

127th AFDO Educational Conference Agenda Outline

	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
FRIDAY - June 9, 2023 8:00 AM - 5:00 PM EST						
Workshop	Fri		8:00 AM	5:00 PM	Self-Assessment and Verification Audit Workshops	<p>This workshop is specifically designed for state, local, territorial, and tribal regulatory agencies. It is recommended participants from regulatory agencies be program managers and/or staff responsible for working on self-assessments and/or preparing for verification audits.</p> <p>Registration will be capped at two per jurisdiction and will close once capacity is reached. A waitlist will then be created.</p>
SATURDAY - June 10, 2023 8:00 AM - 5:00 PM EST						
Workshop	Sat		8:00 AM	5:00 PM	Self-Assessment and Verification Audit Workshops	<p>This workshop is specifically designed for state, local, territorial, and tribal regulatory agencies. It is recommended participants from regulatory agencies be program managers and/or staff responsible for working on self-assessments and/or preparing for verification audits.</p> <p>Registration will be capped at two per jurisdiction and will close once capacity is reached. A waitlist will then be created.</p>
	Sat		8:00 AM	5:00 PM	Retail Active Managerial Controls - Train-the-Trainer	<p>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?</p>
	Sat		8:00 AM	5:00 PM	The Science and Art of Storytelling	<p>Stories are your single most powerful communication tool. Effective storytelling allows us to remember, advocate and influence how we see the world and how others see us. The unique aspect of the stories AFDO members can tell is that they already have the content, they already are doing the work that matters. In collaboration with the Association of Public Health Laboratories, this pre-conference workshop will provide insights and practical interactive exercises on how to use stories to maximize internal and external communications.</p>
SUNDAY - June 11, 2023 8:00 AM - 5:30 PM EST						
Workshop	Sun		8:00 AM	1:00 PM	Self-Assessment and Verification Audit Workshops	<p>This workshop is specifically designed for state, local, territorial, and tribal regulatory agencies. It is recommended participants from regulatory agencies be program managers and/or staff responsible for working on self-assessments and/or preparing for verification audits.</p> <p>Registration will be capped at two per jurisdiction and will close once capacity is reached. A waitlist will then be created.</p>
Opening Session	Sun	210	8:00 AM	11:30 AM	IFPTI Fellowship Presentations	
	Sun	60	11:30 AM	12:30 PM	Lunch	
	Sun	90	12:30 PM	2:00 PM	FDA Office of Partnerships Updates	
	Sun	90	2:00 PM	3:30 PM	Live Podcast Recording of Food Safety Talk	
	Sun	90	2:00 PM	3:30 PM	SAFHER Update	
	Sun	90	2:00 PM	3:30 PM	IFSS Regulatory Training Strategic Plan	
	Sun	60	3:30 PM	4:30 PM	First Time Attendee Orientation	
	Sun	90	4:30 PM	6:00 PM	Opening Session	
	Sun	60	6:30 PM	7:30 PM	Welcome Reception	

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MONDAY - June 12, 2023 8:00 AM - 5:30 PM EST						
General Session	Mon	15	8:00 AM	8:15 AM	Announcements & Awards	
	Mon	35	8:15 AM	8:50 AM	U.S. Food and Drug Administration - Food Policy	
	Mon	35	8:50 AM	9:25 AM	Food Safety Initiatives at U.S. Department of Agriculture Food Safety Inspection Service	
	Mon	35	9:25 AM	10:00 AM	Foodborne Illness Initiatives: The CDC Perspective	
	Mon	30	10:00 AM	10:30 AM	Break	
	Mon	60	10:30 AM	11:30 AM	Food Safety the Next Generation	
	Mon	30	11:30 AM	12:00 PM	Innovation and Technology in the Foods Industry	
	Mon	90	12:00 PM	1:30 PM	Lunch	
Food Track	Mon	90	1:30 PM	3:00 PM	FSMA Implementation – Goals Fulfilled and Unfulfilled	<p>The Food Safety Modernization Act (FSMA) has established transformative change in how FDA and its regulatory partners perform their work. FDA's new approach and operational strategy for the implementation of FSMA includes leveraging and collaboration with partner agencies, the food industry, academia, and consumers. This is to optimize the effectiveness and efficiency of inspections domestically as envisioned in FSMA's call for a nationally integrated food safety system.</p> <p>Panelists will discuss their thoughts on FSMA implementation and efforts to improve collaboration.</p>
	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Mon	120	3:30 PM	5:30 PM	Explore Innovation, Technology, and New Products from Around the World	<p>Have you ever walked into a food establishment, and you see something you know you are supposed to know, but you don't? Then, it hits you, this overwhelming stress, and you quickly try to figure it out, so you are not embarrassed. Or have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you have ever felt this way, this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world! Adding to the excitement, we have a "pushing the limits" section too! We are challenging you to think outside the box on how we CAN integrate new innovations and technologies into our food safety landscape while protecting public health.</p>

