

129th AFDO Educational Conference Agenda Outline

	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
SATURDAY - June 21, 2025 8:00 a.m. - 5:00 p.m. EDT							
	Workshop 1	Sat	240	1:00 p.m.	5:00 p.m.	A Murder Mystery Matinée: Mastering Outbreak Investigation Skills and Identifying Root Causes	Was it Colonel Mustard in the preparation area with the <i>Salmonella</i> -tainted lettuce, or Miss Scarlet in the kitchen with the undercooked burger? In this murder mystery, attendees will engage in an interactive scenario where they must investigate a mysterious illness outbreak and identify the root cause. This hands-on experience aims to improve problem-solving abilities in conducting outbreak investigations. Focusing on developing effective interviewing techniques, utilizing outbreak investigation resources, and determining how and why outbreaks occur, this session provides a comprehensive learning experience. By the end of the exercise, attendees will have a deeper understanding of the critical steps involved in outbreak investigations and the importance of identifying root causes.
	Workshop 2	Sat	240	1:00 p.m.	5:00 p.m.	The Risk-Based Inspections Trail: Where Are You Along the Journey?	<p>Audience the Course Should be Promoted To: Retail Regulatory Leaders</p> <p>Who Should Attend: Retail regulatory food safety leaders who want to improve their retail food inspection program by exploring the elements of an effective risk-based inspection program.</p> <p>Course Description:</p> <ul style="list-style-type: none"> ·Learn what a risk-based approach to retail food safety inspections is and why it's important. ·Learn how to determine the next steps to develop your risk-based inspection program. ·Learn how to monitor and evaluate the effectiveness of your risk-based inspection program. <p>Whether you are just starting out on risk-based inspections for your retail food program or have been on the risk-based inspection path for years, this workshop will help you along the way. Learn 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>
	Workshop 3	Sat	240	1:00 p.m.	5:00 p.m.	Leadership Workshop: Tools to Inspire and Influence	<p>Success in today's workplace demands the ability to project authority, think creatively, motivate others, and tackle challenges with confidence. In this high-energy, interactive workshop, Nancy Singer, adjunct professor at the University of Southern California, and AFDO board members (Angela, Kimberly, Pam, and Brad), will lead you through hands-on activities designed to build these essential leadership skills.</p> <ul style="list-style-type: none"> * Project authority by leveraging attire, body language, and tone to shape perceptions. * Communicate effectively with clear, concise, and persuasive talks that resonate with others * Motivate and advocate by inspiring your peers and presenting compelling arguments. * Handle challenges gracefully using proven frameworks for giving feedback, resolving conflicts, and navigating tough conversations. <p>Through practical scenarios and engaging exercises, you'll enhance critical thinking, creativity, and collaboration skills. Leave the session with actionable strategies to inspire those around you and lead with confidence.</p>

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SUNDAY - June 22, 2025 8:00 a.m. - 5:30 p.m. EDT							
Pre-Conference Activities	General	Sun	240	8:00 a.m.	12:00 p.m.	Talking to Decision Makers: What to Say and How to Say it	<p>Managers are busy. They have too many things to do and not enough time to do them. When they come to work, they have their time planned out. When one of their employees requests a meeting, the manager expects the employee to explain the issue succinctly and what the manager needs to do. Employees who can describe the issue in 30 seconds or less are considered assets to an organization and get rewarded with promotions and outstanding performance reviews.</p> <p>During a high-energy, interactive session, Nancy Singer, adjunct professor at University of Southern California, will demonstrate how to prepare and describe an issue in 30 seconds using the “What”, “So what,” and “Now what” pattern. She will also explain how to respond to a manager’s probing questions. After the formal presentation, attendees will be divided into teams with two other participants, provided case studies, and given the opportunity to apply the concepts.</p> <p>Upon the conclusion of the program, participants will be able to:</p> <ul style="list-style-type: none"> * Identify traits that demonstrate credibility * Recognize the importance of being able to succinctly present an issue
	General	Sun	240	8:00 a.m.	12:00 p.m.	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.</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	240	8:00 a.m.	12:00 p.m.	Grant Reporting Activities & eRA Commons Walk-Thru	
	General	Sun	240	8:00 a.m.	12:00 p.m.	Retail Foods Program Managers Roundtable Discussion (INVITE ONLY)	
	General	Sun	240	8:00 a.m.	12:00 p.m.	Manufactured Foods Program Managers Roundtable Discussion (INVITE ONLY)	
	General	Sun	90	12:00 p.m.	1:30 p.m.	Lunch	
	General	Sun	90	1:30 p.m.	3:00 p.m.	Live Podcast Recording of Food Safety Talk	Dr. Don and Professor Ben will record a live episode of their (mostly) biweekly hit food safety podcast called Food Safety Talk. They have been recording together for almost 13 years and still strive to be relevant, funny, and informative... or, at the very least, make each other laugh. Don and Ben will open the session by talking about food safety in the news. After they cover the stories of the day (and anything else they have on their minds), they will take questions from the audience.
	General	Sun	15	3:00 p.m.	3:15 p.m.	Break	

