2013 Annual Conference
Safe Food is Good Business:
The Need for Partnerships—from Farm to Fork—in Effective Food Protection
May 22-23, 2013
Sheraton Imperial Hotel, 4700 Emperor Drive, Durham, NC 27703

Day 1

8:00 - 9:00  Registration

9:00 - 9:15  Welcome
Dr. Laura Gerald, NC State Health Director
Paul Latham, Logistics Chief, NC Emergency Management
Steve Troxler, Commissioner, NCDA&CS

9:15 – 10:15  Food Protection Training Partnerships – Assuring Competency and Comparability for Regulators and Industry
Gerald Wojtala, Executive Director, International Food Protection Training Institute (IFPTI)

10:15 - 10:30  Break

10:30 - 11:15  FDA Oral Culture Learner Project
Alan Tart, USFDA

11:15 - 12:00  Associations, Collaborations and Alliances in Defense of Safe Food
Dr. David Green, NCSU

12:00 – 1:15  Lunch

http://ncfoodsafetytaskforce.org/
1:15 – 2:00 Overview of Proposed Food Safety Modernization Act (FSMA) Rules
Brett Weed, USFDA

2:00 – 2:45 Meeting Fresh Produce Growers’ Needs for Produce Safety Education and Training
Elizabeth Bihn, Produce Safety Alliance

2:45 – 3:00 Break

3:00 – 3:45 The Food Safety Preventive Controls Alliance (FSPCA): A Public-Private Partnership to Assist Food Industry Comply with the Preventive Controls Regulations
P.C. Vasavada, Food Safety Preventive Controls Alliance

3:45 – 4:30 FSMA: A Food Safety Advocacy Organization’s Perspective
Barbara Kowalcyk, Center for Foodborne Illness Research & Prevention

4:30 Dismiss

5:30 – 6:30 Reception

Day 2

8:00 – 9:00 Registration

9:00 – 9:45 Food Safety Collaborations at the DNC
Larry Michael, Donna Wanucha, Susan Cole

9:45 – 10:30 Making Evidence-Based Food Safety Decisions to Support a Positive Food Safety Culture
Ben Chapman, NCSU

10:30 – 10:45 Break

10:45 – 11:45 Anatomy of a Multi-Agency Response: The Salmonellosis Outbreak of Spring 2012
Dr. Stephanie Griese; Cris Harrelson; DPH/NCDHHS
Janna Spruill, NCDA&CS

11:45 – 12:00 Questions

12:00 Dismiss