

## Greetings from the President of the Association of Food and Drug Officials . . . .

Welcome to the 123rd Annual Educational Conference of the Association of Food and Drug Officials (AFDO)! This year's conference will be both exciting and informative. Once again we will offer a choice of concurrent manufactured foods, retail foods, cannabis, and drug and device sessions, and new this year, body art and a special session on foodborne illness. Please take a look at the agenda and scheduled speakers. I hope you will agree we are in for an excellent and educational conference!

For more than a century, AFDO and its annual educational conference have **connected** food and medical products professionals in the public and private sectors, providing them a forum for **sharing** various disciplines and perspectives with the goal of **impacting** the regulatory environment to **protect** the health and welfare of the global community.

This year's conference continues in this tradition with a theme of "Industry and Regulators Partnering for a Safer Supply of Food and Medical Products." The Program Planning Committee, together with our sponsors from the Association of Food and Drug Officials of the Southern States (AFDOSS) and U.S. Food and Drug Administration (FDA), have developed an outstanding program centered around this theme. Our joint sessions cover issues of interest to both the food and drug and device attendees.

I know you will take advantage of the extensive educational, professional, and networking opportunities available at this Conference to **connect** with your colleagues, **share** your knowledge and experiences, to **impact** and **protect** the public health.

I have been honored to serve you as the AFDO President this past year! Thank you for your attendance and support of AFDO.



Steve Moris

### 2018/2019 AFDO Board of Directors



# Thank you

## AFDO Sponsors

### Gold Sponsors - \$10,000



### Bronze Sponsors - \$5,000



### Other Sponsors



AFDO is pleased to permit a diverse assortment of exhibitors and sponsors at its Annual Educational Conference. AFDO does not, however, endorse any product or service exhibited, with the exception of its Affiliate Organizations and Endowment Foundation. Third party trademarks, trade names, and logos, contained in these materials may be the trademarks or registered trademarks of their respective owners.

# SPECIAL EVENTS & ACTIVITIES AT A GLANCE

## REGISTRATION

**LOCATION:** *Grand Ballroom Prefunction - Lower Lobby Level*

Friday, June 21, 2019  
2:00pm - 5:00pm

Saturday, June 22, 2019  
7:30am - 5:00pm

Sunday, June 23, 2019  
7:30am - 4:30pm

Monday, June 24, 2019  
7:30am - 5:00pm

Tuesday, June 25, 2019  
7:30am - 5:00pm

Wednesday, June 26, 2019  
7:30am - 12:00pm

## **Saturday, June 22, 2019**

5:00 pm: *AFDO Committee Chairs & Co-Chairs Meeting*  
5:30 pm: *Fellowship Alumni Reception*

## **Sunday, June 23, 2019**

12:00 pm: *Silent Auction Opens*  
3:30 pm: *First Time Attendee Welcome Reception*  
6:30 pm: *Welcome Reception*  
8:00 pm: *AFDO Trivia & Karaoke* 💎

## **Monday, June 24, 2019**

12:00 pm: *Burditt Luncheon* 💎  
6:30 pm: *Monday Night Event* 💎

## **Tuesday, June 25, 2019**

5:45 pm: *Silent Auction Closes*  
6:30 pm: *President's Reception*  
7:30 pm: *Wiley Award Banquet*

### **Committee Meeting**

Committee Meetings are open to all attendees and will be held on Saturday, June 22, 12:30pm – 5:00pm and Sunday, June 23, 8:00am – 3:30pm

### **AFDO Ticketed Events** 💎

Please stop by the registration desk to purchase tickets to any of our ticketed events. *Tickets will be sold on a first come, first serve basis.*

**Opens: Sunday, June 23 at 12:00PM**

**AFDO Silent Auction**

**Closes: Tuesday, June 25 at 5:45pm**

You will find almost every item imaginable. You will have the opportunity to silently bid on as many items as you desire, and to bid as often as you like in this fun and competitive event. Help make this year's Silent Auction a huge success by donating a souvenir, keepsake gift or novelty item – or by bidding on items in the Auction. Please check with the staff at the AFDO Registration Desk if you wish to donate an item. All proceeds of this auction will benefit the AFDO Scholarship Fund.

### **AFDO Live Auction**

A small live auction during the Wiley Awards Banquet will also take place.

### **AFDO Trivia and Karaoke** 💎

Join your fellow AFDO members for some laughter and fun as you learn some new information, potentially win some valuable prizes and, of course, raise money for the Endowment Foundation. Don't miss out on the fun! Sunday, June 23 at 8:00 pm

### **Endowment Fund**

Make Donations at the Endowment Foundation Table located on the Promenade during the Conference. The Endowment Foundation was established in 1993 by the Board of Directors with the express purpose of raising a permanent endowment fund, to provide support to AFDO's educational and scientific mission. Separated from the general operating budget, the endowment fund is administered by its own Board of Trustees consisting of 10 AFDO members from the private sector or former government employees.

*Funding for this conference was made possible, in part, by the Food and Drug Administration through grant 1R13FD005352. The views expressed in written conference materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.*

💎 **Ticket required**

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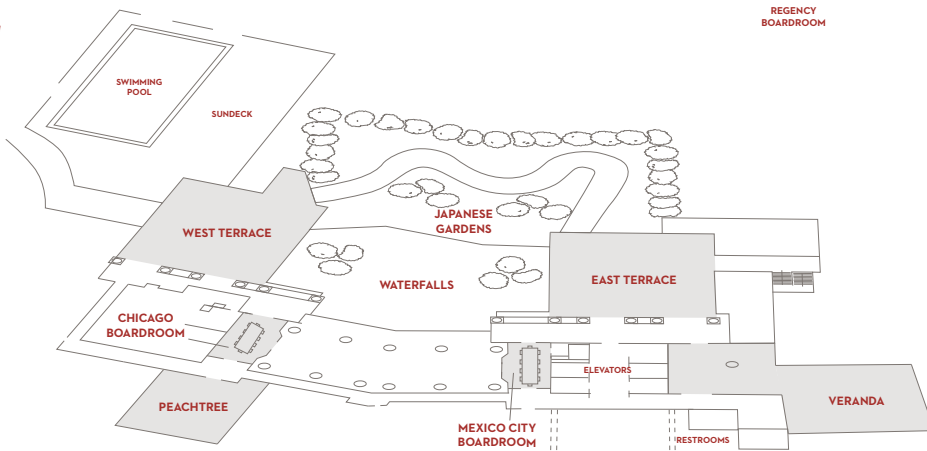
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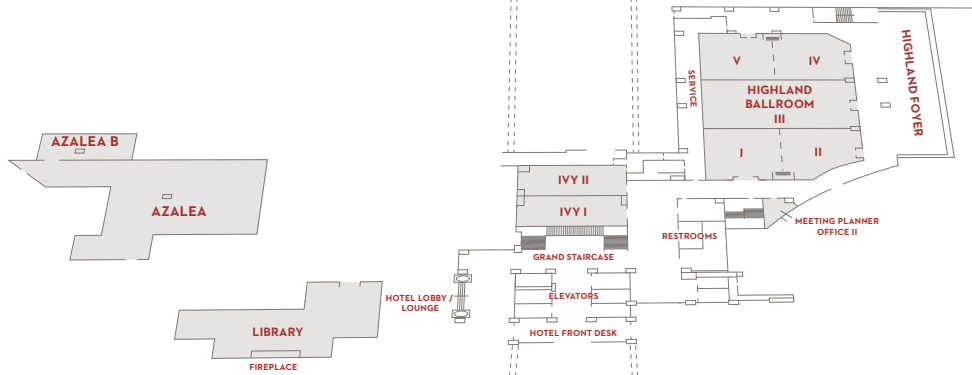
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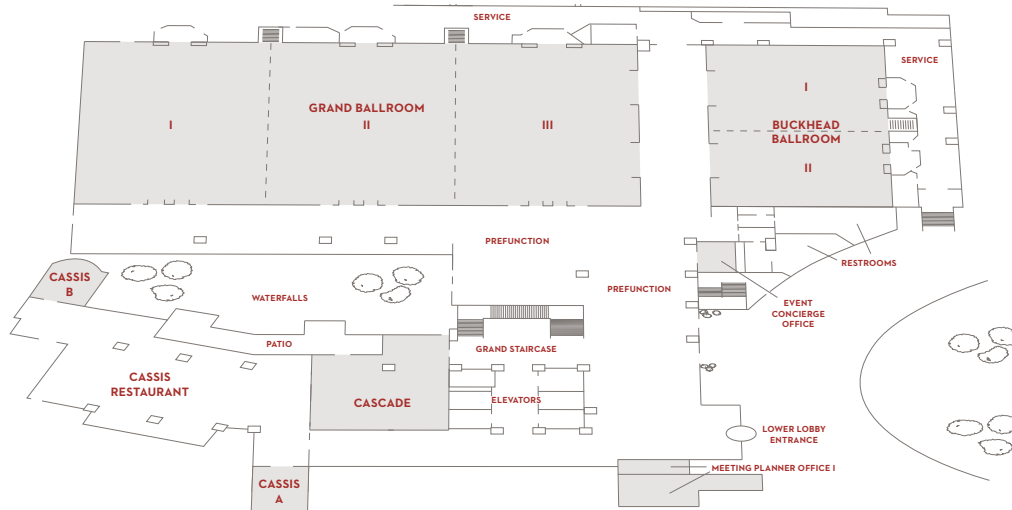
Garden Level



Lobby Level



Lower Lobby Level



# SCHEDULE AT A GLANCE

## Saturday, June 22, 2019

### WORKSHOPS

- 8:00 a.m. Environmental Sampling as a Tool for Solving Outbreaks at the Retail Food Level  
**Location: Buckhead Ballroom - Lower Lobby Level**
- 8:00 a.m. Food Processing Sanitation: Principles and Practices to Reduce Food Safety Risks  
**Location: Grand Ballroom I - Lower Lobby Level**
- 8:00 a.m. Drugs and Biologics: Are you Gambling with your next Inspection? Improving the Odds of a Favorable Outcome  
**Location: Azalea - Lobby Level**
- 9:00 a.m. Communications Workshop – Tools You Can Use to Inspire and Influence Those Inside and Outside Your Organization  
**Location: Grand Ballroom III - Lower Lobby Level**
- LUNCH ON YOUR OWN

### COMMITTEE MEETINGS

- 12:30 p.m. Food Committee | **Grand Ballroom II - Lower Lobby Level**
- 12:30 p.m. Drug and Device Committee | **Azalea - Lobby Level**
- 2:00 p.m. Food Protection & Defense Committee | **Grand Ballroom II - Lower Lobby Level**
- 2:00 p.m. Lab, Science and Technology Committee | **Grand Ballroom I - Lower Lobby Level**
- 2:00 p.m. Package Labeling Ad Hoc Committee | **Peachtree - Garden Level**
- 3:30 p.m. Retail Food Committee | **Grand Ballroom III - Lower Lobby Level**
- 3:30 p.m. Cannabis Committee | **Azalea - Lobby Level**
- 3:30 p.m. Seafood Committee | **Grand Ballroom I - Lower Lobby Level**
- 5:00 p.m. AFDO Committee Chairs and Co-Chairs Meeting | **Veranda/East Terrace - Garden Level**
- 5:30 p.m. Fellowship Alumni Reception | **Library - Lobby Level**

## Sunday, June 23, 2019

- 7:30 a.m. Continental Breakfast | **Grand Ballroom - Prefunction**
- 8:00 a.m. IFPTI Fellow Presentations | **Grand Ballroom I - Lower Lobby Level**

