

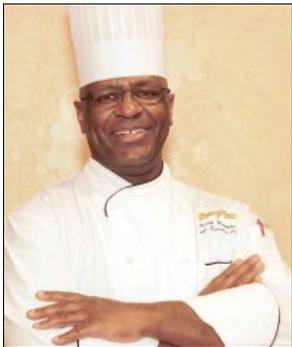
Keynote Speakers at the 2020 Biennial Meeting



Frank Yiannas is the Deputy Commissioner for Food Policy and Response. In this capacity he is the principal advisor to FDA Commissioner Scott Gottlieb in the development and execution of policies related to food safety, including implementation of the landmark FDA Food Safety Modernization Act (FSMA). His leadership role within the Agency covers a broad spectrum of food safety priorities, such as outbreak response, traceback investigations, product recall activities, and supply chain innovation across the full spectrum of FDA-regulated products.

Mr. Yiannas is, in effect, the Agency's chief ambassador to reduce food safety risks and achieve high rates of compliance with FDA food safety standards, working to develop innovative collaborations with external partners and stakeholders and effective relationships with government and industry leaders, as well as consumer groups.

A renowned food safety expert and author, Mr. Yiannas came to FDA from leadership roles with two industry giants: Walmart and the Walt Disney Company. Through his career, he's been recognized for his role in elevating food safety standards and building effective food safety management systems based on modern science and risk-based prevention principles.



Chef Keith Norman is the Assistant Executive Chef and Food Safety Manager at the South Point Hotel and Casino in Las Vegas, Nevada.

Chef Keith Norman authored *Allergen Awareness: A Chef's Perspective* a guide which helps chefs manage the risks associated with food allergens and helps guests understand what chefs can and will do to keep them safe. He has spearheaded South Point Hotel and Casino's allergen awareness program and made great strides in helping South Point lead the way when it comes to large hotel properties focusing on food allergies. The entire culinary staff, including servers, managers, hosts, dishwashers, chefs, food preparers, and more, are required to attend an Allergen Training program and Steward Workplace Safety Awareness program every year.

The restaurants in the hotel use menus that are easily modified, so when customers tell a server they have an allergy, the chefs will custom-create any menu item. All restaurants are also equipped with a special allergen kit that is purple and easily recognizable in the daily chaos of the kitchen. It consists of everything needed to properly prepare food, from cutting boards, knives, measuring utensils, and more. Once the kit is used, it is cleaned, sanitized, and readied for the next allergy-friendly meal preparation.