

EDUCATION SESSIONS

Workshops

Workshop | 8:00am - 5:00pm 

Retail Active Managerial Controls - Train-the-Trainer

Location: *Marriott Ballroom I & II - Floor 4*

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?

Speakers:

Barry Parsons *FMP, CPFM, CP-FS, CCFS Director of Training / Senior Consultant, Cenza, Inc.*

Tara Paster Cammarata, *FMP, CP-FS President / CEO, Cenza, Inc.*

Workshop | 12:30pm - 4:30pm 

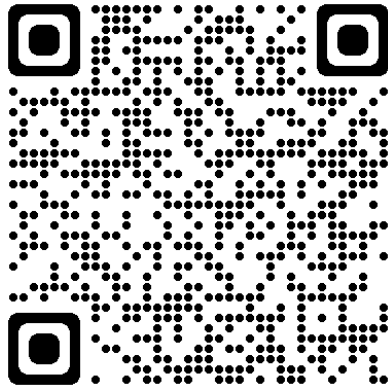
The Science and Art of Storytelling

Location: *Marriott Ballroom V - Floor 4*

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.

Speakers:

Catherine Johnson, *Manager, Leadership and Management Curriculum, Association of Public Health Laboratories (APHL)*



Check out the speaker page to find out more about the speakers!

IFPTI | 8:00am - 11:30am

IFPTI Fellowship Presentations

Location: Marriott Ballroom IV - Floor 4

Assessment of Inspector Confidence in Conducting Manufactured Food Inspections in Virginia

Rashelly Bland, Virginia Department of Agriculture and Consumer Services

The Relationship between Employee Health and Hygiene Violations and Foodborne Illness Complaints

Caitlin Ebner, City of Minnetonka, Minnesota

Evaluation of High Priority Establishments' Readiness for Emergencies in Tulsa County

Aaron Greenquist, Tulsa County, Oklahoma

Handwashing Violations in Georgia Food Sales Establishments: Automatic vs. Traditional Handwashing Sinks

Amy Hoover, Georgia Department of Agriculture

Intergenerational Factors Influencing Food Safety Inspection Staff Retention

Krisden Ingram, U.S. Food and Drug Administration

Characterization of Food Safety complaints in Loudoun County, VA

George Khan, Loudoun County, Virginia

Risk Factor Assessment of Sushi Rice Operations: HACCP vs TPHC

Mailee Moua, Hennepin County, Minnesota

African Swine Fever Virus: Has Recent Supply Chain Availability Impacted Biosecurity Measures in Washington State Leading to an Increased Risk of Introduction?

Vianca Philpotts, Washington State Department of Agriculture

Relationship between Retail Food Facility Risk Rating and Observed Food Code Violations in Lubbock, TX

Charles Seifert, City of Lubbock, Texas

Impact of Food Packaging Supply Chain Disruptions Due to SARS-CoV-2 Pandemic on Small Michigan Food Manufacturers

Susan Anne Teegardin, Michigan Department of Agriculture and Rural Development

Lunch On Your Own | 11:30am - 12:30pm

General | 12:30pm - 2:00pm

FDA Office of Partnerships Updates

Location: Marriott Ballroom IV - Floor 4

Speakers:

Wendy Campbell, Director, Division of Partnership Investments and Agreements, Office of Partnerships, U.S. Food and Drug Administration

General | 2:00pm - 3:30pm

Podcast Recording of Food Safety Talk

Location: Marriott Ballroom I, II & III - Floor 4

Speakers:

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

SAFHER: YOU-ser centered design "Building the future together"

Location: Marriott Ballroom V, VI & VII - Floor 4

Speakers:

Kellie Isaac, Chief Innovation Officer, Association of Food and Drug Officials

Jennifer Pierquet, SAFHER Deputy Director, Association of Food & Drug Officials

Meridith Pushnik, Director, Experience Design and Strategy, Slalom

IFSS Regulatory Training Strategic Plan

Location: Marriott Ballroom IV - Floor 4

Speakers:

Alan Tart, Deputy Director, Office of Partnerships, U.S. Food and Drug Administration

Jennifer Trodden, Deputy Commissioner, New York Department of Agriculture and Markets

General | 3:30pm - 4:30pm

First Time Attendee Orientation

Location: Norfolk Ballroom I - Floor 1

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 2023 conference.

General | 4:30pm - 6:00pm

Opening Session

Location: Hampton Ballroom - Floor 3

Opening Remarks

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

Welcome from CASA

Erik Bungo, Produce Safety Program Supervisor, Virginia Department of Agriculture and Consumer Services and CASA Representative to the AFDO Board of Directors

Welcome from Virginia

Joseph Guthrie, Commissioner, Virginia Department of Agriculture and Consumer Services

IFPTI: Cohort XI Graduation Ceremony

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

Endowment Foundation Update

Doug Saunders, Endowment Foundation Board

President's Address

Elisabeth Wirsing, Sr. Environmental Health Program Manager, Division of Environmental Health, Vermont Department of Health

Glenn W. Kilpatrick Memorial Conversation on Food Safety Leadership

Stephen Ostroff, M.D., Ostroff Consulting, LLC **and Michael R. Taylor**, Board Member Emeritus, Stop Food Illness **moderated by Joseph Corby**, Senior Board Advisor, Association of Food and Drug Officials

