

SATURDAY, JUNE 20, 2015

12:30 pm – 2:00 pm	Administrative Committee Location: Guest Speakers/Presentations: Change Management Practices by State and Local Food Safety Regulatory Agencies <i>Tessa Dixon, Louisiana Department of Health and Hospitals</i>
2:00 pm – 5:00 pm	Food Committee Location: Guest Speakers/Presentations: Cost of Training New Employees to Meet MFRPS Standard 2 Requirements within AFDOSS <i>Matt Colson, Florida Department of Agriculture</i>
5:30 pm	AFDO COMMITTEE CHAIRS AND CO-CHAIRS MEETING

SUNDAY, JUNE 21, 2015

7:00 am – 9:00 am	CONTINENTAL BREAKFAST Location:
7:00 am – 8:00 am	FIRST TIME ATTENDEE BREAKFAST (FIRST TIME ATTENDEES AND MENTORS) Location:
8:00 am – 4:00 pm	AFDO COMMITTEE MEETINGS
8:00 am – 9:00 am	Endowment Foundation Location:
8:00 am – 9:30 am	Food Protection & Defense Committee Location: Guest Speakers/Presentations: Identification of Factors Influencing Multi-Jurisdictional Collaboration within State Food Emergency Rapid Response Teams (RRTs) <i>Randy Treadwell, Washington State Department of Agriculture</i>
9:00 am – 10:00 am	Associate Membership Committee Location:
9:30 am – 11:00 am	Foodborne Outbreak & Emergency Response Committee Location: Guest Speakers/Presentations: State Food Safety Agencies' Use of Social Media <i>Jessica Badour, Georgia Department of Agriculture</i>
10:30 am – 12:00 pm	Drugs, Devices & Cosmetics Committee Location:
11:00 am – 12:00 pm	Professional Development Committee Location: Guest Speakers/Presentations: Desirable Characteristic of a Regulatory Inspection Program Model <i>Nicole Berzins, Colorado Department of Public Health</i>
11:00 am – 12:00 pm	Laboratory, Science and Technology Committee Meeting Location: Guest Speakers/Presentations: Awareness of Food Safety Risks In Production of Produce on Oklahoma Farms <i>Bryan Buchwald, Oklahoma Department of Agriculture</i>
12:00 pm – 2:00 pm	Body Art Sub-committee Location:
12:00 pm – 1:30 pm	Seafood Committee Location: Guest Speakers/Presentations: Surface Pathogen Elimination Practices for Ready-to-eat Fishery Products <i>Eugene Evans, New York Department of Ag & Markets</i>
1:30 pm – 3:30 pm	International & Government Relations Committee Location: Guest Speakers/Presentations: Barriers to Inspections of Ethnic, Women-Operated Food Establishments in (name of counties & state) <i>Thao Nguyen, Iowa Department of Inspection and Appeals</i> Overview on Mexico's Enhanced Import and Export Policies <i>Ricardo Cavazos Cepeda, Director, General De Estudios Economicos, COFEPRIS</i> Overview of Health Canada's Openness and Transparency Initiative of Posting Inspection Results and Ratings <i>Kenneth Moore, Regional Director, Compliance & Enforcement, Health Canada</i> Update Overview on the FSMA Import Rule <i>CPT Domenic J. Veneziano, Director, Division of Import Operations and Policy, U.S. Food and Drug Administration (Invited)</i>
3:00 pm – 4:30 pm	Laws & Regulations Committee Location: Guest Speakers/Presentations: The Effectiveness of Native Language-Based Training on Food Safety Compliance <i>Lisa Potopsingh, Suffolk Department of Health Services New York</i> Trends in State Laws Related to Food <i>Doug Farquhar, Program Director for Environmental Health, National Conference of State Legislatures</i>

SUNDAY, JUNE 21, 2015 (CONTINUED)

