

INDIANAPOLIS

2012



*the*  
Conference  
*for* FOOD  
PROTECTION



## MESSAGE FROM YOUR CONFERENCE CHAIR

Welcome to the 2012 Conference in Indianapolis! The Executive staff, Executive Board, and the Local Arrangements Committee have all been working hard to make your time in Indianapolis productive and pleasant. This Conference is principled on long days of hard work with the ultimate goal of enhancing food safety; however, the Conference is not just about the Food Code. This time is also a chance to reconnect with colleagues, meet new professionals, expand your vision of food safety and its nuances, and have your voice heard on a national food safety level. I hope you will also take some down-time during the Conference to enjoy the hospitality of the Local Arrangements staff and explore the many opportunities Indy has to offer, from its sports, to the many museums, parks, and cultural districts.



*Sheri Morris*

I am grateful for the opportunity to serve as the Chair of the 2012 Conference, and have enjoyed the experience tremendously. My tenure was made easy by the dedicated Executive staff and members of the Executive Board and I thank them wholeheartedly! I also want to express my deep appreciation to the dedicated individuals and their supportive regulatory agencies, academic institutions, or businesses, in recognizing the importance of participating in this year's Conference, despite difficult economic times. Much work has been done over the last two years by the various Committees, Executive staff, and Board members; many individuals have thoughtfully taken time to submit issues; and others will serve as Council Chairs, Vice Chairs, members, and voting delegates; or actively participate in caucus meetings during the next few days. The ongoing commitment and voluntary participation of YOU, our food safety professionals, is instrumental in the continuing success of this Conference. I extend my deep appreciation to everyone who has remained actively engaged in the process.

Sheri Morris, Chair  
Conference for Food Protection

## MESSAGE FROM YOUR EXECUTIVE DIRECTOR

It has been more than forty years since the concept that food safety professionals, regulators and industry, working together, could create a framework for safer food in retail food facilities. As CFP evolved to include academics and consumers our credibility as a representative of food safety stakeholders solidified. The CFP model has been so successful that it has been adopted by other organizations seeking consensus on the best, science-based regulatory standards for their industry. Absolute food safety is an impossible goal, but CFP members never cease their efforts to make food safer.



*Jeff Lineberry*

Once again, we have over 100 Issues submitted for council debate at this biennial meeting. Some of these reflect the diligent work of our committees over the past two years, while others address new obstacles to food safety. Still others are part of a constant process whereby this organization seeks to make itself better able to serve its members. Whatever happens, I am confident that your work during these five days will result in less sickness and injury for our customers and constituents. Each of you can be proud of your role in making CFP the forum where the solutions to food safety challenges at retail are developed and implemented.

We have had to make some changes in response to increased costs and the desire to keep our fees low. These changes were made in accord with the responses to the member survey undertaken last year. Unfortunately, we had to remove the Saturday evening reception, a saving of up to \$15,000.

The outstanding support of our sponsors is a tribute to their commitment to food safety and makes it possible to keep our registration fees low, enabling full participation by all our members. Once again, our biggest single contributor, US Food and Drug Administration, has come through with a grant to subsidize travel expenses for regulatory members. The Indiana Local Arrangements Committee has done an outstanding job preparing for this meeting. Be sure to thank them, as I do, for their tireless efforts. Have a great meeting, work hard, have fun, learn something!