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	General	Sun	60	3:15 p.m.	4:15 p.m.	First-Time Attendee Orientation	AFDO considers first-time attendees to be VIPs at the Annual AFDO Conference. If this is your first AFDO meeting, you're invited to attend the First-Time Attendee Welcome Reception being held in your honor. During the session, you'll 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 taking place during the 2025 conference.
Opening Session	General	Sun	90	4:15 p.m.	5:45 p.m.	Opening Session	Introductory Remarks and Welcomes Moderator: Steve Mandernach Speaker: Adam Buuck, MPH, CPH, Associate Deputy Commissioner, Consumer Protection Division Department of State Health Services Endowment Foundation Address Speaker: Cynthia Culmo President's Address: Speaker: Angela Montalbano Glenn W. Kilpatrick Memorial Conversation Moderator: Joe Corby Speakers: Natalie Adan & Elisabeth Wirsing
Event	Event	Sun	60	6:30 p.m.	7:30 p.m.	Welcome Reception & Exhibitor Showcase	
	Event	Sun	120	8:00 p.m.	10:00 p.m.	Endowment Foundation Benefit	Live Band Karaoke supporting the AFDO Endowment Foundation
MONDAY - June 23, 2025 8:00 a.m. - 5:30 p.m. EDT							
General Session	General	Mon	90	8:00 a.m.	9:30 a.m.	THRIVE: Strategies to Foster Resilience and Well-Being	As we walk through times of great uncertainty and unpredictability, many people are struggling with high levels of stress. Demands can skyrocket even more in the face of a crisis. It can be overwhelming ... knowing where to start or how to help others. In this presentation, Dr. Mollie Marti, founding CEO of the nonprofit Worldmaker Resilience Institute, shares research-based strategies that can make a big difference as you navigate adversity and prepare for crisis. You will leave with practical tools to strengthen yourself and others.
	General	Tue	30	9:30 a.m.	10:00 a.m.	IFIC on American Perceptions	
	General	Mon	30	10:00 a.m.	10:30 a.m.	Break	
	General	Mon	90	10:30 a.m.	12:00 p.m.	Virtually Extinct: Reviving Human Interaction for More Effective Teams	Now several years into the virtual work experiences that have affected nearly every organization in the economy, Dr. Evans will discuss the empirical implications of this massive cultural shift for work performance and workplace culture and will present big ideas for how to reintroduce real human interaction into how our professional teams communicate, network, and succeed.
	General	Mon	90	12:00 p.m.	1:30 p.m.	Lunch	