4:30 pm – 6:00 pm	<p>OPENING SESSION Location: <i>Steve Stich, AFDO President and Director, New York Department of Agriculture & Markets</i></p> <p>INVOCATION <i>Patricia R. Case, Director of Marketing & Communication, St. Luke's UMC</i></p> <p>WELCOME FROM INDIANAPOLIS <i>Name, Title, Organization</i></p> <p>WELCOME FROM NCAFDO <i>Kirsten Knopff, Training and Outreach Coordinator, Minnesota Department of Agriculture</i></p> <p>IFPTI: COHORT #IV GRADUATION CEREMONY <i>Gerald Wojtala, Executive Director, International Food Protection Training Institute (IFPTI)</i></p> <p>PRESIDENT'S ADDRESS <i>Steve Stich, AFDO President and Director, New York Department of Agriculture & Markets</i></p> <p>ENDOWMENT FOUNDATION ADDRESS <i>John Young, Chair, AFDO Endowment Foundation, and Partner, Young & Associates</i></p> <p>GLENN W. KILPATRICK MEMORIAL ADDRESS <i>Steven Solomon, DVM, Deputy Associate Commissioner for Regulatory Affairs, U.S. Food and Drug Administration</i></p>
6:00 pm – 7:30 pm	<p>WELCOME RECEPTION LOCATION: <i>Sponsored by the AFDO Associate Members and the North Central Association of Food and Drug Officials (NCAFDO) – All are welcome to attend!</i></p>
8:00 pm – 10:30 pm	<p>AFDO BINGO LOCATION:  <i>Sponsored by General Mills and International Food Protection Training Institute.</i></p>

MONDAY, JUNE 22, 2015

MORNING JOINT SESSION

Moderator:


7:30 am - 9:00 am	CONTINENTAL BREAKFAST LOCATION:
8:30 am - 9:00 am	<p>ANNOUNCEMENTS & AWARDS LOCATION: <i>Steve Stich, AFDO President and Director, New York Department of Agriculture & Markets</i></p>
9:00 am – 10:00 am	<p>U.S. FOOD AND DRUG ADMINISTRATION ASSOCIATE COMMISSIONER FOR REGULATORY AFFAIRS UPDATE LOCATION: <i>Melinda Plaisier, Associate Commissioner for Regulatory Affairs, U.S. Food and Drug Administration (Invited)</i></p>
10:00 am - 10:30 am	BREAK LOCATION:

FOOD SESSION

Moderator:

DRUG & DEVICE SESSION

Moderator: GRETCHEN BOWKER, CHIEF OPERATING OFFICER, PEARL PATHWAYS

10:30 am - 11:15 am	<p>U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition Update Location: <i>Susan T. Mayne, Ph.D., Director, Center for Food Safety and Applied Nutrition</i></p>	10:30 am - 10:45 am	<p>Welcome Location: <i>Tom Brinck, Manager, Drugs and Medical Devices Group, Texas Department of State Health Services</i> <i>Dennis Baker, Regional Food and Drug Director, U.S. Food and Drug Administration</i> <i>Art Czabaniuk, Detroit District Director, U.S. Food and Drug Administration</i></p>
11:15 am – 12:00 pm	<p>An Investigation into Foodborne Illness and Its Impacts Location: This presentation will describe some of the challenges facing the United States with regard to foodborne illness and will discuss the impacts that foodborne disease has on individuals and on our society. Presenter will explore food safety's status quo and suggest solutions for the future. <i>Patricia Buck, Executive Director, Center for Foodborne Illness Research and Prevention</i></p>	10:45 am – 11:15 am	<p>Accelerating Drug, Vaccine, and Diagnostics for Ebola Location: Description <i>Karen Midthun, M.D., Director, Center for Biologics Evaluation and Research (Invited)</i></p>
		11:15 am – 12:00 pm	<p>Increasing Supply Chain Reliability – Shifting Paradigms Location: As an industry, we are not focusing on areas that are proving to increase the reliability of our supply chain. Understand paradigm shifts uncovered by manufacturers and suppliers working together through the Xavier University Integrity of Supply Initiative that hold the key to the answers we are all looking for. It is through this renewed focus that our efforts can turn toward meaningful and impactful solutions. <i>Marla Phillips, Director, Xavier Health</i> <i>Gwyn Murdoch, Director, Global Quality Auditing & Compliance, QA-Procurement, Eli Lilly</i></p>
12:00 pm - 1:30 pm	BURDITT LUNCH 		

