

Conference for Food Protection

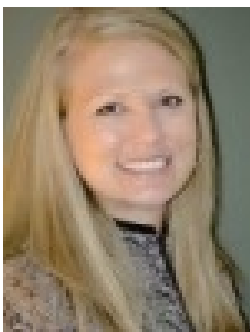
ORLANDO, 2014

Information Booklet



May 3 - 7, 2014 • BUENA VISTA PALACE HOTEL AND SPA • LAKE BUENA VISTA, FLORIDA

Dear Members and Colleagues,



I cordially invite you to join us in Orlando for the 2014 biennial meeting of the Conference for Food Protection.

The Conference plays a vital role in enhancing our nation's food safety efforts. The Conference's unique format, built on partnership and consensus-building among academia, industry, consumers, and local, state, and federal regulators provides a unique opportunity for those in attendance to help improve and unify food safety efforts nationwide.

The Executive Board, the Local Arrangements Committee, and the CFP committees have spent invaluable time and resources to make the 2014 Conference productive and meaningful. Additionally, the Program Committee has worked diligently to provide a timely and meaningful food safety workshop for participants. I am grateful for their dedication and contributions.

Attendance at the 2014 Biennial Meeting will give you the opportunity to take a proactive step in helping to protect our nation's food supply. Your involvement and participation is needed in this effort. Experience how you can make a difference. I look forward to seeing you in Orlando!

*Lori LeMaster, Chair
Conference for Food Protection*

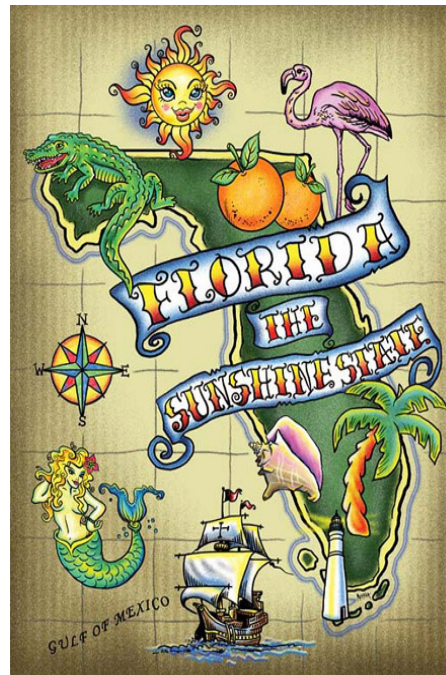
Greetings from Florida!

While our state boasts fantastic vacation destinations, wide sandy beaches, enormous coastlines, wholesome citrus and agricultural products, and some of the most famous resorts, restaurants, shopping and amusement parks in the world, there is far more to know about the Sunshine State.

In March of 1513, Juan Ponce de Leon set sail from Puerto Rico with three sailing vessels in an expedition that would lead to the discovery of our great state, naming it La Florida (flowery land). As the 27th state admitted to the union, Florida is currently celebrating its 500th birthday!

How about some Florida fast facts?

- ✓ 19 million residents
- ✓ 87.3 million annual visitors
- ✓ 1,197 miles of coastline featuring 663 miles of world famous beaches
- ✓ 1,481 golf courses (the most in the United States)
- ✓ 67% of all oranges grown in the US and 40% of the world's orange juice supply
- ✓ Central Florida is the lightning capital of the world and known as "Lightning Alley"
- ✓ The oldest European settlement in North America is Saint Augustine.



- ✓ *Dr. John Gorrie of Apalachicola invented mechanical refrigeration in 1851*
- ✓ *Gatorade was developed in Gainesville and named for the University of Florida "Gators".*
- ✓ *Thomas Edison created the light bulb in Ft. Myers*

Orlando, our host city for the 2014 Biennial Meeting of the Conference for Food Protection, is internationally known for the Walt Disney World Resort, Universal Orlando Resort, SeaWorld Orlando, Gatorland, the new LEGOLAND Florida, and many other family favorite attractions. With over 51 million visitors annually, the greater Orlando area gives new meaning to the phrase, "be our guest"! Orlando is also a major industrial and technology center with a nationally recognized cluster of innovation in digital media, agricultural technology, aviation, aerospace, and software design. More than 150 international companies, representing approximately 20 countries, have facilities in Metro Orlando.

