben Marshall**, Produce Safety Inspector, Missouri Department of Agriculture

**Rene Nieto**, Produce Safety Outreach Specialist, Texas Department of Agriculture

**Steve Schirmer**, Produce Safety Program Field Administrator, New York Department of Ag and Markets

**BODY-ART** | 3:30pm - 4:15pm

## Skin Conditions and How They Affect Cosmetic Tattooing

**Location:** Aurora A+B

Many cosmetic tattooists are not medically trained but are often required to make judgements as to the suitability of tattooing on skin that may be compromised. This presentation will explore conditions and suitable solutions for cosmetic tattooing.

**Speaker:**

**MaryAnne Baker**, CPCP, SPCP Lifetime Trainer Member  
Owner/Artist Simply Body Art

**FOOD & RETAIL** | 3:30pm - 5:30pm

## Innovation & Technology within our Global Food Supply from Dream to Reality

**Location:** Solana Ballroom E

In this session, we will explore Innovation and Technology as it pops up throughout our Global Food Supply. This session focuses on our future as industry and regulatory communities explore robots and tools that evaluate food by analyzing cells. How exciting is this new world? As Walt Disney said, "If you can dream it, you can do it!" Come to this session where the imaginable becomes reality.

**Certified Quality Foods CQ Foods**

**MicroMarkets and Unattended Food Establishments**

**Retail Analytics--Big Data Leads to Big Results**

**Using Technology to Enhance Training**

**PATHSPOT™ Hand Sanitation Monitoring Technology**

**Testo-Digital record keeping technology**

**Lobster Ink**

**BODY-ART** | 4:15pm - 5:00pm

## Investigations into the Composition of Commercial Tattoo Inks

**Location:** Aurora A+B

Though the scientific literature demonstrates that composition of tattoo inks in the bottle does not necessarily match what's on the label, the composition of tattoo inks in the United States has not been explored. Using a variety of analytical techniques, this talk will discuss our investigations into the composition of commercial tattoo inks.

**Speakers:**

**John Swierk**, Assistant Professor, Binghamton University

**BODY-ART** | 5:00pm - 5:30pm

## Global Tattoo Regulations

**Location:** Aurora A+B

In this presentation Russell will be covering the key regulatory frameworks of regulations of tattoo and permanent makeup inks. Additional to the discussion of global regulations overview, Russell will cover ongoing opportunities taking place for harmonization of tattoo and permanent makeup inks. The regulations that impact public health are often misinterpreted and this can complicate the lives of body artists, and even make it impossible for artists to work. Russell provides a more coherent representation of the required labeling, claims substantiation and the barriers of the international marketplace for tattoo and permanent makeup ink products. Through cooperative partnerships with AFDO and other international institutions Russell provides a unique insight to the regulatory landscape in an effort to make more education opportunities around tattooing and permanent makeup inks for inspectors and public health offices.

**Speaker:**

**Russel Kemmerle**, Legal Counsel, Body Art Alliance

Monday, June 13, 2022



Ticket required

GENERAL | 6:30pm 

## Monday Night Event - TopGolf

**Location: Off-site**

No matter the occasion or who you share it with, we believe every great time starts with play, is fueled by food and beverage, moved by music and made possible through community. Every TopGolf venue features dozens of high-tech, climate-controlled hitting bays for year-round comfort, a chef-inspired menu for year-round deliciousness and hundreds of Associates eager to help create the moments that matter. TopGolf is truly everyone's game.

When it comes to the game itself, players hit micro-chipped golf balls that track each shot's accuracy and distance while awarding points for hitting targets on the outfield. Whether you're an aspiring golf pro or picking up a club for the first time, Topgolf is everyone's game. It's fun. It's competitive. And it's a unique way to entertain corporate clients and colleagues in a very non-corporate setting.

The Chairman's Suite, a private room with HDTVs and a mix of lounge-style furniture adjacent to the golf bays, will be available for anyone who doesn't want to play.

Event includes 3 hours play time, transportation, dinner, and two drink tickets per guest.

### ASSOCIATION OF FOOD & DRUG OFFICIALS

FOOD PROTECTION EDUCATIONAL  
RESOURCE COMMITTEE



A collection of over 800 foreign language resources for Regulatory Programs to educate customers in key food safety topics.