General | 6:30pm - 7:30pm

Welcome Reception

Location: Norfolk I-IV - Floor 1

General | 8:00pm 

Endowment Foundation Benefit Event

Location: Norfolk V & VI - Floor 1

 **Ticket required**

EDUCATION SESSIONS

GENERAL | 8:00am - 8:15am

Announcements and Awards

Location: Hampton Ballroom - Floor 3

Speakers:

Elisabeth Wirsing, Sr. Environmental Health Program Manager, Division of Environmental Health, Vermont Department of Health

GENERAL | 8:15am - 8:50am

Commissioner's update on the U.S. Food and Drug Administration's Food Program

Location: Hampton Ballroom - Floor 3

Moderator: Elisabeth Wirsing, Sr. Environmental Health Program Manager, Division of Environmental Health, Vermont Department of Health

Speakers:

Dr. Robert M. Califf, Commissioner, U.S. Food and Drug Administration

GENERAL | 8:50am - 9:15am

Food Safety Initiatives at U.S. Department of Agriculture Food Safety Inspection Service

Location: Hampton Ballroom - Floor 3

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

Speakers:

Dr. José Emilio Esteban, Under Secretary for Food Safety, Office of Food Safety, U.S. Department of Agriculture

GENERAL | 9:15am - 9:40am

Foodborne Illness Initiatives: The CDC Perspective

Location: Hampton Ballroom - Floor 3

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

GENERAL | 9:40am - 10:00am

U.S. Food and Drug Officials (FDA), U.S. Department of Agriculture (USDA) and Centers for Disease Control and Prevention (CDC) Joint Question and Answer

Location: Hampton Ballroom - Floor 3

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

Speakers:

Dr. Robert M. Califf, Commissioner, U.S. Food and Drug Administration

Dr. José Emilio Esteban, Under Secretary for Food Safety, Office of Food Safety, U.S. Department of Agriculture

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

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

Location: Hampton Ballroom Foyer - Floor 3

GENERAL | 10:30am - 11:30am

Food Safety the Next Generation

Location: Hampton Ballroom - Floor 3

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

Speakers:

Jason Evans, Dean, College of Food Innovation and Technology, Johnson & Wales University

GENERAL | 11:30am - 12:00pm

Tackling Innovation: Evaluating Tech-Enabled Equipment Under the NSF/ANSI Standards

Location: Hampton Ballroom - Floor 3

Learn more about the NSF certification process and other similar processes and how they are applied to food equipment technology solutions to ensure they meet food safety sanitation standards.

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

Speakers:

Derek DeLand, Environmental Health Programs Manager, Regulatory Affairs, NSF

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

FOOD | 1:30pm - 3:00pm

FSMA Implementation - Goals Fulfilled and Unfulfilled

Location: Marriott Ballroom IV - Floor 4

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.

Panelists will discuss their thoughts on FSMA implementation and efforts to improve collaboration.

Moderator: Ellen Buchanan, Audit Staff Director, U.S. Food and Drug Administration

Speakers:

Jennifer McEntire, Founder, Food Safety Strategy, LLC

Donald Prater D.V.M., Acting Director, Office of Food

Policy and Response, U.S. Food and Drug Administration

Brian Ronholm, Director of Food Policy, Consumer Reports

Douglas Stearn, Deputy Director of Regulatory Affairs, Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration

Roberta Wagner, Vice President of Regulatory and Technical Affairs: Consumer Brands Association (CBA)



Ticket required

Monday, June 12, 2023

OUTBREAK | 1:30pm - 3:00pm

Shifting from outbreak response to outbreak prevention: the collaborative approach to designing and implementing FDA Prevention Strategies

Location: Marriott Ballroom V-VII - Floor 4

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.

Moderator: Carrie Rigdon, Research Director, Association of Food and Drug Officials

Panelists:

Stephen Hughes, Prevention Coordinator, FDA CFSAN, Office of Food Safety

Tim Jackson, Senior Science Advisor for Food Safety, FDA CFSAN, Office of Food Safety

Michelle Kusnier, Rapid Response Team Food Safety Specialist, Michigan Department of Agriculture and Rural Development

Rachel Roberts, President, American Mushroom Institute

Connie Fisk, Produce Safety Program Manager, Washington State Department of Agriculture

Vivien McCurdy, Food Protection Division Director, Indiana Department of Public Health

PRODUCE | 1:30pm - 2:15pm

Benefits of Collaboration of State Produce Programs and State Marketing Programs

Location: Marriott Ballroom I-III - Floor 4

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.

Moderator: Kristin Esch, Produce Safety Expert, PSN, FDA

Speakers:

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

Justin McConaghy, Produce Safety and Cottage Foods Coordinator, Oklahoma Department of Agriculture, Food, and Forestry

Kristina Banks, Produce Safety Specialist, Senior, Virginia Department of Agriculture and Consumer Services

RETAIL | 1:30pm - 3:00pm

Retail Program Standards "Show and Tell"

Location: Norfolk Ballroom III & IV- Floor 1

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.