A short driving distance away are more of Florida's finest including famous Daytona Beach, the "Birthplace of Speed"; Cape Canaveral and the Kennedy Space Center; and the Tampa Bay area with Busch Gardens, the Florida Aquarium and Lowry Park Zoo. Central Florida is also home to many world class sporting opportunities such as golfing, tennis, fishing, and other water sports like boating, diving, snorkeling, canoeing, skiing, and tubing.

As our state anthem proudly states ... "There are treasures for all who venture here in Florida." We invite you to experience our state and enjoy all Florida has to offer!

We hope to see you in Orlando soon!

Florida Local Arrangements Committee:

*Lee Cornman, Florida Department of Agriculture and Consumer Services, Co-Chair
Michael Roberson, Publix Super Markets, Inc., Co-Chair
Geoff Luebke, Florida Restaurant and Lodging Association, Vice-Chair*

TENTATIVE PROGRAM

May 2-7, 2014

Friday

8:00 a.m. – 5:00 p.m. Committee Meetings
1:00 p.m. – 5:00 p.m. Executive Board

Saturday

8:00 a.m. – 3:00 p.m. Workshop – **Regulations, Scientific Issues and Food Safety Impacts to Seafood**
4:00 p.m. – 6:00 p.m. Opening General Session

Sunday

7:30 a.m. – 10:30 a.m. Reports/Updates
10:30 a.m. – 12:00 Noon Council Orientation/Parliamentary Procedure
(Mandatory for Chairs, Council members, Scribes & Runners)
11:00 a.m. – 12:00 Noon New Attendee Orientation
1:00 p.m. – 6:00 p.m. Begin Council Sessions (3)
6:00 p.m. – 7:00 p.m. Consensus Meetings (5)
(State, Local, Industry, Academia and Consumer)

Monday

7:30 a.m. – 9:00 a.m. Executive Board Breakfast
9:00 a.m. – 12:00 Noon Council Sessions (3)
1:00 p.m. – 2:00 p.m. Election Caucuses (5)
2:00 p.m. – 6:00 p.m. Council Sessions (3)
7:00 p.m. – 9:00 p.m. Florida Reception

Tuesday

8:00 a.m. – 10:00 a.m. End Council Sessions (3)
10:15 a.m. – 11:15 a.m. Committee Formation Session
(All prospective committee members)
2:15 p.m. – 4:00 p.m. Executive Boards (Combined Boards, Current and New)
4:00 p.m. – 5:00 p.m. Consensus Meetings (5)
5:00 p.m. – 6:00 p.m. Assembly Orientation (Mandatory for Delegates)
6:00 p.m. Issue Report Pickup (pre-orders and delegates only) or
download at: www.foodprotect.org

Wednesday

6:45 a.m. – 8:00 a.m. Executive Board Breakfast (Combined Boards)
8:30 a.m. – 12:00 Noon General Session – Assembly of State Delegates
12:00 Noon – 2:00 p.m. Executive Board (New)

Participation policy: All meetings, except Consensus and Election Caucus meetings, are open to Conference members as either participants or observers.

