BIENNIAL MEETING

– at the –
BOISE CENTRE
IDAHO

APRIL 16-20

2016

CONFERENCE & VISITORS BUREAU

CONVENTION & VISITORS BUREAU

BOISE

PROMOTING FOOD SAFETY THROUGH COLLABORATION

For FOOD PROTECTION
Welcome to the 2016 Biennial Meeting of the Conference for Food Protection. This meeting provides a unique venue for promoting food safety and creating mutual trust and respect among the stakeholders that comprise the membership of our organization. As usual, the 2016 Biennial Meeting will be fast paced with an informative workshop and opening session and 117 Issues up for consideration.

CFP is a remarkable organization that is based on a balanced partnership and collaboration. The organization and structure of CFP allows members in all constituent groups to be active participants in the work of the Conference. It’s my great pleasure to serve as your Executive Director, and I’m grateful for the support of the Executive Board, whose dedication to the success of the Conference is limitless.

Your Local Arrangements Committee has put together a fantastic team of volunteers to give you a true sense of Boise and Idaho hospitality. Please thank them, as I do, for their work on behalf of the Conference in hosting the 2016 Biennial Meeting.

Finally, I would like to thank our sponsors for their generous support. Our sponsors make it possible for CFP to carry out the important work that takes place during and between biennial meetings. Their support is a tribute to their commitment to food safety. We received a grant from the U.S. Food and Drug Administration to enhance attendance at the 2016 Biennial Meeting. FDA is our single largest contributor, and funds from the grant are used to subsidize travel for regulators, consumers, and other designated meeting attendees. The agency’s continued support of CFP and its Biennial Meeting is greatly appreciated.

In five days we can do things that will have a positive impact food safety for years to come. I hope you are ready to work hard and enjoy all that Boise has to offer.

David McSwane, Executive Director
Conference for Food Protection
HOW CFP WORKS

Mission
The Conference for Food Protection brings together representatives from the food industry, government, academia, and consumer organizations to identify and address emerging problems of food safety and to formulate recommendations and solutions. The Conference seeks to balance the interests of regulatory and industry stakeholders while providing an open forum for the consideration of ideas from any source.

Though the Conference has no formal regulatory authority, it has a profound influence on model retail food laws, regulations, and guidance documents among government agencies and minimizes disparate interpretation and implementation of food safety policy and procedures.

Objectives
The Conference for Food Protection promotes food safety and consumer protection through the following:

• Identifying and addressing problems in the production, processing, packaging, distribution, sale, and service of foods;

• Focusing on and facilitating the food protection programs of its constituent members;

• Adopting sound, uniform procedures which will be accepted by food regulatory agencies and industry;

• Promoting mutual respect and trust by establishing a working relationship among governmental agencies, industry, academic institutions, professional associations, and consumer groups concerned with food safety;

• Promoting uniformity among States, Territories, and the District of Columbia;

• Utilizing the US FDA, US CDC and USDA/FSIS as the primary channels for dissemination of information.

MEMORANDA OF UNDERSTANDING

The Conference for Food Protection is honored to have established Memoranda of Understanding (MOU) with the foremost food safety organizations in the United States. These memoranda recognize the value that the Conference for Food Protection has in the food safety arena. The organizations with which we have MOUs are:

US Food and Drug Administration (US FDA)
USDA Food Safety and Inspection Service (USDA/FSIS)
US Centers for Disease Control and Prevention (US CDC)
Association of Food and Drug Officials (AFDO)
Our sincere thanks to CHEMSTAR

FOOD SAFETY AND SANITATION SOLUTIONS

for your

loyal support in protecting

our nation’s food supply

at the Titanium Level
The Conference is overseen by an Executive Board that manages the affairs of the organization. The Executive Board is comprised of 23 voting members who represent: state food regulatory agencies from each of the six CFP regions; local food regulatory agencies from each of the six CFP regions; the FDA, USDA/FSIS, and CDC; various segments of the food industry; academia; and consumers. The Board members are elected by CFP members in the same constituency for up to two 6-year terms.

In addition, the Board includes non-voting ex officio members as follows: the Chair and Vice-Chair of each of the three Councils; the Standing Committee Chairs; the Past Conference Chair; and the Executive Director, Executive Treasurer, and the Executive Assistant.

LEADERSHIP
Chair – John Luker, Albany, NY
Vice-Chair – Terry Levee, Pittsburg, PA

STATE FOOD SAFETY REPRESENTATIVES
Mid-Atlantic – Elizabeth Staley, Baltimore, MD
Midwest – Lorna Girard, Saint Paul, MN
Northeast – John M. Luker, Albany, NY
Pacific – Patrick Guzzle, Boise, ID
Southeast – Lori LeMaster, Nashville, TN
Southwest – Dean Finkenbinder, Cheyenne, WY

LOCAL FOOD SAFETY REPRESENTATIVES
Mid-Atlantic – Cassandra Mitchell, Fairfax, VA
Midwest – Kelli Whiting, Indianapolis, IN
Northeast – Jessica Fletcher, Uncasville, CT
Pacific – Marlene Gaither, Flagstaff, AZ
Southeast – Bill Hardister, Charlotte, NC
Southwest – Rebecca Steiner, Liberty, MO

FEDERAL FOOD SAFETY REPRESENTATIVES
US Food and Drug Administration – Glenda Lewis, College Park, MD
US Department of Agriculture, FSIS – Dr. William Shaw, Washington, DC
US Centers for Disease Control and Prevention – Vince Radke, Atlanta, GA
INDUSTRY FOOD SAFETY REPRESENTATIVES

Food Stores – Ken Rosenwinkel, Itasca, IL
Food Service – Becky Stevens-Grobbelaar, Louisville, KY
Food Manufacturing – Dr. Donna M. Garren, McLean, VA
Food Vending and Distribution – Larry Eils, Harvard, IL
At-Large – Brenda Bacon, Matthews, NC
At-Large – Terry Levee, Pittsburg, PA

ACADEMIA/CONSUMER REPRESENTATIVES

Academia – Dr. Brian Nummer, Logan, UT
Consumer – David Plunkett, Washington, DC

EX-OFFICIO BOARD MEMBERS*

Immediate Past Conference Chair – Lori LeMaster, Nashville, TN
Audit Committee Chair – Angela Nardone, Longwood, FL
Constitution, Bylaws and Procedures Chair – Lee Cornman, Tallahassee, FL
Food Protection Manager Certification Committee Chair – Jeff Hawley, Matthews, NC
Issue Co-Chair – Vicki Everly, Fremont, CA
Issue Co-Chair – Cassandra Mitchell, Fairfax VA
Nominating Committee Chair – Lori LeMaster, Nashville, TN
Program Co-Chair – Dr. Julie Albrecht, Lincoln, NE
Program Co-Chair – Dr. Jay Neal, Houston, TX
Program Standards Committee Chair – David Lawrence, Fairfax, VA
Resolutions Committee Chair – Michael Roberson, Lakeland, FL
Strategic Planning Committee Chair – James Mack, Madison, WI
Council I Chair – Chris Gordon, Richmond, VA
Council I Vice-Chair – Rick Barney, Jacksonville, FL
Council II Chair – Susan Quam, Madison, WI
Council II Vice-Chair – David Lawrence, Fairfax, VA
Council III Chair – Todd Rossow, Lakeland, FL
Council III Vice-Chair – Davene Sarrocco-Smith, Painesville, OH

EXECUTIVE STAFF

Executive Director – Dr. David McSwane, Martinsville, IN
Executive Treasurer – Eric Pippert, Portland, OR
Executive Assistant – Aggie Hale, Tallahassee, FL