Moderator: Valerie A. Potopsingh, MPA, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Speakers:

Tiara Smith, Program Analyst, National Association of County and City Health Officials

Dan Anderson, Retail Food Regulatory Program Standards Administrator, Kentucky Department for Public Health, Food Safety Branch

Deanna Copeland, Retail Food Safety Director, Association of Food & Drug Officials

Katherine Del Mundo, RS/REHS, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Melissa G. Ham, REHS, Environmental Senior Consultant- FDA Retail Program Standards Coordinator, Wake County Government, Environmental Services/Environmental Health and Safety

Shawna Johnson, MPH, Environmental Health Specialist Food Program Lead, Boulder County Public Health (CO)

Katey Kennedy, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Steven C. Natrass, MPH, REHS, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Lisa M. Potopsingh, Associate Public Health Sanitarian, Suffolk County Department of Health Services, Bureau of Public Health Protection (NY)

Christine Vazquez, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Carolyn White, MPH, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Laura M. Wildey, MS CP-FS, Senior Program Analyst, National Environmental Health Association

Anna Yates, BS, RS, Director of Environmental Health, Jersey County Health Department (IL)

Jennifer Costolo-Michael, MS, RS., Sanitarian Lead, Monongalia County Health Department

Monday, June 12, 2023

EDUCATION SESSIONS

BODY - ART | 1:30pm - 2:00pm

Basic Science Related to Tattoo Inks

Location: Chesapeake 1 & 2 - Floor 4

This presentation will discuss the basic science of what is in tattoo inks and how they age, what the research indicates about tattoo inks and what concerns are around pigments in inks; specifically, regarding how pigments break down and why pigments break down.

Moderator: Ben Shaw, Owner, Archetype Tattoo

Speaker:

John Sweirk, Assistant Professor, Binghamton University,
Department of Chemistry

PRODUCE | 2:15pm - 3:30pm

Being Creative When Verifying Qualified Exemptions

Location: Marriott Ballroom I - III - Floor 4

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.

Moderator: Ben Marshall, Produce Safety Expert, PSN, FDA

Panelists:

Rene Nieto, Program Coordinator - Produce Safety, Texas
Department of Agriculture

Michael Botelho, Produce Safety Director, Massachusetts
Department of Agriculture Resources

Matt Fout, Produce Safety Manager, Ohio Department of
Agriculture

Duane Sinning, Program Manager, Colorado Department of
Agriculture

BODY-ART | 2:00pm - 2:30pm

Where We Stand in Purity of the Inks/Pigments Due to Their Sourcing

Location: Chesapeake 1 & 2 - Floor 4

This presentation will address where science is currently, what the analytical data is telling us, and where we stand in terms of purity of the inks/pigments due to the sourcing of materials.

Moderator: Ben Shaw, Owner, Archetype Tattoo

Speaker:

John Sweirk, Assistant Professor, Binghamton University,
Department of Chemistry

BODY-ART | 2:30pm - 3:00pm

Body Art Facility Plan Check/Plan Review

Location: Chesapeake 1 & 2 - Floor 4

This presentation is an overview of a facility operational plan, the review process, and how this can help regulators navigate inspections of body art facilities.


Moderator: Ben Shaw, Owner, Archetype Tattoo

Speakers:

Cathy Montie, Body Art Safety Trainer, Cathy Montie Body Art
Training Company

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

Location: Hampton Ballroom Foyer - Floor 3

 Ticket required

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

Explore Innovation, Technology, and New Products from Around the World

Location: Norfolk Ballroom III & IV - Floor 1

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!

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.

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

Speakers:

Chris Rupert, Food Policy & Innovation Manager, Compass Group

Carlos Menes, Senior Director, Food Safety & PQA, Service
Operations, Sodexo

Ecolab Prep N' Print

Jordan Meaker, Corporate Account Manager - Food Safety
Solutions, EcoLab

Bear Robotics Servi

Doug McCaskill, Regional Sales Executive, Bear Robotics

Ben Mowrey, Robotics Field Engineer, Bear Robotics

Kiwibot

Mateo Mayor, Head of Government Relations & BI, Kiwibot

PizzaForno

Travis Edmondson, Chief Development Officer, PizzaForno

Stratix Labs

Mark Mulvahill, Chief Executive Officer, Stratix Labs

PRODUCE | 3:30pm - 4:30pm

How State Programs are Handling Mixed Type Facilities

Location: Marriott Ballroom I - III - Floor 4

We will discuss those inspections that fall under 21 CFR Part 112 and Part 117 and those that fall under 21 CFR Part 112. Conversations include are inspectors cross-trained to do these inspections, are there MOUs with other programs, and what obstacles have been encountered.

Moderator: Aaron Finley, Produce Safety Program Office
Administrator, New York State Department of Agriculture and
Markets

Speakers:

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

Connie Fisk, Produce Safety Program Manager, Washington State
Department of Agriculture

Matt Fout, Produce Safety Manager, Ohio Department of
Agriculture

Steve Schirmer, Produce Safety Field Administrator, New York
State Department of Agriculture and Markets

Monday, June 12, 2023

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

NEHA Body Art Model Code - Building Blocks to a Cohesive Regulatory Program

Location: Chesapeake 1 & 2 - Floor 4

This presentation will discuss the Body Art Model Code (BAMC), which is the only comprehensive model code that addresses current body art issues and public health risks. This presentation will give you an inside look at what the process of updating the BAMC looked like from start to finish and briefly outline significant changes that were made to the code. You will not only gain a greater understanding of how the BAMC is updated, but also major insights that can be applied to other code update processes as well.