# EXECUTIVE BOARD – 2010-2012

## LEADERSHIP

*Chair* – Sheri Morris, Harrisburg, Pennsylvania

*Vice-Chair* – Michael Roberson, Lakeland, Florida

## STATE FOOD SAFETY REPRESENTATIVES

*Mid-Atlantic* – Sheri Morris, Harrisburg, Pennsylvania

*Midwest* – Lorna Girard, St. Paul, Minnesota

*Northeast* – John Luker, Albany, New York

*Pacific* – David Gifford, Olympia, Washington

*Southeast* – Lori LeMaster, Nashville, Tennessee

*Southwest* – Dean Finkenbinder, Cheyenne, Wyoming

## LOCAL FOOD SAFETY REPRESENTATIVES

*Mid-Atlantic* – Cassandra Mitchell, Fairfax, Virginia

*Midwest* – Susan Kowalczyk, Wheaton, Illinois

*Northeast* – Jessica Fletcher, Uncasville, Connecticut

*Pacific* – Marlene Gaither, Flagstaff, Arizona

*Southeast* – Bill Hardister, Charlotte, North Carolina

*Southwest* – Elizabeth Nutt, Tulsa, Oklahoma

## FEDERAL FOOD SAFETY REPRESENTATIVES

*US Food and Drug Administration* – Kevin Smith, College Park, Maryland

*US Department of Agriculture, FSIS* – John Hicks, Washington, DC

*US Centers for Disease Control and Prevention* – Art Liang, Atlanta, Georgia

## INDUSTRY FOOD SAFETY REPRESENTATIVES

*Food Processing* – Michael Roberson, Lakeland, Florida

*Food Service* – John Gurrissi, Orlando, Florida

*Food Stores* – Cory Hedman, Grand Rapids, Michigan

*Food Vending* – Larry Eils, Harvard, Illinois

*At-Large* – Donna Garren, McClean, Virginia

*At-Large* – Terry Levee, Arlington, Virginia

## ACADEMIA/CONSUMER REPRESENTATIVES

*Academia* – David McSwane, Indianapolis, Indiana

*Consumer* – Sarah Klein, Washington, DC

## EX-OFFICIO MEMBERS\*

*Immediate Past Chair* – David Gifford, Olympia, Washington

*Program Chair* – Julie Albrecht, Lincoln, Nebraska

*Issue Chair* – Vicki Everly, San Jose, California, Aggie Hale, Tallahassee, Florida

*Constitution, Bylaws and Procedures* – Lee Cornman, Tallahassee, Florida

*Resolutions* – Larry Kohl, Salisbury, North Carolina

*Strategic Planning* – Ken Rosenwinkel, Itasca, Illinois

*Sponsorship* – Greg Orman, Fort Worth, Texas

*Council I Chair* – Deborah Marlow, Austin, Texas

*Council I Vice-Chair* – Brenda Bacon, Mathews, North Carolina

*Council II Chair* – Chirag Bhatt, Houston, Texas

*Council II Vice-Chair* – Patrick Guzzle, Boise, Idaho

*Council III Chair* – Richard Linton, West Lafayette, Indiana

*Council III Vice-Chair* – David Gifford, Olympia, Washington

## ADMINISTRATIVE STAFF

*Executive Director* – Jeffrey C. Lineberry, Lincoln, California

*Executive Treasurer* – Eric Pippert, Portland, Oregon

*Executive Assistant* – Lisa Wright, San Diego, California

\*Ex Officio Members do not have a vote on matters before the Board



# PROGRAM 2012

## Friday, April 13

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7:30 a.m. – 5:30 p.m.	Registration	Regency AB foyer
7:30 a.m. – 5:30 p.m.	Office	Theory

### COMMITTEE MEETINGS

1:00 p.m. – 5:00 p.m.	Recall Evaluation	Vision
1:00 p.m. – 5:00 p.m.	Executive Board	Studio One
1:00 p.m. – 3:00 p.m.	Hand Hygiene	Regency B
1:00 p.m. – 3:00 p.m.	Reduced Oxygen Packaging	Regency EF

## Saturday, April 14

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7:00 p.m. – 9:00 p.m.	Food Protection Manager Certification Committee	Concept A-D
7:30 a.m. – 5:30 p.m.	Registration	Regency AB Foyer
7:30 a.m. – 5:30 p.m.	Office	Theory
8:00 a.m. – 3:15 p.m.	Workshop	Cosmopolitan AB

### CONTROLLING NOROVIRUS AND OTHER VIRUSES AT RETAIL FOOD SETTINGS

8:00 a.m. – 8:10 a.m.	Welcome	Julie Albrecht University of Nebraska, Lincoln
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### Morning Session

8:10 a.m. – 8:25 a.m.	Norovirus: Framing the “Big” Picture	Dr. Lee-Ann Jaykus, Professor, North Carolina State University, Dept. Bioprocessing and Nutrition Sciences, Leads \$25 million USDA-NIFA Food Virology Collaborative
8:25 a.m. – 9:05 a.m.	Norovirus Epidemiology: Burden, Attribution, and Surveillance	Dr. Aron J. Hall, DVM, MSPH, Dipl ACVP Epidemiologist, Viral Centers for Disease Control and Prevention
9:05 a.m. – 9:35 a.m.	Noroviruses in Retail: Current Challenges and Future Opportunities	Dr. Lee-Ann Jaykus
9:35 a.m. – 10:05 a.m.	Inactivation of Major Foodborne Viruses by High Pressure Processing: Sensitivity, Mechanism and Potential Applications in Food Industry	Dr. Jianrong Li, D.V.M., Ph.D. Assistant Professor of Virology Dept. of Food Sciences and Technology, The Ohio State University

10:05 a.m. – 10:25 a.m.Break

10:25 a.m. – 10:55 a.m.	Norovirus Risk Profile – Farm to Table	Capt. Wendy Fanaselle, M.S., R.S., D.A.A.S., US Public Health Service, Risk Assessment Project Manager FDA, CFSAN
10:55 a.m. – 11...20 a.m.	Cruise Ship Norovirus Surveillance and Control Strategies	Capt. Jaret Ames, US Public Health Service Branch Manager, Vessel Sanitation Program
11:20 a.m. – 11...45 a.m.	Ship Environment	Holland America Line
11:45 a.m. – 12...45 p.m.	Lunch (on your own)	