*Ex Officio Members do not have a vote on matters before the Board
Sincere thanks to

for your

Titanium Level support

to meet

food safety

standards!
# FRIDAY, APRIL 15

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>7:30 a.m. – 6:00 p.m.</td>
<td>Registration</td>
<td>Meadow (Lobby)</td>
</tr>
<tr>
<td>7:30 a.m. – 6:00 p.m.</td>
<td>Office</td>
<td>Payette</td>
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## MEETINGS

<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>8:00 a.m. – 8:00 p.m.</td>
<td>FDA Caucus</td>
<td>Aspen/Cedar*</td>
</tr>
<tr>
<td>9:00 a.m. – 5:00 p.m.</td>
<td>AFDO Regulators Meeting</td>
<td>Pines/Willows</td>
</tr>
<tr>
<td>10:00 a.m. – Noon</td>
<td>Hand Hygiene Committee</td>
<td>Ivy*</td>
</tr>
<tr>
<td>10:00 a.m. – Noon</td>
<td>Program Standards Committee</td>
<td>Firs</td>
</tr>
<tr>
<td>10:00 a.m. – Noon</td>
<td>Employee Food Safety Training Committee</td>
<td>Whitewater*</td>
</tr>
<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Food Protection Manager Certification Committee</td>
<td>Firs</td>
</tr>
<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Demonstration of Knowledge Committee</td>
<td>Ivy*</td>
</tr>
<tr>
<td>3:00 p.m. – 5:00 p.m.</td>
<td>Plan Review Committee</td>
<td>Firs</td>
</tr>
<tr>
<td>Noon – 5:00 p.m.</td>
<td>Executive Board Meeting</td>
<td>Evergreen*</td>
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## SATURDAY, APRIL 16 (OVERVIEW)

<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
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## WORKSHOP – SEPARATE REGISTRATION REQUIRED

<table>
<thead>
<tr>
<th>Time</th>
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</tr>
</thead>
<tbody>
<tr>
<td>8:00 a.m. – 3:30 p.m.</td>
<td>Trends and Innovation in Food Protection at Retail and Foodservice Workshop</td>
<td>Eagle</td>
</tr>
</tbody>
</table>

## MEETINGS AND EVENTS

<table>
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<td>FDA Caucus</td>
<td>Aspen/Cedar*</td>
</tr>
<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Scribe and Runner Training</td>
<td>Whitewater*</td>
</tr>
</tbody>
</table>

*This meeting room is in the Grove Hotel*
**SATURDAY, APRIL 16 (OVERVIEW – CONTINUED)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event Description</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>3:30 p.m. – 4:00 p.m.</td>
<td>First Time Attendees Meet With Their Navigators</td>
<td>Meadow (Lobby)</td>
</tr>
<tr>
<td>4:00 p.m. – 6:00 p.m.</td>
<td>Opening General Session</td>
<td>Eagle</td>
</tr>
<tr>
<td>6:00 p.m. – 8:00 p.m.</td>
<td>Reception</td>
<td>Meadow (Lobby)</td>
</tr>
</tbody>
</table>

**SATURDAY, APRIL 16 (WORKSHOP)**

**WORKSHOP AGENDA – SEPARATE REGISTRATION REQUIRED**

<table>
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<tbody>
<tr>
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<td>Eagle</td>
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**Trends and Innovation in Food Protection at Retail and Foodservice Workshop**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event Description</th>
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<tbody>
<tr>
<td>8:00 a.m.</td>
<td>Welcome</td>
</tr>
<tr>
<td></td>
<td>John Luker, CFP Conference Chair, New York State Department of Agriculture and Markets</td>
</tr>
<tr>
<td>8:10 a.m.</td>
<td>Trends in Food Safety and Protection – “Familiar Faces – New Places”</td>
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<td>Dr. Linda Harris, CE Specialist, Department of Food Science and Technology, University of California, Davis</td>
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<tr>
<td>8:40 a.m.</td>
<td>Outbreaks from Unique Sources – “The Increasing Problem of Outbreaks Associated with Produce”</td>
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<td></td>
<td>Dr. Arthur Liang, Director of Food Safety Initiative, Centers for Disease Control and Prevention</td>
</tr>
<tr>
<td>9:10 a.m.</td>
<td>Emerging (opportunistic) Organisms – “Emerging Challenges in Retail and Food Service Settings”</td>
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<td>Dr. Sujata Sirsat, Research Assistant Professor, University of Houston</td>
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<tr>
<td>9:40 a.m.</td>
<td>Avian Influenza – “Avian Influenza and the Safety of Your Egg Projects”</td>
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<td>Dr. Sheila Purdum, Professor, Poultry Nutrition, University of Nebraska – Lincoln</td>
</tr>
<tr>
<td>10:10 a.m.</td>
<td>Antimicrobial Resistance – “Looking Beyond the Classic Foodborne Pathogens”</td>
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<td>Dr. Gregg Davis, Post-doctoral Scientist, The George Washington University</td>
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<tr>
<td>10:40 a.m.</td>
<td>Break – Meadows (Lobby)</td>
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</table>
SATURDAY, APRIL 16 (WORKSHOP)

WORKSHOP AGENDA (CONTINUED) – SEPARATE REGISTRATION REQUIRED

11:00 a.m.  “Biofilms in the Retail Environment”  
Dr. Haley F. Oliver, Associate Professor of Food Science, Purdue University

Noon  Lunch on Your Own – workshop reconvenes at 1:00 p.m.

1:00 p.m.  Innovative Food Processing Technologies – “Robotics and Cross Contamination Prevention In Hospital Food Service Operations”  
Dan Henroid, Director of Nutrition and Food Services, University of California San Francisco (UCSF) Medical Center

1:30 p.m.  Whole Genome Sequencing – Changing Food Safety  
Panel Discussion

2:15 p.m.  Innovative Reporting of Food Establishment Insections – “Food Establishments Inspections Reports System”  
Scott Holmes, Environmental Public Health Manager, Lincoln-Lancaster County Health Department, Lincoln, NE

2:45 p.m.  Food Safety Management Systems – “Mind of a Foodservice Worker”  
Laura Nelson, Vice President of Business Development, Alchemy Systems

3:15 p.m.  Wrap-Up

3:30 p.m.  Workshop Ends – Opening General Session begins at 4:00 p.m.

ORIGINS OF THE CONFERENCE FOR FOOD PROTECTION

The Conference for Food Protection met for the first time in 1971 in Denver, Colorado. The meeting was jointly sponsored by the Food and Drug Administration (FDA) and the American Public Health Association (APHA). The purpose of the Conference was to provide an inter-professional dialogue on the microbiological aspects of food safety for individuals representing industry, government, and consumers.

The Conference for Food Protection met for the second time in Washington, D.C. in 1984. The purpose of the 1984 meeting was to share perspectives on the toxicological and microbiological aspects of food safety problems in the United States; to identify the needs, direction and opportunities of food production, processing, handling, and regulation through the year 1990; and to establish an organization for the continuing study of food safety problems and for promotion of the recommendations of the Conference.

The Conference has convened every two years since 1984 to bring together representatives from the food industry, government, academia, and consumer organizations to identify problems related to retail food safety and to formulate solutions for those problems.
MEETINGS AND EVENTS – OPEN TO ALL ATTENDEES

4:00 p.m. – 6:00 p.m.               Opening General Session                                                   Eagle
6:00 p.m. – 8:00 p.m.               Reception                                                                               Meadow (lobby)

Opening General Session

Introductory Remarks
John Luker, Conference Chair, Presiding

Recognition of Boise Local Arrangements Committee
Co-Chairs Patrick Guzzle and Jodi Callister

Recognition of Biennial Conference Meeting Sponsors

Greetings from Idaho
C.L. “Butch” Otter, Governor, State of Idaho

Keynote Speaker
William Marler, Managing Partner, Marler Clark Attorneys at Law

Federal Agency Reports
US FDA
Dr. Nega Beru, Director, Center for Food Safety and Applied Nutrition Office of Food Safety

USDA-FSIS
Rachel Edelstein, Deputy Assistant Administrator, Office of Policy and Program Development

US CDC
Dr. Laura Brown, Behavior Scientist, EHS-Net and Food Safety Teams

General Announcements
Dr. David McSwane, Executive Director

ACCESSING ISSUES AND COMMITTEE REPORTS

Issues and Committee Reports are available on the CFP website at the following link: http://www.foodprotect.org/biennial-meetings/2016-biennial-meeting/issues/

Issues are available in two formats:

1. Complete Issue: Issues are organized in a variety of formats with attachments linked for easy reference. A “Worksheet” is also provided as a quick-reference containing a simplified list with Issue title and assigned Council.