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Outbreaks Track	Mon	90	1:30 PM	3:00 PM	Shifting from outbreak response to outbreak prevention: the collaborative approach to designing and implementing FDA Prevention Strategies	We all know that an ounce of prevention is worth a pound of cure. But for foodborne illness outbreaks, moving from response to prevention has proven to be exceptionally difficult. In order to make this shift, the FDA has embarked on a collaborative effort with other federal agencies, state and local health departments, the food industry, and others to create and publish prevention strategies for certain FDA-regulated foods. This session brings together members of FDA and state regulatory programs to describe how these prevention strategies are created, how the process has evolved to incorporate more stakeholder input, and how the strategies can be put into practice to prevent foodborne illness.
	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Mon	120	3:30 PM	5:30 PM	Explore Innovation, Technology, and New Products from Around the World	<p>Have you ever walked into a food establishment, and you see something you know you are supposed to know, but you don't? Then, it hits you, this overwhelming stress, and you quickly try to figure it out, so you are not embarrassed. Or have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you have ever felt this way, this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world! Adding to the excitement, we have a "pushing the limits" section too! We are challenging you to think outside the box on how we CAN integrate new innovations and technologies into our food safety landscape while protecting public health.</p>
Retail Track	Mon	90	1:30 PM	3:00 PM	Retail Program Standards "Show and Tell"	Are you enrolled in the FDA's Voluntary National Retail Food Regulatory Program Standards, interested in enrolling, or just want to learn more about the Standards? THEN THIS SESSION IS FOR YOU! Please join us as enrolled jurisdictions, regulatory and industry partners share information about the innovative and unique work that they have accomplished related to the Standards. We know that you will leave this session with ideas, inspiration, and tools that you can use to work on the Retail Program Standards within your own jurisdiction.
	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Mon	120	3:30 PM	5:30 PM	Explore Innovation, Technology, and New Products from Around the World	<p>Have you ever walked into a food establishment, and you see something you know you are supposed to know, but you don't? Then, it hits you, this overwhelming stress, and you quickly try to figure it out, so you are not embarrassed. Or have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you have ever felt this way, this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world! Adding to the excitement, we have a "pushing the limits" section too! We are challenging you to think outside the box on how we CAN integrate new innovations and technologies into our food safety landscape while protecting public health.</p>
Produce Track	Mon	45	1:30 PM	2:15 PM	Benefits of Collaboration of State Produce Programs and State Marketing Programs	The pros of collaboration between Produce and Marketing Programs. Ways this collaboration can be used as an asset to the implementation of the PSR and farm inventory development.
	Mon	45	2:15 PM	3:00 PM	Being Creative When Verifying Qualified Exemptions	Creative ways to verify or audit Qualified Exemption(QE) claims versus accepting a claim at face value and what are the pros and cons of verifying (QE) status.
	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Mon	60	3:30 PM	4:30 PM	How State Programs are Handling Mixed Type Facilities	How states are handling inspections of mixed type facilities. We will discuss those inspections that fall under 21 CFR Part 112 and Part 117 and those that fall under 21 CFR Part 112 and the Retail Food Code. Conversations include are inspectors cross-trained to do these inspections, are there MOUs with other programs, and what obstacles have been encountered.
	Mon	60	4:30 PM	5:30 PM	Innovative Programs	How an innovative program design can turn obstacles into opportunities in areas including program sharing and staffing in the offseason, and more.