**Afternoon Session**

12:45 p.m. – 1:15 p.m.	Prevention and Response to Norovirus Illness in Branson, Missouri	Robert Niezgoda, MPH Assistant Administrator Epidemiologist/Emergency Response Planner, Taney County Health, Branson, MO
1:15 p.m. – 1:45 p.m.	Industry Perspective: Prevention and Control of Norovirus in Retail Establishments	Hilary S. Thesmar, Ph.D., RD Vice President, Food Safety Programs Food Marketing Institute
1:45 p.m. – 2:15 p.m.	<i>Yum! Brands</i> – Foodborne Illness Prevention and Response	Dale Yamnik, REHS <i>Yum! Brands, Inc.</i>
2:15 p.m. – 2:45 p.m.	Best Practices for Norovirus Prevention in Institutional Food Services	Jamie Starney, MS, RD, LDN, CP-FS
2:45 p.m. – 3:15 p.m.	Best Practices and Innovative Strategies: Q & A	Food Safety and Applied Nutrition Consultant Panel discussion – afternoon speakers
4:00 p.m. – 6:00 p.m.	Opening General Session Sheri Morris, Conference Chair, Presiding	Cosmopolitan AB
	Introductory Remarks	Sheri Morris
	Local Arrangements Committee Appreciation <i>Chair</i> A. Scott Gilliam <i>Co-chairs</i> Stephanie Mohn, Rhciard Linton, Debra Scott, Kelli Whiting	Sheri Morris

	Welcome	Gregory Larkin, MD, FAAFP, Indiana Commissioner of Health
	Keynote Speaker	Michael Taylor, Deputy Commissioner for Foods US Food and Drug Administration
	Federal Agency Reports	US FDA Kevin Smith, Director Retail Food & Cooperative Programs  USDA-FSIS Dan Englejohn, Deputy Assistant Administrator Office of Policy and Program Development  US CDC Carol Selman, Senior Public Health Advisor  National Center for Environmental Health
7:00 p.m. – 9:00 p.m.	Food Protection Manager Certification Committee	Network

### Sunday, April 15

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7:30 a.m. – 5:30 p.m.	Registration	Regency A-D Foyer
7:00 a.m. – 5:30 p.m.	Office	Theory
7:30 a.m. – 10:30 a.m.	Committee Reports & Updates (for all attendees) Julie Albrecht, Program Chair, presiding	Cosmopolitan AB Light refreshments provided courtesy of Indiana LAC
10:30 a.m. – Noon	Council Orientation & Parliamentary Procedures <i>Mandatory for Chairs, Council Members and alternates, Scribes, Runners, and Parliamentarians</i> Lee Cornman Dale Yamnik Allen Gelfius	Regency AB

Council Luncheon (to follow immediately) Cosmopolitan CD

11:00 a.m. — Noon	New Attendee Orientation Cory Hedman, Presenter	Regency CF
1:00 p.m. — 6:00 p.m.	Council Meetings Council I Deborah Marlow, Chair Brenda Bacon, Vice-Chair Council II Chirag Bhatt, Chair Patrick Guzzle, Vice-Chair Council III Rich Linton, Chair Dave Gifford, Vice-Chair	Regency CF    Cosmopolitan AB   REGENCY AB
3:15 p.m. — 3:45 p.m.	Break	
6:00 p.m. — 7:00 p.m.	Consensus Meetings Industry State Regulatory Local Regulatory Academia Consumer	Regency CF Regency AB Cosmopolitan AB Studio Six Studio Three

### **Monday, April 16**

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7:00 a.m. — 9:00 a.m.	Executive Board Meeting	Discovery
8:00 a.m. — 5:00 p.m.	Registration/Information	Regency A-D Foyer
8:00 a.m. — 7:00 p.m.	Office	Theory
9:00 a.m. — noon	Council Meetings Council I Council II Council III	Regency CF Cosmopolitan AB Regency AB
10:15 a.m. — 10:45 a.m.	Break	
1:00 p.m. — 2:00 p.m.	Election Caucuses Industry State Regulatory Local Regulatory Academia Consumer	Regency CF Regency AB Cosmopolitan AB Studio Six Studio Three
2:00 p.m. — 6:00 p.m.	Council Meetings Council I Council II Council III	Regency CF Cosmopolitan AB Regency AB
3:15 p.m. — 3:45 p.m.	Break	
7:30 p.m. — 9:30 p.m.	Indiannapolis Reception	Cosmopolitan Foyer