2. Scribe Version: The scribe version contains ONLY the Issue title and recommended solution and will be used during Council deliberation.
**SUNDAY, APRIL 17**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>6:30 a.m. – 7:30 a.m.</td>
<td>Continental Breakfast</td>
<td>Meadow (Lobby)</td>
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<tr>
<td>7:30 a.m. – 6:00 p.m.</td>
<td>Registration</td>
<td>Meadow (Lobby)</td>
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<tr>
<td>7:30 a.m. – 6:00 p.m.</td>
<td>Office</td>
<td>Payette</td>
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<tr>
<td>8:00 a.m. – 8:00 p.m.</td>
<td>Issue Finalization Workroom</td>
<td>Perch</td>
</tr>
<tr>
<td>8:00 a.m. – 8:00 p.m.</td>
<td>FDA Caucus</td>
<td>Aspen/Cedar*</td>
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</thead>
<tbody>
<tr>
<td>7:30 a.m. – 10:30 a.m.</td>
<td>Committee Reports and Updates</td>
<td>Hawk</td>
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<td>Dr. Jay Neal, Program Committee</td>
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<td>Co-Chair, Presiding</td>
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<tr>
<td>10:30 a.m. – 11:45 a.m.</td>
<td>Council Orientation and Parliamentary Procedures</td>
<td>Peregrines</td>
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<td>Mandatory for Council Chairs and Vice Chairs, Council Members Alternates, Scribes, Runners, and Parliamentarians Presenters: Lee Comman, Dale Yamnik, and Janet Williams</td>
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<tr>
<td>11:00 a.m. – Noon</td>
<td>New Attendee Orientation</td>
<td>Merlins/Kestrels</td>
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<td>Noon – 1:00 pm.</td>
<td>Council Appreciation Luncheon</td>
<td>Evergreen*</td>
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<td>Luncheon by invitation</td>
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<tr>
<td>12:30 p.m. – 1:00 p.m.</td>
<td>Local Regulators Meeting</td>
<td>Perch</td>
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<tr>
<td>1:00 p.m. – 6:00 p.m.</td>
<td>Council Meetings</td>
<td>Firs</td>
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<td>Council I</td>
<td>Peregrines</td>
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<td></td>
<td>Laws and Regulations</td>
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<td></td>
<td>Christopher Gordon, Chair</td>
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<td>Rick Bamey, Vice-Chair</td>
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<td></td>
<td>Council II</td>
<td>Merlins/Kestrels</td>
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<td>Education, Certification and Administration</td>
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<td>Susan Quam, Chair</td>
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<td>David Lawrence, Vice-Chair</td>
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<td>Council III</td>
<td>Hawk</td>
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<td>Science and Technology</td>
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<td></td>
<td>Todd Rossow, Chair</td>
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<td></td>
<td>Davene Sarrocco-Smith, Vice Chair</td>
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</tr>
<tr>
<td>3:15 p.m. – 3:45 p.m.</td>
<td>Break</td>
<td>Meadow (Lobby)</td>
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**CAUCUS MEETINGS**

Caucus meetings are held throughout the Biennial Meeting to bring together members from individual constituencies to discuss issues, elect representatives to the Executive Board, and discuss any other open business. All attendees are asked to participate only in meetings of their designated constituency (regulatory, industry, etc.); all other CFP meetings are open to any Conference member.

**CONFERENCE FOR FOOD PROTECTION ANTITRUST STATEMENT**

This Antitrust Statement is to inform the Conference for Food Protection (CFP) Executive Board members and the general membership of CFP that whenever competitors within an industry gather together, appropriate care must be taken to ensure that violations of antitrust laws do not take place.

CFP functions, be they biennial meetings or Board or committee meetings, by their very nature, bring competitors together. To avoid antitrust allegations it is necessary to avoid discussions of sensitive topics. Agreements to engage in product boycotts, restrictive market allocations, refusal to deal with third parties and price-restraining activities are automatically illegal under antitrust laws.

An antitrust violation does not require proof of a formal agreement. There need not be written or verbal agreement to collude. Also, conversations regarding any of these sensitive areas may be construed as implicit violations. As a result, those attending CFP-sponsored functions should remember the importance of avoiding not only unlawful activities but even the appearance of unlawful activity.

The antitrust laws – the Sherman Act, Clayton Act, and the Federal Trade Commission Act – are intended to ensure free and open competition. Violations of these laws can have serious consequences for CFP and its members. Violations are felonies that can result in severe penalties and significant litigation expenses for CFP and its members. Even if a government or private suit is successfully defended, the cost and disruption of the litigation can be overwhelming. Taking antitrust precautions, therefore, is not only advisable but imperative.

For your protection, the Conference for Food Protection recommends that, should one of these subjects be brought up, it would be in your best interest to voice your objection and disassociate yourself from the discussion if it continues.
MONDAY, APRIL 18

7:30 a.m. – 6:00 p.m.  Registration  Meadow (Lobby)
7:30 a.m. – 6:00 p.m.  Office  Payette
8:00 a.m. – 7:00 p.m.  Issue Finalization Workroom  Perch
8:00 a.m. – 8:00 p.m.  FDA Caucus  Aspen/Cedar*

MEETINGS AND EVENTS

7:30 a.m. – 9:00 a.m.  Executive Board Meeting  Evergreen*
9:00 a.m. – 11:45 a.m.  Council Meetings
   Council I  Peregrines
   Council II  Merlins/Kestrels
   Council III  Hawk
10:15 a.m. – 10:45 a.m.  Break  Meadow (Lobby)
10:45 a.m. – Noon  First Time Attendees Meet
   With Their Navigators  Meadow (Lobby)
1:00 p.m. – 2:00 pm.  Caucus Meetings (Elections held when necessary)
   State/Local/Regulators  Willow/Pines
   Industry  Firs/Cottonwood
   Academia  Whitewater*
   Consumer  Clearwater*
2:00 p.m. – 6:00 p.m.  Council Meetings
   Council I  Peregrines
   Council II  Merlins/Kestrels
   Council III  Hawk
3:15 p.m. – 3:45 p.m.  Break  Meadow (Lobby)
6:00 p.m. – 8:30 p.m.  Idaho Reception
   Hosted by the Local  Sky Center at
   Arrangements Committee  Boise State
   University

*This meeting room is in the Grove Hotel

COMMERCIALISM POLICY

This policy has been developed by the Executive Board to establish guidelines for the use of commercial names, logos, or other information in Issues submitted to the Conference.

The Conference for Food Protection shall not endorse the use of a product, process or service by brand name.