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Body-Art Track	Mon	60	1:30 PM	2:30 PM	Basic Science Related to Tattoo Inks, Where Science is Currently, and Where We Stand in Purity of the Inks/Pigments Due to Their Sourcing	
	Mon	30	2:30 PM	3:00 PM	Body Art Plan Check/Plan Review	
	Mon	30	3:00 PM	3:30 PM	Break	
	Mon	45	3:30 PM	4:15 PM	What We Learned from the Body Art Needs Assessment	
	Mon	75	4:15 PM	5:30 PM	TBD	
Tuesday - June 13, 2023 8:00 AM - 5:30 PM EST						
General Session	Tues	15	8:00 AM	8:15 AM	Announcements & Awards	
	Tues	30	8:15 AM	8:45 AM	Implementing the redesign of the U.S. Food and Drug Administration's Food Plan	
	Tues	60	8:45 AM	9:45 AM	TBD	
	Tues	30	9:45 AM	10:15 AM	Break	
	Tues	60	10:15 AM	11:15 AM	30th Anniversary of Jack-in-the-Box Outbreak	
	Tues	45	11:15 AM	12:00 PM	Attracting and Retaining Talent in the New World of Work Preview	<p>The world of work has changed forever, including in government. As employees across the nation reconsider their job and career choices, the competition for talent has become intense. To be an employer of choice, government organizations must create a positive employee experience. In this general session, Lavigna will highlight current research from the UKG Workforce Institute and Great Place to Work Institute, including:</p> <ul style="list-style-type: none"> * The Characteristics of the new world of work, including demographic changes and the demand for workplace flexibility * Today's intense competition to attract and retain talent * How to build an engaged workforce through a positive employee experience * The golden rule of retention * How and why organizations can - and must - use data to evaluate the health of the workforce
	Tues	90	12:00 PM	1:30 PM	Lunch	

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Food Track	Tues	45	1:30 PM	2:15 PM	Open Sesame: Sesame as the Newest Allergen	During this session learn more about sesame becoming the newest allergen, industry challenges for sesame as an allergen, and how these challenges can be addressed.
	Tues	45	2:15 PM	3:00 PM	A Different Kind of Animal: Food Safety Risks and the Path Forward to the Regulation of Cell-Cultured and Plant-Based Meat	Cell-cultured and plant-based meats challenge not just conventionally held ideas about what constitutes “meat,” but conventional ideas about food production and how alt protein foods ought to be regulated. What are the food safety risks of a plant-based burger factory? What should an inspection of a cell-cultured meat lab look like? And who should be responsible for regulating them? In this session, leaders from government and industry discuss food safety risks regulators should be aware of and share novel approaches to how these re-defining foods should be regulated.
	Tues	30	3:00 PM	3:30 PM	Break	
	Tues	60	3:30 PM	4:30 PM	Data System Development and Implementation: An Experiential Learning Adventure	Learn about the implementation and development of new data system and components of new systems from the experts. What did you learn? How might you suggest other do it different in the future? What just didn't work?
	Tues	60	4:30 PM	5:30 PM	Attracting and Retaining Talent in the New World of Work – Breakout Session	In this follow-up breakout session, Lavigna will facilitate a deeper dive into the challenges – and solutions – to attracting and retaining talent. This interactive session will allow attendees to drill down and discuss how to create a positive employee experience that will enable their organizations to become employers of choice and therefore recruit, hire, develop and retain the talent they need to deliver for their stakeholders.
OutBreaks Track	Tues	90	1:30 PM	3:00 PM	Powdered Infant Formula: Where are we now and what did we learn?	The nationwide response to the 2021-22 <i>Cronobacter sakazakii</i> in powdered infant formula incident provided a host of lessons learned for regulators on all levels. As after-action reviews continue to be completed, come learn about how federal and state partners are enhancing their response capabilities based on their experience with this specific incident.
	Tues	30	3:00 PM	3:30 PM	Break	
	Tues	120	3:30 PM	5:30 PM	Novel perspectives on Unique Outbreaks	Come get the most recent updates and lessons learned on the national powdered infant formula response as well as details on several “late breaking” outbreaks that are bound to surprise, amaze, and educate. The session will be heavily discussion-based between the panelists and the attendees.
Retail Track	Tues	90	1:30 PM	3:00 PM	The evolution of food safety culture – a journey into the past, present, and future	Food Safety has come a long way in the last 30 years. Join us in an exploration of how regulatory, industry and academia have worked together tirelessly to ensure we have the safest food supply in the world. And learn how food safety culture plays a critical role in ensuring we continue to evolve, strengthen, and contribute to the sale and service of safe food in retail food establishments. We will be focusing on the New Era - Core Element 4.1: Promote Food Safety Culture Throughout the Food System. There will be some great opportunities to discuss various food safety culture topics with other members of the group, so don't miss out on this informative and engaging session!
	Tues	30	3:00 PM	3:30 PM	Break	N/A
	Tues	60	3:30 PM	4:30 PM	The Maltese Oyster	A hardboiled investigator follows a trail that leads to gritty oysters, a mysterious box, and an elusive but priceless tag. Fine tune your investigative skills and take your shellfish investigations to the next level in this interactive, fun session.
	Tues	60	4:30 PM	5:30 PM	Don't Refuse to Reuse (Food Containers)	As the world around us continues to become more innovation focused and complex, we've started to recognize that some of our progress is having an impact on our environment. There is always a need for balance in nature and we have entered an era where we now need to look at ways to offset some of our advancements to ensure we are balancing our need for ease and convenience with a need to nurture and care for our environment. One area that people believe may have some positive impact is around reusable materials which may potentially lead to a reduction in waste and environmental contamination. If you've been wondering how to implement a reusable container program, this is the session for you! Join us to learn how others manage their reusable container programs - from a regulatory and industry perspective. We will also hear from the CFP Reusables Committee that is working on a guidance document on this topic. And you will get to participate in a brainstorming session where we will discuss the benefits, challenges and safety of reusable programs. Plan on enjoying an interactive experience that places you in the reusable program manager's seat!