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	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
Food Track	Food	Mon	90	1:30 p.m.	3:00 p.m.	Fifty States, Fifty Regulatory Requirements? The not-so slow Fracturing of Interstate Commerce in the United States	<p>The U.S. Food and Drug Administration (FDA) and U.S. state regulators cooperate to enforce federal laws and regulations, and work jointly on inspections and enforcement efforts. The Food, Drug and Cosmetic Act (FD&C Act) has, for almost a century, been the law of the land for food safety.</p> <p>In 2025, more than 100 bills were proposed in U.S. state legislatures focused on food safety issues, some calling for bans or warning labels and many without any scientific justification or assessment regarding the actual safety of the products or substances being banned. The FDA is not taking proactive steps to engage on these state bills or remind state legislators of its jurisdiction and legal authority. Where is this trend heading? How will we maintain food safety regulations at the national level? Will Congress provide answers?</p>
	Food	Mon	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Food	Mon	30	3:30 p.m.	4:00 p.m.	The Past, Present, and Future of Digital Food Safety Management	<p>Join us on a journey through the evolution of food safety technology—past, present, and future!</p> <p>In this session, you'll explore the latest in digitally driven food safety management systems and discover the innovations shaping the future of food operations. Walk away empowered with the knowledge to proactively safeguard product safety and identify key areas for continuous improvement.</p>
	Food	Mon	90	4:00 p.m.	5:30 p.m.	Applying Outbreak Lessons Learned to Strengthen Food Safety Improvements	<p>Despite ongoing advancements in food safety, multiple outbreaks in 2024 revealed persistent gaps in both public and private sector oversight. This two-part session offers attendees a unique opportunity to examine these challenges through the lens of real-world investigations and explore how missed root causes continue to undermine prevention.</p> <p>In Part 1, Frank Yiannas will apply outbreak lessons learned from a career in both the public and private sector. His session offers a unique opportunity to explore several outbreaks and how regulatory investigations repeatedly fail to identify the root causes, which would aid in prevention.</p> <p>Part 2 will feature a moderated panel discussion that expands the conversation to explore recurring failures across the food system - and what can be done to address them. Panelists will share insights and practical strategies to strengthen root cause analysis, improve information-sharing, and translate lessons learned into lasting preventive action.</p> <p>Attendees will leave with actionable tools and a clearer understanding of how to strengthen investigative and prevention practices across the food system.</p>

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	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
Retail Track	Retail	Mon	90	1:30 p.m.	3:00 p.m.	New Handwashing Evidence: No Soap? No Water? No Worry!	Drs. Don Schaffner (Department Chair, Rutgers University) and Jim Arbogast (Consultant, JW Arbogast Advanced Science Consulting) will highlight the most relevant published hand-washing evidence since 2019. Findings presented at the October 2024 Infectious Diseases Society of America conference will be reviewed in depth. This study directly compared a 20-second soap-and-water hand wash to two alcohol-based protocols, using the ASTM E2784 Standard Test Method to measure effectiveness. Both pathogen removal and food transfer rates were measured. Learn the latest in hand-washing protocols and applications for food preparation at temporary venues and emergency situations with limited water availability.
	Retail	Mon	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Retail	Mon	30	3:30 p.m.	4:00 p.m.	The Past, Present, and Future of Digital Food Safety Management	Join us on a journey through the evolution of food safety technology—past, present, and future! In this session, you'll explore the latest in digitally driven food safety management systems and discover the innovations shaping the future of food operations. Walk away empowered with the knowledge to proactively safeguard product safety and identify key areas for continuous improvement.
	Retail	Mon	90	4:00 p.m.	5:30 p.m.	Applying Outbreak Lessons Learned to Strengthen Food Safety Improvements	Despite ongoing advancements in food safety, multiple outbreaks in 2024 revealed persistent gaps in both public and private sector oversight. This two-part session offers attendees a unique opportunity to examine these challenges through the lens of real-world investigations and explore how missed root causes continue to undermine prevention. In Part 1 , Frank Yiannas will apply outbreak lessons learned from a career in both the public and private sector. His session offers a unique opportunity to explore several outbreaks and how regulatory investigations repeatedly fail to identify the root causes, which would aid in prevention. Part 2 will feature a moderated panel discussion that expands the conversation to explore recurring failures across the food system - and what can be done to address them. Panelists will share insights and practical strategies to strengthen root cause analysis, improve information-sharing, and translate lessons learned into lasting preventive action. Attendees will leave with actionable tools and a clearer understanding of how to strengthen investigative and prevention practices across the food system.
	Produce	Mon	45	1:30 p.m.	2:15 p.m.	Troubled Waters: Tackling Issues With Wells	Explore critical issues surrounding wells and water quality on farms, with a focus on uncommon but impactful challenges. Learn how to identify potential vulnerabilities in water systems and mitigate risks.