Moderator: Megan Snyder, Manager, Drugs and Medical Devices, Texas Department of State Health Services

Speakers:

Sadie Shervheim, Project Coordinator, National Environmental Health Association (NEHA)

Christl Tate, Associate Director, Programs, EZ, National Environmental Health Association

BODY-ART | 4:15pm - 5:30pm

Body Art Inspection, Negotiation Tools

Location: Chesapeake 1 & 2 - Floor 4

This presentation is interactive and allows inspectors and body artists to simulate a body art inspection and the various situations that might be encountered. Participants (regulators and artists, alike) will be able to get hands on experience, ask questions, focus on engagement, and learn how to build trust between regulator and artist.

Moderator: Megan Snyder, Manager, Drugs and Medical Devices, Texas Department of State Health Services

Speakers:

Michael Crea, Executive Director, Florida Environmental Health Association

Selina Medina, President, Alliance of Professional Tattooist's

PRODUCE | 4:30pm - 5:30pm

Innovative Programs

Location: Marriott Ballroom I - III - Floor 4

How an innovative program design can turn obstacles into opportunities in areas including program sharing and staffing in the offseason, and more.

Moderator: Steve Pilis, Produce Safety Program Coordinator, Massachusetts Department of Agriculture Resources

Panelists:

Duane Sinning, Program Manager, Colorado Department of Agriculture

Ananda Fraser Ramirez, Chief Program Development - Produce Safety Coordinator, Rhode Island Department of Environmental Management

Riley Boland, Senior Consumer Protection Specialist, Missouri Department of Agriculture

GENERAL | 6:30pm



Monday Night Event - Dinner Cruise Aboard the Spirit of Mount Vernon

Location: Off-site

Experience the best of Norfolk, Virginia! Dine, dance along to the DJ, and enjoy unbelievable views during the 3-hour dining cruise along the Elizabeth River. The Spirit of Mount Vernon is a three-level dining vessel with two interior climate-controlled dining decks and three exterior observation decks.

The cruise route taken offers views of some of the mighty ships and submarines of the Navy's Atlantic Fleet, the Merrimac Battle Site, Fort Norfolk, and the Portsmouth Naval Hospital to name a few.

Ticket includes dinner buffet, cruise and one drink ticket.

Monday, June 12, 2023



Ticket required

EDUCATION SESSIONS

GENERAL | 8:00am - 8:15am

Announcements and Awards

Location: Hampton Ballroom - Floor 3

*Elisabeth Wirsing, Sr. Environmental Health Program Manager,
Division of Environmental Health, Vermont Department of Health*

GENERAL | 8:15am - 8:45am

Implementing the redesign of the U.S. Food and Drug Administration's Food Plan

Location: Hampton Ballroom - Floor 3

Speaker:

Dr. Janet Woodcock, Principal Deputy Commissioner, U.S. Food and Drug Administration

GENERAL | 8:45am - 9:45am

Tale of the Cocktail Napkin - the 25 Year Effort to Develop a Nationally Integrated Food Safety System

Location: Hampton Ballroom - Floor 3

Moderator: Dionne Crawford, Manager of US Restaurant Food Safety, McDonald's Corporation

Speakers:

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

Joseph Reardon, Senior Director of Food Safety Programs, National Association of State Departments of Agriculture

Katherine Simon, Food and Feed Safety Division Director, Minnesota Department of Agriculture

Alan Tart, Deputy Director, Office of Partnerships, U.S. Food and Drug Administration

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

Location: Hampton Ballroom Foyer - Floor 3

GENERAL | 10:15am - 11:15am

30th Anniversary of Jack-in-the-Box Outbreak

Location: Hampton Ballroom - Floor 3

2023 is the 30th anniversary of the Jack in the Box E.coli outbreak that involved 73 different Jack in the Box locations which sickened over 700 people in four states, led to 171 hospitalizations, and 4 deaths. As a new attorney, Bill Marler represented and successfully litigated a \$15.6 million settlement for the most severely injured victim from this outbreak, which was the largest food safety case at that time. His continued success as a food safety litigator led to, he and classmate Bruce Clark, founding Marler Clark Law Firm, the nation's first and currently most recognized law firm focusing solely on helping victims of foodborne illness.

Moderator: Brian Ronholm, Director of Food Policy, Consumer Reports

Speaker:

William "Bill" Marler, Attorney, Marler Clark, The Food Safety Law Firm

GENERAL | 11:15am - 12:00pm

Attracting and Retaining Talent in the New World of Work Introduction

Location: Hampton Ballroom - Floor 3

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:

- 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*

Moderator: Jessica Badour, Workforce & Communication Coordinator, Association of Food and Drug Officials

Speaker:

Bob Lavigna, Senior Fellow - Public Sector, Ultimate Kronos Group

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

Tuesday, June 13, 2023

FOOD | 1:30pm - 2:15pm

Open Sesame: Sesame as the Newest Allergen

Location: Marriott Ballroom IV - Floor 4

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.

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

Speakers:

Judi Lazaro, Senior Director of Global Sales, AIB International
Sarah Sorscher, Director of Regulatory Affairs, Center for Science in the Public Interest

OUTBREAK | 1:30pm - 3:00pm

Powdered Infant Formula: Where are we now and what did we learn?