**30+** languages available for you!



- Go to [AFDO.org](http://AFDO.org)
- Click on **Resources**
- Click on **Foreign Languages**



Monday, June 13, 2022

## Welcome Reception Sponsors

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The world leader in serving science

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*Wegmans*

**Lizard**  
\$1,000



**Rattlesnake**  
\$500



 Ticket required

# EDUCATION SESSIONS

Tuesday, June 14, 2022

**GENERAL | 7:00am - 10:15am**

## **FDA/Industry Collaboration Meeting (Invite Only)**

**Location: Solana Ballroom A+B**

*This working session is being conducted to identify opportunities for improving collaboration between FDA and the food industry, and to help advance an integrated food safety system. There will be four topic areas that will be addressed in separate sessions of 45 minutes each – Routine Engagement, Education & Training, Inspections, and Investigations & Outbreaks. Attendees will be able to participate in two of the four sessions.*

*This working session is for human and animal food industry officials only.*

### **Speakers:**

**Joseph Corby**, Senior Advisor, Association of Food and Drug Officials

**Erik Mettler, MPA, MPH**, Assistant Commissioner for Partnerships and Policy, Office of Partnerships and Operational Policy, U.S. Food and Drug Administration

**Brooke Benschoter**, Director of Communications, Association of Food and Drug Officials

**Randy Treadwell**, Program Manager, Association of Food and Drug Officials

**Patrick Kennelly**, Program Director, Association of Food and Drug Officials

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

**GENERAL | 8:00am - 8:15am**

## **Announcements and Awards**

**Location: Event Center**

**Natalie Adan**, AFDO President and Food Safety Division Director, Georgia Department of Agriculture

**GENERAL | 8:15am - 9:45am**

## **Turning the Great Resignation into the Great Rehiring**

**Location: Event Center**

*Government agencies have been struggling, especially in the past two years, to recruit and retain talent to fill regulatory inspection jobs – however, these agencies typically offer excellent benefits and job security. Glean best practices, tips, and tricks to help you proactively recruit and retain valuable staff to work for your agency in today's evolving work culture.*

**Speaker: Patrick Ibarra**, The Mejorando Group

### **Round Robin:**

**Glenda Barfell**, Assistant Commissioner for Regulatory Management Operations, U.S. Food and Drug Administration

**Deborah Laughman**, HR Manager, PA Office of Administration

**Steven Walker**, Environmental Health Department Manager, City of Lubbock, Texas

**Break/Exhibitor Showcase | 9:45am - 10:15am**

**Location: Solana Ballroom Foyer**

**GENERAL | 10:15am - 11:55am**

## **U.S. Food and Drug Administration, U.S. Department of Agriculture and Centers for Disease Control and Prevention Updates and joint Question & Answers**

**Location: Event Center**

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

### **Speakers:**

**Dr. Robert Tauxe**, Director, Division of Foodborne, Waterborne, and Environmental Diseases, Centers for Disease Control and Prevention (Virtual)

**Donald Prater**, Associate Commissioner for Imported Food Safety, U.S. Food and Drug Administration (Virtual)

**Frank Yiannas**, Deputy Commissioner for Food Policy and Response, U.S. Food and Drug Administration (Virtual)

**Paul Kiecker**, Administrator, Food Safety and Inspection Service (FSIS), U.S. Department of Agriculture

**GENERAL | 11:55am - 12:10pm**

## **AFDO Business Meeting**

**Location: Event Center**

**12:00pm - 1:30pm**

## **LUNCH ON YOUR OWN**

**FOOD | 1:30pm - 2:15pm**

## **Regulatory Policies For Heavy Metals in Spices - a New York approach**

**Location: Solana Ballroom A+B**

**Moderator: Patrick Kennelly**, Program Director, Association of Food and Drug Officials

*Currently, the FDA does not have recall threshold levels for heavy metals in spices. Based on sampling of spices by the NYS Department of Agriculture and Markets, and subsequent review of health data by the NYS Department of Health, New York is phasing in a threshold level for certain heavy metals of concern. As part of NYSAGM's outreach to both industry and regulatory partners, this presentation will discuss threshold levels, how they were determined and the phase in process.*