## **Tuesday, April 17**

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7:30 a.m. – 5:30 p.m.	Registration	Regency A-D Foyer
7:30 a.m. – 5:30 p.m.	Office	Theory
8:00 a.m. – 10:00 a.m.	Council Meetings	
	Council I	Regency CF
	Council II	Cosmopolitan AB
	Council III	Regency AB
10:15 a.m. – 11:15 a.m.	Committee Formation	Regency AB John Marcello David McSwane
2:00 p.m. – 4:00 p.m.	Executive Board (Incoming and Outgoing Board Members)	Discovery
4:00 p.m. – 5:00 p.m.	Consensus Meetings	
	Industry	Cosmopolitan CD
	State Regulatory	Discovery
	Local Regulatory	Studio Five
	Academia	Studio Six
	Consumer	Studio Three
5:00 p.m. – 6:00 p.m.	Assembly Orientation (Mandatory for Delegates; Open to Attendees) Sherri Morris, Conference Chair, Presiding Allen Gelfius, Parliamentarian	Cosmopolitan CD
6:00 p.m. – 7:00 p.m.	Issue Pick-up Delegates and pre-ordered only	Regency Foyer

## **Wednesday, April 18**

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7:00 a.m. – 8:00 a.m.	Executive Board Continental Breakfast (Incoming and Outgoing Board Members)	Discovery
8:00 a.m. – 1:00 p.m.	Information	Regency A-D Foyer
8:00 a.m. – 1:00 p.m.	Office	Theory
8:30 a.m. – Noon	Closing General Session and Assembly of State Delegates Sherri Morris, Conference Chair, Presiding	Regency AB
	Call to Order & Introductions	Sheri Morris



Roll Call of States and Report  
to the Assembly

Jeff Lineberry,  
Executive Director

Quorum and Voting Instructions

Allen Gelfius,  
Parliamentarian

Council Reports

Deborah Marlow, Council I  
Chirag Bhatt, Council II  
Rich Linton, Council III

Resolutions

Larry Kohl

Authorization for Editorial Changes,  
Announcement of Incoming Chair &  
Vice-Chair, Adjournment

Sheri Morris

Noon - 1:00 p.m.

Executive Board  
(For Incoming Board members and  
Incoming/Outgoing Council Chairs  
and Vice-Chairs)

Regency AB

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*at the Titanium Level*

*We sincerely thank you  
for your continued effort  
to protect our food supply*



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# COUNCILS AND COMMITTEES

**Councils** are appointed to consider all Issues submitted and approved. Each Council consists of 22 members, including a Chair and Vice-Chair. The affiliation of the Council members is established by the Constitution and Bylaws and the Council is assembled so as to achieve a balance between industry and the regulatory sector. Council membership also includes academia and consumer groups and Council consultants are designated by federal regulatory agencies. Council members are selected through an application process announced approximately nine months in advance of each biennial meeting.

**Council I** – has been assigned Issues that deal with laws, regulations, and model codes governing the safety of food. (Technical Issues regarding laws, regulations and model codes may be assigned to Council III).

**Council II** – has been assigned Issues that deal with matters relating to the Constitution and Bylaws, Conference Procedures, memoranda of understanding, program evaluation, education, training, certification and accreditation.

**Council III** – has been assigned Issues that deal with science and technology.

Registered attendees are encouraged to attend the Council sessions and may choose to move between the concurrent sessions consistent with the discussion topics and their interest. Parliamentary procedure will be followed during Council deliberations. Observers wishing to participate in the Council discussions must first be recognized by the Council Chair.

**Committees** are formed to carry out the work of the Conference between the biennial meetings. There are Standing Committees that report to the Executive Board and Council Committees that report to their respective Council. Committees communicate their findings in the form of final reports that are attached to Issues. Sign-up sheets are available in each Council room and a committee orientation is offered for members interested in both Standing and Council Committee membership. Standing Committee Chairs are appointed by the Conference Chair following an application process.

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

*Issues have been posted on the Conference website.  
A limited number of hard copy sets will be available  
for purchase at the Conference office.*

## GLOSSARY OF ACRONYMS

CDC	Centers for Disease Control and Prevention
CFSAN	Center for Food Safety and Applied Nutrition
FSIS	Food Safety and Inspection Service
FDA	US Food and Drug Administration
USDA	US Department of Agriculture

# COUNCIL I

Deborah Marlow, Chair  
Williamson County and  
Cities Health District  
Georgetown, TX

Brenda Bacon, Vice-Chair  
Harris Teeter, Inc.  
Mathews, NC

## *Regulatory*

Christopher A. Gordon  
Virginia Department of Health  
Richmond, VA

Teresa Bullock  
Arkansas Department of Health  
Little Rock, AR

Linda Whaley  
West Virginia Bureau  
for Public Health  
Charleston, WV

Terrance A. Powell  
Los Angeles County  
Environmental Health  
Baldwin Park, CA