### COMMITTEE MEETINGS

- 8:00 a.m. Industry Associate Membership Committee | **Azalea - Lobby Level**
- 11:30 a.m. Laws and Regulations Committee | **Grand Ballroom I - Lower Lobby Level**
- 11:30 a.m. Endowment Foundation | **Library - Lobby Level**
- 11:30 a.m. Professional Development Committee | **Veranda - Garden Level**
- 12:00 p.m. LUNCH ON YOUR OWN
- 12:30 p.m. Foodborne Outbreak & Emergency Response Committee | **Grand Ballroom I - Lower Lobby Level**
- 12:30 p.m. Alumni Committee | **Veranda - Garden Level**
- 12:30 p.m. Body Art Committee | **Buckhead Ballroom I - Lower Lobby Level**
- 1:30 p.m. Produce Committee | **Grand Ballroom I - Lower Lobby Level**
- 1:30 p.m. International and Government Relations Committee | **Azalea - Lobby Level**
- 1:30 p.m. Food Recovery Ad Hoc Committee | **Library - Lobby Level**

- 2:30 p.m. Administration Committee | **Library - Lobby Level**
- 2:30 p.m. Food Protection Educational Resource Collection Ad Hoc Committee | **Veranda - Garden Level**
- 3:30 p.m. FIRST TIME ATTENDEE WELCOME RECEPTION | **Highland Ballroom II & III - Lobby Level**
- 4:30 p.m. Opening Session - All are welcome | **Grand Ballroom II & III - Lower Lobby Level**
- 6:30 p.m. WELCOME RECEPTION - All are welcome | **Grand Ballroom I & Prefunction - Lower Lobby Level**
- 8:00 p.m. AFDO TRIVIA & KARAOKE | **Buckhead Ballroom Lower Lobby Level** 💎

## Monday, June 24, 2019

### JOINT SESSIONS | Grand Ballroom - Lower Lobby Level

- 7:30 a.m. Continental Breakfast | **Grand Ballroom - Prefunction**
- 8:00 a.m. Announcements & Awards
- 8:15 a.m. U.S. Food and Drug Administration Regulatory Affairs Update
- 10:00 a.m. Break/Exhibitor Showcase
- 10:30 a.m. How to Communicate Public Health Matters with Policy Makers Effectively
- 11:00 a.m. Chief Quality Officers - Redesigning the Field of Quality for the 21st Century
- 12:00 p.m. LUNCH ON YOUR OWN
- 12:00 p.m. Burditt Lunch | **Buckhead Ballroom - Lower Lobby Level** 💎

### FOOD SESSIONS | Grand Ballroom II & III - Lower Lobby Level

- 1:30 p.m. Preventive Controls Rule
- 2:30 p.m. Food Safety Considerations for Edible Insects
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. An Industry Perspective on Leading Practices in Supply Chain Management
- 4:30 p.m. Produce Safety - A Transition from Education and Regulation

### RETAIL SESSIONS

- 1:30 p.m. Active Managerial Control in Atlanta! | **Azalea - Lower Lobby Level**
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. Employee Illness and Symptom Reports from an Industry Perspective | **Buckhead Ballroom - Lower Lobby Level**
- 4:30 p.m. Food on the Roam – Not just your Average Hot Dog Vendor | **Buckhead Ballroom - Lower Lobby Level**


### DRUG & DEVICE SESSIONS | Highland Ballroom III & IV - Lobby Level

- 1:30 p.m. The Impact of ORA's Strategic Initiatives: Is Industry Ready?
- 2:10 p.m. Avoiding Common Mistakes with Import/Exports - Getting Your Products In and Out of the Country
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. How Qualified Are You to be Part of Your Own Supply Chain?
- 4:10 p.m. Challenges with cGMP for 503b Compounding Facilities and Supply Chains
- 4:50 p.m. Are You Protecting Your Research Subjects and the Integrity of Your Data? FDA's BIMO Program Explained

💎 Ticket required

## Monday, June 24, 2019 Continued

### BODY ART SESSIONS | Highland Ballroom I & II - Lobby Level

- 1:30 p.m. Body Art Industry Through Collaboration with Artists and Regulators
- 2:15 p.m. Sterilization Principles and Protocols
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. Anodization and Piercing
- 4:10 p.m. FDA Tattoo Ink Inspection and Sampling
- 4:50 p.m. Panel Discussion
  
- 6:30 p.m. MONDAY NIGHT EVENT: Becoming One with Nature at the Atlanta Botanical Center 

## Tuesday, June 25, 2019

### JOINT SESSIONS | Grand Ballroom - Lower Lobby Level

- 7:30 a.m. Continental Breakfast | Grand Ballroom - Prefunction
- 8:00 a.m. Announcements & Awards
- 8:15 a.m. "The Poison Squad: One Chemist's Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century"
- 9:00 a.m. Using Cannabis from a Medical Perspective
- 10:00 a.m. Break/Exhibitor Showcase

### FOOD SESSIONS | Grand Ballroom - Lower Lobby Level

- 10:30 a.m. U.S. Food and Drug Administration Update on Food Policy & Response
- 11:00 a.m. Improving the Control of LM in Retail through Surveillance and Partnerships
- 11:30 a.m. Hurricanes from an Industry Perspective
- 12:00 p.m. LUNCH ON YOUR OWN
- 12:00 p.m. AFDOSS Affiliate Lunch | Azalea - Lobby Level  
Open to AFDOSS members only


### FOOD SESSIONS | Grand Ballroom - Lower Lobby Level

- 1:30 p.m. Regulatory and Industry Partnerships
- 2:30 p.m. FDA's Strategy for the Safety of Imported Food
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. Reducing Food Waste: Industry and Regulatory Perspectives on Food Recovery Systems
- 4:30 p.m. Advocating for Food Safety with Policy Makers

### RETAIL SESSIONS | Buckhead Ballroom - Lower Lobby Level

- 1:30 p.m. 2019 Risk Factor Study Learning Lab: Connect the Dots and Using Collaboration to Reduce Risk Factors
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. Food Safety Management Systems
- 4:15 p.m. When Food Science Meets Behavioral Science: Changing Behavior for Good

### DRUG & DEVICE SESSIONS | Highland Ballroom III & IV - Lobby Level

- 10:30 a.m. CDRH's New Direction in Product Clearance and Compliance: Five New Initiatives that will Affect Industry
- 11:15 a.m. Using Real World Evidence to Speed Medical Device Innovation: An FDA Perspective
- 12:00 p.m. DDC Working Lunch Presentation – Handling FDA Inspections: What to Do When 
- 1:30 p.m. What You Need to Know About Promoting Quality with a Proactive CAPA System

### DRUG & DEVICE SESSIONS | Highland Ballroom III & IV - Lobby Level

- 2:10 p.m. Getting Ready to Implement the New EU Device Regulation
- 3:00 p.m. Break/Exhibitor Showcase
- 3:30 p.m. CDC Update Fungal Meningitis Outbreak: a CDC perspective/Burkholderia Cepacia Multi-State Outbreaks Related to Drugs, Devices and Cosmetics Used in Healthcare Settings.
- 4:10 p.m. Working Together: Learn How You Can Participate in FDA/Industry Training Partnerships
- 4:50 p.m. Compliance Panel – Get Your Questions Answered

### JOINT EVENTS

- 6:30 p.m. PRESIDENT'S RECEPTION - All are welcome | Grand Ballroom Prefunction - Lower Lobby Level
- 7:30 p.m. WILEY AWARD BANQUET - All are welcome | Grand Ballroom - Lower Lobby Level

## Wednesday, June 26, 2019

### JOINT SESSIONS

- 7:30 a.m. Continental Breakfast | Grand Ballroom - Prefunction - Lower Lobby Level

### RETAIL SESSIONS | Grand Ballroom III - Lower Lobby Level

- 8:00 a.m. Prepare for the Worst - Hazards and Controls for Charcuterie at Retail
- 10:00 a.m. Break/Exhibitor Showcase |
- 10:30 a.m. Food in a Tub - Managing the Hazards and Controls for Sous Vide
- 11:15 a.m. What in the KIMCHEE is that ???
- 12:00 p.m. LUNCH ON YOUR OWN

### CANNABIS SESSIONS | Buckhead Ballroom - Lower Lobby Level

- 8:00 a.m. What's New with Cannabis from Laws to Inhalers
- 8:45 a.m. The Science of Cannabis: An Update from Down Under
- 9:30 p.m. Health Canada Update on Cannabis Legalization
- 10:00 a.m. Break/Exhibitor Showcase
- 10:30 a.m. How do I Test those Brownies? Developing Laboratory Methods for Cannabis Edibles
- 11:00 a.m. Hemp and the Farm Bill
- 12:00 p.m. LUNCH ON YOUR OWN

### FOODBORNE ILLNESS SESSIONS | Grand Ballroom III - Lower Lobby Level

- 1:00 p.m. CDC Update on Food Safety: Whole Genome Sequencing and Other Advances
- 1:45 p.m. FDA and USDA Outbreaks and Lessons Learned
- 2:30 p.m. Break
- 2:45 p.m. New CIFOR (Council to Improve Foodborne Outbreak Response) Guidelines
- 3:00 p.m. How Do We Reduce Illness?
  
- 4:15 p.m. Closing Remarks



Ticket required

# EDUCATION SESSIONS

## Workshops

Workshop | 8:00am - 12:00pm

### Environmental Sampling as a Tool for Solving Outbreaks at the Retail Food Level (\*Must Be Pre-registered)

**Location:** Buckhead Ballroom - Lower Lobby Level

Environmental samples can often link an illness to establishment for a period of time after food is no longer available. Learn more about how to conduct environmental sampling in retail food (restaurants, grocery, etc.) for outbreak investigations including practical exercises.

**Presenters:**

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

Beth Wittry, Environmental Health Specialist, Centers for Disease Control and Prevention

Adam Kramer, ScD, MPH, RS, Environmental Health Officer, Centers for Disease Control and Prevention

Douglas (DJ) Irving, EHS-Net Food Coordinator, Tennessee Department of Health

Danny Ripley, Environmental Health Specialist, Metro Nashville Public Health Department

Yvonne Salfinger, Project Manager, Laboratory Accreditation, Association of Food and Drug Officials

Sample materials sponsored by:



Workshop | 8:00am - 12:00pm

### Food Processing Sanitation: Principles and Practices to Reduce Food Safety Risks

**Location:** Grand Ballroom I - Lower Lobby Level

This workshop provides pertinent information on cleaning and sanitation factors and approaches for wet and dry food processing environments. Topics will include: sources and routes of contamination, sanitary design, cleaning and sanitation program components, validation and verification, as well as FSMA considerations, including allergen cross-contact control.

**Presenters:**

Robert Williams, Ph.D., Associate Professor, Extension Food Microbiologist, Department of Food Science and Technology, Virginia Tech

Joell Eifert, Director Food Innovations Program, Virginia Tech

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

Grand Ballroom - Prefunction

Workshop | 8:00am - 12:00pm

### Drugs and Biologics: Are you Gambling with your next Inspection? Improving the Odds of a Favorable Outcome

**Location:** Azalea - Lobby Level

This workshop will focus on a risk-based approach to inspection preparation. Case studies that relate to current FDA areas of focus during inspections will be used throughout the workshop. Each case study will represent a scenario with multiple paths that could be chosen. Teams will select what they feel is the best path. Teams will get a score based on their choices, and the score will relate to a potential inspection outcome. Attendees will learn:

- How to develop a comprehensive strategy to ensure you have comprehended risks to your inspection
- Tips for preparing your SMEs to address risks with FDA investigators
- Best practices for understanding your risks and how they relate to current FDA trends
- Experiential learning through simulating inspection scenarios
- Application of concepts through simulated audit case studies during the workshop

**Presenter:**

Julie Larsen, Principal, Director of Inspection Readiness BioTeknica

Workshop | 9:00am - 12:00pm

### Communications Workshop - Tools You Can Use to Inspire and Influence Those Inside and Outside Your Organization

**Location:** Grand Ballroom III - Lower Lobby Level

In this high energy interactive session discover key communication skills. Topics to be covered include how to project an image of authority and competence; the importance of a positive attitude, techniques for being seen as a leader in meetings, and ways to handle difficult situations gracefully.