Location: Marriott Ballroom V - VII - Floor 4

The nationwide response to the 2021-22 *Chronobacter sakazakii* 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.

Moderator: Carrie Rigdon, Research Director, Association of Food and Drug Officials

Panelists:

Kim Livsey, Senior Emergency Response Coordinator, Office of Human and Animal Food Operations, U.S. Food and Drug Administration

Kristin Garcia, Director, Food Safety and Nutrition Division, Supplemental Nutrition and Safety Programs, U.S. Department of Agriculture

Colby Brown, Rapid Response Team Coordinator, Georgia Department of Agriculture

PRODUCE | 1:30pm - 2:15pm

Risk and Inspection Frequency

Location: Marriott Ballroom I - III - Floor 4

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.

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

Panelists:

Emily Hollingsworth, Produce Safety Specialist, Michigan Department of Agriculture and Rural Development

Rene Nieto, Program Coordinator, Texas Department of Agriculture

Danielle Runion, Arizona Produce Safety Rule Program Manager, Arizona Department of Agriculture

Joe Reardon, Senior Director of Food Safety Programs, NASDA

RETAIL | 1:30pm - 3:00pm

The evolution of food safety culture - a journey into the past, present, and future

Location: Norfolk Ballroom III & IV - Floor 1

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!

Moderator: Christopher J. Smith, Director, Retail Food Protection Branch 3, Office of State Cooperative Programs, U.S. Food & Drug Administration

Speakers:

Benjamin Chapman, Ph.D., Department Head Professor, Food Safety Specialist, Department of Agricultural and Human Sciences, North Carolina State University, NC State Extension
Adam Kramer, ScD, MPH, RS, CDR, US Public Health Service, Centers for Disease Control and Prevention, National Center for Environmental Health, Division of Environmental Health Science and Practice, Water, Food and Environmental Health Services Branch

Jay L. E. Ellingson, Ph.D., Food Protection Administration - Chief Scientific Officer, Kwik Trip, Inc.

Christine Sylvis, REHS, Environmental Health Supervisor, Regulatory Support Office, Southern Nevada Health District | Environmental Health | Food Compliance and Enforcement

Chris Waldrop, MPH, Senior Health Scientist, Office of Analytics and Outreach, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration

Mark "Mick" Miklos, CP-FS, Advisory Partner, Active Food Safety, LLC, Sr. Retail Food Safety Subject Matter Expert, AFDO

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

Body Art Committee Update

Location: Chesapeake 1 & 2 - Floor 4

This presentation will discuss what the AFDO Body Art Committee has done and where we are going.

Moderator: Cathy Montie Wolenchuk, Body Art Safety Trainer, Cathy Montie Body Art Training Company

Speakers:

Ken Coleman Stevenson, VP Regulatory, Ceutical Labs

EDUCATION SESSIONS

Tuesday, June 13, 2023

CANNABIS | 1:30pm - 2:00pm

FDA Cannabis Update

Location: Norfolk Ballroom I - Floor 1

After careful review, the FDA has concluded that a new regulatory pathway for CBD is needed because of the potential risk of CBD to human and animal health, and the incompatibility of CBD with food and dietary supplement regulations. The FDA is prepared to work with Congress to develop authorities for a new pathway that balances individuals' desire for access to CBD products with the regulatory oversight to manage its risks.

Moderator: **Lezli Engelking**, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

Speaker:

Patrick Cournoyer, Ph.D, Senior Science Advisor, U.S. Food and Drug Administration

FOOD | 2:15pm - 3:00pm

A Different Kind of Animal: Food Safety Risks and the Path Forward to the Regulation of Cell-Cultured and Plant-Based Meat

Location: Marriott Ballroom IV - Floor 4

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.

Moderator: **Charlie Kalish**, Customer Success Manager, Association of Food and Drug Officials

Speakers:

Justin Kolbeck, Co-Founder & CEO, Wildtype Foods

Aaron Pleitner, Ph.D., Senior Scientist, Impossible Foods

PRODUCE | 2:15pm - 3:00pm

Emergency Response - Are You Ready?

Location: Marriott Ballroom I - III - Floor 4

Emergency Response: 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.

Moderator: **Vivien McCurdy**, Director, Indiana Department of Health

Panelists:

Summer Williams, RRT Manager and Recall Coordinator, Georgia Department of Agriculture

Shay Frankenfield, Produce Safety Compliance Officer, South Carolina Department of Agriculture

Kris Gasperic, RRT/Produce Safety Program Manager, Indiana Department of Health, Food, Protection Division

Amber Matulis, Produce Safety Unit Manager, Michigan Department of Agriculture and Rural Development

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

GMP of Manufacturing Inks (Safe Manufacturing of Inks)

Location: Chesapeake 1 & 2 - Floor 4

This presentation will discuss the new requirements that are coming with the passage of the Modernization of Cosmetic Regulation Act of 2022 and how this may impact manufacturers.

Moderator: **Cathy Montie Wolenchuk**, Body Art Safety Trainer, Cathy Montie Body Art Training Company

Speaker:

John Misock, Senior Regulatory Consultant, Ceutical Labs, Inc.

