

## 128th AFDO Educational Conference Agenda Outline

	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
<b>FRIDAY - June 7, 2024   8:00 AM - 5:00 PM EST</b>							
Workshop	Workshop 1	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>
<b>SATURDAY - June 8, 2024   8:00 AM - 5:00 PM EST</b>							
Workshop	Workshop 1	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>
	Workshop 2	Sat		8:00 AM	4:15 PM	Food Chemistry 101	<p>Food chemistry comprises the structure and function of foods, which are inextricably linked to human health and nutrition. This six-hour workshop is designed for the food regulatory professional to learn the latest about color additives, PFAS, pesticide residues, mycotoxins, and heavy metals including a discussion of subsampling. Public health risks of these emerging issues will be discussed along with what we test for and how testing occurs.</p>

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Workshop	Workshop 3	Sat		8:00 AM	5:00 PM	Eight Key Elements to Process Improvement Success	<p>Does your jurisdiction have a big project upcoming or are you struggling to get an existing project off the ground? Come Climb the Process Improvement Ladder with us where we teach you the eight key elements for successfully completing your project. Whether you are implementing a new process or updating one to meet changes in technology or regulation, this straightforward not overengineered, or over complicated approach will get you there!</p> <p>Examples of projects where Process Improvement would benefit your jurisdiction: creating a new application form, implementing new inspection software, implementing new laws or regulations, changes to licensing structures or fees, or anywhere in between.</p> <p>This one-day offering is an excerpt from the AFDO course: Process Improvement for Regulators-A Training Practitioner Certificate Experience designed for food and feed programs by giving them the tools necessary to facilitate and lead their programs in new and/or complex projects. This certificate experience includes a four-hour virtual component, four-day in-person course, and four monthly check-in calls where we guide you through your project</p>
	Workshop 4	Sat		1:00 PM	5:00 PM	Chat at Your Service: Integrating AI into Your Food Safety Routine	<p>Dive into the future of food safety with our workshop, "Chat at Your Service: Integrating AI into Your Food Safety Routine," a 4-hour interactive session at the AFDO event. Designed for food safety professionals, this workshop offers a comprehensive introduction to generative AI, focusing on ChatGPT and other AI technologies, and how they can be applied to enhance food safety practices. Through a blend of instruction, practical exercises, and discussions on ethics, security, and the future of AI, participants will gain hands-on experience in integrating AI tools into their work routines. The workshop format encourages lively participation and is flexible to adapt to the audience's engagement, ensuring a rich learning experience that blends foundational knowledge with cutting-edge applications in food safety. Please bring a laptop or mobile device to access the freely available generative AI tools you'll use during this workshop.</p>
	Workshop 5	Sat		1:00 PM	5:00 PM	The Risk-Based Inspections Trail: Where are you along the journey?	<p>This interactive workshop is designed for Retail Program Managers to explore Risk-Based Inspections. Where is your program on the trail to reach the Risk-Based Inspections summit? Whether you are just starting out on Risk-Based Inspections or have been on the Risk-Based Inspection path for years, this workshop will help you along the way. Join us to see where your program is on this journey, what direction your next steps should be, and get some tools to conduct more effective Risk-Based Inspections.</p>

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<b>SUNDAY - June 9, 2024   8:00 AM - 5:30 PM EST</b>							
<b>Workshop</b>	Workshop 1	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>
<b>Opening Session</b>	General	Sun	210	8:00 AM	11:30 AM	Taking Your Instructor Skills from Ordinary, to Extraordinary!	<p>Get ready for an interactive learning experience that will challenge your current way of delivering training. Walk away with new ideas on how to engage your participants and make not-so-exciting topics the most memorable and enjoyable for your learners. Let's go from ordinary, to EXTRAORDINARY together!</p> <p>Who should attend: If you deliver training and have a mindset of continuous learning and improvement, then this session is perfect for you!</p>
	General	Sun	210	8:00 AM	11:30 AM	Adapt and Thrive: Cultivating Change Management Concepts	<p>Unravel the mysteries of change by discovering how to lead and implement change techniques that help your team adapt and thrive.</p> <p>Who should attend: Anyone that is in a position to lead, seeking to be in a position to lead, or is given opportunities to lead</p>
	General	Sun	210	8:00 AM	11:30 AM	Retail Foods Program Managers Roundtable Discussion (INVITE ONLY)	
	General	Sun	210	8:00 AM	11:30 AM	Manufactured Foods Program Managers Roundtable Discussion (INVITE ONLY)	
	General	Sun	60	11:30 AM	12:30 PM	Lunch	