**Presenters:**

Nancy Singer, President, Compliance-Alliance

Brenda Morris, Division of Food Safety, Florida Department of Agriculture and Consumer Services

Representatives from the Alumni Committee

Lunch on your own



Ticket required

Saturday, June 22, 2019

## Committee Meetings

AFDO Committee Meetings are open to all Conference Attendees

**Committee | 12:30pm - 2:00pm**

### Food Committee

*Location: Grand Ballroom II - Lower Lobby Level*

#### Laboratory Flexible Funding Model: The Future of FDA Funding for Food/Feed Testing Labs

The Laboratory Flexible Funding Model (LFFM) is finalized, but what does that mean to stakeholders? This presentation will cover which grants are involved, pertinent changes and next steps in the funding process.  
*Erin Woodom-Coleman, Consumer Safety Officer, U.S Food and Drug Administration*

#### Partnership for Food Protection Update

*Barbara Cassens, Director, Office of Partnerships, Office of Regulatory Affairs, U.S. Food and Drug Administration*  
*Pat Kennelly, Program Director, Association of Food and Drug Officials*

#### National Food Safety Data Exchange (NFSDX) Update

*Matthew Colson, AFDOSS President and Bureau Chief, Florida Department of Agriculture and Consumer Services*

**Committee | 12:30pm - 3:00pm**

### Drug and Device Committee

*Location: Azalea - Lobby Level*

#### Welcome and Committee Updates

*Dennis Baker, Co-Chairperson, Retired, U.S. Food and Drug Administration*

#### DDC Program Agenda

*Nancy Singer, President, Compliance-Alliance, LLC*

#### Opioid Resolution

*Cynthia Culmo, Principal Consultant, CC Consulting*

#### Introduction of New Chairpersons and Upcoming Year's

#### Committee Charges

*Dennis Baker, Co-Chairperson, Retired, U.S. Food and Drug Administration*

#### Canada's New Medical Device Initiatives

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

### Lab, Science & Technology Committee

*Location: Grand Ballroom I - Lower Lobby Level*

#### Committee updates by Committee Co-Chairs

*Richelle Richter, Supervisory Microbiologist, Pacific Southwest Food and Feed Lab, U.S. Food and Drug Administration*  
*Sally Flowers, Laboratory Administrator, Nebraska Department of Agriculture*

*Maria Ishida, Director, Food Laboratory, New York State Department of Agriculture and Markets*

*Yvonne Salfinger, Project Manager, Laboratory Accreditation, Association of Food and Drug Officials*

#### Laboratory Flexible Funding Model: The Future of FDA Funding for Food/Feed Testing Labs

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*Erin Woodom-Coleman, Consumer Safety Officer, U.S Food and Drug Administration*

#### NYSDAM Mutual Reliance Pilot - Lab Update

An update will be given on the New York Department of Agriculture and Markets/FDA Mutual Reliance Project  
*Maria Ishida, Director, New York State Department of Agriculture and Markets, Food Laboratory Division*

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

### Package Labeling Ad Hoc Committee

*Location: Peachtree - Garden Level*

**Chairperson - Dr. Matthew Curran, Director, Florida Department of Agriculture and Consumer Services**

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

### Food Protection & Defense Committee

*Location: Grand Ballroom II - Lower lobby Level*

#### Food Defense at Super Bowl

*Venessa Sims, Director of Emergency Management, Georgia Department of Agriculture*

#### Updates on Intentional Adulteration Rule

*Colin Barthel, Office of Food Defense, U.S. Food and Drug Administration*

#### Committee Business Meeting

Saturday, June 22, 2019



Ticket required



# EDUCATION SESSIONS

## Committee Meetings

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

### **Retail Food Committee**

*Location: Grand Ballroom II - Lower Lobby Level*

#### **Welcome from Committee Chairpersons**

*Angela Montalbano, Supervising Food Inspector, New York State Department of Agriculture & Markets*

*Elizabeth Nutt, Division Chief, Environmental Public Health, Tulsa Health Department*

*Adam Inman, Assistant Program Manager, Kansas Department of Agriculture*

#### **Behavior-based Food Safety Training**

Food safety is behavior-based. One key principle of adult learning is that information retention is directly influenced by the amount of practice during the learning process. I will discuss a new innovative approach to food safety training that is hands-on, interactive and heavily rooted in the behavioral sciences. The talk will further elaborate on techniques to increase food safety knowledge retention employing research-based learning initiatives. Techniques such as the "spacing effect," importance of retrieval and feedback and how to incorporate these into your training regimen will be explored during the presentation

*Robert Mancini, Environmental Health Officer, Government of Canada*

#### **VNRFRPS Grant Funding Today and the Future**

Since 2012, the US Food and Drug Administration has offered funding opportunities for work in the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS). This presentation will discuss the different funding opportunities, the historical data related to the funding, the work that has been done by grantees and the current opportunities for 2019. The presentation will also discuss the future of funding for the VNRFRPS and offer time to receive feedback from attendees on Retail Standards Program funding. After attending this presentation, attendees will have a better understanding of the funding opportunities that are currently available to them and learn about the direction of future funding for the Retail Standards Program.

*Barbara Kitay, REHS, CSO, Retail Food Program Specialist, Division of Standards Implementation, U.S. Food and Drug Administration*

#### **Conference for Food Protection Update**

*David Lawrence, Environmental Health Specialist III, Fairfax County Health Department, Virginia*

**Committee | 3:30pm - 5:00pm**

### **Cannabis Committee**

*Location: Azalea - Lobby Level*

#### **Guest Speakers/Presentations:**

#### **Edible Cannabis Products: An analysis of current best practices in the United States**

Edible cannabis products are subject to the same types of hazards as any traditional food product. Additionally, preventing the unintentional ingestion of cannabis is a major concern. Regulations currently governing the production of edible cannabis products lack standardization. This presentation will identify the more common edible cannabis packaging, labeling, and product requirements that different US jurisdictions have implemented to help ensure public safety

*Aurash Jason Soroosh, MSPH, Cannabis Infused Product Safety Analyst, Maryland Medical Cannabis Commission, Maryland Department of Health*

#### **Update on Cannabis and Hemp Bill in 2019**

*Doug Farquhar, J.D., National Conference for State Legislatures*

#### **ASTM International Cannabis Standard**

*Lezli Engelking, Founder & CEO, FOCUS: The Cannabis Health and Safety Organization*

**Committee | 3:30pm - 4:45pm**

### **Seafood Committee**

*Location: Grand Ballroom I - Lower Lobby Level*

#### **Welcome by Chairpersons**

*Courtney Mickiewicz, Regional Manager, Virginia Department of Agriculture & Consumer Services*

*Matthew Coleman, Environmental Administrator, Florida Department of Agriculture and Consumer Services*

#### **AFDO Guidance Document - Cured, Salted, and Smoked Fish Guidelines**

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

#### **Utilizing the Hazards Guide for Retail Sushi Inspections**

*Eugene Evans, Food Inspector, New York Department of Agriculture and Markets*

#### **Cellular-grown Seafood**

*Jeremiah Fasano, Consumer Safety Officer, U.S. Food and Drug Administration*

**Committee | 5:00pm - 6:00pm**

### **AFDO Committee Chair Meeting**

*Location: Veranda/East Terrace - Garden Level*

**Fellows | 5:30pm - 6:30pm**

### **Fellowship Alumni Reception**

*Location: Library - Lobby Level*

Saturday, June 22, 2019



Ticket required

## Committee Meetings

**Fellows** | 8:00am - 11:15am

### IFPTI Fellow Presentations

*Location: Grand Ballroom I - Lower Lobby Level*

**The Knowledge, Practices, and Perceptions of Food Safety by Commercial Aquaponic Growers of Fresh Fruits and Vegetables**

*Luisa Castro, Ph.D., Hawaii Dept. of Agriculture Regulating*

**Regulating Breweries with Taprooms in the Midwestern United States: A Systematic Review of the Challenges Faced by Regulators in Understanding This Industry**

*Hannah Davis, Minnesota Dept. of Agriculture*

**Refrigerated and Frozen Pet Food at Retail: Estimating Certain Risk Factors and Analyzing Regulatory Authority**

*Ashlee-Rose Ferguson, Washington State Dept. of Agriculture*

**Foodborne Illness Risks in Iowa Agritourism**

*Brianna Gabel, Linn County Public Health (Iowa)*

**State Regulatory Regimes Relative to Retail Food Transportation in the United States**

*Jill Lozmack-Mollberg, Michigan Dept. of Agriculture & Rural Development*

**Weather Effects on the Presence of E. coli in Surface Waters of Oklahoma and Implications for Produce Safety**

*Justin McConaghy, Oklahoma Dept of Agriculture & Rural Development*

**An Analysis of Risk Factor Violations on High Risk Mobile Food Trucks in Suffolk County New York**

*Amanda McDonnell, Suffolk County Dept. of Health Services (New York)*

**Examining the Compliance with Proper Cooling Protocols Amongst Privately-Owned Restaurants in Nevada**

*Michael Oravetz, Carson City Health & Human Services (Nevada)*

**An Exploratory Study of Finished Product Testing in Georgia**

*Andrea Riley, Georgia Department of Agriculture*

**Contributing Factors in Foodborne Illnesses Linked to Manufactured Foods**

*Richard Stephens, Florida Dept. of Agriculture & Consumer Services*

**Evaluation of Training Procedures and Knowledge Base of Food Handlers**

*Felissa Vazquez, Buncombe County Health & Human Services (North Carolina)*

**Using Direct-reading and Rapid-test Methods to Validate FSMA Preventive Control Requirements in Maryland High-risk Firms**

*D'Ann Williams, DrPH., Maryland Dept. of Health*

**Committee** | 8:00am - 10:30am

### Industry Associate Membership Committee

*Location: Azalea - Lobby Level*

Welcome and Introductions

Guest Speaker/Presentation

Recall Workgroup Update

*Jennifer Pierquet, Project Manager, Association of Food and Drug Officials*

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

Table Top Discussions

Next Steps and Wrap Up

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

**Grand Ballroom - Prefunction**

**Committee** | 11:30am - 12:30pm

### Laws and Regulations Committee

*Location: Grand Ballroom I - Lower Lobby Level*

Guest Speaker/Presentation:

Recall Workgroup Update

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

*Jennifer Pierquet, Project Manager, Association of Food and Drug Officials*

What's New with Food

*Doug Farquhar, J.D., National Conference for State Legislatures*

**Committee** | 11:30am - 12:30pm

### Endowment Foundation

*Location: Library - Lobby Level*

**Committee** | 11:30am - 12:30pm

### Professional Development Committee

*Location: Veranda - Garden Level*

**Lunch on your own**

**Sunday, June 23, 2019**



Ticket required

# EDUCATION SESSIONS

## Committee Meetings

**Committee | 12:30pm - 1:30pm**

### **Foodborne Outbreak & Emergency Response Committee**

*Location: Grand Ballroom I - Lower Lobby Level*

#### **Committee Overview and Update**

*Alida Sorenson, Response and Recall Coordinator, Minnesota Department of Agriculture*

*Karen Blickenstaff, Team Lead, U.S. Food and Drug Administration*  
**Michigan's Polyfluoroalkyl Substances (PFAS) Initiative**  
*Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development*

#### **Missouri Response to High Nitrates in Sorghum**

*Mark Buxton, Rapid Response Team Coordinator, Missouri Department of Health and Senior Services*

#### **My Meal Detective - Virginia's suspected foodborne illness meal detective surveillance app**

*Julie Henderson, Director, Division of Food and General Environmental Services, Virginia Department of Health*

**Committee | 12:30pm - 1:30pm**

### **Alumni Committee**

*Location: Veranda - Garden Level*

**Committee | 12:30pm - 3:30pm**

### **Body-Art Committee**

*Location: Buckhead Ballroom I - Lower Lobby Level*

#### **Moderator:**

*Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories*

#### **Committee Overview and Update**

*Ken C. Stevenson, Vice President Regulatory, Ceutical Laboratories, Inc.*

#### **Piercing Training Presentation**

The demonstration will feature the current piercing industry best practices. This will be an opportunity for AFDO members to observe the typical piercing experience from start to finish along with commentary. This event will be licensed by the Fulton County Board of Health.