FOOD SESSION Moderator:		DRUG & DEVICE SESSION Moderator:	
1:30 pm – 2:15 pm	Menu and Vending Machine Nutrition Labeling Location:	1:30 pm – 2:15 pm	When Does Your Software Become Regulated? Location:
<p><i>Felicia Billingslea – Director, Food Labeling and Standards Staff, Office of Nutrition, Labeling, and Dietary Supplements (ONLDS), Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration</i></p>		<p>Description</p> <p><i>Marian Lee, Partner, Gibson, Dunn & Crutcher LLP</i></p>	
2:15 pm – 3:30 pm	IFPTI Fellow Poster Sessions and Exhibitor Spotlight Ice Cream Social/Break Location:	2:15 pm – 3:00 pm	FDA Field Operations in 2015 Location: Grand Ballroom
<p>Fellowship Valedictorians Presentations Location:</p> <p>Awareness of Food Safety Risks In Production of Produce on Oklahoma Farms <i>Bryan Buchwald, Oklahoma Department of Agriculture</i></p> <p>Identification of Factors Influencing Multi-Jurisdictional Collaboration within State Food Emergency Rapid Response Teams (RRTs) <i>Randy Treadwell, Washington State Department of Agriculture</i></p> <p>The poster session features the research projects carried out by the Cohort 4 IFPTI Fellows. While strolling with your sundae, explore the research and discuss findings with the authors. The focus of the Fellows' research is on current food safety or regulatory issues describing the impact on the U.S. Food Safety System.</p> <p>Fellowship Poster Session sponsored by: Food Marketing Institute Foundation, Meijer, Inc. and Association of Food and Drug Officials</p>		<p>Description</p> <p><i>Ricki Chase, Director, Investigations Branch, Chicago District, FDA (Invited)</i></p>	
3:00 pm – 3:30 pm	BREAK / EXHIBITOR SHOWCASE LOCATION: IMPERIAL FOYER		
FOOD SESSION BREAKOUTS (CHOOSE 1)		DRUG & DEVICE SESSION Moderator:	
3:30 pm – 5:00 pm	Gen Next – Whole Genome Sequencing of Foodborne Microbiological Pathogens Location:	3:30 pm – 4:15 pm	Updates from Health Canada Location:
<p>Moderator: Pete Salsbury, Project Manager, U.S. Food and Drug Administration</p> <p>This session will provide an overview of an emerging new tool to identify, target and link pathogens to reduce foodborne outbreak incidents. Regulators will provide a perspective on when and how whole genome sequencing will be used to enhance and support their outbreak investigation and associated enforcement actions. For industry, this new technology could be used as a preventative tool to understand transient and/or established populations in your operations.</p> <p><i>Eric Brown, Director, Division of Microbiology, CFSAN, U.S. Food and Drug Administration</i> <i>Burton W. Blais, Ph.D., Section Head, Research and Development Section, Canadian Food Inspection Agency</i> <i>Jairus R. David, Ph.D., Research & Innovation – Applied Science & Technology, ConAgra Foods, Inc.</i> <i>Brian Saunders, New York State Department of Agriculture & Markets</i></p>		<p>Description</p> <p><i>Chad Sheehy, Senior Regulatory Advisor, Health Canada - Inspectorate</i></p>	
3:30 pm – 5:00 pm	Panel Discussion on the Growing Demand for Locally Sourced Meat and Poultry – Production, Marketing/Distribution and Food Safety Opportunities and Challenges Location:	4:10 pm – 5:00 pm	Implementing an Electronic System for CAPA and Complaints: Challenges and Opportunities Location:
<p>Moderator: Keith Payne, Deputy Director, Outreach and Partnership Division, United States Department of Agriculture</p> <p>Panel Discussion on the Growing Demand for Locally Sourced Meat and Poultry – Production, Marketing/Distribution and Food Safety Opportunities and Challenges - This session will provide diverse perspectives from Federal and State regulators, producers and local food advocates regarding the increasing effort to build more locally based, self-reliant food economies that encompass sustainable food production, processing, distribution and consumption. The focus of this session here will be on meat and poultry, and what programs are in place to support these locally sourced products, and what obstacles exist that might hinder these self-reliant food systems.</p> <p><i>David M. Bough, DVM, Director, EIAO, Indiana Board of Animal Health</i> <i>Dr. Lauren Gwin, Director, Niche Meat Processor Assistance Network</i> <i>Richard McCarthy, Executive Director, Slow Food USA (Invited)</i> <i>Vanessa Zaffan, Farm to School Regional Lead, Midwest, United States Department of Agriculture</i> <i>Cindy Klug, Director, Meat Safety and Inspection Bureau, WI Department of Agriculture</i></p>		<p>To achieve compliance many companies use electronic systems to help ensure that their employees complete the required documentation and that documentation is accessible to regulators during an FDA inspection. Getting the employees to use the system presents many challenges. Michael Viscido, Corporate Director Quality Systems and Services at Ikaria, Inc. will explain what the challenges are and how to overcome them.</p> <p><i>Michael Viscido, Corporate Director, Quality Systems and Services, Ikaria, Inc.</i></p>	