Pamela Steinbach  
Minnesota Department of Health  
St. Paul, MN

Bill D. Hardister  
Mecklenburg County  
Health Department  
Charlotte, NC

Anthony Carotenuto  
Navy & Marine Corps  
Public Health Center  
Portsmouth, VA

Ruth Hendy  
Texas Department of  
State Health Services  
Austin, TX

Elizabeth A. Nutt  
Tulsa Health Department  
Tulsa, OK

## *Industry*

Claus Mygind  
National Automatic  
Merchandising Association  
Naperville, IL

Stephen Posey  
Brinker International  
Dallas, TX

Robert Brown  
Whole Foods Market  
Austin, TX

Robert D. Frappier  
Ahold, USA  
Quincy, MA

Liza Frias  
Supervalu  
Fullerton, CA

Larry Kohl  
Delhaize America  
Salisbury, NC

Dale Yamnik  
Yum! Brands, Inc.  
Castle Rock, CO

Chuck Catlin  
P.F. Chang's China Bistro, Inc.  
Scottsdale, AZ

Diana Pasley  
Schnuck Markets, Inc.  
St. Louis, MO

## *Academia*

Joseph Eifert  
Virginia Tech University  
Blacksburg, VA

## *Consumer*

Sarah Klein  
Center for Science in the  
Public Interest  
Washington, DC

## *Industry Alternates*

Rick Barney  
DelHaize Shared Services  
Tampa, FL

Karen Reid  
Walt Disney Parks and Resorts  
Lake Buena Vista, FL

## *Regulatory Alternate*

Catherine Cummins  
Virginia Department of Health  
Radford, VA

## *Council Consultants*

Vince Radke, CDC  
Atlanta, GA

Glenda Lewis  
FDA  
Rockville, MD

Jennifer Webb  
USDA-FSIS  
Washington, DC

## *Parliamentarian*

Jill Baber  
Indiana University  
School of Medicine  
Indianapolis, IN

## COUNCIL II

Chirag Bhatt, Chair  
Food Safety Consultant  
Houston, TX

Patrick Guzzle, Vice-Chair  
Idaho Department of  
Health and Welfare  
Boise, ID

### *Regulatory*

Patricia Welch  
Illinois Department of  
Public Health  
Springfield, IL

Joyce Jensen  
Lincoln-Lancaster  
County Health Department  
Lincoln, NE

Jeff Lang  
Lane County Oregon  
Environmental Health  
Eugene, OR

Ernest Julian  
Rhode Island  
Department of Health  
Providence, RI

Debbie Watts  
Tulsa Health Department  
Tulsa, OK

Lori LeMaster  
Tennessee Department of Health  
Nashville, TN

John Luke  
Mississippi State  
Department of Health  
Jackson, MS

Christina Ritchey Wilson  
Columbus Public Health  
Columbus, OH

Liz Pozzebon  
San Diego County  
Environmental Health  
San Diego, CA

### *Industry*

Courtney Halbrook  
Brinker International  
Dallas, TX

Jeffrey Hawley  
Harris-Teeter, Inc.  
Matthews, NC

George W. Roughan  
Tap Series, LLC  
Westlake Village, CA

Mary Sandford  
Burger King Corporation  
Miami, FL

Sharon P. Wood  
H-E-B  
San Antonio, TX

Gary Coleman  
Underwriters Laboratories  
Research Triangle Park, NC

Susan Quam  
Wisconsin Restaurant Association  
Madison, WI

Kate Piché  
National Restaurant  
Association Solutions  
Chicago, IL

Lawrence J. Lynch  
National Registry of  
Food Safety Professionals  
Orlando, FL

### *Academia*

David McSwane  
Indiana University  
Indianapolis, IN

### *Consumer*

Rance Baker  
National Environmental  
Health Association  
Denver, CO

### *Industry Alternates*

Rhonda Albarkat  
Kroger  
Novi, MI

Angela Benton  
Jetro Restaurant Depot  
College Point, NY

Lynn Bolgen  
Spot Check, Inc.  
Seattle, WA

### *Regulatory Alternates*

Davene Sarrocco-Smith  
Lake County  
General Health District  
Painesville, OH

Ann Tomlinson  
Columbus Public Health  
Columbus, OH

### *Council Consultants*

Carol Selman  
CDC  
Atlanta, GA

Linda Collins  
FDA  
Dallas, TX

John Hicks  
USDA-FSIS  
Washington, DC

### *Parliamentarian*

FDA - ORA  
Rockville, MD



## COUNCIL III

Rich Linton, Chair  
Ohio State University  
Columbus, OH

David Gifford, Vice-Chair  
Washington State  
Department of Health  
Olympia, WA