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	General	Sun	90	12:30 PM	2:00 PM	Barbara/Alan/ OP	
	General	Sun	90	2:00 PM	3:30 PM	Live Podcast Recording of Food Safety Talk	
	General	Sun	60	3:30 PM	4:30 PM	First Time Attendee Orientation	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	Sun	90	4:30 PM	6:00 PM	Opening Session	
	General	Sun	60	6:30 PM	7:30 PM	Welcome Reception	
<b>MONDAY - June 10, 2024   8:00 AM - 5:30 PM EST</b>							
General Session	General	Mon	30	8:00 AM	8:30 AM	U.S. Food and Drug Administration Jim Jones	
	General	Mon	20	8:30 AM	8:50 AM	U.S. Food and Drug Administration Michael Rogers	
	General	Mon	20	8:50 AM	9:10 AM	Centers for Disease Control and Prevention	
	General	Mon	20	9:10 AM	9:30 AM	U.S. Department of Agriculture	
	General	Mon	30	9:30 AM	10:00 AM	Q&A - Panel Discussion with Federal Leaders	
	General	Mon	30	10:00 AM	10:30 AM	Break	
	General	Mon	90	10:30 AM	12:00 PM	Building Trust in a Post-Truth World	We used to agree on facts, even when we disagreed on how they should be applied or exactly what they meant. Not anymore. Today, we live in a post-truth world where an online influencer may have more social credibility than leading scientists. In this session, Charlie Arnot, CEO of the Center for Food Integrity, will explain how we got here and more importantly how we can make the science-based information we rely on, relevant and meaningful to an increasingly skeptical public. The session will include workshop activities using real life examples like the growth in cottage foods and home-based restaurants. Come prepared to learn and work as we apply the trust building principles to these challenging topics.
	General	Mon	90	12:00 PM	1:30 PM	Lunch	