### **Speaker:**

**Dan McCarthy**, Director of Food Safety and Inspection, New York State Department of Agriculture and Markets

**BODY-ART | 1:30pm - 2:15pm**

## **Integrators 101**

**Location: Aurora A+B**

*This course will discuss what indicators and integrators are, why they are used, and which integrator would be helpful during an inspection.*

### **Speaker:**

**Kathy Hartman**, Owner, Body Art Training Group



**RETAIL** | 1:30pm - 3:00pm

## To add or Not to Add? Food Additives and GRAS Products at Retail

**Location:** Solana H+I

Have you ever been conducting an inspection and found something being added to food and asked yourself, is this allowed? Join us as we learn about food additives and GRAS products and how an inspector can assess novel items that are added to food.

**Moderator:** David Morales, Registered Sanitarian-Managing Supervisor, Maricopa County Environmental Services

**Speakers:**

**Katie Overbey**, PhD, Regulatory Review Scientist, FDA Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration

**Nancy-Ann Hall**, REHS, CMI/CMR, Senior Environmental Health Specialist, Regulatory Support Office, Environmental Health, Southern Nevada Health District

**PRODUCE** | 1:30pm - 2:30pm

## Strategies and novel approaches to building farm inventory, engaging growers, confirming farm size, and the importance of making this a priority for CAP states

**Location:** Cira Ballroom C

**Moderator:** Kristin Esch, Produce Safety Expert, U.S. Food and Drug Administration

**Panelists:**

**Michael Botelho**, Director, Produce Safety, Market Access and Certification Division, Massachusetts Department of Agriculture

**Kelly Johnson**, Produce Safety Manager, South Carolina Department of Agriculture

**Ben Marshall**, Produce Safety Inspector, Missouri Department of Agriculture

**Rene Nieto**, Produce Safety Outreach Specialist, Texas Department of Agriculture

**CANNABIS** | 1:30pm - 2:00pm

## Pick your Poison: The United States Cannabis Industry from the Perspective of the American Association of Poison Control Centers

**Location:** Cira Ballroom A

**Moderator:** Lezli Engelking, Founder and President, Foundation of Cannabis Unified Standards (FOCUS)

Dr. Daniel Brooks will discuss recent cannabis trends and concerns as identified through Arizona's Banner Poison & Drug Information Centers.

**Speaker:**

**Daniel E Brooks MD**, Clinical Professor of Emergency & Internal Medicine, Medical Director, Banner Poison & Drug Information Center, Department of Medical Toxicology, Banner University Medical Center-Phoenix

**CANNABIS** | 2:00pm - 3:00pm

## I Never Saw That Coming: A Discussion on Delta 8 THC and Other Hemp Derived Synthetics

**Location:** Cira Ballroom A

In late May, the United States Court of Appeals for the Ninth Circuit upheld a previous ruling in California, finding that the 2018 Agricultural Improvement Act (the Farm Bill) did indeed legalize Delta 8 THC. This session will discuss the implications of that ruling, while highlighting the longstanding health and safety concerns about these products.

**Speakers:**

**Steve Bevan**, Partner, O'Cann Group

**Chris Hudalla**, Ph.d, Chief Scientific Officer, ProVerde Testing Laboratories, Inc.

**Marielle Weintraub**, Analytical Services Manager, GMP, OTC, Contaminants, Eurofins Food Chemistry Testing

**BODY-ART** | 2:15pm - 3:00pm

## Sterilization: From Dirty to Clean

**Location:** Aurora A+B

This course will familiarize you with how to determine what type of processing is required to make an item sterile.

**Speakers:**

**Steve Joyner**, Body Art Compliance

**Matt Bavougian**, Body Art Compliance

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 Ticket required



# EDUCATION SESSIONS

Tuesday, June 14, 2022

**FOOD** | 2:15pm - 3:00pm

## Dietary Supplement Regulation & Enforcement

**Location: Solana Ballroom A+B**

This session will provide an overview of dietary supplement regulation in the United States, highlighting the key differences in manufacturing and labeling requirements of dietary supplements and conventional foods. The session will further highlight key violation findings and enforcement actions taken when dietary supplement contents are not accurately represented or their labeling or advertising are found to be false or misleading.