### *Regulatory*

Dean Finkenbinder  
Wyoming Department  
of Agriculture  
Cheyenne, WY

Colleen Paulus  
Minnesota Department of Health  
St. Paul, MN

Troy Huffman  
Nebraska Department of  
Health & Human Services  
Lincoln, NE

Susan Kowalczyk  
DuPage County  
Health Department  
Wheaton, IL

W. Henry Blade  
Rhode Island  
Department of Health  
Providence, RI

Debora Carney  
Central District  
Health Department  
Boise, ID

Marlene Gaither  
Coconino County Public  
Health Services District  
Flagstaff, AZ

Jenny Scott  
US Food and Drug  
Administration, CFSAN  
College Park, MD

Debrena D. Hilton  
Tulsa City-County  
Health Department  
Tulsa, OK

### *Industry*

Ken Rosenwinkel  
Supervalu  
Itasca, IL

Scott Stillwell  
Tyson Foods, Inc.  
Springdale, AR

Gina R. Nicholson  
The Kroger Company  
Columbus, OH

Donna Garren  
American Frozen Food Institute  
McClellan, VA

Bob Reinhard  
Sara Lee Corporation  
Downers Grove, IL

Catherine Adams Hutt  
National Restaurant Association  
Aubrey, TX

Katherine Swanson  
Ecolab  
Eagan, MN

Daniel B. Tew  
Yum! Brands, Inc.  
Louisville, KY

Jill Hollingsworth  
Food Marketing Institute  
Arlington, VA

### *Academia*

Brian A Nummer  
Utah State University  
Logan, UT

### *Consumer*

Don Schaffner  
Rutgers University  
New Brunswick, NJ

### *Industry Alternates*

Todd Rossow  
Publix Super Markets  
Lakeland, FL

Dan Goldberg  
The Walt Disney Company  
Mission Viejo, CA

Deborah Rosati  
Legal Seafoods  
Boston, MA

### *Academic Alternates*

John Marcy  
University of Arkansas  
Fayetteville, AR

### *Regulatory Alternates*

Kristin Garcia  
Alexandria Health Department  
Alexandria, VA

### *Council Consultants*

Don Sharp  
CDC  
Atlanta, GA

Kevin Smith,  
FDA-CFSAN  
College Park, MD

Kristina Barlow  
USDA-FSIS  
Washington, DC

### *Parliamentarian*

Alan Tart  
FDA - ORA  
Atlanta, GA

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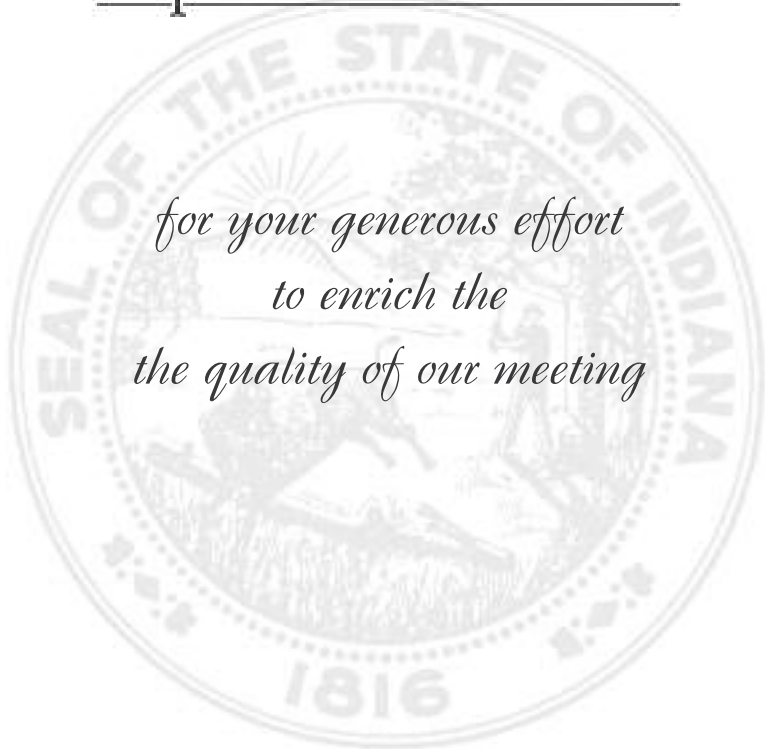
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*A very special thank you to  
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of our meeting*



*Expressing our  
appreciation to local  
Arrangements Committee  
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*whose generous contribution  
amplifies the quality of our meeting*