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Produce Track	Tues	45	1:30 PM	2:15 PM	Risk and Inspection Frequency	The assignment of risk and the relevance to inspection frequency and scale of enforcement tools. Ways to improve program processes through the use of risk assignment. Conversations about farmers who want an inspection more than every five years and those who don't. Where does money come from to do these additional inspections.
	Tues	45	2:15 PM	3:00 PM	Emergency Response - Are You Ready?	Collaboration with state Rapid Response Teams on produce outbreak investigations, emergency response, and violative samples. Discuss lessons learned and program resources that worked best. What steps should a state program take to start developing a RRT if one does not exist.
	Tues	30	3:00 PM	3:30 PM	Break	
	Tues	15	3:30 PM	3:45 PM	Emergency Response - Are You Ready? Continuation:	What industry would like to see during a foodborne illness investigation.
	Tues	75	3:45 PM	5:00 PM	Unique Challenges Associated with Non-Traditional Farming Methods	The unique challenges associated with indoor production, hydroponics and greenhouses, wild and farmed mushrooms, and microgreens including perspective from industry.
	Tues	30	5:00 PM	5:30 PM	What are the Successes and Opportunities in your Program.	State produce programs have an opportunity to discuss what is working in their program, what are their challenges, and suggestions for resolution.
Cannabis Track	Tues	60	1:30 PM	2:30 PM	You Asked? We Delivered: A Federal Regulatory Framework for Cannabis in the US	
	Tues	30	2:30 PM	3:00 PM	Cannabis Committee Meeting	
	Tues	30	3:00 PM	3:30 PM	Break	
	Tues	60	3:30 PM	4:30 PM	What About the Workers?	Occupational health and safety concerns in the cannabis industry have largely been overlooked to date. This session is designed to increase knowledge and awareness around the risks to workers, including workplace hazards, exposure limits, safe handling and storage, as well as strategies risk management strategies.
	Tues	60	4:30 PM	5:30 PM	FDA Update	
Body-Art Track	Tues	45	1:30 PM	2:15 PM	Body Art Committee Update	
	Tues	45	2:15 PM	3:00 PM	GMP of Manufacturing Inks (Safe Manufacturing of Inks)	
	Tues	30	3:00 PM	3:30 PM	Break	
	Tues	45	3:30 PM	4:15 PM	FDA Update	
	Tues	45	4:15 PM	5:00 PM	General Standards of Ink Manufacturing	
	Tues	30	5:00 PM	5:30 PM	Tattoo Ink and Coverage with Nanotechnology	