*Steve Joyner, Association of Professional Piercers, Board of Directors, Legislation and Regulatory Affairs Committee*  
*Legislation and Regulatory Affairs, Association of Professional Piercers*

*Matt Bavougian, Association of Professional Piercers, Legislation and Regulatory Affairs Committee*

**Committee | 1:30pm - 3:30pm**

### **Produce Committee**

*Location: Grand Ballroom I - Lower Lobby Level*

#### **Committee Overview and Update**

#### **Native American Tribal nations and the FSMA/Produce Safety Rule**

*Erin Shirl Parker, J.D., LL.M., Research Director & Staff Attorney, Indigenous Food and Agriculture Initiative, University of Arkansas*

#### **On-Farm Readiness Reviews**

*Bob Ehart, Senior Policy and Science Advisor, NASDA*

#### **National Farmers Union and the FSMA Produce Safety Rule**

*Chelsea Matzen, FSMA Project Director, National Farmers Union*

#### **Southern Center update and Preliminary Farm**

#### **Inspection Data**

*Dr. Michelle Danyluk, Associate Professor of Food Science, University of Florida*

**Committee | 1:30pm - 3:30pm**

### **International and Government Relations Committee**

*Location: Azalea - Lobby Level*

#### **Welcome and Committee update by chairpersons**

*LaTonya Mitchell, District Director I FDA Denver District, Program Division Director, Office of Human and Animal Foods - West Division 4, U.S. Food and Drug Administration*  
*Linsey Hollett, Health Canada*

#### **Oversight of Foods at the Border**

*Heather Holland, National Manager, Foreign Relations Issues Management Section, International Programs, Directorate, Canadian Food Inspection Agency*

*Petrina Evans, Assistant Director, Trade Operations, U.S. Custom and Border Protection*

*Barry Rhodes, Director, Recall Management and Technical Analysis Division, Office of Field Operations, Food Safety Inspection Staff, U. S. Department of Agriculture*

*Ruth Dixon, District Director/New Orleans District Office, Program Division Director/Division of Southeast Imports, U.S. Food and Drug Administration*

#### **Drug Shortages - Root Causes and Strategic Approaches**

*Stephanie Di Trapani, Special Advisor - Drug Shortages Unit, Health Canada*

*Valerie Jensen, Associate Director, Center for Drug Evaluation and Research, U.S. Food and Drug Administration*

*Frances Zipp, President & CEO, Lachman Consultant Services, Inc*

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

### **Food Recovery Ad Hoc Committee**

*Location: Library - Lobby Level*

#### **Food Protection Educational Resource Collection Ad Hoc Committee**

#### **Chairperson:**

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

Sunday, June, 23, 2019



**Ticket required**

## Committee Meetings

Committee | 2:30pm - 3:30pm

### Administration Committee

Location: Library - Lobby Level

Committee | 2:30pm - 3:30pm

### Food Protection Educational Resource Collection Ad Hoc Committee

Location: Veranda - Garden Level

#### Chairpersons:

Autumn Schuck, Inspection Manager, Kansas  
Department of Agriculture

Sherri Sigwarth, Food Safety Specialist, Iowa Department of  
Inspections and Appeals

Break/Exhibitor Showcase | 3:00pm - 4:00pm

Grand Ballroom - Prefunction

ALL | 3:30pm - 4:20pm

### First Time Attendee Welcome Reception

Location: Highland Ballroom - Lobby Level

AFDO considers first time attendees to be VIPs at the Annual AFDO Conference. If this is your first AFDO meeting, the AFDO alumni and fellows 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; enjoy refreshments; learn about AFDO and its affiliate organizations; and find out about the exciting events that will take place during the 2019 conference.

Sponsored by: AFDO Past Presidents

ALL | 4:30pm - 6:30pm

### Opening Session

Location: Grand Ballroom II & III - Lower Lobby Level

#### Opening Remarks

Steve Moris, AFDO President and Program Manager, Kansas  
Department of Agriculture

#### Welcome from Atlanta

Murray M. Silver, Jr., Publisher, Bonaventure Books Boutique

#### Welcome from AFDOSS

Matthew Colson, AFDOSS President and Bureau Chief, Florida  
Department of Agriculture and Consumer Services

#### IFPTI: Cohort VII Graduation Ceremony

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

#### Endowment Foundation Address

John Young, Chair, AFDO Endowment Foundation, and  
Partner, Young & Associates

#### President's Address

Steve Moris, AFDO President and Program Manager, Kansas  
Department of Agriculture

#### Glenn W. Kilpatrick Memorial Address

Josephy Corby, Senior Advisor, Association of Food and Drug  
Officials moderated by Dionne Crawford, U.S. Food Safety  
Supervisor, McDonald's Corporation

ALL | 6:30pm - 7:30pm

### Welcome Reception

Location: Grand Ballroom I Prefunction- Lower Lobby  
Level

Sponsored by the AFDO Associate Members and the Association of Food and Drug Officials of the Southern States (AFDOSS). Thank you to all our contributing Industry Sponsors. **All are welcome to attend!**

ALL | 8:00pm - 10:30pm 

### AFDO Trivia & Karaoke

Location: Buckhead - Lower Lobby Level

Join in the fun to learn some new information, potentially win some valuable prizes and, of course, raise money for the Endowment Foundation all while listening to the talents of fellow conference attendees.

Sponsored by:



 Ticket required

Sunday, June, 23, 2019

# EDUCATION SESSIONS

## Morning Sessions

ALL | 8:00am - 8:15am

### Announcements & Awards

**Location:** Grand Ballroom - Lower Lobby Level

**Moderator:**

Ingrid A. Zambrana, District Director, Atlanta District, Program Division Director, Office of Human and Animal Foods-Division III East, U.S. Food and Drug Administration

**Presenter:**

Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture

ALL | 8:15am - 10:00am

### U.S. Food and Drug Administration Regulatory Affairs Update

**Location:** Grand Ballroom - Lower Lobby Level

ORA's senior leaders will share information about key programmatic initiatives, provide an update on significant operational changes, as well as participate in a panel discussion with attendees.

**Moderator:**

Ingrid A. Zambrana, District Director, Atlanta District, Program Division Director, Office of Human and Animal Foods-Division III East, U.S. Food and Drug Administration

**Presenters:**

Melinda Plaisier, Associate Commissioner for Regulator Affairs, U.S. Food and Drug Administration, U.S. Food and Drug Administration  
Erik Mettler, Assistant Commissioner for Partnerships and Policy, U.S. Food and Drug Administration  
Ellen Morrison, Assistant Commissioner for Medical Products and Tobacco Operations, U.S. Food and Drug Administration  
Michael Rogers, Assistant Commissioner for Human and Animal Food Operations, U.S. Food and Drug Administration  
Carol Cave, Director, Office of Enforcement and Import Operations, U.S. Food and Drug Administration

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

Fellows Poster Session | Buckhead Ballroom - Lower Lobby Level

ALL | 10:30am - 11:00am

### How to Communicate Public Health Matters with Policy Makers Effectively

**Location:** Grand Ballroom - Lower Lobby Level

State and Local decision-makers may have knowledge on many subjects, but very few are experts in food and drug policy. They need the insight and expertise of their food safety officials to guide them. But many officials are reluctant or forbidden from working with their decision-makers. This session will discuss the policy-making system and strategies for food safety officials to communicate with decision-makers to assist them in making enlightened, informed policy.

**Moderator:**

Ingrid A. Zambrana, District Director, Atlanta District, Program Division Director, Office of Human and Animal Foods-Division III East, U.S. Food and Drug Administration

**Presenter:**

Doug Farquhar, J.D., National Conference for State Legislatures

ALL | 11:00am - 12:00pm

### Chief Quality Officers - Redesigning the Field of Quality for the 21st Century

**Location:** Grand Ballroom - Lower Lobby Level

Quality Leaders across the pharmaceutical, medical device, consumer goods and animal health industries are collaborating on leading-edge solutions that drive the future of the industry with and for all stakeholders. As these leaders work to Create Quality for the 21st Century, engage on how the role of Quality can be shifted to one that optimizes patient health and business success by mobilizing enterprise-wide quality effectiveness through innovative systems and critical thinking grounded in science, data, stakeholder awareness and regulatory intelligence. Walk away inspired to become part of the path forward.

**Moderator:**

Marla Phillips, Ph.D., Director, Xavier Health, Xavier University

**Presenters:**

Georges France, GlaxoSmithKline  
Bob Miller, PhD, Senior Vice President of Quality, Gilead Sciences, Inc.  
Pamela Schofield, Vice President, Global Quality Assurance, Proctor & Gamble  
Peter Shearstone, Vice President, Global Quality Assurance and Regulatory Affairs, Thermo Fisher Scientific

Lunch on your own | 12:00pm - 1:30pm

ALL | 12:00pm - 1:30pm



### Burditt Luncheon (Ticket Required)

**Location:** Buckhead Ballroom - Lower Lobby Level

AFDO forefathers Elliott Grosvenor and George Flanders once again lead us on a journey through AFDO's fascinating history. Join them as they visit previous AFDO conferences held in Atlanta in 1934 and 1946. Relive our 50th "Golden Anniversary" celebration and witness a very special presentation that was made to AFDO. Word has it that the "Father of Food & Drug Law" Dr. Harvey Wiley and his wife Anna Kelton Wiley will be attending the luncheon this year as well.



Ticket required

Monday, June 24, 2019

## Afternoon Sessions

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

### Preventive Control Rule

**Location:** Grand Ballroom II & III - Lower Lobby Level

The Preventive Controls for Human Foods rule was designed to require food processors to identify potential hazards and implement the necessary controls to prevent them from occurring. With full implementation of the PC rule realized in 2018, regulators and industry will discuss the effectiveness of PC training programs, the status of implementation of the PC rule by the industry, and the challenges that still need to be addressed.

**Moderator:**

Patrick Kennelly, Program Director, Manufactured Food Regulatory Program Alliance, Association of Food and Drug Officials

**Presenters:**

Betsy Booren, Ph.D., Vice President of Science and Technology, Grocery Manufacturers Association  
Matthew Coleman, Environmental Administrator, Florida Department of Agriculture and Consumer Services  
Joann Givens, Director, Office of Human and Animal Food Operations, West, U.S. Department of Food and Drug Administration

**DDC** | 1:30pm - 2:10pm

### The Impact of ORA's Strategic Initiatives: Is Industry Ready?

**Location:** Highland Ballroom III & IV - Lobby Level

How the MRA has affected Work Planning and Resources Allocation in the Field CDER's MAPP Program that went into Effect Sept. 2018

**Moderator:**

Dennis Baker, Retired, U.S. Food and Drug Administration

**Presenter:**

Alonza Cruse, Director of the Office of Pharmaceutical Quality Operations, U.S. Food & Drug Administration

**Body-Art** | 1:30pm - 2:15pm

### Body Art Industry Through Collaboration with Artists and Regulators

**Location:** Highland Ballroom I & II - Lobby Level

When industry and regulators work together to maintain lawful and professional standards in the body art industry, both parties benefit. This session will explore how a body art professional can successfully open up a new establishment, pass inspection, and maintain a working relationship with government regulators; while at the same time operate a successful body art establishment.