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Produce Track	Produce	Mon	45	2:15 p.m.	3:00 p.m.	Growing in the Dark: Illuminating Food Safety Blind Spots in Hydroponic Systems	Explore the current landscape of food safety in hydroponic systems, highlighting crucial knowledge gaps from water management through harvest that could impact produce safety. Evidence-based analysis of existing research and industry practices identify key areas where additional research and standardized protocols are urgently needed to ensure the safety of hydroponically grown produce.
	Produce	Mon	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Produce	Mon	60	3:30 p.m.	4:30 p.m.	Scrub-a-Dub-Dub: Exploring Sanitizers in the Produce Industry Including Usage and Labels	A panel will provide an in-depth look at different sanitizers used in the produce industry as well as intended usage, labels, and tolerance levels. New and current resources will be provided and a group activity will challenge attendees to review approved usage and concerns. An update regarding the recent Sanidate 12 announcement will also be discussed.
	Produce	Mon	60	4:30 p.m.	5:30 p.m.	R.E.S.P.O.N.S.E. ... Find Out What It Means to Me	Experience some hands-on activities as we break down the who, what, when, and where of all our partners when it is time to respond to an outbreak.
Cannabis Track	Cannabis	Mon	90	1:30 p.m.	3:00 p.m.	Chaos: No Standard Testing Rules, Product Recalls, and Continued Rampant Lab Shopping	<ol style="list-style-type: none"> 1. Cannabis Testing Regulations by State – Results of microbial testing rules analyses identified test types, gaps, and trends: Test number, total count test action levels, and test combinations for each sample type varied by state. Conversely, specific species test action levels were more consistent. 2. Cannabis Product Recalls by State – Results of recall analyses from 21 states showed diversity, incomplete information, and lack of transparency. Five states accounted for >75% of the recalls; 73% of the recalls involved contaminant(s) test failures; 35% and 30% were pesticide and microbial failures. 3. Lab Shopping by Analyzing Lab Testing Results – All microbial test results from 14 states were analyzed to identify possible instances of lab shopping.
	Cannabis	Mon	30	3:00 p.m.	3:30 p.m.	Break	
	Cannabis	Mon	30	3:30 p.m.	4:00 p.m.	TBD	
	Cannabis	Mon	60	4:00 p.m.	5:00 p.m.	Introducing Hemp into the Mexican Basic Food Basket (Virtual Presentation)	To explore the potential of hemp as a nutritional tool to combat prevalent health issues in Mexico, such as malnutrition, obesity, and diabetes.
Body-Art Track	Body-Art	Mon	5	1:30 p.m.	1:35 p.m.	Welcome	Opening Remarks by the BAC Co-chairs
	Body-Art	Mon	85	1:35 p.m.	3:00 p.m.	From Needles to Norms: The Evolution of Tattoo Setups & Sterilization	Join us for an interactive, hands-on journey through the history of tattoo equipment – from gritty World War II setups to the advanced systems of today. We'll explore how sterilization practices (or lack thereof) have evolved, spotlighting key moments in the fight against cross-contamination. Bring your questions! This open discussion covers gear, clients, and more.