# 2012 – *Local Arrangements Committee*

## **CHAIR**

A. Scott Gilliam  
Indiana State  
Department of Health

## **CO-CHAIRS**

Richard Linton  
The Ohio State University

Stephanie Mohn  
Marsh Supermarkets

Debra Scott  
Indiana Restaurant Association

Kelli Whiting  
Marion County Public  
Health Department

## **MEMBERS**

**Indiana State  
Department of Health**  
Sharon Farrell  
Edward Stoner  
Margaret Voyles

### **Academia**

David McSwane  
Indiana University

### **Industry**

Tina Anderson  
Red Gold

Carmen Blackford  
Red Gold

John Livengood  
Indiana Restaurant Association

### **Indiana Convention and Visitors Association**

Donna Striby  
Indiana Convention and  
Visitors Association

### **US Food and Drug Administration**

Kris Moore

### **Indiana Food Protection Program, Indiana State Department of Health**

Steven Allen  
Judy Blythe  
Stanley Danao  
Lisa Harrison  
Al Houchin  
George Jones  
Rhonda Madden  
Mark Mattox  
Dawn McDevitt  
Andrew Miller  
Daniel Miller  
Sarah Popovich  
David Schmidt  
Hank Wolf

### **Indiana State Department of Health Division of Nutrition and Physical Activity**

Laura Hormuth, (menus)

### **Indiana State Department of Health Audio-Visual Services**

Cynthia Bryant  
Edward Stoner



**Indiana Office of Technology –  
Computer Support Services**

Diana Utt  
Irene Jameson  
Phil Greenwood  
Lonnie Houser  
Kyle Wineinger

**Indiana Department of  
Natural Resources**

Tara Renner

**Delaware County  
Health Department**

Sharon Pattee

**La Porte County  
Health Department**

Lana Buckles  
Amanda Keane  
Patricia Wozniak

**Hendricks County  
Health Department**

Krista Click  
Sharon Mayer  
Shane Modglin

**Marion County  
Public Health Department**

Steve Garland  
Carol Ryan  
JoAnn Xiong  
Jennifer Warner

**Monroe County  
Health Department**

Sylvia Garrison

**St. Joseph County  
Health Department**

Rita Hooton

**Special thanks to...**

Alan Gelfius, FDA – DHRD  
Lead Parliamentarian

Shirley Vargas  
(Parliamentarian Alternate)

Laura Gilliam

**Copier Services**  
Sally Stultz

**RICOH**

*Sincere thanks to the Indiana Restaurant Association*



**Indiana Hospitality &  
Tourism Foundation**

*For your local Silver Level support!*

# 2012 CFP EVENTS

## SATURDAY

## SUNDAY

## MONDAY

7:00 AM

7:30 AM

8:00 AM

8:30 AM

9:00 AM

9:30 AM

10:00 AM

10:30 AM

11:00 AM

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12:30 PM

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5:00 PM

5:30 PM

6:00 PM

6:30 PM

7:00 PM

9:00 PM

Workshop:

Controlling Norovirus

and Other Viruses at

Retail Food Settings

Cosmopolitan AB

Opening Session

Cosmopolitan AB

FPMC Committee

Network

Reports & Updates

Cosmopolitan AB

Council

Orientation

Regency AB

New Attendee

Regency CF

Council Luncheon

Cosmopolitan CD

**Council Sessions:**

Council I Regency CF

Council II Cosmo AB

Council III Regency AB

Consensus Meetings\*

Executive Board

Meeting

Discovery

**Council Sessions:**

Council I Regency CF

Council II Cosmo AB

Council III Regency AB

Consensus Mtgs.

(Exec Bd Elections)\*

**Council Sessions:**

Council I Regency CF

Council II Cosmo AB

Council III Regency AB

Indianapolis Reception

7:30 – 9:30 PM

Cosmopolitan Foyer

2nd Floor Meeting Rooms – Regency Ballroom, Network, Theory (CFP Office) • 3rd Floor

\*Caucus Locations (Sunday and Monday): Industry – Regency CF, State Regulators – Regency AB, Lo

\*\* Caucus Locations (Tuesday only): Industry – Cosmopolitan CD, State Regulators – Discovery, L

# AT A GLANCE

## TUESDAY

### Council Sessions:

Council I Regency CF

Council II Cosmopolitan AB

Council III Regency AB

Committee Formation

10:15 – 11:00 AM      Regency AB

Executive Board

Discovery

Consensus Meetings\*\*

Assembly Orientation

Cosmopolitan CD

Issue Pickup –Delegates and

Pre-orders only Registration

## WEDNESDAY

Exec Board Meeting

Discovery

6:30 – 8:00 AM

Closing Session

Executive Board

Regency AB

Office) • 3rd Floor Meeting Rooms – Cosmopolitan Ballroom, Discovery, Studio One to Six  
Regency AB, Local Regulators – Cosmopolitan AB, Academia – Studio Six, Consumers – Studio Three  
rs – Discovery, Local Regulators – Studio Five, Academia – Studio Six, Consumers – Studio Three