Issues submitted for consideration at a Biennial Meeting will be reviewed; and those where brand names are used in the Issue, rationale or solution will be rejected.
TUESDAY, APRIL 19

7:30 a.m. – 6:00 p.m.  Registration  Meadow (Lobby)
7:30 a.m. – 6:00 p.m.  Office  Payette
8:00 a.m. – 6:00 p.m.  Issue Finalization Workroom  Perch

MEETINGS AND EVENTS

7:00 a.m. – 8:00 a.m.  Continental Breakfast  Meadow (Lobby)
8:00 a.m. – 10:30 a.m.  Council Meetings  Peregrines
  Council I  Merlins/Kestrels
  Council II  Hawk
  Council III  Merlins/Kestrels
10:45 a.m. – 11:30 a.m.  Committee Formation  Merlins/Kestrels
  All Members interested in servicing on a committee should attend this session
  Elizabeth A. Nutt, Presenter

COMMITEE FORMATION SESSION

Council and Standing Committees are a very important component of the Conference for Food Protection. Much of the work of the Conference is undertaken by these committees between the Biennial Meetings. Anyone interested in becoming a committee member, or possibly chairing one of these committees, should attend this session.

1:00 p.m. – 3:00 p.m.  Retail Program Standards  Merlins/Kestrels
  This session is open to all members to share information about the Voluntary National Retail Food Regulatory Program Standards and how CFP supports them.
  Topics to be covered during the session include:
  • Background of Retail Program Standards
  • Review of Retail Program Standards
  • CFP role in the Program Standards
  • Return on investment by CFP
  • Clearinghouse Workgroup
  • Facilitated Discussion Panel
    Debbie Watts and Angie Cyr, Moderators

2:00 p.m. – 4:00 p.m.  Executive Board Meeting  Evergreen*
  Incoming and Outgoing Board Members

1:00 p.m. – 2:00 pm.  Caucus Meetings  Evergreen*
  State/Local  Willow/Pines
  Industry  Firs/Cottonwoods
  Academia  Whitewater*
  Consumer  Clearwater*

*This meeting room is in the Grove Hotel
TUESDAY, APRIL 19 (CONTINUED)

5:00 p.m. – 6:00 p.m.  Assembly Orientation  Hawk
   Mandatory for State Delegates
   John Luker, Conference Chair, Presiding
   Janet Williams, Lead Parliamentarian

6:00 p.m. – 7:00 p.m.  Issue Pick-up  Hawk
   Printed copies available for Delegates and pre-orders only.
   Final Issue recommendations will be posted on the CFP website at www.foodprotect.org

7:00 p.m. – 8:00 p.m.  Regulatory Regional Meetings  Willows/Pines
   Southeast Region
   Southwest Region
   Mid-Atlantic Region
   Midwest Region

8:00 p.m. – 9:00 p.m.  Regulatory Regional Meetings  Willows/Pines
   Northeast Region
   Firs/Cottonwoods
   Clearwater*
   Whitewater*

*This meeting room is in the Grove Hotel

If a region requests to hold a regulators meeting after this agenda goes to print, a room assignment will be posted near the CFP Office in the Boise Centre.

REGIONAL MEETINGS

Regional meetings are coordinated by State and local representatives serving on the Executive Board to provide an opportunity to discuss Issues and to network with members of their region. These meetings are voluntary and not all regions will meet. Regulators are encouraged to participate in these meetings if their Board Representatives choose to host a meeting.
WEDNESDAY, APRIL 20

7:30 a.m. – 12:00 p.m.  Registration  Meadow (Lobby)
7:30 a.m. – 5:00 p.m.  Office  Payette

MEETINGS AND EVENTS

6:30 a.m. – 8:00 a.m.  Executive Board  Evergreen*
   Incoming and Outgoing Board Members
8:30 a.m. – Noon  Closing Session and Assembly  Hawk
   of State Delegates
Noon – 1:00 p.m.  Executive Board  Hawk
   Meeting will immediately follow Closing Session

Closing Session and
Assembly of State Delegates

Call to Order and Introductions
   John Luker, Conference Chair, Presiding

Roll Call of States and Report to the Assembly
   Dr. David McSwane, Executive Director

Quorum and Voting Instructions
   Janet Williams, Lead Parliamentarian

Council Reports
   Christopher Gordon, Council I Chair
   Susan Quam, Council II Chair
   Todd Rossow, Council III Chair

Resolutions
   Terry Levee reporting for Michael Roberson, Resolutions Committee Chair

Authorization of Editorial Changes

Announcement of Incoming Conference Chair and Vice-Chair

Adjournment of 2016 Biennial Meeting

ASSEMBLY OF STATE DELEGATES

The Assembly of State Delegates consists of designated representatives from food regulatory agencies representing 50 States, six territories, and the District of Columbia. Each State has one vote, which may be divided equally in States with multiple food regulatory jurisdictions. The six territories and the District of Columbia have ½ votes each. The Assembly is active only during the Biennial Meeting when its members vote on the Council recommendations.

*This meeting room is in the Grove Hotel
Acknowledging your valued support at the Titanium Level

We sincerely thank you for your consistent effort to promote food safety
The majority of the work of CFP is done throughout the two-year period between Biennial Meetings by committees that have been created to manage the organization (Standing Committees) and to research and complete the work of the Conference (Committees created through Assembly-approved Issues). These Committees have been assigned specific objectives by the Assembly of State Delegates or by the Executive Board. They report their activities at each Biennial Meeting through carefully submitted Issues and make recommendations that are submitted to the Assembly of State Delegates for their consideration. The Committees that have functioned throughout the 2014-2016 period are listed with their Chair(s):

**Council I Committees**
Plan Review – Rebecca Krzyanowski and Albert Espinoza
Unattended Food Establishments – Ric Mathis and Larry Eils
Ice Maker Equipment Cleaning and Sanitizing – Steven Mandernach, Peter Voss and Tim Tewksbury
Food Recovery – Susie McKinley and Dr. John Marcy
Oyster Committee – Elizabeth Staley and Thomas McMahan

**Council II Committees**
Certification of Food Safety Regulation Professionals (CFSRP) – Debrena Hilton and Angela Benton
Demonstration of Knowledge – Michelle Haynes and Eric Moore
Employee Food Safety Training – Chuck Catlin and Dr. Benjamin Chapman
Interdisciplinary Foodborne Illness Training – James Steele, Pat Welch and Timothy Mitchell

**Council III Committees**
Hand Hygiene – Lori LeMaster and Christina Bongo-Box
Listeria – Dr. Donald Schaffner and Tom Ford

**Standing Committees (Reporting to the Executive Board)**
Audit – Angela Nardone
Constitution, Bylaws and Procedures – Lee Cornman
Food Protection Manager Certification – Jeff Hawley and Christine Hollenbeck
Issue – Vicki Everly and Cassandra Mitchell
Nominating – Lori LeMaster
Program – Dr. Julie Albrecht and Dr. Jay Neal
Program Standards – David Lawrence
Resolutions – Michael Roberson
Strategic Planning – James Mack

**Other Committees**
ANSI/CFP Accreditation – Joyce Jensen, Roger Hancock, and Lee Cornman
Local Arrangements – Jodi Callister and Patrick Guzzle
Sponsorship – Gina Nicholson-Kramer
THE ISSUES

Issues are the reason the Biennial Meeting takes place. Most Issues are developed by committees but any interested persons or CFP members are invited to submit Issues on approved online forms and within specified time frames. The Issue Committee works diligently to ensure that Issues are submitted properly and then assigned to the appropriate Council so that they can be deliberated within the time frame of the Biennial Meeting.

THE COUNCILS

Three Councils are seated at the Biennial Meeting to provide forums for deliberating the Issues that have been assigned to them. Non-voting advisors from the Federal Agencies and a parliamentarian are available to each Council to offer needed advice. Councils deliberate Issues and recommend actions to the Assembly of State Delegates.