MONDAY NIGHT EVENT: A NIGHT IN THE CITY

6:00 pm

Let's race on down to Downtown Indianapolis. The evening will begin at Rock Bottom Brewery with food, beer tastings and networking. Rock Bottom Brewery is located in the heart of the downtown night life and busses will be available throughout the evening until midnight for return to the hotel. Ticket includes bus transportation, buffet, 2 drinks (beer, wine and soda), and unlimited Beer Samples.

TUESDAY, JUNE 23, 2015**MORNING JOINT SESSION**

Moderator: Pete Salsbury, Project Manager, U.S. Food and Drug Administration

7:00 am - 9:00 am	CONTINENTAL BREAKFAST LOCATION:
8:00 am - 8:15 am	ANNOUNCEMENTS & AWARDS LOCATION: <i>Steve Stich, AFDO President and Director, New York Department of Agriculture & Markets</i>
8:15 am - 9:15 am	CDC UPDATE, EBOLA VIRUS, WHOLE GENOME SEQUENCING, ANTIBIOTIC RESISTANCE LOCATION: <i>T.B.D.</i>
9:15 am - 10:00 am	HEALTH FRAUD PRESENTATION LOCATION: <i>Jason Humbert, Senior Regulatory Manager, U.S. Food and Drug Administration</i>
10:00 am - 10:30 am	BREAK / EXHIBITOR SHOWCASE LOCATION:

FOOD SESSION

Moderator:

DRUG & DEVICE SESSION

Moderator:

10:30 am - 11:15 am	Food Waste and the Issue of Product Date Labeling: Looking into the Future Location:	10:30 am - 11:15 am	Component Counterfeiting: Considerations in Developing a Program to Prevent Location:
<p>This presentation will address date labeling of foods and how it leads to misapplication of resources, unnecessary financial burden, and food waste. The U.S. history on this topic and current challenges surrounding date labeling of foods will be reviewed, and actions needed to move toward a solution will be provided.</p> <p><i>Rosie Newsome, Director, Science and Policy Initiatives, Institute of Food Technologists (IFT)</i></p> <p>Product date labels are gaining national attention as awareness about consumer confusion and food waste increases. The food industry is working to understand consumer needs and behaviors, label products for optimum quality, identify advances in technologies, and identify what is needed in terms of educational programs for consumers. Consumer research and industry initiatives will be discussed to put some context around this complex issue.</p> <p><i>Hilary Thesmar, PHD, RD, CFS, Vice President, Food Safety Programs, Food Marketing Institute (FMI)</i></p>		<p>Description</p> <p><i>Donna Djinovich, Director of Regulatory Affairs, Rauland-Borg Corporation (Invited)</i></p> <p><i>George Hughes, Office of Criminal Investigations, U.S. Food and Drug Administration</i></p>	
11:15 am - 12:00 pm	USDA - Progress, Trends and Compliance Location:	11:15 am - 12:00 pm	Aging Facilities and Impact on Medical Product Shortage Location:
<p>The USDA has been implementing quite a few initiatives that are enhancing the rural economy, promoting healthier dietary habits, increasing the consumption of locally sourced foods and strengthening food safety. From successful progress on the 2014 Farm Bill implementation, through innovative initiatives such as USDA's StrikeForce for Rural Growth and Opportunity and Know Your Farmer, Know Your Food, USDA has been making a positive impact on people's lives across the nation and around the world. Learn more about these innovative measures from a senior level USDA official.</p> <p><i>Tom Vilsack, Secretary of Agriculture, United States Department of Agriculture (Invited)</i></p>		<p>Description</p> <p><i>Glenn Wright, Senior Director, Project Management Manufacturing Science and Technology, Eli Lilly & Company</i></p>	
12:00 pm - 1:30 pm	LUNCH ON YOUR OWN	12:00 pm - 1:30 pm	Interacting with Federal and State Regulators: What to Do and How to Do It (WORKING LUNCH PRESENTATION*) Location:
		<p>During a high-energy, interactive working lunch, the attendees will be divided into teams and asked to comment on how they would respond to challenging regulatory inspection situations. Then a panel of experts consisting of Nancy Singer, ComplianceAlliance, Maridalia Torres Irizarry, FDA District Director for Puerto Rico, Evelyn Bonnin, FDA District Director for Baltimore, Julie Larson, BioTeknica, and KC Stevenson, Ceutical Lab s will provide their guidance and advice.</p> <p><i>Lunch provided only for registered attendees of the Drug & Device conference track</i></p> <p><i>* Sponsored by Ceutical Laboratories, Inc.</i></p>	




FOOD SESSION BREAKOUTS (CHOOSE 1)

DRUG & DEVICE SESSION



Moderator:

1:30 pm – 3:00 pm	Retail Location:	1:30 pm - 2:15 pm	Interpretation and Application of the New Device Correction Guidance Location:
<p>Moderator: Laurie Farmer, Director State Cooperative Programs, SE Region, U.S. Food and Drug Administration</p> <p>1:30 pm – Strategies to Mitigate and Control Environmental Listeria Monocytogenes in Retail Delis</p> <p>This seminar will be an interactive discussion of current research on Listeria monocytogenes prevalence in retail delis conducted at Purdue University. Studies tested the efficacy of changes to daily SSOPs, a novel deep clean SSOP, and food safety training programs to reduce environmental L. monocytogenes prevalence. Conclusions from this work include recommendations for mitigating environmental L. monocytogenes in retail delis and identification of opportunities for further research.</p> <p><i>Susan Hammons, Ph.D. Student, Department of Science, Perdue University</i></p> <p>2:00 pm – Food Trucks are rolling into town: Are you ready?</p> <p>Session will include discussion on the benefits of food trucks, the regulations that too often stand in their way, and the results of an exciting report comparing the sanitation scores of mobile vendors versus traditional restaurants in seven major U.S. cities.</p> <p><i>Robert Frommer, Attorney, Institute for Justice</i></p> <p><i>Matt Kornmeyer, Owner, Scratch Streetfood, LLC, Indy Food Truck Alliance</i></p>		<p>Description</p> <p><i>Ron Brown, Chief, Recall Branch, Center for Devices and Radiological Health, FDA (Invited)</i></p>	
1:30 pm – 3:00 pm	Preparing for FSMA Implementation Rules (Food, Feed & Produce) – Controls Implementation Location:	2:15 pm - 3:00 pm	Update on GDUFA Implementation and Accomplishments Location:
<p>Moderator:</p> <p><i>Bob Ehart, Senior Policy & Science Advisor, National Association of State Departments of Agriculture</i></p> <p><i>Joann M. Givens, Deputy Director, Central Region, U.S. Food and Drug Administration</i></p> <p><i>Warren Stone, Sr. Director, Science Policy, Grocery Manufacturers Association (GMA)</i></p>		<p>Description</p> <p><i>Alonza E. Cruse, Acting Director, Office of Medical Products & Tobacco Operations, U.S. Food and Drug Administration (Invited)</i></p>	
3:00 pm – 3:30 pm	BREAK / EXHIBITOR SHOWCASE LOCATION:		
3:30 pm – 5:30 pm	Retail (Continued) Location:	3:30 pm - 4:15 pm	EU Enforcement: Update on Unannounced Audit Program Progress and Results Location:
<p>Moderator:</p> <p>3:30 pm – Enhancing Consumer Protection by Ensuring Retailers Can Trace Sources of Raw Ground Beef</p> <p>This presentation will cover the USDA's Food Safety and Inspection Service's proposed rule that requires all makers of raw ground beef products to keep records to protect consumers further by ensuring retailers can trace sources of ground meats. Retail establishments regularly make ground beef by mixing cuts of beef from various sources, and this proposed rule would require them to keep clear records indentifying the source, supplier and names of all materials used in the preparation of raw ground beef products. This should help in traceback investigations, and this proposed rule is part of the Agency's latest efforts to target its food safety prevention tools toward areas that will have the most significant public health impact.</p> <p><i>Dr. Daniel Engeljohn, Assistant Administrator, United States Department of Agriculture (Tentatively Accepted)</i></p> <p>4:00 pm – Mapping the Mystery of Food Safety & Alcohol Regulations</p> <p>Take a guided tour through the National Restaurant Association's new interactive regulatory maps. Learn how to use the maps to find Food Code requirements for manager, food handler and safe alcohol service in every state and county, and in some cities, coast to coast. Your tour guide will show you the easy-to-use interactive features and how to access a level of detail not available to the general public</p> <p><i>Mark Miklos, Sr. Manager Program Compliance, National Restaurant Association</i></p> <p>4:30 pm - Solution-Based Roundtable Chat - Factors That Influence Whether Health Inspectors Write Down Violations on Inspection Reports</p>		<p>This session will provide a top level comparison of the EU system for regulating medical devices with the US system and review progress with EU requirements introduced in 2014 mandating that all medical device manufacturers placing devices in Europe be subject to routine additional unannounced audit visits. The discussion includes the reasons behind unannounced visits, the details of the changed EU requirements and a review of experience to date now that several hundred unannounced visits have been delivered by EU Notified Bodies at US medical device manufacturers.</p> <p><i>Paul Brooks, Senior VP, Healthcare Solutions</i></p>	