WORKSHOP

May 3, 2014

“Regulations, Scientific Issues and Food Safety Impacts to Seafood”

8:00 a.m. – 8:10 a.m.	Welcome	Lori LeMaster, CFP Conference Chair Tennessee Department of Health
8:10 a.m. – 8:25 a.m.	Setting the Stage	Dr. Steve Otwell, Professor Seafood Technology University of Florida
8:25 a.m. – 9:05 a.m.	Foodborne Illnesses Associated With Fish and Shellfish	Dr. Hannah Gould Epidemiologist Centers for Disease Control and Prevention
9:05 a.m. – 9:35 a.m.	FDA Seafood Regulatory Update	Dr. William Jones, Director Division of Seafood Safety FDA Center for Food Safety and Applied Nutrition
9:35 a.m. – 10:05 a.m.	The Deep Water Horizon Event - A Retrospective on the Response To Seafood Safety Concerns	Dr. Robert Dickey Director, Marine Science Institute University of Texas - Austin
10:05 a.m. – 10:25 a.m.	Break	
10:25 a.m. – 10:55 a.m.	Consumer Seafood Issues	Caroline Smith DeWaal Director of Food Safety Center for Science in the Public Interest
10:55 a.m. – 11:20 a.m.	Post-Harvesting Processing Technologies	Dr. Steve Otwell, Professor Seafood Technology University of Florida
11:20 a.m. – 11:45 a.m.	Cold Pasteurization of Fresh Molluscan Shellfish	Dr. Richard Hunter, CEO Food Technology Service, Inc.
11:45 a.m. – 12:45 p.m.	Lunch on Your Own	
12:45 p.m. – 1:10 p.m.	Seafood Fraud and Species Substitution	Lisa Weddig, Director Regulatory and Technical Affairs National Fisheries Institute
1:10 p.m. – 1:35 p.m.	Science Supporting GMOs And Genetically Modified Salmon	Dr. David Edwards Biotechnology Industry Organization
1:35 p.m. – 2:05 p.m.	Value of Test Data to Validate Effectiveness of Seafood Safety Control Programs	Dr. Douglas Marshall, Chief Scientific Officer Eurofins
2:05 p.m. – 2:30 p.m.	How Does a Retailer Deal With All the Issues and Food Safety	Ms. Ashley Eisenbeiser or Dr. Hilary Thesmar Food Marketing Institute
2:30 – 2:55 p.m.	How Does a Foodservice Deal with Seafood Safety	Dr. Larry Payton

Continuing Education Units (CEU) (5.75 hours) will be available for attendees

The Conference for Food Protection

Sponsorship Opportunities

For Biennial Meeting – May 2014

The Conference for Food Protection is a unique organization that meets every two years and brings together a wide range of local, state, federal, and district/territorial regulatory agencies, representatives from the food industry (food service, retail food stores, food processing, vending and distribution, and food industry support), academia, and consumer groups. Over the last four meetings, the organization has grown considerably in both visibility and prestige. To assure that the Conference will continue to support itself in the future, the Conference is seeking sponsorships to help defray costs.

The 2014 Conference is expected to attract over 400 individuals representing the groups noted above.

Show your support for the Conference by becoming a sponsor.

As a Sponsor you will receive:

- Prominent listing in the Program Book,
- Signs indicating your participation as a Sponsor,
- Ribbons for all your personnel attending the Conference, and
- Visibility – attendees will notice your participation again and again.
- Reduced Workshop registration @ \$100 for complimentary registrants

National sponsorships are available at four levels:

- **TITANIUM** for organizations investing \$5,000
In addition to the 5 items listed above, your organization will receive:
 - 3 Complimentary Registrations for the Conference Biennial Meeting
 - 1 Page “Sponsored in part by” logo ad in the Program book
- **GOLD** for organizations investing \$3,000
In addition to the 5 items listed above, your organization will receive:
 - 2 Complimentary Registrations for the Conference Biennial Meeting
 - 1 Half-Page “Sponsored in part by” logo ad in the Program book
- **SILVER** for organizations investing \$2,000
In addition to the 5 items listed above, your organization will receive:
 - 1 Complimentary Registration for the Conference Biennial Meeting
 - 1 Quarter-Page “Sponsored in part by” logo ad in the Program book
- **BRONZE** for organizations investing \$1000
Your organization will receive the 5 items listed above.

Deadline for submitting your Sponsorship is March 15, 2014

Please contact Greg Orman at Gregory.orman@ecolab.com for any questions or assistance.