Council I – Laws and Regulations

Christopher Gordon, Chair, Virginia Department of Health, Richmond, VA
Brenda Bacon, Vice-Chair, Harris Teeter, Matthews, NC

Regulatory
Anthony Carotenuto, Navy and Marine Corps Public Health Center, Portsmouth, VA
Liza Frias, HCA/Environmental Health Orange County, Santa Ana, CA
Steve Goode, Maricopa County Environmental Services Department, Phoenix, AZ
Joe Graham, Washington State Department of Health, Olympia, WA
Courtney Mickiewicz, Virginia Department of Agriculture, Virginia Beach, VA
Elizabeth A. Nutt, Tulsa Health Department, Tulsa, OK
Rebecca Steiner, Clay County Public Health Center, Liberty, MO
Tim Tewksbury, Ohio Department of Agriculture, Reynoldsburg, OH
Sandra Walker, Michigan Department of Agriculture and Rural Development, Lansing, MI

Industry
Chirag Bhatt, Bloomin’ Brands, Inc., Tampa, FL
Rick Daugherty, National Automatic Merchandising Association, Chicago, IL
Michael Diskin, Giant Eagle, Pittsburgh, PA
Albert Espinoza, H-E-B, San Antonio, TX
Larry Kohl, Delhaize America, Salisbury, NC
Eric Martin, Texas Roadhouse, Louisville, KY
Thomas McMahan, Meijer, Grandville, MI
Angela Sanchez, CKE Restaurants Holdings, Inc., Ontario, CA
Lisa Weddig, National Fisheries Institute, McLean, VA

Academia
Dr. Joell Eifert, Virginia Polytechnic Institute and State University, Blacksburg, VA

Consumer
David Plunkett, Center for Science in the Public Interest, Washington, DC

Council Consultants
Vince Radke, CDC, Atlanta, GA
Mary Cartagena, FDA-CFSAN, College Park, MD
Dr. William Shaw, USDA-FSIS, Washington, DC
Parliamentarian
Belinda Clifton, FDA-ORA, Seattle, WA

Regulatory Alternates
Ellen Dettman, Missouri Department of Health and Human Services, Jefferson City, MO
Jessica Fletcher, Mohegan Tribal Health Department, Uncasville, CT
Elizabeth Green, Mid-Ohio Valley Health Department, Parkersburg, WV
Anna Johnson, Florida Department of Agriculture and Consumer Services, Orlando, FL
Steven Moris, Kansas Department of Agriculture, Topeka, KS
Craig Nielsen, Georgia Department of Agriculture, Atlanta, GA
Carrie Pohjola, State of Wisconsin Department of Health, Madison, WI
Terrance Powell, Los Angeles County Department of Public Health, Baldwin Park, CA
Brisa Soto, Southern Nevada Health District, Las Vegas, NV

Industry Alternates
James Ball, Walmart, Bentonville, AR
Jeff Belmont, National Registry of Food Safety Professionals, Orlando, FL
Robert Brown, Whole Foods Market, Austin, TX
Diane Deitzel, Sheets Inc., Claysburg, VA
Ingrid Fessel, Sealed Air/Diversey Consulting, Sturtevant, WI
Thomas Ford, Ecolab, Greensboro, NC
Caroline Friel, Wawa Inc., Wawa, PA
Aimee Lee, Publix Super Markets, Inc., Charlotte, NC
Joe Lillis, IceLogics, Boston, MA
Mark Miklos, Miklos Consulting, Inc., Buford, GA
George Nakamura, StateFoodSafety.com, Sunnyvale, CA
James O’Donnell, Hussman Corporation, Bridgeton, MO
Dianna Pasley, Schnuck Markets, Inc., St. Louis, MO
Eric Stephen Puente, Whole Foods Market, San Antonio, TX
Daniel Tew, Yum! Brands, Inc., Crestwood, KY
Sue Vergne, Jack in the Box, Inc., San Diego, CA

Academic Alternate
Allen Reich, Northern Arizona University, Flagstaff, AZ

Council II – Administration, Education, and Certification
Susan Quam, Chair, Wisconsin Restaurant Association, Madison, WI
David Lawrence, Vice-Chair, Fairfax County Health Department, Fairfax, VA

Regulatory
Richard Akin, Florida DBPR – Division of Hotels and Restaurants, Bonita Springs, FL
Thomas Arbizu, Texas Department of State Health Services, Austin TX
Hector Dela Cruz, Los Angeles County Environmental Health, Van Nuys, CA
Joetta DeFrancesco, Florida Department of Agriculture and Consumer Services, Bonita Springs, FL
Julie Hults, City of Milwaukee, Milwaukee, WI
Jeff Lang, Lane County Environmental Health, Eugene, OR
Donald Todd Mers, Ohio Department of Agriculture, Reynoldsburg, OH
Christopher Sparks, Texas Department of State Health Services, Austin, TX
Christine Sylvis, Southern Nevada Health District, Las Vegas, NV

Academic Alternate
Allen Reich, Northern Arizona University, Flagstaff, AZ
Council III – Science and Technology

Todd Rosswow, Chair, Publix Super Markets, Inc., Lakeland, FL
Davene Sarrocco-Smith, Vice-Chair, Lake County General Health District, Painesville, OH

Regulatory
Matthew Colson, Florida Department of Agriculture and Consumer Services, Tallahassee, FL
David Gifford, Washington State Department of Health, Olympia, WA
Regulatory (continued)
Troy Huffman, Colorado Department of Public Health and Environment, Denver, CO
Rebecca Krzyanowski, MI Department of Health, Farewell, MI
Lori LeMaster, Tennessee Department of Health, Nashville, TN
Deborah Marlow, Williamson County & Cities Health District, Georgetown, TX
Kevin Smith, FDA-CFSAN, College Park, MD
Kelli Whiting, Marion County Public Health Department, Indianapolis, IN

Industry
Janet Buffer, The Kroger Company, Cincinnati, OH
Jean Edsall, Compass Group, Charlotte, NC
Dr. Donna Garren, American Frozen Food Institute, McLean, VA
Keith Jackson, Performance Food Group, Richmond, VA
Steve Oswald, Wakefern Food Corp., Elizabeth, NJ
Joseph Pocius, Boar’s Head Provisions Co., Inc., Petersburg, VA
Dr. Anna Starobin, Ecolab, Greensboro, NC
Hilary Thesmar, Food Marketing Institute, Arlington, VA
Dale Yamnik, YUM! Brands, Inc., St. Cloud, FL

Academia
Dr. Brian Nummer, Utah State University, Logan, UT
Dr. Benjamin Chapman, North Carolina State University, Raleigh, NC

Consumer
Susan Vaughn-Grooters, KAW Coalition, Washington, DC

Council Consultants
Dr. Donald Sharp, CDC, Atlanta, GA
Girvin Liggans, FDA-CFSAN, College Park, MD
Kristina Barlow, USDA-FSIS, Washington, DC

Parliamentarian
Kimberly Destromp, FDA-ORA, Wauwatosa, WI

Regulatory Alternates
Hugh Atkins, Tennessee Department of Health, Nashville, TN
Leslie Cobb, Kentucky Food Safety Branch, Frankfort, KY
Carol Culbert, Southern Nevada Health District, Las Vegas, NV
Sheri Morris, Pennsylvania Department of Agriculture, Harrisburg, PA

Industry Alternates
Patrick J. Brown, RiteAid Corporation, Camp Hill, PA
Mahati Elluru, Jetro/Restaurant Depot, College Point, NY
Thomas Foegle, Ajinomoto Windsor, Inc., Allen, TX
Jill Hollingsworth, Consultant, Hilton Head Island, SC
Gina Nicholson-Kramer, Food Safety Consultant, Columbus, OH
Jeff Mitchell, Chemstar, Lithea Springs, GA
Roger Mozingo, Sodexo, Salisbury, NC
Linda Zaziski, Little Ceasars Enterprises, Detroit, MI

Academic Alternate
Dr. Don Schaffner, Rutgers University, New Brunswick, NJ
Sincere thanks to...