3:30 pm – 5:30 pm	Gluten Free with Industry, Government & Consumers Location:	4:15 pm - 5:00 pm	Compliance Questions Panel Location:
Moderator: <i>Felicia Billingslea – Director, Food Labeling and Standards Staff, Office of Nutrition, Labeling, and Dietary Supplements (ONLDS), Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration</i> <i>Mary Schluckebier, BS, MA, Executive Director, Celiac Support Association</i>		Moderator: Julie Larsen, Director, Inspection Readiness Services, BioTeknica The compliance question and answer panel is made up of three distinguished FDA representatives who will answer compliance questions from industry participants. This is an excellent opportunity for industry to ask questions about their more difficult decisions, interpretations and applications of the regulations to their products. Questions will be answered directly by those who are decision makers in interpreting what practices are considered compliant and what is considered acceptable according to the regulations. <i>Ricki Chase, Director, Investigations Branch, Chicago District, FDA (Invited)</i> <i>Phil Pontikos, Medical Device National Expert, U.S. Food and Drug Administration (Invited)</i> <i>Ron Brown, Chief, Recall Branch, Center for Devices and Radiological Health, FDA (Invited)</i> <i>Steven Barber, Director, Compliance Branch, Detroit District, FDA</i> <i>George Hughes, Office of Criminal Investigations, U.S. Food and Drug Administration</i>	
6:30 pm	PRESIDENT’S RECEPTION LOCATION:		
7:30 pm	WILEY AWARD BANQUET LOCATION: 		
WEDNESDAY, JUNE 24, 2015			
7:00 am - 9:00 am	CONTINENTAL BREAKFAST LOCATION:		
BREAKOUTS (CHOOSE 1)			
8:00 am – 11:30 am	Retail Breakout Sessions (Continued) Location:		
Moderator: Alan Tart, Retail Food Program Specialist, U.S. Food and Drug Administration 8:00 am - Grading and Scoring of Inspections at Retail - An Interactive Debate to Consider Pros and Cons...Where do YOU Fall on this Issue? This live panel debate will put you right in the middle of the retail food establishment inspection scoring or grading controversy. Audience members will use hand held devices to cast a vote for or against the grading of food establishment inspection before the debate begins. Two distinguished panels of regulatory and industry officials will debate the pros and cons of inspection scoring or grading systems. After the debate, the audience will vote again. How will the bar be moved? Which team of distinguished debaters will persuade you? Will you leave this session convinced of your original opinion or willing to consider changing it? This promises to be an exciting, as well as informative, session that you will regret not attending. <i>Catherine Adams Hutt, PhD, RD, CFS, President, RdR Solutions Consulting, LLC. (Invited)</i> <i>Carolyn Griffin, R.E.H.S., Environmental Health Regional Specialist, Division of Public Health, North Carolina Department of Health and Human Services</i> <i>Rose Henderson R.N., R.E.H.S., Environmental Health Manager, Southern Nevada Health District</i> <i>Janelle Kaufman, Administrator, Food and Consumer Safety Department, Marion County Public Health Department, Indianapolis, Indiana</i> <i>David Plunkett, J.D., J.M., Food Safety Program, Center for Science in the Public Interest</i> <i>Diann Worzalla, REHS, MPA, Director, Florida DBPR, Division of Hotels and Restaurants</i> 9:00 am – Interagency Food Safety Analytics Collaboration Description Name, Title, Organization 9:30 am – Break Moderator: Janelle Kaufman, Administrator, Food and Consumer Safety Department, Marion County Public Health Department, Indianapolis, Indiana 10:00 am - Retail Program Standards Description <i>Lane Drager, Consumer Protection Program Coordinator, Boulder County Public Health</i> <i>Ernest Julian, Ph.D., Chief, Office of Food Protection, Rhode Island Department of Health</i> <i>Andre C. Pierce, MPA, REHS, Environmental Health and Safety Director, Wake County Environmental Services</i>			
8:00 am – 11:30 am	Overcoming Communication Barriers Location:		
Regulatory professionals and federal and state regulators need to be able work well with others. When the communication process breaks down, misunderstandings occur and organizations are not productive. During a high energy, interactive-session, Nancy Singer, former Department of Justice prosecutor, will use case studies and role-playing exercises to demonstrate techniques to improve the attendees’ ability to convey information. Participants will leave the session with actionable and practical information that they will be able to use immediately. Topics to be discussed include: <ul style="list-style-type: none"> • Factors that enhance and impair the communication process • Ways to overcome resistance to the listener receiving the message • The importance of active listening • Techniques for influencing the outcome at meetings • How to give constructive feedback in a way that will minimize a negative response 			

- How to use questions to influence other people to adopt a particular point of view

Nancy Singer, Compliance-Alliance

10:00 am – 10:30 am	BREAK LOCATION: IMPERIAL FOYER
11:30 am – 12:00 pm	AFDO BUSINESS MEETING LOCATION:
12:00 pm – 4:00 pm	AFDO BOARD OF DIRECTORS MEETING LOCATION:
SEAFOOD HACCP – SEGMENT 2 TRAINING  (WEDNESDAY, JUNE 24, 2015 8:00AM-5:00PM)	
9:30 am – 5:00 pm	MUST BE PRE-REGISTERED TO ATTEND LOCATION:
JUICE HACCP TRAINING  (WEDNESDAY, JUNE 24, 2015 8:00AM - 5:00PM – THURSDAY, JUNE 25, 2015 8:00AM - 12:00PM)	
9:30 am – 5:00 pm	MUST BE PRE-REGISTERED TO ATTEND LOCATION:

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