**Moderator:**

Sarah Robbin, AFDO Body Art Committee Chair

**Presenters:**

Michael Crea, Body Art Educator & Executive Director, Florida Environmental Health Association  
Carolynn Balcar, Environmental Consultant, Bureau of Environmental Health, Florida Department of Health

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

### Active Managerial Control in Atlanta!

**Location:** Azalea - Lobby Level

Join us in this dynamic sharing session about training staff, promoting active managerial control and quality improvement for all stakeholders in retail food safety. Industry, FDA, state and local jurisdictions will share their successes in these areas and provide take-home tools for industry and regulators.

**Moderator:**

Donna Wanucha, Retail Food Specialist, State Cooperative Programs, U.S. Food and Drug Administration

#### Topics and Presenters

##### Ask a Retail Food Specialist

Cameron Wiggins, Retail Food Specialist, U.S. Food and Drug Administration

Diane Kelsch, Retail Food Specialist, U.S. Food and Drug Administration

##### Employee Health- Getting the Message Through

David Lawrence, Environmental Health Specialist

III, Fairfax County Health Department, Virginia

Peter Salisbury, Project Manager, U.S. Food and Drug Administration

##### Who's the Boss

Mandy Sedlak, Food Safety and Public Health Manager, Ecolab

Josephine Iacovone, McDonald's Restaurant Owner Operator

##### Supporting Industry in Developing AMC and the Program Standards

Marilyn Tapia, Program Manager, Riverstone Health, Montana

##### Creating a Food Safety Advisory Council with Standard 7

Jason Reagan, Program Manager, Gwinnett, Newton & Rockdale Counties, Georgia

Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture

##### Templates to Support Industry with Compliance and in Creating a Food Safety Management System

Andre Pierce, Environmental Health and Safety Director, Wake County Environmental Services, North Carolina

##### Addressing Standard 1 and CFPM

Morgan Lowder Retail Food Standards Coordinator, South Carolina Department of Health and Environmental Control

Susan Best, Environmental Health Manager, South Carolina Department of Health and Environmental Control

Theodocia Mills, Environmental Health Manager, South Carolina Department of Health and Environmental Control

N. Shannon Archie, Environmental Health Manager, South Carolina Department of Health and Environmental Control

##### Geek Squad

Dionne Crawford, U.S. Food Safety Supervisor, McDonald's Corporation

Tracy Johnstone, McDonald's Restaurant Owner Operator



**Ticket required**

Monday, June 24, 2019

# EDUCATION SESSIONS

## Afternoon Sessions

**DDC** | 2:10pm - 3:00pm

### Avoiding Common Mistakes with Import/Exports - Getting Your Products In and Out of the Country

**Location:** Highland Ballroom III & IV - Lobby Level

There are special requirements to import and export drugs and devices. This talk will discuss the requirements and explain the ramifications for not following them.

**Moderator:**

*Dennis Baker, Retired, U.S. Food and Drug Administration*

**Presenters:**

*Ruth P. Dixon, District Director, New Orleans District, Program Division Director, Division of Southeast Imports, U.S. Food and Drug Administration*

*Tammara P. Threats, Director, Compliance Branch, Division of Southeast Imports, U.S. Food and Drug Administration*

**Body-Art** | 2:15pm - 3:00pm

### Sterilization Principles and Protocols

**Location:** Highland Ballroom I & II - Lobby Level

Sterilization Principles and Protocols examines the theory behind cleaning, decontamination, and sterilization as applied to the Body Art Industry. This course takes an in-depth look at the many factors affecting sterilization including equipment processing, packaging, mechanical and biological monitoring, troubleshooting, equipment storage, documentation, and quality control practices.

**Moderator:**

*Sarah Robbin, AFDO Body Art Committee Chair*

**Presenter:**

*Kris Lachance, CLT, LSO, Authorized Outreach Instructor of OSHA General Industry*

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

### Food Safety Considerations for Edible Insects

**Location:** Grand Ballroom II & III - Lower Lobby Level

Human population growth estimates have generated concerns about the future availability of enough protein in the diet of many people around the globe. Insects may provide a sustainable solution to this dietary problem. This presentation will give a brief overview of entomophagy including food safety considerations.

**Moderator:**

*Pamela Miles, Program Supervisor, Virginia Department of Agriculture & Consumer Services*

**Presenter:**

*Robert C. Williams, Ph.D., Associate Professor, Extension Food Microbiologist, Department of Food Science and Technology, Virginia Tech*

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

**Grand Ballroom - Prefunction**

**Food** | 3:30pm - 4:15pm

### An Industry Perspective on Leading Practices in Supply Chain Management

**Location:** Grand Ballroom II & III - Lower Lobby Level

Representatives from different sectors of the food industry will discuss their companies' approaches to supply chain management. The discussion will be focused around changes made as a result of FSMA, and the challenges and successes associated with the implementation of those changes.

**Moderator:**

*Natalie Adan, Division Director, Georgia Department of Agriculture*

**Presenters:**

*Michael Roberson, Director, Corporate Quality Assurance, Publix SuperMarkets, Inc.*

*M.J. Shult, Senior Director, Quality Assurance and Food Safety, Brinker International*

**Body-Art** | 3:30pm - 4:10pm

### Anodizing Metals and Different Quality Materials

**Location:** Highland Ballroom I & II - Lobby Level

This presentation will span several topics in piercing including the science behind anodization and how it can enhance jewelry, types of piercings and jewelry, and suspensions and what to look for as an inspector.

**Moderator:**

*Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories*

**Presenters:**

*Jodi Zimmerman, MPH, REHS, Registered Environmental Health Specialist II, El Paso County, Colorado*

*Dustin Bastian, Owner/Operator of The Hive Piercing Studio*

Monday, June 24, 2019



Ticket required

## Afternoon Sessions

**DDC** | 3:30pm - 4:10pm

### How Qualified Are You to be Part of Your Own Supply Chain?

**Location:** Highland Ballroom III & IV - Lobby Level

FDA and industry professionals have developed Good Supply Practices (GSPs) through the identification of a key paradigm shift—we either cause or could have prevented all supply chain failures we experience. Hard to believe? Become empowered through this session to end the cycle of surprise failures that put your patients at risk. This practical session is filled with tools you will test and explore, and will leave you armed with successful practices you can implement today.

**Moderator:**

Dennis Baker, Retired, U.S. Food and Drug Administration

**Presenter:**

Marla Phillips, Director Xavier Health, Xavier University

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

### Employee Illness and Symptom Reports from an Industry Perspective

**Location:** Buckhead Ballroom- Lower Lobby Level

Industry professionals will discuss the latest in employee health monitoring in a panel format. You'll learn about novel & effective methods major restaurant companies are implementing relative to employee health practices and surveillance activities, with time for audience Q&A.

**Moderator:**

Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture

**Presenters:**

Eric D. Martin, R.S., Director of Food Safety, Texas Roadhouse  
Dan Tew, YUM! Brands  
Dina Scott, Senior Total Quality Manager, Darden Foods

**DDC** | 4:10pm - 4:50pm

### Challenges with cGMP for 503b Compounding Facilities and Supply Chains

**Location:** Highland Ballroom III & IV - Lobby Level

Many compounding pharmacies don't understand that ingredients they are purchasing need to comply with FDA's drug regulations. This session will cover the requirements and the penalties for not meeting those requirements.

**Moderator:**

Dennis Baker, Retired, U.S. Food and Drug Administration

**Presenter:**

Courtland Imel, CEO, Ceutical Labs

**Body-Art** | 4:10pm - 4:50pm

### FDA Tattoo Ink Inspection and Sampling

**Location:** Highland Ballroom I & II - Lobby Level

This presentation will cover FDA's regulatory authority over tattoo inks, risks and adverse events related to tattooing, FDA's tattoo ink research projects, as well as regulatory actions and the public health impacts associated.

**Moderator:**

Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories

**Presenter:**

Kathleen Lewis, Senior Advisor, OCAC/CFSAN, U.S. Food and Drug Administration

**Food** | 4:15pm - 5:30pm

### Produce Safety - A Transition from Education and Regulation

**Location:** Grand Ballroom II & III - Lower Lobby Level

Get an update from Federal and State Officials on what's happening during the transition from education to inspection. This panel will include updates on implementation process from a national perspective, the transition from on farm readiness reviews to inspections, and a panel discussion with states that have completed inspections.

**Moderator:**

James Melvin, Assistant Program Manager, Association of Food and Drug Officials

**Presenters:**

Bob Ehart, Senior Policy and Science Advisor, NASDA  
Joann Givens, Director, Office of Human and Animal Food Operations, West, U.S. Department of Food and Drug Administration  
Natalie Adan, Division Director, Georgia Department of Agriculture

Monday, June 24, 2019



Ticket required



# EDUCATION SESSIONS

## Afternoon/Evening Sessions

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

### Food on the Roam - Not just your Average Hot Dog Vendor

**Location:** *Buckhead Ballroom - Lower Lobby Level*

The mobile food truck industry is growing exponentially in almost every state in the country. The logistics for inspecting are becoming more and more of a challenge. New and innovative food offerings create additional challenges for food safety officers. Three experts in this field are here to discuss their challenges and successes. The panel will also solicit ideas from the audience to share and help other jurisdictions in this fast paced industry.

**Moderator:**

*Melissa Lombardi, Environmental Health Program Specialist, Brunswick County Health Services, North Carolina*

**Presenters:**

*Josh Jordan, R.E.H.S., Environmental Health Regional Specialist, Division of Public Health, Food Protection and Facilities Branch, North Carolina Department of Health and Human Services*

*Ashley Davis, Special Events Coordinator/Sanitarian, Tulsa City County Health Department*

*James K. Middleton, III, Executive Director, Office of Community Sanitation, Bureau of Food Safety and Community Sanitation Department of Agriculture*

**Body-Art** | 4:50pm - 5:30pm

### Panel Discussion

**Location:** *Highland Ballroom I & II - Lobby Level*

Participate in a discussion with professionals in the body art industry and regulators where they will be discussing what is happening in the body art industry across the country.

**Moderator:**

*Laurel Arrigona, Regulatory Affairs Associate, Ceutical Laboratories*

**Presenters:**

*Kathleen Lewis, Senior Advisor, OCAC/CFSAN, U.S. Food and Drug Administration*

*Jodi Zimmerman, MPH, REHS, Registered Environmental Health Specialist II, El Paso County, Colorado*

*Aniya Strong, MPH, Senior Public Health Educator, Fulton County Board of Health*

*Cathy Montie, Owner, Absolute Tattoo Inc*

*Steve Joyner, Association of Professional Piercers, Board of*

*Director, Legislation and Regulatory Affairs Committee*

*Sean Brown*

**DDC** | 4:50pm - 5:30pm

### Are You Protecting Your Research Subjects and the Integrity of Your Data? FDA's BIMO Program Explained

**Location:** *Highland Ballroom III & IV - Lobby Level*

FDA investigators will be continuing to conduct bioresearch monitoring inspections to determine whether sponsoring and investigators are protecting patients by complying with the requirements. Learn what to expect when the FDA investigator arrives at your door.