Your Titanium Level sponsorship is very much appreciated
The Assembly of State Delegates

The Assembly of State Delegates is seated on the morning of the last day of the Biennial Meeting to vote on the Issues that have been forwarded to them from the three Councils. A Delegate is a registrant at the Biennial Meeting who has been authorized by their agency to represent a State, Territory, or the District of Columbia food regulatory agency responsible for the enforcement of food laws and regulations.

Voting Procedures for the Assembly of State Delegates

Each State is entitled to one (1) full vote and each Territory (American Samoa, Guam, Northern Mariana Islands, Puerto Rico, Trust Territory, U.S. Virgin Islands, and the District of Columbia) shall be entitled to one-half (½) vote in the Assembly. When a State has more than one (1) State food regulatory agency enforcing food laws and regulations for food processing, food service, retail food stores, and food vending, the vote may be divided into appropriate fractions. State agencies within each State must agree among themselves regarding apportioning the one (1) vote. When a state is represented by only one agency, the State’s delegate may cast one full vote for the State Assembly.

Representatives of States with more than one regulatory agency delegate may, during any meeting of the Assembly, reassign their voting privilege to another duly certified delegate from their State by giving written notice of such action to the Conference Chair.

To adopt in the Assembly a quorum must be present. A quorum is defined as the presence of registered voting delegates from at least two-thirds (2/3) of the States with designated official delegates in attendance at the CFP Biennial Meeting. Each territory and the District of Columbia shall count as one half (½) State in constituting a quorum. To change a procedure adopted at a previous CFP Biennial Meeting or to make a change in the Constitution and Bylaws requires a two-thirds (2/3) majority vote. Other actions require a simple majority unless specifically covered by Robert’s Rules of Order.
<table>
<thead>
<tr>
<th>State</th>
<th>Name</th>
<th>Department</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama</td>
<td>Phyllis M. Fenn</td>
<td>Bureau of Environmental Services</td>
</tr>
<tr>
<td>Alaska</td>
<td>Kimberly Stryker</td>
<td>Department of Environmental Conservation</td>
</tr>
<tr>
<td>Arizona</td>
<td>Blanca Caballero</td>
<td>Department of Health Services</td>
</tr>
<tr>
<td>Arkansas</td>
<td>Sherri Woodus</td>
<td>Department of Health</td>
</tr>
<tr>
<td>California</td>
<td>Brenda Faw</td>
<td>Department of Public Health</td>
</tr>
<tr>
<td>Colorado</td>
<td>Troy Huffman</td>
<td>Department of Public Health and Environment</td>
</tr>
<tr>
<td>Connecticut</td>
<td>Suzanne Blancaflor</td>
<td>Department of Public Health</td>
</tr>
<tr>
<td></td>
<td>Jessica Fletcher</td>
<td>Department of Consumer Protection</td>
</tr>
<tr>
<td>Delaware</td>
<td>Ralph Matthews</td>
<td>Health and Social Services</td>
</tr>
<tr>
<td>District of Columbia</td>
<td>Bruce E. Flippins</td>
<td>Department of Health</td>
</tr>
<tr>
<td>Florida</td>
<td>Matt Colson</td>
<td>Florida Department of Agriculture and Consumer Services</td>
</tr>
<tr>
<td></td>
<td>Rick Akin</td>
<td>Florida Department of Business and Professional Regulation</td>
</tr>
<tr>
<td>Georgia</td>
<td>Bruce Varnadoe</td>
<td>Department of Agriculture</td>
</tr>
<tr>
<td></td>
<td>Cameron Wiggins</td>
<td>Department of Public Health</td>
</tr>
<tr>
<td>Hawaii</td>
<td>Peter Oshiro</td>
<td>Department of Health</td>
</tr>
<tr>
<td>Idaho</td>
<td>Patrick Guzzle</td>
<td>Department of Health and Welfare</td>
</tr>
<tr>
<td>Illinois</td>
<td>Jessica McAnelly</td>
<td>Department of Public Health</td>
</tr>
<tr>
<td>Indiana</td>
<td>Krista Click</td>
<td>State Department of Health</td>
</tr>
<tr>
<td>Iowa</td>
<td>Steve Mandernach</td>
<td>Department of Inspections and Appeals</td>
</tr>
<tr>
<td>Kansas</td>
<td>Steve Moris</td>
<td>Department of Agriculture</td>
</tr>
<tr>
<td>Kentucky</td>
<td>Pamela Hendren</td>
<td>Department of Public Health</td>
</tr>
<tr>
<td>Maine</td>
<td>Lisa Silva</td>
<td>Department of Health and Human Services</td>
</tr>
<tr>
<td>Maryland</td>
<td>Alan Taylor</td>
<td>Department of Health and Mental Hygiene</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Diane Bernazzani</td>
<td>Department of Public Health</td>
</tr>
<tr>
<td>Michigan</td>
<td>Sandra Walker</td>
<td>Department of Agriculture and Rural Development</td>
</tr>
<tr>
<td>Minnesota</td>
<td>Jeff Luedeman</td>
<td>Department of Agriculture</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Elizabeth “Queen” Swayze</td>
<td>State Department of Health and Proxy for the State Department of Agriculture and Commerce</td>
</tr>
<tr>
<td>Missouri</td>
<td>Ellen Dettman</td>
<td>Department of Health and Senior Services</td>
</tr>
<tr>
<td>Montana</td>
<td>Christine Cox</td>
<td>Department of Health</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Melva Ball</td>
<td>Department of Agriculture</td>
</tr>
<tr>
<td>Nevada</td>
<td>David McNinch</td>
<td>Division of Public and Behavioral Health</td>
</tr>
</tbody>
</table>
New Hampshire
John K. Seiferth
Department of Health
and Human Services

New Jersey
William Manley
Department of Health

New Mexico
Jonathan Gerhardt
Environment Department

New York
John M. Luker
Department of Agriculture
Darby J. Greco
Department of Health

North Carolina
Cindy R. Callahan
Department of Health
and Human Services

North Dakota
Kenan Bullinger
Department of Health

Ohio
Donald Todd Mers
Department of Agriculture
Jamie Higley
Department of Health

Oregon
Dave Martin
Public Health Division
Susan Kendrick
Department of Agriculture

Rhode Island
Dr. Ernest Julian
Department of Health

South Carolina
Sandra Craig
Department of Health
and Environmental Control

South Dakota
Bill Chalcraft
Department of Health

Tennessee
Shanna Lively
Department of Agriculture
Lori LeMaster
Department of Health

Texas
Christopher Sparks
Department of State
Health Services

Utah
Richard Beckstrand
Department of Agriculture
and Food
Chris Nelson
Department of Health

Vermont
Elizabeth Wirsing
Department of Health

Virginia
Pamela Miles
Department of Agriculture
Julie Henderson
Department of Health

Washington
David Gifford
Department of Health

West Virginia
Jessica Douglas
Bureau for Public Health

Wisconsin
Tim Anderson
Department of Agriculture,
Trade and Consumer Protection
James Kaplanek
Department of Health Services

Wyoming
Dawn Helms
Department of Agriculture

U.S. Territory Delegates

Guam
Marilou Scroggs
Department of Public Health
and Social Services

Northern Mariana Islands
John M. Tagabuel
Commonwealth Health
Care Corporation,
Bureau of Environmental Health

Puerto Rico
Mariely Ortiz
Department of Health
### 2016 CFP EVENTS

#### FRIDAY

<table>
<thead>
<tr>
<th>Committee Meetings</th>
<th>10:00 a.m. to Noon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand Hygiene</td>
<td>Ivy Room*</td>
</tr>
<tr>
<td>Program Standards</td>
<td>Firs Room</td>
</tr>
<tr>
<td>Employee Food Safety</td>
<td>Whitewater Room*</td>
</tr>
</tbody>
</table>