CANNABIS | 2:30pm - 3:00pm

Balancing Intent and Impact: Prioritizing Stakeholder Groups in a Cannabis Federal Regulatory Framework

Location: Norfolk Ballroom I - Floor 1

In the rapidly evolving landscape of cannabis legalization, crafting a comprehensive federal regulatory framework is essential to ensure the industry's responsible and sustainable growth while mitigating potential risks. However, achieving a harmonious balance between the intent of regulations and their actual impact on various stakeholder groups is a complex challenge.

Join us in this thought-provoking session as we delve into the intricacies of prioritizing stakeholder groups within a Cannabis Federal Regulatory Framework and explore the critical role of effective regulation and its profound implications for the cannabis industry's successful development.

Moderator: **Lezli Engelking**, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

Speakers:

Lezli Engelking, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

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

Brett Goldman, Partner, OCan Group

Steve Bevan, Partner, OCan Group

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

Location: Hampton Ballroom Foyer - Floor 3

FOOD | 3:30pm - 4:30pm

Data System Development and Implementation: An Experiential Learning Adventure

Location: Marriott Ballroom IV - Floor 4

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?

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

Speakers:

Lisa Creason, Chief Strategy and Growth Officer, Precise Software Solutions, Inc

Gena Reich, Policy and Performance Administrator, Washington State Department of Agriculture

Emily Hollingsworth, Produce Safety Specialist, Michigan Department of Agriculture & Rural Development

RETAIL | 3:30pm - 4:30pm

The Maltese Oyster

Location: Norfolk Ballroom III & IV - Floor 1

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.

Moderator: Joseph Graham, Water Recreation and Food Safety Section Manager, Washington State Department of Health

Speakers:

Sarah Good, Plant Program Manager, Virginia Department of Health, Division of Shellfish Safety

Christina Bongo-Box, Senior Director of Global Quality Assurance, Church's Texas Chicken

PRODUCE | 3:30pm - 3:45pm

Emergency Response - Are You Ready? (Continued)

Location: Marriott Ballroom I-III - Floor 4

Emergency Response Continuation:

OUTBREAK | 3:30pm - 5:30pm

Novel perspectives on Unique Outbreaks

Location: Marriott Ballroom V-VII - Floor 4

Join us to learn how outbreak investigation tools help solve outbreaks. This session features five unique outbreak presentations, each highlighting a specific investigation tool: epidemiology, traceback, sampling, and environmental assessment.

Moderator: Carrie Rigdon, Research Director, Association of Food Officials

E. coli Outbreak Linked to Frozen Falafel

Lauren Edwards, Rapid Response Team Epidemiologist, Michigan Department of Agriculture and Rural Development

Don't Let Traceback Make You Melon-choly

Merri Cross, Grant Coordinator, Iowa Department of Inspection and Appeals

State Sampling and Solving Outbreaks

Tracy Hawkins, Epidemiologist, Coordinated Outbreak Response and Evaluation Network, U.S. Food and Drug Administration

FSIS Directive 10,000.1 Assessment Overview

Bryce Merrill, Microbiologist, Office of Public Health Science, Food Safety and Inspection Service, U.S. Department of Agriculture

On-Farm Investigation of Salmonella typhimurium in Michigan Blueberries

Amber Matulis, Produce Safety Unit Manager, Michigan Department of Agriculture and Rural Development

CANNABIS | 3:30pm - 4:00pm

AFDO Cannabis Committee Meeting

Location: Norfolk Ballroom I - Floor 1

A forum for discussion of issues associated with cannabis products and the associated activities of state regulatory agencies who deal with these products.

Speaker:

Tressa McGill, Association of Food and Drug Officials

Lezli Engelking, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

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

FDA Update

Location: Chesapeake 1 & 2 - Floor 4

This presentation will provide an overview of ongoing activities at the U.S. Food and Drug Administration (FDA) regarding tattoo inks and pigments, and the implications of The Modernization of Cosmetic Regulations Act of 2022 (MoCRA). Included in the MoCRA provisions are facility registration and product listing, mandatory recall authority, and mandatory reporting of serious adverse events all of which have implications for the tattoo industry. This presentation will provide an overview of cosmetics regulations including the major provisions of MoCRA and examples of ongoing work that supports the mission of the FDA to protect public health. It will address the safety of tattoo inks and permanent makeup that have continued to increase in popularity over the past several decades, both in the United States and globally, focusing on ongoing research activities.

Moderator: John Misock, Senior Regulatory Consultant, Ceutical Labs, Inc.

Speaker:

Linda M Katz, M.D., M.P.H. Director, Office of Cosmetics and Colors, U.S. Food and Drug Administration

PRODUCE | 3:45pm - 5:00pm

Unique Challenges Associated with Non-Traditional Farming Methods

Location: Marriott Ballroom I-III - Floor 4

The unique challenges associated with indoor production, hydroponics and greenhouses, wild and farmed mushrooms, and microgreens.

Moderator: Michael Botelho, Produce Safety Director, Massachusetts Department of Agriculture Resources

Speakers:

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

Kim Carlen, Program Manager, Pennsylvania Department of Agriculture

Ryan Burnette, Director, Kentucky Department of Agriculture

Cathy Rubin, Produce Coordinator, Tennessee Department of Agriculture

EDUCATION SESSIONS

Tuesday, June 13, 2023

CANNABIS | 4:00pm - 4:30pm

From the Front Lines: A Physicians Perspective on Cannabis and Patient Care

Location: Norfolk Ballroom I - Floor 1

In the realm of healthcare, the use of cannabis as a therapeutic option has gained significant attention in recent years. As patients increasingly explore alternative treatments, it is essential to understand the perspective of physicians on the front lines of patient care. This session provides a unique opportunity to gain insights from a pain management physician with firsthand experience integrating cannabis. Join us for a compelling and informative session as we delve into the benefits, challenges, and considerations surrounding the use of cannabis in medical treatments.