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	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
Food Track 1	Food	Mon	45	1:30 PM	2:15 PM	Consumer Risk Communication and Education on Food Safety	
	Food	Mon	45	2:15 PM	3:00 PM	Innovations for Food Donations	USDA reports that 44.2 million people didn't have enough to eat and didn't know where their next meal would come from in 2022. Even more people – 1 in 5 in the United States – turn to food banks, food pantries, and other food programs to feed their families. The need for nourishing, safe food is great. How do we rise to the challenges? Join us to share your innovative approaches, ask questions, and learn from each other in a discussion with a variety of experts who work to end hunger.
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	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>
Food Track 2	Food	Mon	90	1:30 PM	3:00 PM	Food Safety Culture	Communication topics that bring industry and regulators together.
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	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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	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
Outbreaks Track	Food	Mon	90	1:30 PM	3:00 PM	Outbreak Lessons Learned: Unique Locations, Products, and Approaches	Join us to hear from your state and local health colleagues as they share their lessons learned from outreach responses that included some very unique products, environments, and investigational approaches.
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	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	Retail	Mon	90	1:30 PM	3:00 PM	Building a Sustainable Future- Utilizing the Retail Program Standards to Support Your Success	Whether you are newly enrolled in the Retail Program Standards, have dabbled in the Standards, or have successfully met and verified one or more Standards, one question keeps coming up for jurisdictions: "How do I maintain conformance with the Retail Program Standards when our workforce and priorities are ever changing?" This session will equip you with tools, resources, and information needed to support your jurisdiction's success with the Retail Program Standards now and in the future!
	Retail	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Retail	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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Produce Track	Produce	Mon	45	1:30 PM	2:15 PM	Produce Safety Regulations: Basics to Understanding the Rule for Retail and Manufactured Food Programs	The Produce Safety Rule as it Applies to the both the Retail and Manufactured Food Programs.
	Produce	Mon	45	2:15 PM	3:00 PM	Adjacent and Nearby Land Use (ANLU) - How Can a State Monitor and Evaluate	
	Produce	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Produce	Mon	60	3:30 PM	4:30 PM	All Mushrooms are Edible But Some Only Once	Mushrooms are a hot topic for both produce and retail food programs. How are wild-foraged and farm raised mushrooms handled under the Produce Safety Rule and how is it determined if mushrooms are approved source for retail programs.
	Produce	Mon	60	4:30 PM	5:30 PM	Controlled Environment Agriculture (CEA's) : and Conversations with those Growers	
Cannabis Track	Cannabis	Mon	90	1:30 PM	3:00 PM	State of the Cannabis Economy	
	Cannabis	mon	30	3:00 PM	3:30 PM	Break	
	Cannabis	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>
Body-Art Track	Body-Art	Mon	60	1:30 PM	2:30 PM	TBD	
	Body-Art	Mon	30	2:30 PM	3:00 PM	TBD	
	Body-Art	Mon	30	3:00 PM	3:30 PM	Break	
	Body-Art	Mon	45	3:30 PM	4:15 PM	TBD	
	Body-Art	Mon	75	4:15 PM	5:30 PM	TBD	

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<b>Tuesday - June 11, 2024   8:00 AM - 5:30 PM EST</b>							
<b>General Session</b>	General	Tues	90	8:00 AM	9:30 AM	Cottage Foods... sometimes you must eat your vegetables!	
	General	Tues	30	9:30 AM	10:00 AM	Food Safety Culture - A perspective from the C-Suite	
	General	Tues	30	10:00 AM	10:30 AM	Break	
	General	Tues	90	10:30 AM	12:00 PM	Food Safety in the Modern Context	As a follow-up to his 2023 presentation on the opportunities and challenges inherent in teaching, training and employing Generation Z, Dr. Evans will discuss effective strategies for ensuring robust food safety teams and outcomes in light of changing food trends, foodservice innovation and cultural headwinds.
	General	Tues	90	12:00 PM	1:30 PM	Wiley Awards Lunch	
<b>Food Track 1</b>	Food	Tues	90	1:30 PM	3:00 PM	The Gray Zone of is it a food, a supplement, or a drug? and Emerging Food Safety Challenges	
	Food	Tues	30	3:00 PM	3:30 PM	Break	
	Food	Tues	120	3:30 PM	5:30 PM	FDA's Food Traceability Rule: Are You Ready?	The FDA Food Traceability Rule -- the last major FSMA regulation -- requires the food industry to collect, maintain and share data up and down the supply chain to facility tracing up and down the supply chain. With an effective date of January 2026, this rule impacts every type of food business, from farm to retail, and in between. Learn more about the FDA requirements, current implementation efforts and challenges, and some of the tips and tricks from the A-team of food safety and traceability experts.
<b>Food Track 2</b>	Food	Tues	90	1:30 PM	3:00 PM	Data Visualization	
	Food	Tues	30	3:00 PM	3:30 PM	Break	
	Food	Tues	120	3:30 PM	5:30 PM	Artificial Intelligence	
<b>OutBreaks Track</b>	Food	Tues	90	1:30 PM	3:00 PM	Let's Get to the Root of the Issue! Root Cause Analysis and Corrective Actions from the Regulatory and Industry Perspective	Root Cause Analysis can be most valuable when it's used proactively, before a foodborne illness outbreak has occurred. Join us to learn how industry, academic, and regulatory partners are working to incorporate RCA into their work culture.
	Food	Tues	30	3:00 PM	3:30 PM	Break	
	Food	Tues	120	3:30 PM	5:30 PM	Who Collected What from Where?!? Multi-Partner Response Coordination after Collecting a Positive LFFM Produce Sample	Join us to learn more about how states have coordinated and communicated with their various partners when responding to a positive sample result collected under the Laboratory Flexible Funding Model