**Executive Board Meeting**  
Noon to 5:00 p.m.  
Evergreen Room*

<table>
<thead>
<tr>
<th>Committee Meetings</th>
<th>1:00 to 3:00 p.m.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Protection Manager</td>
<td>Firs Room</td>
</tr>
<tr>
<td>Certification</td>
<td>Whitewater Room*</td>
</tr>
<tr>
<td>Demonstration of Knowledge</td>
<td>Ivy Room*</td>
</tr>
</tbody>
</table>

**Committee Meeting**  
3:00 to 5:00 p.m.  
Plan Review — Firs Room

#### SATURDAY

<table>
<thead>
<tr>
<th>Workshop</th>
<th>8 a.m. to 3:30 p.m.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trends and Innovations in Food Protection at Retail and Foodservice</td>
<td>Eagle Room</td>
</tr>
</tbody>
</table>

**Scribe/Runner Training**  
1:00 to 3:00 p.m.  
Whitewater Room*

**Opening General Session**  
4:00 to 6:00 p.m.  
Eagle Room

**Reception**  
6:00 to 8:00 p.m.  
Meadow (lobby)

**Council Luncheon**  
Noon to 1:00 p.m.  
Evergreen Room*

#### SUNDAY

<table>
<thead>
<tr>
<th>Continental Breakfast</th>
<th>6:30 to 7:30 a.m.</th>
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<tbody>
<tr>
<td>Meadow (lobby)</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Committee Reports and Updates</th>
<th>7:30 to 10:30 a.m.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hawk Room</td>
<td></td>
</tr>
</tbody>
</table>

**New Attendee Orientation**  
11:00 a.m. to Noon  
Merlins/Kestrels Rooms

**Local Regulators Meeting**  
12:30 to 1:00 p.m.  
Perch Room

**Caucus Meetings**  
6:00 to 7:00 p.m.  
(See room list below)

### Caucus Meetings:
- **State/Local Regulators** — Willows/Pines Rooms
- **Industry** — Firs/Cottonwoods Rooms
- **Academia** — Whitewater Room*
- **Consumer** — Clearwater Room*

Each constituency will convene in the same room for all caucus meetings.

### Council Meetings:
- **Council I** — Peregrines Room
- **Council II** — Merlins/Kestrels Rooms
- **Council III** — Hawk Room

Each Council will meet in the same room for all meetings.
## AT A GLANCE

### MONDAY

<table>
<thead>
<tr>
<th>Executive Board Meeting</th>
<th>7:30 to 9:00 a.m.</th>
<th>Evergreen Room*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Council Meetings</td>
<td>9:00 to 11:45 a.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(See room list below)</td>
<td></td>
</tr>
<tr>
<td>First Time Attendees</td>
<td>11:45 a.m. to Noon</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Merlins/Kestrels Rooms</td>
<td></td>
</tr>
<tr>
<td>Caucus Meetings</td>
<td>1:00 to 2:00 p.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(see room list below)</td>
<td></td>
</tr>
<tr>
<td>Consensus Meetings</td>
<td>2:00 to 6:00 p.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(See room list below)</td>
<td></td>
</tr>
<tr>
<td>Idaho Reception</td>
<td>6:00 to 8:30 p.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sky Center at Boise State University</td>
<td></td>
</tr>
</tbody>
</table>

### TUESDAY

<table>
<thead>
<tr>
<th>Continental Breakfast</th>
<th>7:00 to 8:00 a.m.</th>
<th>Meadow (lobby)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Council Meetings</td>
<td>8:00 to 10:30 a.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(see room list below)</td>
<td></td>
</tr>
<tr>
<td>Committee Formation Session</td>
<td>10:45 to 11:30 a.m.</td>
<td>Merlins/Kestrels Rooms</td>
</tr>
<tr>
<td>Retail Program Standards</td>
<td>1:00 to 3:00 p.m.</td>
<td>Merlins/Kestrels Rooms</td>
</tr>
<tr>
<td>Executive Board Meeting</td>
<td>2:00 to 4:00 p.m.</td>
<td>Evergreen Room*</td>
</tr>
<tr>
<td>Caucus Meetings</td>
<td>4:00 to 5:00 p.m.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(See room list below)</td>
<td></td>
</tr>
<tr>
<td>Assembly Orientation</td>
<td>5:00 to 6:00 p.m.</td>
<td>Hawk Room</td>
</tr>
<tr>
<td>Issue Pick-Up</td>
<td>Delegates and Pre-orders only</td>
<td>6:00 to 7:00 p.m.</td>
</tr>
<tr>
<td>Regulatory Regional Meetings</td>
<td>7:00 to 8:00 p.m. or 8:00 to 9:00 p.m.</td>
<td></td>
</tr>
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<td>(See room list below)</td>
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</tbody>
</table>

### WEDNESDAY

<table>
<thead>
<tr>
<th>Executive Board Meeting</th>
<th>6:30 to 8:00 a.m.</th>
<th>Evergreen Room*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Closing Session and Assembly of State Delegates Meeting</td>
<td>8:30 a.m. to Noon</td>
<td>Hawk Room</td>
</tr>
<tr>
<td>Executive Board Meeting</td>
<td>Noon to 1:00 p.m.</td>
<td>Hawk Room</td>
</tr>
</tbody>
</table>

### Regulatory Regional Meetings (Tuesday):

- **Room**
  - Willows/Pines Rooms
  - Firs/Cottonwoods Rooms
  - Clearwater Room*
  - Whitewater Room*
  - 7:00 to 8:00 p.m.
    - Southeast Region
    - Southwest Region
  - 8:00 to 9:00 p.m.
    - Northeast Region
  - Room assignments made after this agenda goes to print will be posted near the CFP Office in the Boise Centre.

*This meeting room is in the Grove Hotel.*
Sincere thanks to Albertsons Companies for your active involvement in finding innovative solutions for our food safety issues at the Titanium Level.
Many thanks to

COMMERCIAL SERVICES

for shielding our food supply
at the Gold Level

We sincerely appreciate

NAMA®

for sharing food safety responsibility
at the Gold Level
Expressing our gratitude to AFDO for your collaboration in food safety at the Gold Level

Trusting and thanking you

for your valued Gold Level support
Issues that successfully pass through the process at the Biennial Meeting result in Recommendations that are sent to the Federal Agencies for action OR they direct the Conference to extend and/or create committees to deliberate the Recommendations finalized by the Assembly.

Several months after the Biennial Meeting, the Federal Agencies are required to respond by letter to the Chair of CFP to announce what action they will take on the Recommendation(s). In the case of the FDA, any recommendations accepted by the FDA are incorporated into the subsequently-published Food Code.

If the Assembly has voted to approve new or continuing committee charges, then the Committees are formed or reformed and begin work that will result in Issues that are brought back to the Biennial Meeting held two years later. Thus the work of CFP continues.

As with any organization, the Conference for Food Protection needs willing volunteers to take on the work. All Committees are populated by CFP members from different constituencies and different geographic regions so that we have the widest input possible. Joining a Committee is a serious business. We have more members than Committee assignments so it is important that you weigh your ability to participate carefully before you volunteer for a CFP Committee. Almost all of the Committee meetings are done by conference call.

You will receive emails soon after the close of the Biennial Meeting asking you to sign up for Committee work, indicate your preferences, and highlight your area of expertise. Be mindful of the deadline and complete your application carefully. Active participation in Committee work gives you an advantage when it is time to select Council Members and to nominate Executive Board members. The more you participate, the more rewards will come from your service.

Visiting the website at www.foodprotect.org will provide you with all the information you need to know to be a valuable member of the Conference for Food Protection!
The Conference for Food Protection Website at www.foodprotect.org is a valuable tool that we encourage you to become familiar with and visit frequently. It was recently redesigned to provide a new look and easier navigation. The website contains information that should be of interest for CFP members and the general public.