**Moderator:**

*Dennis Baker, Retired, U.S. Food and Drug Administration*

**Presenter:**

*Anne Johnson, District Director, Philadelphia District Office, Program, Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, U.S. Food and Drug Administration*

**ALL** | 6:30pm - 10:00pm 

### Monday Night Event: Becoming One with Nature at the Atlanta Botanical Center

Join us for an evening in Atlanta's "emerald jewel" of (horti) culture, with renowned plant collections, beautiful displays and spectacular exhibits. Attendees will enjoy a delicious dinner buffet, the option for guided or self-guided tours of the gardens, and live local jazz entertainment from The Steven Charles Band within the event's air conditioned Day Hall. For those who explore the 30 acres of outdoor gardens, there is a picturesque Skyline Garden and Canopy Walk. The special "Imaginary Worlds" exhibit features massive storybook-themed plant sculptures, including the characters from Alice in Wonderland, along with many 2018 sculptures outfitted with different plants in new locations.

**Sponsored By:**



Monday, June 24, 2019

 Ticket required

## Morning Sessions

ALL | 8:00am - 8:15am

### Announcements & Awards

**Location:** Grand Ballroom - Lower Lobby Level

**Moderator:**

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

**Presenter:**

Steve Moris, AFDO President and Program Manager, Kansas Department of Agriculture

ALL | 8:15am - 9:00am

### "The Poison Squad: One Chemist's Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century"

**Location:** Grand Ballroom - Lower Lobby Level

Washington Wiley. Deborah Blum, is a Pulitzer Prize Award Winning Author, and author of "The Poison Squad: One Chemist's Single-Minded Crusade for Food Safety at the Turn of the Twentieth Century". Her book was recognized recently by the New York Times as one of the 100 notable books of 2018.

**Moderator:**

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

**Presenter:**

Deborah Blum, Director, Knight Science Journalism Program at MIT and Publisher, Undark Magazine

ALL | 9:00am - 10:00am

### Using Cannabis from a Medical Perspective

**Location:** Grand Ballroom - Lower Lobby Level

Dr. Gusdorff is a Neuroradiologist by training. He has a history of working with emerging medical trends including developing urgent care centers and medical cannabis. Dr. Gusdorff previously was part of a group that was awarded licenses to operate their medical dispensaries in South Central Pennsylvania. He will discuss his journey from physician to dispensary owner and physician using cannabis for treatment.

**Moderator:**

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

**Presenter:**

Jonathan Gusdorff, DO, DABR, Neuroradiologist and Retail Medical Enterprise Consultant, President, Dr. Jonathan Gusdorff, LLC

Food | 10:30am - 11:00am

### U.S. Food and Drug Administration Update on Food Policy & Response

**Location:** Grand Ballroom - Lower Lobby Level

The Office of Foods and Veterinary Medicine is responsible, on behalf of the Commissioner, for providing all elements of FDA's Foods Program leadership, guidance, and support to achieve the Agency's public health goals. The Office is also the focal point for planning implementation of the recommendations of the President's Food Safety Working Group and the new food safety authorities contained in the 2011 FDA Food Safety Modernization Act. Deputy Commissioner Yiannas joined the FDA in late 2018 after an extensive industry career in food safety. He has been a leader on food traceability.

**Moderator:**

Peter Salisbury, Project Manager, U.S. Food and Drug Administration

**Presenter:**

Frank Yiannas, Deputy Commissioner for Food Policy and Response, U.S. Food and Drug Administration

DDC | 10:30am - 11:00am

### CDRH's New Direction in Product Clearance and Compliance: Five New Initiatives that will Affect Industry

**Location:** Highland Ballroom III & IV - Lobby Level

In this session, you will hear about CDRH's initiative around Collaborative Communities; its efforts to streamline and simplify policies, processes, programs, and approaches; the Medical Device Safety Action Plan; and projects aimed at strengthening the 510(k) process, and using benefit-risk in device clearance.

**Moderator:**

Ballard Graham, Retired, U.S. Food and Drug Administration

**Presenter:**

Adam Saltman, M.D., Ph.D., Medical Officer, Office of Compliance, Center for Devices and Radiological Health, U.S. Food & Drug Administration

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

Grand Ballroom - Prefunction

 Ticket required

Tuesday, June 25, 2019

# EDUCATION SESSIONS

## Morning Sessions

**Food** | 11:00am - 11:30am

### Improving the Control of LM in Retail through Surveillance and Partnerships

**Location:** Grand Ballroom - Lower Lobby Level

FSIS' Office of Investigation, Enforcement and Audit is responsible for conducting surveillance activities in Food related warehouses, distributors, retail establishment, food banks, and other entities. These surveillance activities are designed to promote and control sound food related policies and practices to prevent food borne illnesses. In addition, in partnership with CDC, FDA, AFDO and other organizations, FSIS seeks to enhance and advance best practices in the control of LM in Retail.

**Moderator:**

Peter Salsbury, Project Manager, U.S. Food and Drug Administration

**Presenter:**

Carl-Martin Ruiz, Deputy Assistant Administrator, Office of Investigation, Enforcement and Audit, Food Safety and Inspection Service, U.S. Department of Agriculture

**DDC** | 11:15am - 12:00pm

### Using Real World Evidence to Speed Medical Device Innovation: An FDA Perspective

**Location:** Highland Ballroom III & IV - Lobby Level

Real world evidence is being used more frequently to support premarket applications as well as post market regulatory decision-making. In this session, an interactive panel will discuss with the how real world evidence is presently being used, and how it might be used in the future.

**Moderator:**

Ballard Graham, Retired, U.S. Food and Drug Administration

**Presenters:**

Douglas Dumont, Office of Surveillance and Biometrics, Center for Devices and Radiological Health, U.S. Food and Drug Administration

Adam Saltman, M.D., Ph.D. Medical Officer, Office of Compliance, Center for Devices and Radiological Health, U.S. Food & Drug Administration

**Food** | 11:30am - 12:00pm

### Hurricanes from an Industry Perspective

**Location:** Grand Ballroom - Lower Lobby Level

Hurricanes have an impact on food and medical products safety, but also a tremendous impact on the individuals working in the establishments and firms. This session will focus on the human challenges faced after Hurricane Michael destroyed parts of the Florida panhandle.

**Moderator:**

Brenda Morris, Assistant Director, Florida Department of Agriculture Consumer Services

**Presenter:**

Tracy Johnstone, McDonald's Restaurant Owner Operator  
Michael Roberson, Director, Corporate Quality Assurance, Publix Super Markets, Inc.

**Lunch on your own** | 12:00pm - 1:30pm

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

### DDC Working Lunch Presentation - Handling FDA Inspections: What to Do When

**Location:** Highland Ballroom III & IV - Lobby Level

During a high energy interactive session, determine the best course of action with your colleagues and the perspective of seasoned FDA and industry experts while enjoying a delicious lunch.

**Presenters:**

Nancy Singer, President, Compliance-Alliance, LLC

Julie Larsen, Principal, Director of Inspection Readiness BioTeknica  
Courtland Imel, CEO, Ceutical Labs

Anne Johnson, District Director, Philadelphia District Office,  
Program Division Director, Bioresearch Monitoring Division,  
Office of Bioresearch Monitoring Operations, U.S. Food and  
Drug Administration

Adam Saltman, M.D., Ph.D. Medical Officer, Office of Compliance,  
Center for Devices and Radiological Health, U.S. Food & Drug  
Administration

Ballard Graham, Retired, U.S. Food & Drug Administration

**Sponsored by:**



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



### AFDOSS Business Lunch - AFDOSS Members Only

**Location:** Azalea - Lobby Level

Ticket required

Tuesday, June 25, 2019

## Afternoon Sessions

**Retail** | 1:30pm -3:30pm

### 2019 Risk Factor Study Learning Lab: Connect the Dots and Using Collaboration to Reduce Risk Factors

**Location:** *Buckhead Ballroom - Lower Lobby Level*

Let us pay you to learn! We are eager to welcome you to the 2019 Learning Lab, sponsored by Paster Training, Inc. Upon entry to the Learning Lab, all participants will receive raffle tickets for the chance to win some amazing prizes. The prizes only get better as the day progresses, so make sure you stick around until the very end!

Come and join this dynamic, collaborative session for all retail food safety stakeholders to share how you measure success of your agency or your company's stores. Do you count beans or measurable outcomes? Is your measurement meaningful? The session will be facilitated by federal, state and local subject matter experts and will include active group discussion with all stakeholders.

**Moderator:**

*Tara Paster, President & CEO, Paster Training, Inc*

**Presenters:**

*Chris Smith, Director, Retail Food Protection Branch III, U.S. Food and Drug Administration*

*Andre Pierce, Environmental Health and Safety Director, Wake County Environmental Services, North Carolina*

*Jason Reagan, Program Manager, Gwinnett, Newton & Rockdale Counties, Georgia*

*Mark Speltz, Chief Inspector, Food and Consumer Safety Bureau, Iowa Department of Inspections and Appeals*

**Raffle Drawing Schedule**

*Sponsored by Paster Training Inc.*

*1:15 pm - 1:45 pm - Distribution of raffle tickets*

*1:30 pm - Learning Lab begins*

*2:00 pm - Drawing #1 - \$50 Gift Card*

*2:30 pm - Drawing #2 - \$75 Gift Card*

*3:00 pm - Drawing #3 - \$150 Gift Card*



*Must be a participant of the Learning Lab session to qualify for tickets. Must be present to win!*

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

### Regulatory and Industry Partnerships

**Location:** *Grand Ballroom - Lower Lobby Level*

Throughout the past year there are great examples of how regulatory and industry are working together.

**Moderator:**

*Dionne Crawford, U.S. Food Safety Supervisor, McDonald's Corporation*

**Presenters:**

*Courtney Bidney, Director, Global Scientific and Regulatory Affairs, General Mills*

*Jessica Badour, Recall Outreach Specialist, Georgia Department of Agriculture*

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

**DDC** | 1:30pm -2:10pm

### What You Need to Know About Promoting Quality with a Proactive CAPA System

**Location:** *Highland Ballroom III & IV - Lobby Level*

An effective CAPA system corrects products problems, systems, and takes action to prevent future occurrences. Learn about important practices from industry experts.

**Moderator:**

*Cynthia Culmo, Principal Consultant, CC Consulting*

**Presenter:**

*Lynne Melendez, Director CAPA Management, Janssen*

**DDC** | 2:10pm - 3:00pm

### Getting Ready to Implement the New EU Device Regulation

**Location:** *Highland Ballroom III & IV - Lobby Level*

The transition from the Europe Medical Device Directive (EU MDD) is underway and reaches a milestone date in 2020. All medical device manufacturers placing product in Europe must be prepared for compliance with the European Medical Device Regulation (EU MDR). All new devices must comply in 2020 and all legacy devices must be on a path to compliance as there is no grandfathering clause under EU regulations. This presentation will cover key considerations and challenges to be addressed sharing latest developments from Europe.

**Moderator:**

*Cynthia Culmo, Principal Consultant, CC Consulting*

**Presenter:**

*Paul Brooks, Executive Director, Regulatory Affairs Professional Society*

Tuesday, June 25, 2019

 Ticket required

# EDUCATION SESSIONS

## Afternoon Sessions

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

### **FDA's Strategy for the Safety of Imported Food**

**Location: Grand Ballroom - Lower Lobby Level**

American consumers seek a safe, diverse, and abundant food supply that is simultaneously affordable and available throughout the year. To help meet these consumer demands, the United States imports about 15 percent of its overall food supply. Today more than 200 countries or territories and roughly 125,000 food facilities plus farms supply approximately 32 percent of the fresh vegetables, 55 percent of the fresh fruit, and 94 percent of the seafood that Americans consume annually. But this increasingly globalized and complex marketplace has also placed new challenges on our food safety system.