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Body-Art	Body-Art	Mon	30	3:00 p.m.	3:30 p.m.	Break	
	Body-Art	Mon	60	3:30 p.m.	4:30 p.m.	Past, Present, and Future of Aftercare – a Scientific Perspective	
	Body-Art	Mon	60	4:30 p.m.	5:30 p.m.	FDA Update: Manufacturers & Relationship with AFDO	
Event	Event	Mon	180	6:30 p.m.	9:30 p.m.	Deep Ellum https://www.deePELLUMtexas.com	
Tuesday - June 24, 2025 8:00 a.m. - 5:30 p.m. EDT							
General Session	General	Tues	120	8:00 a.m.	10:00 a.m.	Food Safety Culture	Learn how to evaluate and strengthen food safety culture whether you are industry or regulator. This introductory will begin to introduce attendees to the concept of food safety culture and behavioral science and how to impact behavior, from the person that wrote the books, Frank Yiannas (former deputy commissioner for food policy and response at the US FDA) on food safety culture and impacting food safety with behavior. You will take home techniques you can use in your organization from this hands-on session.
	General	Tues	30	10:00 a.m.	10:30 a.m.	Break	
	General	Tues	90	10:30 a.m.	12:00 p.m.	Our sum is greater than the parts – exploring value and influence in our shared food safety system.	Join us for this multi-perspective panel discussion exploring the complexity of participating in our modern-day US food system. COVID-19 supply chain lessons, changing consumer preferences, and conflicting policy approaches are influencing food businesses and their decisions and participation in the broader food safety system. This in-depth conversation will delve into the nuance of the economic, cultural, environmental, and political issues food businesses face and the influence on planning and maintaining a safe food supply.
	General	Tues	90	12:00 p.m.	1:30 p.m.	Wiley Awards Luncheon - Included with Registration	
Track	Food	Tues	90	1:30 p.m.	3:00 p.m.	Water Reuse: Understanding the Technology, Current Uses, and Evaluating Risk	As sustainability initiatives reach new heights within the food and dietary supplement industry, the focus on water reuse has never been more critical. Organizations worldwide are prioritizing water reuse, making it essential for us to stay informed about both well-established methods and novel developments. With direct potable reuse becoming increasingly prevalent in the industries we work in and regulate, it's crucial to understand these technologies, how municipalities and businesses currently use them, and how the latest technologies mitigate risks. This is especially important as the public grows more interested in and regulations take a closer look at new chemical hazards. In this session, we'll dive into the most established methods and the latest approaches to water reuse, offering insights from regulatory, industry, municipality and scientific perspectives. Join us in exploring these innovative methods and staying ahead to ensure water safety and sustainability.
	Food	Tues	30	3:00 p.m.	3:30 p.m.	Break	

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Food T	Food	Tues	60	3:30 p.m.	4:30 p.m.	Warming Up to Non-Thermal Processes: Understanding the Uses and Building Skills to Assess Risk	This panel presentation of technical and regulatory experts will explore non-thermal processes and focus on high-pressure processing (HPP) and freeze drying. We'll begin by exploring these technologies or a solid understanding. Next, we'll identify the products that utilize them, assess the associated food safety risks, and discuss considerations for effective controls. Lastly, we'll examine regulatory applications and interpretations.
	Food	Tues	60	4:30 p.m.	5:30 p.m.	On your mark, get set, go! Food recall traceability within 24 hours or 1,440 minutes or 86,400 seconds! Go! The clock is ticking!	Are you ready? Yes, we are asking for 3,600 seconds of your time to help YOU understand better, as well as navigate FSMA 204, also known as the Food Traceability Rule. How would you rate your level of knowledge on the enhanced record-keeping requirements? The time is now: Start by marking your calendar for this interactive AFDO Conference session. Get your questions answered in real time!
Retail Track	Retail	Tues	90	1:30 p.m.	3:00 p.m.	Retail Resource Roundup	The Retail Resource Roundup is a buffet of presentations for retail food regulators in a fast-paced, speed dating-style session. Participants will leave equipped with tools, resources, and information needed to support successful retail food programs. Get a taste of a variety of different topics including data tools, allergens, ghost kitchens, the newly released Food Code Supplement, and more!
	Retail	Tues	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Retail	Tues	60	3:30 p.m.	4:30 p.m.	Mastering Active Managerial Control: Strategies for Effective Oversight and Optimization	In this interactive session we will explore Active Managerial Control Strategies, including best practices and lessons learned. Participants are challenged to do a comprehensive review of their existing policies, procedures, and processes. Are you using the most effective resources and technology to execute Active Managerial Control?
	Retail	Tues	60	4:30 p.m.	5:30 p.m.	Risk Control Plans: Take the Fear Factor Challenge – If You DARE!	Join us for an action-packed session, Risk Control Plans reimagined! One of the most underutilized tools in our food safety toolbox is a Risk Control Plan. What is it? What can it do for YOU? Together we will create risk control plans addressing some of the most common risk factors in a way that empowers! We'll find custom solutions that lead to safer food and less energy spent on enforcement or reputation recovery. You will get great resources in this session!
	Produce	Tues	45	1:30 p.m.	2:15 p.m.	A River Runs Through and Adjacent to It	Hey look ... what's that over there? Oftentimes, on inspections, we're not sure what is around the corner or at the end of the field. After working through hands-on scenarios, you will have more questions than ever – and that's a good thing!