The website houses all of the governing documents of the Conference, the minutes of each semi-annual Executive Board meeting, position descriptions, CFP policies, the reports and rosters for all Council and Standing Committees, a detailed analysis of the CFP process, online forms and templates used by the committees, documents related to each CFP Biennial Meeting, and historical information for the last seven Biennial Meetings, as well as lots of other information.

We hope you will visit the CFP website on a regular basis.
Extending thanks to the Food Marketing Institute for your ongoing Titanium Level support
Our sincere thanks to

We acknowledge your effort
to protect the safety
of our national food supply
at the Titanium Level
Extending our appreciation to

for your effort
to assure food protection
at the Titanium Level
Sincere thanks to

**Publix**

WHERE SHOPPING IS A PLEASURE

for providing

Titanium Level sponsorship

to safeguard

our food supply
Acknowledging with gratitude...
Jetro/Restaurant Depot
for your sponsorship at the Gold Level

Sincere Thanks...

for your Gold Level sponsorship
The next Biennial Meeting of the Conference for Food Protection will be held at the Richmond Marriott in Richmond, Virginia from April 16-20, 2018.

Richmond is the capital of Virginia and is one of the country’s oldest cities. An old city, with a vibrant restaurant and cultural arts scene, Richmond was named in 2015 by American Express Travel the most popular American city to visit.

The James River runs through the center of the city and allows for fun outdoor adventures like hiking, fishing, mountain biking, music concerts, white water rafting, and kayaking.

A great walking and biking town, there are close to 100 murals painted throughout the city as part of the Richmond Mural Project.

Monument Avenue, made of Flemish brick, and one of the most beautiful streets in the city, memorializes Virginia natives with statues of Robert E. Lee and Arthur Ashe among others. Museums in walking distance of the meeting site include the American Civil War Museum, the Virginia Museum of Fine Arts, and the Poe Museum.

Those interested in great food during the week, are in luck. Richmond is home to several James Beard award chefs and their restaurants: Jason Alley of Comfort and Pasture; Lee Gregory of the Roosevelt; Dale Reitzer of Acacia Mid-town; and Joe Sparatta of Heritage. Within walking distance of the conference are other locally owned restaurants, coffee shops, bakeries, and taverns.

Virginia boasts more than 250 wineries each having its own signature labels. Virginia has had wine producers making great wine for years, including our own Thomas Jefferson, but is now becoming known for craft beers. There are over 20 craft breweries located in and around the city, many of whom have local bands and food trucks onsite during bottle releases.
For those interested in seeing the Commonwealth: history enthusiasts can visit Jefferson’s Monticello; Williamsburg the Nation’s first capitol, the settlement of Jamestown, and within a two hour drive, Washington D. C., those who love the outdoors can hike in Shenandoah National Park, drive the Blue Ridge Parkway, or walk along our coastal beaches.

We look forward to seeing you in Richmond, in April of 2018!

Christopher Gordon, Julie Henderson, and Pamela Miles
Co-Chairs, 2018 Local Arrangements Committee
We appreciate you

Thank you for your consistent support to protect our food supply at the Gold Level

Thank you

We sincerely appreciate your valued Silver Level sponsorship
Acknowledging you
with great appreciation

WinCo Foods
An Employee Owned Company

Thank you for your support
at the Titanium level
CO-CHAIRS

Jodi Callister, WinCo Foods
Patrick Guzzle, Idaho Department of Health and Welfare

INDUSTRY MEMBERS

Troy Darmody, Albertson’s
Pam Eaton, Idaho Retailers Association
Lisa Edens, Boise Convention and Visitor’s Bureau
Steve Lacy, Fred Meyer

Thank you for your Silver Level sponsorship
Thank you so much for striving, meeting, and achieving food safety solutions at the Gold Level.

We appreciate your support.

Boar's Head
PREMIUM DELI MEATS & CHEESES

Extending our sincere thanks for your support at the Gold Level.
We truly appreciate your partnership

Your creative effort to develop food safety is notable at the Titanium Level
Thanks a million

We sincerely appreciate your sponsorship at the Gold Level

Many thanks to... Underwriters Laboratories

Working together with

Florida Restaurant & Lodging Association
Thank you for your Silver Level support

for your valued Silver Level support
Our sincere thanks to our Gold Level sponsor

Historically committed to food safety

Thank you for your collaboration to achieve food protection

and your valued sponsorship at the Gold Level
Many thanks to

Wawa®

for your support at the Silver Level

Sincere thanks to

Wakefern FOOD CORP.

for your support at the Silver Level

Standing up for food safety in our nation

Harris Teeter

Neighborhood Food & Pharmacy

A very special thanks

for your support

at the Gold Level!
Excerpts from our Constitution and Bylaws…

The Conference for Food Protection operates as an action organization existing not merely to identify problems and formulate recommendations, but to resolve issues through the implementation of recommendations.

The most important need for an organization of this kind is to have its recommendations respected by the community called upon to implement them. Without the results of our deliberations commanding the highest respect attainable, getting together to identify and study food safety problems will be of little or no value to enough people to support a viable organization.
Expressing our gratitude to

Fred Meyer

Your Titanium Level sponsorship is very much appreciated
Extending our gratitude
to you for your
loyal and consistent support
at the Titanium Level
Heartfelt thanks for your reliable support at the Titanium Level
Expressing our gratitude to

International Association for
Food Protection

for your valued sponsorship
at the Gold Level

Thank you for your support at the Gold Level
Thank you for your Silver Level support

Sincere thanks to

Smart Wash Solutions

Pinpoint Process Control™

for your support at the Silver Level

Acknowledging you with our appreciation

Wegmans

for your valued sponsorship at the Gold Level
Thank you for your effort to promote food safety

REMCO PRODUCTS

supporting the Silver Level

Thank you for your partnership and support at the Silver Level

Sincere Thanks for your support at the Silver Level

PASTER TRAINING, INC.
We Educate. We Lead. We Impact.

Acknowledging you with our appreciation

Steritech

Many thanks for your Silver Level support
Many thanks
for supporting
national food safety
at the
Titanium Level
The Conference for Food Protection Wishes to Thank The Following Sponsors of the 2016 Biennial Meeting...

**Titanium Level**
- Albertsons
- Ahold USA
- Chemstar
- Darden Restaurants, Inc
- Ecolab
- Food Marketing Institute
- Fred Meyer
- National Registry of Food Safety Professionals
- National Restaurant Association-Servsafe
- NSF International
- Publix Super Markets
- Sealed Air/Diversy Care
- Walmart
- WinCo Foods
- YUM Brands, Inc.

**Gold Level**
- Aramark
- Association of Food and Drug Officials (AFDO)
- Boar’s Head
- CKE Restaurants
- Compass Group
- Delhaize America
- Giant Eagle
- Harris Teeter
- HEB
- International Association for Food Protection (IAFP)
- Jetro/Restaurant Depot
- Meijer
- National Automatic Merchandising Association (NAMA)
- Orkin/Rollins
- Proctor & Gamble
- Sodexo
- Wegmans Food Markets

**Silver Level**
- Better Seafood Board
- Bloomin’ Brands, Inc.
- Florida Restaurant and Lodging Association (FRLA)
- Kroger
- Paster Training
- Remco Products Corporation
- Savour Food Safety International, Inc.
- Sensitech
- SmartWash Solutions
- Steritech
- Underwriters Laboratories (UL)
- Wakefern Food Corporation
- Wawa

**Bronze Level**
- AboveTraining, Inc.
- The Cheesecake Factory
- Chobani
- International Packaged Ice Association
- ParTech, Inc.
- ReposiTrak/Park City Group
- Southeastern Grocers