In 2011, Congress passed the FDA Food Safety Modernization Act (FSMA), shifting the focus of federal regulators from responding to contamination to preventing it. Over the last several years, the agency has developed prevention-based standards applicable to foreign and domestic food growers, manufacturers, processors, packers, and holders. In addition to establishing new food safety standards, FSMA has granted FDA new and supplementary oversight and enforcement authorities to ensure industry is meeting these standards. While inspectional oversight remains the primary tool for domestic food producers and is an important tool for foreign producers, Congress determined that more was needed to control the food safety risks associated with imported foods. Through FSMA the FDA was provided with new tools and authorities to meet this need and the agency was charged with creating an oversight system designed primarily to prevent food safety problems from occurring, preferably before the food arrives at our border or reaches the plates of U.S. consumers.

**Moderator:**

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

**Presenter:**

Donald A. Prater, DVM, Associate Commissioner for Food and Veterinary Medicine, Office of Food and Veterinary Medicine, U.S. Food and Drug Administration

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

**Grand Ballroom - Prefunction**

**DDC** | 3:30pm - 4:10pm

### **CDC Update Fungal Meningitis Outbreak: a CDC perspective/ Burkholderia Cepacia Multi-State Outbreaks Related to Drugs, Devices and Cosmetics Used in Healthcare Settings**

**Location: Highland Ballroom III & IV - Lobby Level**

The leader of CDC's outbreak investigation will give CDC's perspective of the outbreak, surveillance activities (or lack thereof)

**Moderator:**

Cynthia Culmo, Principal Consultant, CC Consulting

**Presenters:**

Tom Chiller, MD MPH, Chief, Mycotic Diseases Branch, Medical Epidemiologist  
Matthew B Crist, MD, MPH Medical Officer, CDC

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

### **Reducing Food Waste: Industry and Regulatory Perspectives on Food Recovery Systems**

**Location: Grand Ballroom - Lower Lobby Level**

Food waste is a critical social, environmental and economic challenge that erodes food security, contributes to climate change, unnecessarily consumes natural resources, and adds cost burdens to families, communities and businesses. Communities across the country are working together to develop innovative ways for wholesome, safe product to end up on dining room tables, instead of in a landfill. Please join representatives from General Mills, The Kroger Company, and the Rhode Island Department of Health, to learn more about efforts on safe food recovery and food waste reduction.

**Moderator:**

Mitzi Baum, Chief Executive Officer, Stop Foodborne Illness

**Presenters:**

Chris Flint, Executive Director of the Southeastern Regional Cooperative

Courtney Bidney, Director, Global Scientific and Regulatory Affairs, General Mills

Shana Davis, MPH, RS, Senior Food Safety Manager, The Kroger Company (Nashville Division)

Ernest Julian, Chief of Food Protection, Rhode Island Department of Health

**Retail** | 3:30pm - 4:15pm

### **Food Safety Management Systems**

**Location: Buckhead Ballroom - Lower Lobby Level**

In this session the Safe Quality Food Institute (SQFI), a leading accredited third-party certification program for the supply chain will share their standard that provides the elements necessary for restaurants and food retailers to develop a robust food safety management system. They will also share, when implemented properly, how a food safety management system can improve food safety behavior and reduce the incidence of recalls and market withdrawals.

**Moderator:**

Pamela Miles, Program Supervisor, Virginia Department of Agriculture & Consumer Services

**Presenters:**

Robert Garfield, Chief Food Safety Assessment Officer & SVP, Safe Quality Food Institute

LeAnn Chuboff, Vice President Technical Affairs, Safe Quality Food Institute

 **Ticket required**

Tuesday, June 25, 2019

## Afternoon/Evening Sessions

**DDC** | 4:10pm - 4:50pm

### **Working Together: Learn How You Can Participate in FDA/Industry Training Partnerships**

**Location:** Highland Ballroom III & IV - Lobby Level

FDA has partnered with industry in the area of education. Find out ways your organization can be involved in this initiative.

**Moderator:**

*Cynthia Culmo, Principal Consultant, CC Consulting*

**Presenter:**

*Captain Jane Kreis, Training Officer, Pharmaceuticals, U.S. Food and Drug Administration*

**Retail** | 4:15pm - 6:30pm

### **When Food Science Meets Behavioral Science: Changing Behavior for Good**

**Location:** Buckhead Ballroom - Lower Lobby Level

Agencies are often tasked with implementing outreach campaigns to promote responsible behaviors around food safety. Community-based social marketing (CBSM) has emerged as an effective approach for developing and revitalizing programs to achieve measurable behavior change. CBSM is an evidence-based process that goes beyond knowledge and awareness raising to remove barriers, increase motivation, and change behavior through the application of social science tools. The session will include numerous case studies to demonstrate the theoretical foundations and guidance for how to apply it in the field.

**Moderator:**

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

**Presenter:**

*Jennifer J. Tabanico, President, Action Research*

**Food** | 4:30pm - 6:30pm

### **Advocating for Food Safety with Policy Makers**

**Location:** Grand Ballroom - Lower Lobby Level

Learn from the experts how to successfully advocate to policy makers for food safety issues. What works? What doesn't?

**Moderator:**

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

**Presenters:**

*Rep. Terence Macaig, Vermont House of Representative  
Thomas Gremillion, Director, Food Policy Institute, Consumer Federation of America  
Rep. Jack Williams (former), Alabama House District 47*

**DDC** | 4:50pm - 5:30pm

### **Compliance Panel - Get Your Questions Answered**

**Location:** Highland Ballroom III & IV - Lobby Level

Learn about FDA's compliance initiatives and take this opportunity to get your questions answered.

**Moderator:**

*Julie Larsen, Principal, Director of Inspection Readiness, BioTeknica*

**Presenters:**

*Alonza Cruse, Director of the Office of Pharmaceutical Quality Operations, U.S. Food & Drug Administration  
Adam Saltman, M.D., Ph.D. Medical Officer, Office of Compliance, Center for Devices and Radiological Health, U.S. Food & Drug Administration  
Anne Johnson, District Director, Philadelphia District Office, Program Division Director, Bioresearch Monitoring Division, Office of Bioresearch Monitoring Operations, U.S. Food and Drug Administration  
Captain Jane Kreis, Training Officer, Pharmaceuticals, U.S. Food and Drug Administration*

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

### **President's Reception**

**Location:** Grand Ballroom Prefunction - Lower Lobby Level

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

**Sponsored by:**



**ALL** | 7:30pm - 9:30pm

### **Wiley Award Banquet**

**Location:** Grand Ballroom - Lower Lobby Level

Included with registration with reservation

 **Ticket required**

Tuesday, June 25, 2019

# EDUCATION SESSIONS

## Morning Sessions

**Retail** | 8:00am - 10:00am

### Prepare for the Worst - Hazards and Controls for Charcuterie at Retail

**Location: Grand Ballroom III - Lower Lobby Level**

Come join us for a lively discussion about ensuring the safety and quality of charcuterie produced through special processes at the retail level. Demonstrations and samples will be provided to help us all become more familiar with these popular products.

**Moderator:**

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

**Presenters:**

*Brian Nummer, PhD, Utah State University  
Chef Linton Hopkins, Chef/Owner of Restaurant Eugene, Holeman and Finch Public House, Holeman and Finch Bottle Shop, H&F Burger, Hop's Chicken, and C. Ellet's Steakhouse  
Chef Kevin Ouzts, The Spotted Trotter Charcuterie*

**Cannabis** | 8:00am - 8:30am

### What's New with Cannabis from Laws to Inhalers

**Location: Buckhead Ballroom - Lower Lobby Level**

An update on new laws and revisions related to Cannabis, new developments in the industry and new novel delivery methods.

**Presenters:**

*Lezli Engelking, Founder & CEO, FOCUS: The Cannabis Health and Safety Organization  
Thuy Vu, Thuy Vu Consulting*

**Cannabis** | 8:30am - 9:30am

### The Science of Cannabis: An Update from Down Under

**Location: Buckhead Ballroom - Lower Lobby Level**

Australia legalized the therapeutic use of cannabis in 2016, classing it as a pharmaceutical and therefore imposing the same regulations on cultivators and manufacturers. While there were, and still are, issues with the law's implementation and societal implications, the purpose was to allow access while ensuring public health and safety, fostering a successful industry, investing in researching, meeting international obligations under the Single Convention, while preventing diversion onto the illicit market. Blaise Bratter from the Medical Cannabis Council will discuss Australia's medicinal cannabis scheme, what works and what doesn't, and the impact it has had on patients and society.

**Moderator:**

*Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization*

**Presenter:**

*Blaise Bratter, General Manager, Medical Cannabis Council, Australia*

**Cannabis** | 9:30am - 10:00am

### Health Canada Update on Cannabis Legalization

**Location: Buckhead Ballroom - Lower Lobby Level**

Learn more about Canada's public health approach to cannabis legalization and regulation.

**Moderator:**

*Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization*

**Presenter:**

*Andrea Budgell, Acting Director, Regulatory and Legislative Affairs, Controlled Substances and Cannabis Branch, Health Canada*

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

**Grand Ballroom - Prefunction**



Ticket required

Wednesday, June 26, 2019

## Morning/Afternoon Sessions

**Retail** | 10:30am - 11:15am

### Food in a Tub - Managing the Hazards and Controls for Sous Vide

**Location:** Grand Ballroom III - Lower Lobby Level

A discussion of the hazards and validated time/temperature parameters to control them in the popular special process of sous vide. Various validated time/temp relationships, how to measure critical limits in a bagged product, and how to identify sous vide products will be included

**Moderator:**

Joseph Graham, Food Safety Program Supervisor, Washington Department of Health

**Presenter:**

Brian Nummer, PhD, Utah State University

**Cannabis** | 10:30am - 11:00am

### How do I Test those Brownies? Developing Laboratory Methods for Cannabis Edibles

**Location:** Buckhead Ballroom - Lower Lobby Level

AOAC has launched the Cannabis Analytical Science Program (CASP) to provide a forum where the science of hemp and cannabis analysis can be discussed and for the development and maintenance of cannabis standards and methods. The CASP analytical community will comprise government, academic, and contract laboratories; technology providers; private sector organizations; and allied associations.

**Moderator:**

Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization

**Presenter:**

Scott Coates, Senior Director of the AOAC Research Institute, AOAC International

**Cannabis** | 11:00am - 12:00pm

### Hemp and the Farm Bill

**Location:** Buckhead Ballroom - Lower Lobby Level

The 2018 Farm Bill legalized hemp production in the United States. Learn more about the legalization and what this means for hemp producers and products, including the challenges of development and implementation of state programs.

**Moderator:**

Lezli Engelking, Founder, FOCUS: The Cannabis Health and Safety Organization

**Presenters:**

Jonathan Miller, Esquire, Frost, Brown and Todd, LLC  
Erin Williams, Senior Policy Analyst, Office of Policy, Planning and Research Virginia Department of Agriculture and Consumer Services

**Retail** | 11:00am - 12:00pm

### What in the KIMCHEE is that ???

**Location:** Grand Ballroom III - Lower Lobby Level

Join us and take a virtual tour to discover Foods by Region of the World. Learn about Faith Based Foods and different types of Processes used to manufacture these foods by using the FREE Cultural Food Application. During this interactive session you will enhance your knowledge of ethnic foods and learn how to navigate the application. This application tool is useful in identifying the critical issues and control measures of ethnic foods that you may encounter during your routine day.

The FREE application was developed by The University of Tennessee and this is a session that you won't want to miss!