Moderator: **Lezli Engelking**, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

Speaker:

Dr. Soorena Khojasteh, MD, System Chief, Pain Medicine, Main Line Health

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

General Standards of Ink Manufacturing

Location: Chesapeake 1 & 2 - Floor 4

This presentation will look at modern tattoo ink manufacturing and global availability.

Moderator: **John Misock**, Senior Regulatory Consultant, Ceutical Labs, Inc.

Speaker:

Sean Brown, City Council Member, Public Safety and Health, Village of Volente

FOOD | 4:30pm - 5:30pm

Attracting and Retaining Talent in the New World of Work - Breakout Session

Location: Marriott Ballroom IV - Floor 4

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.

Moderator: **Jessica Badour**, Workforce & Communication Coordinator, Association of Food and Drug Officials

Speakers:

Bob Lavigna, Senior Fellow - Public Sector, Ultimate Kronos Group

CANNABIS | 4:30pm - 5:30pm

Unveiling Hidden Risks: Prioritizing Worker Health and Safety in the Cannabis Industry

Location: Norfolk Ballroom I - Floor 1

The rapidly growing cannabis industry has witnessed remarkable expansion over the past decade, with increased legalization and shifting societal attitudes. Amidst a flourishing new market, it becomes crucial to shed light on a paramount concern that is often overlooked: the health and safety of workers within the cannabis industry. This session will delve into the hidden risks to worker safety and well-being while exploring effective strategies and practical solutions that prioritize and enhance health and safety in cannabis cultivation, manufacturing, processing, distribution, and retail operations.

Moderator: **Lezli Engelking**, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

Speaker:

Niki Holm, Risk Control Advisor, IMA Corp
Thuy Vu, Thuy Vu Consulting

RETAIL | 4:30pm - 5:30pm

Don't Refuse to Reuse (Food Containers)

Location: Norfolk Ballroom III & IV - Floor 1

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!

Moderator: **Christopher Sortino**, Chief, Bureau of Public Health Protection, Suffolk County Department of Health Services

Speakers:

Traci Slowinski, US Restaurant Food Safety Manager, McDonald's Corporation

Lisa M. Potopsingh, Associate Public Health Sanitarian, Suffolk County Department of Health Services, Bureau of Public Health Protection (NY)

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

Chris Rupert, Food Policy & Innovation Manager, Compass Group

PRODUCE | 5:00pm - 5:30pm

What are the Successes and Opportunities in your Program

Location: Marriott Ballroom I-III - Floor 4

State produce programs have an opportunity to discuss what is working in their program, what are their challenges, and suggestions for resolution.

Moderator: Joe Reardon, Senior Director of Food Safety Programs, NASDA

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

Tattoo Ink and Convergence with Nanotechnology

Location: Chesapeake 1 & 2 - Floor 4

Advances in modern science and engineering have made it possible to create tiny functional devices as small as a tattoo pigment. This presentation will discuss emerging research on the use of nanotechnology and microtechnology in tattoo-related applications ranging from body art to biohacking to medicine, with a view toward how these technologies might impact body art, and even how we interact with our skin in the not-so-distant future.

Moderator: John Misock, Senior Regulatory Consultant, Ceutical Labs, Inc.

Speaker:

Carson Bruns, Assistant Professor of Mechanical Engineering, ATLAS Institute, University of Colorado Boulder

GENERAL | 6:30pm - 7:30pm

President's Reception

Location: Presidential Foyer - Floor 3

Please join President Elisabeth Wirsing 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: Hampton Ballroom - Floor 3

All are welcome to join - included in registration.

Wednesday, June 14, 2023

RETAIL | 8:00am - 10:00am

Celebrating 30 years of the FDA Food Code and Inspiring Public Health for the Next Generation!

Location: Norfolk Ballroom III & IV - Floor 1

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.

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.

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.

Please join us for an amazing learning experience! Here are the key takeaways for this session:

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

Moderators:

Dionne Crawford, Manager of US Restaurant Food Safety, McDonald's Corporation

Tara Paster Cammarata, FMP, CP-FS, President/CEO, Cenza, Inc.

Speakers:

Glenda R. Lewis, Director, Retail Food Protection Staff, Center for Food Safety and Applied Nutrition / Office of Food Safety, U.S. Food and Drug Administration

Valerie A. Potopsingh, MPA, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Elisabeth Wirsing, MPH, Sr. Environmental Health Program Manager, Food & Lodging Program, Vermont Department of Health

Carolyn White, MPH, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

Kimberly Stryker, Program Manager, Food Safety and Sanitation Program, Alaska Department of Environmental Conservation

Steve Mandernach, Executive Director, Association of Food & Drug Officials

Tuesday, June 13 - Wednesday, June 14, 2023

EDUCATION SESSIONS

BODY-ART | 8:00am - 8:45am

ISO and Body Art Products

Location: *Chesapeake 1 & 2 - Floor 4*

This presentation will discuss the key features of ISO 9001 and ISO 22716, and what you need to know as a regulator or manufacturer about these systems.