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Retail Track	Retail	Tues	90	1:30 PM	3:00 PM	Communication Blunders Unveiled: A Theatrical Exploration of Challenges for Regulators & Industry	Attend this session to help avoid your own "outtakes!" Sit in on this fun, interactive role-play dialogue between food safety regulators and industry to help you become a "star" on the food safety "Walk of Fame." Learn communication tips and best practices from a panel of presenters (and maybe even join a skit yourself!).
	Retail	Tues	30	3:00 PM	3:30 PM	Break	N/A
	Retail	Tues	60	3:30 PM	4:30 PM	EPCOT: a journey through food safety inspection and cross-cultural foods	Embark on a captivating journey through this engaging session, where we will unravel the intricate tapestry of food safety in cultural cuisines. From the earthy richness of dried wood ear mushrooms in Asian dishes to the unique Alaskan tradition of seal blubber utilization, and the vibrant flavors of Kimchi in Korean fare, we'll explore the food safety implications of these culturally significant ingredients.
	Retail	Tues	60	4:30 PM	5:30 PM	Seeking Norovirus Reduction: Developing New and Improved Employee Health Tools	The AFDO Healthy People 2030 Norovirus Workgroup has been working in collaboration with others on the development of new and improved employee health assessment tools in the fight against Norovirus. Hear from workgroup leaders from FDA and CDC on the status of this crucial work at retail and how you can provide input and get involved.
Produce Track	Produce	Tues	60	1:30 PM	2:30 PM	Clean First, Don't Sanitize the Dirt	Cleaning before sanitizing is key for food safety. Learn about the biological hazards, understand why you must remove the dirt before sanitizing, and glean knowledge of how good sanitary design is key.
	Produce	Tues	30	2:30 PM	3:00 PM	LGMA and the Romaine Test & Learn Study	"For the first time ever, Romaine farmers are sharing and aggregating data to advance food safety in leafy greens. The Romaine Test & Learn program requires farmers to use standardized testing for both pre-harvest and finished product. The data that farmers submit will be analyzed over a period of two years to identify risks and improve food safety."
	Produce	Tues	30	3:00 PM	3:30 PM	Break	
	Produce	Tues	60	3:30 PM	4:30 PM	New Developments for the Ag Water Rule	
	Produce	Tues	30	4:30 PM	5:00 PM	Produce Standards	Building a Stronger State Produce Program using the Produce Regulatory Program Standards (PRPS)
	Produce	Tues	30	5:00 PM	5:30 PM	Fireside Chat	
Cannabis Track	Cannabis	Tues	90	1:30 PM	3:00 PM	Cannabis Worker Health & Safety	
	Cannabis	Tues	30	3:00 PM	3:30 PM	Break	
	Cannabis	Tues	60	3:30 PM	4:30 PM	Remediation & Decontamination	
	Cannabis	Tues	60	4:30 PM	5:30 PM	Virginia's Approach to Hemp Derived Cannabinoids: An Interview with Pamela Miles	