Once a sponsorship commitment has been made, Lisa Wright (ewright1@san.rr.com) will guide you through the payment and special registration process, if applicable.

GENERAL INFORMATION

Issue Submission

Issues will be accepted ONLY through an automated **ON-LINE** process. The **ON-LINE ISSUE TEMPLATE FORM** is located on the Conference web site at www.foodprotect.org.

Issue preparation guidelines are also available as well as a specific button to email the Issue Chair with questions (issuechair@foodprotect.org). **The online Issue submittal process will open on Monday, January 6, 2014 and close on Friday, January 24, 2014 (9 P.M. EST).**

Issues finalized and assigned for Council deliberation will be posted on the website at least 40 days prior to the Conference meeting.

Access to the Issues is through the website only

All Issues may be downloaded and printed as needed. Attendees are responsible for bringing their own Issues to the meeting. Final Issue recommendations from Councils will be posted the evening before the Assembly of Delegates.

You may also pre-order a printed copy of final Issue recommendations for pick-up at the conference for a nominal charge when you register. Delegates will be provided printed final Issue recommendation packets at no charge, and need not pre-order.

Conference/Workshop Registration

The **preferred** method of registration is online at <http://cfp2014.eventbrite.com>
You must pay by credit card to register online.

If you must pay by check, all instructions for registration and remittance can be found on the CFP website at <http://foodprotect.org/biennial-meeting/>.

On-site registration will begin on Friday, May 2, 2014 at the Buena Vista Palace Hotel and Spa, Orlando.

**The early registration deadline for the conference and workshop is April 19, 2014.
After this date, late registration fees are in effect.**

Save money by registering early!

Hotel Information – The Buena Vista Palace Hotel and Spa

Located in the heart of Downtown Disney, the Buena Vista Palace Hotel and Spa offers excellent meeting venues and amenities including casual and fine dining, three heated swimming pools and whirlpool, fitness center, lighted tennis courts, and Disney theme park shuttles. Free parking is available on-site. The surrounding area boasts many restaurants within walking distance at Disney Village. Visit the hotel website at <http://www.buonavistapalace.com> for more information about sleeping rooms, driving directions and the Hyatt Gold Passport program. Guests who elect to join this free Hyatt Hotels program before making their reservations will earn points that may be used for free room nights and other benefits.



Room reservations must be made directly with the hotel using one of our exclusive webpages:

If you are booking a **government rate** room you may reserve online at:

https://reservations.ihotelier.com/crs/g_reservation.cfm?groupID=813335&hotelID=6579

Commercial rate rooms may be booked online at:

https://reservations.ihotelier.com/crs/g_reservation.cfm?groupID=802860&hotelID=6579

You may also reserve by phone. Call **866-397-6516** and mention that you are attending the **Conference for Food Protection Biennial Conference Meeting** to receive our special rates

RESERVATION DEADLINE: Make your room reservations early! Conference attendees will receive special rates for hotel reservations made by **April 10, 2014** or until sold out.

Transportation

The conference hotel recommends Mears Transportation as the shuttle service between the airport and the hotel. The shuttle leaves the Orlando airport every 20-30 minutes. When you arrive at the airport, proceed to the baggage claim area to purchase your tickets, which currently cost \$21 per adult and \$17 per child for one way or \$34 per adult and \$27 per child for round trip. (Price is subject to change). You may make a reservation by calling 855-463-2776.



If driving, the address for the hotel is 1900 East Buena Vista Drive, Lake Buena Vista FL 32830. A map is available at www.buenavistapalace.com.

Dress

Attire for all events and meeting is business casual. Attendees must display official Conference credentials in order to participate in Conference/Workshop events.

Questions?

Questions involving registration or payment should be directed to
Lisa Wright at ewright1@san.rr.com

For other questions, contact our administrative office
by email at dmcswane.cfp@gmail.com

To register online, go to:
<http://cfp2014.eventbrite.com>

If you can only pay by check, please go to:
<http://foodprotect.org/biennial-meeting>