**Moderator:**

Angela Montalbano, Supervising Food Inspector, New York State Department of Agriculture and Markets Division of Food Safety and Inspections

**Presenter:**

Sharon Thompson, DVM, MPH, Associate Professor and Director, Center for Agriculture and Food Security and Preparedness and Co-Director, TN Integrated Food Safety Center of Excellence

**Lunch on your own** | 12:00pm - 1:00pm

**Food** | 1:00pm - 1:45pm

### CDC Update on Food Safety: Whole Genome Sequencing and Other Advances

**Location:** Grand Ballroom III - Lower Lobby Level

This session will include updates on HP2020 and 30 objectives, illness trends, impacts of Culture-Independent Diagnostic Tests (CDIT's) and Whole Genome Sequencing (WGS), what is causing illnesses, reoccurring outbreaks, and food pathogen pairs.

**Moderator:**

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

**Presenter:**

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

Wednesday, June 26, 2019



Ticket required



# EDUCATION SESSIONS

## Afternoon Sessions

**Food** | 1:45pm - 2:30pm

### FDA and USDA Outbreaks and Lessons Learned

**Location:** Grand Ballroom III - Lower Lobby Level

**Moderator:**

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

### FSIS Outbreak Investigations and Lessons Learned

The presentation will cover lessons learned from recent FSIS outbreak investigations with focus on chicken, pork, and RTE products along with a description of regulatory actions taken, including product recalls.

**Presenter:**

Bonnie Kissler, Food Safety and Inspection Service, U.S. Department of Agriculture

### Top Ten Things I've Learned in My First Two Years at FDA CORE

Since coming to FDA in August 2017, Dr. Stic Harris has led CORE through several high profile outbreaks on topics such as romaine lettuce, kratom, papayas, melons, eggs, and cereal. This talk will be a look at some of the lessons learned during that time of working to ensure public health while dealing with industry, consumer groups, government shutdowns, regulations, and reorganizations.

**Presenter:**

Stic Harris, Director, CORE, U.S. Food and Drug Administration

**Break** | 2:30pm - 2:45pm

Grand Ballroom - Prefunction

**Food** | 2:45pm - 3:00pm

### New CIFOR (Council to Improve Foodborne Outbreak Response) Guidelines

**Location:** Grand Ballroom III - Lower Lobby Level

The 3rd edition of the CIFOR Guidelines is about to be released and this session will discuss the changes to those guidelines.

**Moderator:**

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

**Presenters:**

Adam Kramer, Environmental Health Officer, National Center for Environmental Health, Centers for Disease Control and Prevention

Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development

**Food** | 3:00pm - 4:15pm

### How Do We Reduce Illness?

**Location:** Grand Ballroom III - Lower Lobby Level

**Moderator:**

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

### Prevention

Dr. Laura Brown, Behavioral Scientist, National Center for Environmental Health, Centers for Disease Control and Prevention

### Outbreaks

#### Cyclospora Outbreak Investigation Methods

German Rios, Innovations & Technical Services Leader, Fresh Express Inc

#### Salmonella Outbreak Investigation Methods

Lisa Hainstock, R.S., Food Safety Specialist, Michigan Department of Agriculture & Rural Development

#### E-Coli Outbreak Investigation Methods

Douglas (DJ) Irving, EHS-Net Food Coordinator, Tennessee Department of Health

#### Norovirus Outbreak Investigation Methods

Aron Hall, Epidemiologist, Division of Viral Diseases, Centers for Disease Control and Prevention

**ALL** | 4:15pm - 4:30pm

### Closing Remarks

**Location:** Grand Ballroom III - Lower Lobby Level

Dr. Ernest Julian, Chief of Food Protection, Rhode Island Department of Health

Wednesday, June 26, 2019



Ticket required

# Health & Wellness

***Did you reach your  
10,000 steps today?***

*Each day that you reach the goal, stop by the registration desk before the morning break to enter a drawing to win a prize.*

*Drawings to be held: Sunday - Wednesday at morning break*



## **Tips to stay healthy During the conference**



***Drink*** plenty of water

Get enough ***sleep***

***Stretch*** often

**EAT**  
Healthy and mindful

***Visit*** the Zen Garden

***Go for a walk***  
During lunch or break

Sponsored by:



# 2019 AFDO Exhibitors

## NSF International



NSF International

### Exhibit #1

NSF International is an independent, not-for-profit, public health and safety organization that develops accredited national standards for food safety, water quality and other environmental health related products, and additionally provides accredited conformity assessment services in the form of second and third party inspection, testing and certification services for products and facilities. NSF inspects facilities and certifies products in more than 80 countries. NSF also provides public health training and education services, and a wide range of ISO Quality and Environmental Management Systems Registrations. NSF is a World Health Organization Collaborating Center for Food Safety and Water Quality and a provider of consulting services to the pharma, biologics, medical device and dietary supplement industries.

## Safe Quality Food Institute



### Exhibit #5

The Safe Quality Food Institute (SQFI) manages the Safe Quality Food (SQF) program. The SQF Program is recognized by retailers and foodservice providers around the world as a rigorous, credible food safety management system. It is the only certification system recognized by the Global Food Safety Initiative (GFSI) that offers certificates for primary production, food manufacturing, packaging, distribution and retail/wholesale grocers. This enables suppliers to assure their customers that food has been produced, processed, prepared and handled according to the highest possible standards, at all levels of the supply chain. Additionally, as a division of the Food Marketing Institute (FMI), the SQF program incorporates continual retailer feedback about consumer concerns. This information is passed on to SQF certified suppliers, keeping them a step ahead of their competitors.

## Relavent Systems, Inc



### Exhibit #2

FoodCode-Pro™ is the most innovative, intuitive tool available to the retail food safety inspector, the in-house auditor or food safety consultant, customized to your real life. It's technological art that carries from your desktop through the cloud out to the field on laptops and iPads cutting your inspection and reporting time in half with 50% more accuracy with up to date FDA and local violations available at the touch of a button. Ditch the paper and join the Relavent generation.

## American Society for Quality Food Drug & Cosmetic Division



### Exhibit #6

Founded in 1946, the American Society for Quality (ASQ) is the leading global authority in the quality movement with members in more than 150 countries.

Through ASQ's Food, Drug, and Cosmetic (FDC) Division, professionals concerned with quality in their organizations have access to specialized training, information, benchmarking, and professional programs. Founded in 1960, the FDC Division works with the U.S. Food and Drug Administration and other regulatory agencies worldwide.

## Michigan State University Online Food Safety Program



### Exhibit #3

Michigan State University's Online Food Safety program strives to educate professionals on how to make global food systems safe and supports individuals as they advance in food safety-related careers. The program consists of an online Master of Science in Food Safety degree, non-credit continuing education courses and an on-campus executive education program. The MS degree boasts 600+ students and alumni and over 80 executives who have come to campus to learn from high-level food safety experts. We are proud to educate food safety leaders!

The FDC Division offers education seminars and resources for organizational excellence and quality leadership development to those working within regulated food, food additive, dietary supplement, pharmaceutical, OTC, cosmetic, personal care and allied industries. Two industry specific certifications are offered by the Division:

Certified HACCP Auditor  
Certified Pharmaceutical GMP Professional

## Food Protection and Defense Institute



### Exhibit #7

The Food Protection and Defense Institute (FPDI) protects the global food supply through research, education, and the delivery of innovative solutions. We address vulnerabilities of the global food system through a comprehensive, farm-to-table view. FPDI tools and services, such as the FoodSHIELD platform, help you prepare for, mitigate, and respond to disruptions across the food system.

## Instant Recall



### Exhibit #8

Instant Recall™ is the leading provider of food recall preparedness consulting and recall execution management. Instant Recall serves the 3 largest food-service distributors in North America, over half of all distribution centers of any size nationwide, and serves over 70% of large foodservice operator brands.

## Association of Food and Drug Officials



### Exhibit #4

The Association of Food and Drug Officials (AFDO) promotes the uniform adoption and enforcement of food, drug, medical devices, cosmetics and product safety laws, rules, and regulations. Founded in 1896, AFDO is an international, non-profit professional organization consisting of state, federal and local regulatory officials as members. Industry representatives are welcomed as associate members. AFDO is a mechanism for advancing regulatory program standards that will help to advance an integrated food safety system. The organization also provides training and continuing education as well as networking opportunities that foster understanding and collaboration among all members and an appreciation for each role in the food and medical device safety system.

## U.S. Food and Drug Administration



### Exhibit #9

The Food and Drug Administration, an agency under the Department of Health and Human Services, is responsible for protecting the public health by ensuring the safety, efficacy, and security of human and veterinary drugs, biological products, and medical devices; and by ensuring the safety of our nation's food supply, cosmetics, and products that emit radiation. FDA also has responsibility for regulating the manufacturing, marketing, and distribution of tobacco products to protect the public health and to reduce tobacco use by minors. In addition, FDA plays a significant role in the Nation's counterterrorism capability.

## Cybersecurity and Infrastructure Security Agency - Homeland Security Information Network for Critical Infrastructure



### Exhibit #10

Cybersecurity and Infrastructure Security Agency (CISA) leads the national effort to protect and enhance the resilience of the nation's physical and cyber infrastructure. CISA's Homeland Security Information Network - Critical Infrastructure (HSIN-CI), enables collaboration among critical infrastructure partners. Services offered through this free portal help build national public-private stakeholder partnerships, facilitate collaboration, and promote security and enhanced resilience of critical infrastructure assets.

## Precise Software Solutions



### Exhibit #11

Precise Software Solutions, Inc., as an SBA's 8(a) Program Participant, is an innovative small business with a proven record of success delivering quality services and solutions to government and commercial organizations. We focus on agility and practicality and are committed to meeting the highest client expectations and delivering value to our customers. Please review our Capability Statement.

## International Food Protection Training Institute (IFPTI)



### Exhibit #12

Serving food protection professionals in the United States and the rest of the world, the International Food Protection Training Institute (IFPTI) improves public health through competency-based learning solutions—while cultivating strong leadership in the global food protection community.

Augmented by close collaboration with industry, academia, federal, state and international governments, and other organizations, IFPTI is the model for creating and fostering partnerships committed to addressing food protection and public health needs worldwide.

IFPTI builds competency-based solutions for public- and private-sector food protection professionals. This translates to custom-designed learning organized around curriculum frameworks aligned with specific workforce competencies. Simply put, for any food protection or safety challenges anywhere in the world, IFPTI has the expertise, leadership, and systems in place to help solve them.

## WinWam



### Exhibit #13

WinWam Software is fast becoming the standard in government field inspections. Thirty-two (32) State governments have purchased WinWam along with many county and city governments. WinWam Software provides inspectors with sophisticated and easy to use tools for performing a myriad of inspections including Food & Drug Safety, FSMA Produce Safety, Meat & Poultry, Animal Health & Welfare, Dairy, Weights & Measures, Plant Industry, Apiary and more. WinWam Food Safety Software is available with a Designer module that allows jurisdiction to customize its own electronic inspection forms. With WinWam the inspection forms are turbo charged with intelligence. Responses on the form can trigger pop-up health code violations. The inspector can append notes, create flowcharts, and attach electronic documents and digital photographs. At the end of the inspection, the sanitarian can capture the store manager's signature and print an inspection form in the field or back at the home office.

WinWam Software is easy to deploy, proven and affordable. Please contact us to learn more about WinWam Software.



# Welcome Reception Sponsors

Peach Pie - \$5,000



Peach Cobbler - \$2,500



Peach Sangria - \$1,500



Peach Preserves - \$500



Thank you



# 124th AFDO Annual Educational Conference

June 27 - July 1, 2020



## Renaissance Phoenix Glendale Hotel & Spa



Co-Host: Western Association of Food and Drug Officials