Moderator: *Ken Coleman Stevenson, VP Regulatory, Ceutical Labs*

Speaker:

Jeremy Miller, PhD. Action Strategy

CANNABIS | 8:00am - 8:30am

Cannabis Show and Tell

Location: *Marriott Ballroom IV - Floor 4*

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.

Moderator: *Lezli Engelking, President & Founder, FOCUS - Foundation of Cannabis Unified Standards*

Speaker:

Eliel Melendez, Vice President of Quality, Jushi Holdings

CANNABIS | 8:30am - 10:00am

Cannabis Remediation Strategies and Decontamination Strategies

Location: *Marriott Ballroom IV - Floor 4*

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.

Moderator: *Lezli Engelking, President & Founder, FOCUS - Foundation of Cannabis Unified Standards*

Speaker:

Tess Eidem, Ph.D. Chief Scientist, Rogue Micro

Kyle Baker, Chief Scientific Officer, Clean Theory

BODY-ART | 9:00am - 9:45am

Topical Anesthetics and Body Art Products

Location: *Chesapeake 1 & 2 - Floor 4*

This presentation will discuss myths and the challenges to regulation, including labeling and use, of topical anesthetics used in body art products.

Moderator: *Ken Coleman Stevenson, VP Regulatory, Ceutical Labs*

Speaker:

*Selina Medina, President, Alliance of Professional Tattooist's
John Misock, Senior Regulatory Consultant, Ceutical Labs, Inc.*

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

Location: *Hampton Ballroom Foyer - Floor 3*

RETAIL | 10:30am - 11:15am

OK, so we have the data- Let's Talk Retail Risk-Based Inspections!

Location: *Norfolk Ballroom III & IV - Floor 1*

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!

Moderators:

Deanna Copeland, Retail Food Safety Director, Association of Food & Drug Officials

Elisabeth Wirsing, MPH, Sr. Environmental Health Program Manager, Food & Lodging Program, Vermont Department of Health

Valerie A. Potopsingh, MPA, Retail Food Specialist, Office of State Cooperative Programs, United States Food and Drug Administration

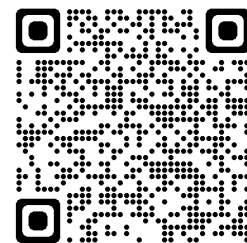
Speakers:

Catherine Feeney, MBA, RD, LDN, Director of Environmental Health, Rhode Island Department of Health

Amber A. Grisamore, Food Safety and Lodging Program Manager, Kansas Department of Agriculture

David Morales, Managing Supervisor, Environmental Services, Maricopa County (Arizona)

Andre C. Pierce, MPA, REHS, Director, Retail Food Protection Division, Office of State Cooperative Programs, United States Food and Drug Administration



Use this QR Code during this interactive session

Wednesday, June 14, 2023

BODY-ART | 10:30am - 11:15am

Saline Removal of Cosmetic Tattoos

Location: Chesapeake 1 & 2 - Floor 4

By shifting the balance of osmolarity in a cosmetic tattoo, the tattoo can effectively be lightened and unwanted pigment in the skin can be removed. This service is performed similar to a cosmetic tattoo, however rather than using colors, a hypertonic saline solution is used to shift the cell size essentially causing the color to be removed.

Moderator: Michael Crea, Executive Director, Florida Environmental Health Association

Speaker:

Shanan Zickefoose, Executive Director, Saline Removal of Cosmetic Tattoos, Society of Permanent Cosmetic Professionals

CANNABIS | 10:30am - 12:30pm

Strategies for Improving Cannabis Inspections

Location: Marriott Ballroom IV- Floor 4

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.

Moderator: Lezli Engelking, President & Founder, FOCUS - Foundation of Cannabis Unified Standards

Speaker:

Ben Allmand, Principal, Prospice Consulting
Cori Muse, Food Safety Scientist, Muse Food Safety Solutions, LLC

BODY-ART | 11:15am - 12:30pm

The Alliance of Professional Tattooists (APT) Formal Introduction

Location: Chesapeake 1 & 2 - Floor 4

This presentation will discuss the who, what, and why of the Alliance of Professional Tattooists and how they support industry and regulatory professionals.

Moderator: Michael Crea, Executive Director, Florida Environmental Health Association

Speaker:

Shahn Anderson, President, Alliance of Professional Tattooists

RETAIL | 11:15am - 12:30pm

Don't Let Emergencies Blow You Away

Location: Norfolk III & IV - Floor 1

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.

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.

Moderator: Courtney Mickiewicz, Biologist, FDA CFSAN, Processed Produce Safety Branch

Speakers:

Summer Williams, Rapid Response Team Program Manager and Recall Coordinator, Georgia Department of Agriculture
Bridget Sweet, Director of Public Health, Amtrak
LaDesia Taylor, Compliance Supervisor, National Restaurant Association
Alicia Collins, REHS, Food Safety Program Manager, Steritech

CANNABIS | 12:30pm - 1:00pm

Wrap Up and Q & A

Location: Marriott Ballroom IV - Floor 4

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 programing needs for cannabis inspectors going forward.