**Moderator: Patrick Kennelly**, Program Director, Association of Food and Drug Officials

### Speakers:

**Richard Beckstrand, MPT**, Manufactured Food Program Manager, Utah Department of Agriculture and Food  
**Scott MacIntire**, Program Director, U.S. Food and Drug Administration

**PRODUCE** | 2:30pm - 4:30pm

## Greenhouse condensate: the issues and potential hazards

**Location: Cira Ballroom C**

**Moderator: Erik Bungo**, Program Supervisor, Produce Safety, Virginia Department of Agriculture and Consumer Services

### Panelists:

**Natalie Adan**, Food Safety Division Director, Georgia Department of Agriculture  
**Emily Hollingsworth**, Michigan Department of Agriculture  
**Justin McConaghy**, Oklahoma Department of Agriculture  
**Katherine Simon**, Minnesota Department of Agriculture

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

**Location: Solana Ballroom Foyer**

**BODY-ART** | 3:30pm - 4:15pm

## How Does FDA Regulate Items Used in the Body Art Industry

**Location: Aurora A+B**

Body art establishments use numerous FDA regulated drugs, cosmetics, and devices and EPA regulated pesticides. What is the status of these products when they are used in a state or locally licensed firm? Do FDA and EPA have any authority over body art practices? If so, where does their authority start and stop? If you have questions about the regulatory status of body art products get them answered here!

### Speaker:

**John Misock**, Senior Consultant, Ceutical Labs

**RETAIL** | 3:30pm - 5:30pm

## TCS or Not - You Make the Call

**Location: Solana Ballroom H+I**

You found a product that is being held in the Temperature Danger Zone. The operator says, "Don't worry about it". Is Time and Temperature control needed for safety? You make the call! During this interactive session participants will dig in and face a few curveballs as they determine if various food products (Waffle Batter?) are TCS or not. Like Yogi Berra said, "I wish I had an answer to that because I'm tired of answering that question." Teams will pitch their calls to the group. But watch out! Just like in the Major Leagues, other teams can challenge the call. Our esteemed Umpire will step in and arbitrate. In the process, the Teams will develop the "bases" of a TCS job aid. Don't strike out! Be an MVP as we practice a valuable skill that will help us get more RBI's (Risk-Based Inspections)!

### Moderators:

**Adam Inman**, Assistant Program Manager, Kansas Department of Agriculture  
**Traci Michelson, REHS, CP-FS**, Food Safety Manager, US Supply Chain Management, McDonald's Corporation  
**Melissa Vaccaro, MS, BSEd., CP-FS, CPFM**, Vice President of Consulting, Paster Training, Inc. Umpire  
**Donald Schaffner, PH.D.**, Professor and Food Science Extension Specialist, Rutgers University

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

## Improving the Future of Recalls

**Location: Solana Ballroom A+B**

Ensuring food safety is a fundamental duty of regulatory agencies. When becoming aware of unsafe food, they must act quickly to keep people from becoming sick. This may involve recalls of the food source and withdrawal from the marketplace. These important efforts are duties of both federal, state, and local government agencies, and have not always been successful at working collaboratively to achieve success. FDA's New Era of Smarter Food Safety ties together steps for innovation and more efficient approach for change. FDA's Blueprint for the Future is a focal point for recalls.

### Speakers:

**Lisa Hainstock**, Food Safety Specialist, Michigan Department of Agriculture & Rural Development  
**Jennifer Pierquet**, Project Manager, Association of Food and Drug Officials  
**Roberta Wagner**, VP Regulatory and Technical Affairs, Consumer Brands Association

**CANNABIS** | 3:30pm - 4:00pm

## I Want What I Want When I Want It: Consumer Preferences in Cannabis

**Location: Cira Ballroom A**

A discussion of the results of a nationwide study, commissioned by SICPA, on cannabis consumers preferences, usage and understanding of quality and safety concerns.

### Speaker:

**Karen Gardner**, Chief Marketing Officer, SICPA North America

**CANNABIS** | 4:00pm - 4:30pm

**Going the Distance: Cannabis Supply Chain Traceability and Product Verification**

**Location: Cira Ballroom**

This session will identify current gaps in securing the cannabis supply chain; the downstream issues created by these gaps; followed by a discussion around tried and tested solutions that have been used in other countries, as well as product verification solutions that prevent the duplication and forgery of cannabis Certificate of Analysis that has become so prevalent in the industry.