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Produce Track	Produce	Tues	45	2:15 p.m.	3:00 p.m.	From Rookie to Pro: Training New Inspectors for Success	Ready to build a team of rock-solid inspectors? Hear how state programs cover essential skills, hands-on techniques, and strategies for fostering critical thinking and attention to detail. Learn ideas for tackling common challenges, inspiring continuous improvement, and ensuring consistency across inspectors.
	Produce	Tues	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Produce	Tues	45	3:30 p.m.	4:15 p.m.	Killing Me Softly: The Qualified Exempt Story	Issues with qualified exempt farms, due to lack of uniformity in applications, continue for states. Hear how some states verify these exemptions, the uncovered costs to a program, and the misrepresentation by some farms to avoid inspections.
	Produce	Tues	60	4:15 p.m.	5:15 p.m.	Facing the Cuts: Strategies, Solutions, and Shared Insights	State program participation for a roundtable discussion on ideas and solutions to the budget cuts.
	Produce	Tues	15	5:15 p.m.	5:30 p.m.	NASDA	
Cannabis Track	Cannabis	Tues	90	1:30 p.m.	3:00 p.m.	Texas Cannabis & Hemp Panel	<p>Objective: To explore the potential of hemp as a nutritional tool to combat prevalent health issues in Mexico, such as malnutrition, obesity, and diabetes.</p> <p>Key Points:</p> <p>Mexican health context: There are alarming rates of cardiovascular diseases and diabetes mellitus, the leading causes of mortality in the country. There is an urgent need to address malnutrition and obesity, which affect a significant portion of the population.</p> <p>Hemp as a nutritional solution: Learn details about the positive effects of hemp in the prevention and management of chronic diseases, such as diabetes and obesity; it also has potential to improve digestive health and strengthen the immune system.</p> <p>Integration of hemp into the basic food basket: Discover strategies for incorporating hemp into the daily diet of Mexicans through accessible and affordable products.</p> <p>Explore the potential of hemp to diversify the food supply and promote a healthier diet.</p> <p>Aspects to consider: Hear a report on advances in hemp research and regulation in Mexico.</p>
	Cannabis	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Cannabis	Tues	60	3:30 p.m.	4:30 p.m.	Semi-Synthetic Cannabinoids: Production & Safety Hazards	
	Cannabis	Tues	45	4:30 p.m.	5:15 p.m.	TBD	
	Cannabis	Tues	15	5:15 p.m.	5:30 p.m.	TBD	
Body-Art	Body-Art	Tues	45	1:30 p.m.	2:15 p.m.	How the Body Art Industry Collaborates with Regulatory Agencies to Ensure Public Safety, and the Importance of Developing Standard Operating Procedures	In this presentation, we will explore OSHA regulations and their relevance to NEHA's BAMC Annex, as well as the new electronic Paperless Informed Consent & Release Form System.