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Wednesday - June 14, 2023 8:00 AM - 12:30 PM EST						
Retail Track	Wed	120	8:00 AM	10:00 AM	Celebrating 30 years of the FDA Food Code and Inspiring Public Health for the Next Generation!	<p>In this session, you will have your cake and eat it too as we celebrate 30 years of the FDA Food Code. We have a surprise for all that participate in this session! During this celebration, we will peruse food science data while adding pizzazz through applied science to further your professional development.</p> <p>Simply, we look at the numbers, identify where we can do better, and collaborate to identify the best ways to move food safety forward to impact the next 30 years.</p> <p>You will experience creative work sharing, better understanding of self-assessment, including data collection and analysis. This session challenges the status quo to move forward using valuable tools and the power of knowledge by gaining a better understanding of the data collected and how to use it.</p> <p>Please join us for an amazing learning experience! Here are the key takeaways for this session:</p> <ol style="list-style-type: none"> 1.Celebrating 30years of the FDA Food Code and its impact 2.AFDO multi-state inspection report data project 3.FDA Risk Factor Study Results for 2017-2018 Fast-Food and Full Service Restaurants 4.Best Practices and Lessons Learned Using Risk Control Plans 5.How to use the FDA Food Code to educate and empower
	Wed	30	10:00 AM	10:30 AM	Break	
	Wed	45	10:30 AM	11:15 AM	OK, so we have the data- Let's Talk Retail Risk-Based Inspections!	This session will be a facilitated discussion where YOU help contribute to the conversation! Can you name a foodborne illness risk factor? What does conducting a risk-based inspection mean to you? How have you implemented a risk-based inspectional approach? Please join us as we explore all these questions and share real and practical experiences with implementing a risk-based inspection program!
	Wed	75	11:15 AM	12:30 PM	Don't Let Emergencies Blow You Away	<p>As food safety professionals, we've all been there...some unplanned disaster occurs and you have to jump into action, whether you are prepared or not. Some of these situations are fairly common and you have a comprehensive plan in place to address them. But sometimes, they are something totally new (aka COVID), or your plan for it is untested (explosion), or the resources you were relying on are no longer available. Well, this is your chance to shore up those resources by sharing together to learn from each other's experiences and take back some action plans for your team to ensure you don't get blown, swept or washed away when the next emergency hits.</p> <p>In this session we will hear about some examples of emergencies situations that our colleagues have experienced. We will complete a group exercise where you will discuss an emergency scenario and how you might best respond to it. And then we will share our learnings with the group to provide you with some tools to help strength your emergency response efforts. Don't miss out on this interactive learning experience! Please feel free to bring examples of your current resources that you can share.</p>
Body-Art Track	Wed	120	8:00 AM	10:00 AM	Breakfast with Body Art (Hands On Display and Stations)	
	Wed	30	10:00 AM	10:30 AM	Break	
	Wed	45	10:30 AM	11:15 AM	Saline Removal of Cosmetic Tattoos	
	Wed	75	11:15 AM	12:30 PM		

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Cannabis Track	Wed	30	8:00 AM	8:30 AM	Cannabis Show and Tell	This session is designed to provide inspectors a better understanding of the different types of cannabis products available. Products will be displayed so participants are able to see and touch them while learning about the associated methods of consumption, onset of effects, and benefits of each. Attendees will have the opportunity to ask questions and engage with the instructors to get their questions answered throughout the Bootcamp.
	Wed	90	8:30 AM	10:00 AM	Cannabis Remediation Strategies	The practice of remediating cannabis has increased with the growth of the legal cannabis industry. This session is designed to educate on the remediation methods currently being used to reduce or eliminate harmful contaminants in cannabis products with an emphasis on the safety of each, as well as what to look for when reviewing remediation plans
	Wed	30	10:00 AM	10:30 AM	Break	
	Wed	120	10:30 AM	12:30 PM	Making Cannabis Inspections Meaningful	This session is designed to enhance the skills of inspectors in charge of auditing cannabis facilities. Attendees will learn effective inspection techniques including strategies for verifying the accuracy and completeness of records, identification of common red flags that indicate non-compliance, risks to bias and the importance of impartiality, as well as strategies for building collaborative working relationships with licensees.
	Wed	30	12:30 PM	1:00 PM	Wrap Up and Q & A	The final session of Cannabis Inspector Bootcamp will offer attendees a chance to have any outstanding questions answered by any of the speakers, request resources, and discuss additional programming needs for cannabis inspectors going forward.

Additional Details provided on the AFDO Conference website:
<https://www.afdo.org/events/127th-afdo-annual-educational-conference/>