**Speakers:**

**Alberto de la Serna**, Business Solutions Manager, SICPA

**David Cree Crawford**, Co-Founder and President, Green Ocean Sciences

**BODY-ART** | 4:15pm - 5:00pm

**Body Art Inspection Tips and Things to Look For Part 2**

**Location: Aurora A+B**

This presentation will walk you through a typical body art facility inspection. We will focus on tips and tricks for areas of consistent difficulties that inspectors run into nationwide. We will go over piercing and tattooing inspection details, and touch on other procedures that you may run into including but not limited to: permanent makeup, suspensions, scarification, & branding.

**Speakers:**

**Jodi Zimmerman**, Registered Environmental Health Specialist II, El Paso County Department of Health and Environment, Colorado

**Katherine Martinez**, Kent County Michigan

**CANNABIS** | 4:30pm - 5:30pm

**Building a Federal Framework for Cannabis in the United States**

**Location: Cira Ballroom A**

AFDO & FOCUS have partnered to develop a federal framework for regulating cannabis in the United States. In early May, an initial group of 20 experts from a variety of stakeholder groups, met for two days to develop the initial strategy. This session will provide insight into the topics of those discussions, explain the need for a comprehensive regulatory system that protects public health and safety, shifts culture, and changes stigma through data and research to build a robust and profitable industry for everyone that allows the United States to compete on a global scale. Timelines, next steps, and opportunities for involvement will also be presented.

**Speakers:**

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

**Lezli Engelking**, Founder and President, Foundation of Cannabis Unified Standards (FOCUS)

**Kyle Baker**, Founder, EcoBuds

**Roberta Wagner**, Roberta Wagner, VP of Regulatory and Technical Affairs, Consumer Brands Association

**Brett Goldman**, Partner, O'Cann Group

**Anna Osterlind**, Senior Director, Government Affairs, Groundswell Strategy

**FOOD** | 4:30pm - 5:30pm

**Can HACCP be applied to food donations?**

**Location: Solana Ballroom A+B**

**Moderator: Dr. Brian Nummer**, USU Food Safety Extension

**Speakers:**

**Molly Crouch**, Corporate Director of Sustainability, Sodexo Live! North America

**Julian Graham**, Safety Specialist, Sodexo Live! North America

**Joe Graham**, Water Recreation & Food Safety Sec Manager, Environmental Health and Safety, Washington State Department of Health

**BODY-ART** | 5:00pm - 5:30pm

**Building Body Art Resources and Partnerships**

**Location: Aurora A+B**

Body art facility inspections are part of almost every health department, but resources to support the inspectors aren't readily available. This presentation will focus on the collaborative efforts of industry and regulators to develop tools, resources, and education to build partnerships and support body art inspection programs.

**Speaker:**

**Christl Tate**, Training Operations and Logistics Manager, Entrepreneurial Zone, NEHA

**GENERAL** | 6:30pm - 7:30pm

**President's Reception**

**Location: Solana Ballroom Foyer**

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

**Sponsored by:**



**GENERAL** | 7:30pm

**Wiley Award Banquet**

**Location: Event Center**

All are welcome to join - included in registration.

# EDUCATION SESSIONS

Wednesday, June 15, 2022

**CANNABIS** | 8:30am - 4:00pm

## Cannabis Tour

**Location:** *Bus Leaves from Solana Ballroom Foyer*

*Are you curious how cannabis is produced and manufactured? Do you wonder what the inside of a cannabis facility looks like? Are you involved with the regulation of cannabis? If so, please join us for a unique opportunity to increase your awareness and education on a tour of a cannabis facility during this year's AFDO Educational Conference. From raw ingredients to finished products, you'll observe firsthand the innerworkings and protocols for cannabis horticulture, trimming, drying, and curing; as well as the manufacturing and processing practices that transform raw cannabis flowers into the multitude of products available on the market today. Participants will see how cannabis regulations function in a real life setting, better understand the importance of quality assurance and standards in this nascent industry, and speak candidly with the cannabis facility team.*