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Body-Art Track	Body-Art	Tues	45	2:15 p.m.	3:00 p.m.	Is Tattooing an Injection? Evaluating the Mechanics of Ink Placement with a Discussion on Pigment Migration and Photochemistry of Tattoo Removal.	Sasha will focus mainly on the mechanics behind the ink deposition process with tattooing, and will also discuss the science behind pigment migration within the skin and throughout the body. Lastly, the lecture will touch base on the photochemistry of laser tattoo removal, and what happens to the pigments and skin during that process.
	Body-Art	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Body-Art	Tues	60	3:30 p.m.	4:30 p.m.	Supplier Agreements in the Supply Chain of Inks and PMU	Supplier agreements will be discussed generally and then also as specifically related to tattoo ink from a profession-specific perspective, including the shop owner/ practitioner's relationship with ink suppliers/ distributors. We will discuss challenges and benefits that industry may realize with supplier agreements and also how such agreements can support compliance with FDA regulations for body art that involve manufacturers, practitioners, and the public and also how to make it, ultimately, a positive step for all involved.
	Body-Art	Tues	60	4:30 p.m.	5:30 p.m.	Panel Discussion: Audience Q&A	Speaker interaction: Relevant discussions between panel of conference speakers, followed by audience Q&A
Event	Event	Tues	60	5:30 p.m.	6:30 p.m.	President's Reception	
Wednesday - June 25, 2025 8:00 a.m. - 12:30 p.m. EDT							
Retail Track	Retail	Wed	60	8:00 a.m.	9:00 a.m.	Building Bridges for Success: Strengthening Industry and Regulatory Partnerships	Have you ever admired a colleague who seamlessly collaborates with their industry or regulatory counterpart, achieving remarkable results through a simple phone call or email? Imagine the possibilities if you could cultivate that same level of trust and efficiency in your partnerships. Join us as we share inspiring success stories and actionable strategies for fostering mutual respect and trust between industry and regulatory professionals. Discover how to transform your interactions into powerful, productive partnerships that drive meaningful outcomes for all stakeholders.
	Retail	Wed	60	9:00 a.m.	10:00 a.m.	Roaches and Rodents and Flies, Oh My!	People love eating at restaurants, and pests are no different. The only catch is pests don't tip and they won't leave on their own, either. Join us for an informative session on Integrated pest management (IPM) in food establishments with a varied panel of experts from academia, regulatory, and industry. Together we'll learn the risks associated with pests, effective methods to prevent and control them, and what's just an urban myth that only wastes apple cider vinegar.
	Retail	Wed	30	10:00 a.m.	10:30 a.m.	Break	

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	Retail	Wed	90	10:30 a.m.	12:00 p.m.	I See a Specialized Process – Now What? A Field Guide to Food Safety and Science at Retail	<p>Have you ever been asked to inspect a retail establishment that does one or more specialized processes? This speed dating session will connect you with seasoned experts who will share their tips and tricks for recognizing and navigating these processes.</p> <ul style="list-style-type: none"> - Learn to recognize equipment used in specialized processes. - See the basics of a retail HACCP plan. - Become familiar with reduced oxygen packaging and unpasteurized juice requirements. - Build power skills in working with retail operators.
Produce Tour	General	Wed	270	9:00 a.m.	1:30 p.m.	The Future of Agriculture Produce Tour	<p>Experience the future of agriculture with an exclusive tour of Eden Green Technology, a leader in vertical farming and sustainable innovation. The company's facility showcases how it transforms fresh produce production through cutting-edge vertical greenhouses, hyper-efficient hydroponic systems, and technology that ensures freshness and sustainability.</p> <p>The tour will depart from the hotel at 9:00 a.m., followed by an interactive 1½-hour visit. Perfect for AFDO state and local regulators ... this is your chance to see innovation in action!</p> <p>"Eden Green Technology revolutionizes agriculture with innovative vertical greenhouses, combining hydroponic systems and sustainable practices to grow fresh, local produce year-round. Using 98% less water and 99% less land than traditional farming, Eden Green minimizes environmental impact while maximizing efficiency. By shortening supply chains and reducing food waste, the company ensures fresher, more nutritious produce reaches consumers faster. Focused on scalability and community impact, Eden Green collaborates with partners to create a more sustainable, accessible, and resilient food system for the future."</p>

Additional Details provided on the AFDO Conference website:

<https://www.afdo.org/events/129th-afdo-annual-educational-conference/>