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Body-Art Track	Body-Art	Tues	45	1:30 PM	2:15 PM	TBD	
	Body-Art	Tues	45	2:15 PM	3:00 PM	TBD	
	Body-Art	Tues	30	3:00 PM	3:30 PM	Break	
	Body-Art	Tues	45	3:30 PM	4:15 PM	TBD	
	Body-Art	Tues	45	4:15 PM	5:00 PM	TBD	
	Body-Art	Tues	30	5:00 PM	5:30 PM	TBD	
<b>Wednesday - June 12, 2024   8:00 AM - 12:30 PM EST</b>							
Retail Track	Retail	Wed	60	8:00 AM	9:00 AM	Changing the Picture! The Landscape of State Retail Food Programs	The Retail State Surveys 2.0 were completed with State Retail Program Managers in 2023. These interviews asked over 40 questions about staffing, training programs, risk-based inspections, compliance, and the Retail Standards. So, what's new in the retail food landscape? Bring your coffee and join us to hear about the colorful landscape of State Retail Programs.
	Retail	Wed	60	9:00 AM	10:00 AM	Knowledge is Power! Experience this One-of-a-Kind Educational Adventure on Variances and HACCP Plans for Specialized Processes at Retail!	<p>Be in the KNOW! Experience this 60-Minute Power Surge and Feel the Power of this Extraordinary Session on Variances and HACCP Plans for Specialized Processes at Retail!</p> <p>Meet the Regulatory Experts that approve hundreds of Variances in one calendar year! Get insider information on policies, procedures, and setting expectations as it relates to Variances, HACCP Plans, and Special Processes at Retail.</p> <p>AFDO has a "new guidance tool" for your toolbox on how to meet the recommended requirements of the FDA Food Code in Relation to Specialized Processing Methods at Retail.</p> <p>"Guidance for Developing HACCP Plans for Specialized Processes at Retail"</p> <ul style="list-style-type: none"> <li>•Section 1: Introduction to Food Safety Systems</li> <li>•Section 2: The Preliminary Steps</li> <li>•Section 3: Utilizing the 7 Principles of HACCP</li> <li>•Section 4: General Food Code Requirements</li> <li>•Section 5: Reduced Oxygen Packaging Methods</li> <li>•Section 6: Preservation of Proteins</li> <li>•Section 7: Other Specialized Processing Methods</li> <li>•Section 8: HACCP Templates by Process Type</li> <li>•Section 9: Prerequisite Program Templates and Model Policies</li> <li>•Section 10: Sample Forms</li> </ul>
	Retail	Wed	30	10:00 AM	10:30 AM	Break	

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	Retail	Wed	90	10:30 AM	12:00 PM	A Real World Who Done It! Can you crack the FBI Outbreak at Retail?	<p>This interactive session empowers you to apply critical thinking skills to be proactive and preventive as it relates to foodborne illness outbreaks! A real-world retail mystery where in this session we learn to solve the FBI Outbreak! Industry, Regulatory, and Academia will investigate, question, and explore:</p> <ul style="list-style-type: none"> <li>•false flags, challenges, and barriers;</li> <li>•knowing and applying critical thinking;</li> <li>•how to direct your resources;</li> <li>•working efficiently;</li> <li>•providing tools;</li> <li>•messaging to your Team; and</li> <li>•being solution driven.</li> </ul> <p>No one saw this coming! Can you crack the Foodborne Illness Outbreak at Retail?</p>
Body-Art Track	Retail						
	Body-Art	Wed	120	8:00 AM	10:00 AM	TBD	
	Body-Art	Wed	30	10:00 AM	10:30 AM	Break	
	Body-Art	Wed	45	10:30 AM	11:15 AM	TBD	
	Body-Art	Wed	75	11:15 AM	12:30 PM	TBD	
Tour	Cannabis	Wed	540	8:00 AM	5:00 PM	<b>Meijer Distribution Center and NSF Laboratory Tour</b>  <b>Stop 1: Meijer Distribution Center</b>  <b>Stop 2: NSF Laboratory Tour</b>	<p>What is an automated Witron Distribution Center?</p> <p>A fully automated warehouse is a facility that uses automated logistics solutions to carry out all operations, from goods receiving to the processing of orders and their subsequent dispatch. These centers are characterized by minimal operator intervention in their logistics processes.</p>
	Cannabis	Wed	390	8:00 AM	2:30 PM	<b>Cannabis Tour</b>  <b>PMT Cultivation, Inc.</b>	

Additional Details provided on the AFDO Conference website:  
<https://www.afdo.org/events/128th-afdo-annual-educational-conference/>