**RETAIL** | 8:00am - 9:00am

## We Ain't Afraid of No Ghost (Kitchens)... Or Are We?

**Location:** *Solana Ballroom H+I*

*Ghost kitchens are becoming more prevalent in the food industry but there remains a lot of questions and mystery around them. What really is a ghost kitchen? How are they being developed and managed? How are they being regulated? What should consumers be watching for to ensure they are getting safe, reliable food? This panel session will help answer some of these questions while challenging those involved in ghost kitchens to think about what we will need to ensure food safety now and in the future.*

**Moderator:** *Mandy Sedlak, Senior Manager of Food Safety and Public Health, EcoLab*

### Speakers:

**Galen C. Baxter, REHS,** *District Environmental Health Director, Environmental Health Services, Fulton County Board of Health - District 3-2, Atlanta, Georgia*

**Jorge A. Hernandez,** *Vice-President of Quality Assurance, The Wendy's Company*

**Ilana Greenblatt,** *Director, Office of Food Protection, Bureau of Environmental Sanitation, Nassau County Department of Health, Mineola, New York*

**Dan Santos,** *Director, Operations Excellence, Kitchen United*

**BODY-ART** | 8:00am - 8:30am

## Body-Art Committee Update

**Location:** *Aurora A+B*

*This presentation will discuss what the Body Art Committee has done and where it is going.*

### Speakers:

**Laurel Arrigona,** *Regulatory Affairs Specialist, Smith + Nephew*  
**KC Stevenson,** *VP Regulatory Affairs, Ceutical Labs*

**Jodi Zimmerman,** *Registered Environmental Health Specialist II, El Paso County Department of Health and Environment, Colorado*

**BODY-ART** | 8:30am - 10:00am

## Tattooing Demonstration

**Location:** *Aurora A+B*

*This tattoo demonstration on a colleague by Selina Medina, who specializes in floral tattoos, and animal tattoos. With a diverse background in art, and specialty in tattoo ink manufacturing Selina explains the generalized steps she uses in her process of tattooing to ensure she is checking in and monitoring her client.*

### Speaker:

**Selina Medina,** *Education and Compliance Manager for World Famous Tattoo*

**RETAIL** | 9:00am - 10:00am

## Challenge Studies for Retail - Why, What They Say & Initial Reviews

**Location:** *Ballroom H+I*

*The Food Code indicates a PA (Product Assessment) is needed to determine if a food is non-TCS when pH and Aw alone don't provide the answer. This session reviews use of challenge studies for product assessments, initial review of these studies, and where to find additional support when needed.*

**Moderator:** *Kimberly Stryker, Program Manager, Alaska Department of Environmental Conservation*

### Speaker

**Donald Schaffner, PH.D.,** *Professor and Food Science Extension Specialist, Rutgers University*

**Break/Exhibitor Showcase** | 10:00am - 10:30am

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**BODY-ART** | 10:30am - 12:30pm

## **Medical Tattooing - the Good, the Bad, and the Ugly**

**Location: Aurora A+B**

*This presentation will be a discussion about the good, the bad, the ugly, and a solution when it comes to medical tattooing. This presentation will also allow for discussion with industry and regulatory members.*

**Speakers:**

**Nicole Rizzuto**, Medical Tattoo Artist, Surgical Technologist

**Stacie-Rae Weir**, Stacie-Rae (Weir) O'Sunshine

**RETAIL** | 10:30am - 12:00pm

## **Let's Talk: Special Processes Where Verification Takes on Validation**

**Location: Ballroom H+I**

*Join us for an interactive dialog on special processes at retail. We will discuss what is verification versus validation (or conditional approval) of a HACCP plan for a special process. Do you know how to identify a special process during an inspection? During the session we will go through some examples of what is and is not a special process with true-to-life examples of what you might see on an inspection along with group discussion. We will also discuss critical control points with each special process discussed.*

*Whether you have experience with special processes or not, there will be something for everyone. Come join us for "Let's Talk".*

**Speakers:**

**Carrie Pohjola, MS, RS**, Food Scientist, Advanced-Division of Food and Recreational Safety, Trade and Consumer Protection, Wisconsin Department of Agriculture

**Melissa Vaccaro, MS, BSEd., CP-FS, CPFM**, Vice President of Consulting, Paster Training, Inc.

**Wednesday, June 15, 2022**