# 2010 – 2012 COMMITTEES

## *Committees Assigned to the Executive Board*

### **AUDIT COMMITTEE**

Terry Levee, Food Marketing Institute, Arlington, VA  
Rick Barney, Delhaise America, Tampa, FL  
Janice Buchanon, Steritech, Charlotte, NC  
Bill Hardister, Mecklenburg County Health Department, Charlotte, NC  
Angela Paymard, N2N Global, Longwood, FL  
Alan Taylor, Maryland Department of Health and Mental Hygiene, Baltimore, MD

### **CONSTITUTION AND BYLAWS COMMITTEE**

Lee Cornman, FL Department of Ag & Cons. Services, Tallahassee, FL  
Ruth Hendy, Texas DSHS, Austin, TX  
Aggie Hale, FL Department of Ag & Cons. Services, Tallahassee, FL  
Vicki Everly, Self-Consultant, Fremont, CA  
Bill Hardister, Mecklenburg Co. HD, Charlotte, NC  
Cassandra Mitchell, Fairfax Co HD, Fairfax, VA  
Terry Levee, Food Marketing Institute, Arlington, VA  
Steven Grover, Steak 'N Shake, Indianapolis, IN  
Frank Ferko, US Foodservice, Rosemont, IL  
Richard Linton, Ohio State University, Columbus, OH  
Girvan Liggans, FDA, College Park, MD  
Mary Cartegena, FDA, College Park, MD

### **ISSUE COMMITTEE**

Vicki Everly, Santa Clara County Department of Environmental Health – Retired, San Jose, CA  
Aggie Hale, Florida Department of Agriculture and Consumer Services, Tallahassee, FL  
David Armatis, Safe Foods First, San Francisco CA  
Brenda Bacon, Harris Tetter, Matthews, NC  
Chirag Bhatt, CHB Consulting, Houston, TX  
Gene Casazza, Jetro/Restaurant Depot, College Point, NY  
Lee M. Cornman, Florida Department of Agriculture and Consumer Services/Food Safety Division, Tallahassee, FL  
Marcel Elizondo, Austin/Travis Co Health and Human Services, Austin, TX  
Marlene Gaither, Coconino County (AZ) Health Department, Flagstaff, AZ  
David Gifford, Washington State Department of Health,  
Patrick Guzzle, Idaho Department of Health and Welfare, Boise, ID  
Craig K. Harris, Michigan State University, Okemos, MI  
Stan Hazan, NSF International, Ann Arbor, MI  
Glenda Lewis, USFDA/CFSAN/Team Leader, Retail Food Protection Team, College Park, MD  
Richard Linton, The Ohio State University, Columbus, OH  
Deborah Marlow, Williamson County (TX) & Cities Health District, Georgetown, TX  
Eric D. Martin, Margaritaville Enterprises, Inc., Orlando, FL  
Eric Moore, Aramark, Philadelphia, PA  
Alan Odom, Compass Group, Benton, IL

Martha Patnood, University of Rhode Island/Nutrition & Food Sciences, Kingston, RI  
Karen Reid, Walt Disney Parks and Resorts US, Lake Buena Vista, FL  
Robert Reinhard, Sara Lee Corporation, Downers Grove, IL  
Kenneth Rosenwinkel, Jewel-Osco/Supervalu, Itasca, IL  
Mary Sandford, Burger King Corporation, Miami, FL  
Dr. Anna Starobin, Ecolab, Greensboro, NC  
Lisa Weddig, Better Seafood Board, McLean, VA  
Jayne Whiteside, Coastal Dialysis, Bath, ME  
Dee Williams, Jack in the Box Inc., San Diego, CA  
Lisa Wright, Conference for Food Protection, San Diego, CA

## **FOOD PROTECTION MANAGER TRAINING, TESTING, AND CERTIFICATION COMMITTEE**

Joyce Jensen, Lincoln-Lancaster Co. Health Dept, Lincoln, NE  
Jeffrey Hawley, Harris Teeter, Inc., Matthews, NC  
Julie Albrecht, Univ of Nebraska/Lincoln, Nutrition & Health Sciences Dept, Lincoln, NE  
Rose Mary Ammons, Environmental Health Testing (National Registry), Tampa, FL  
Anthony Carotenuto, Navy and Marine Corps Public Health Center, Portsmouth, VA  
LeAnn Chuboff, Food Marketing Institute, Arlington, VA  
Lee Cornman, FL Dept of Agriculture & Consumer Services, Tallahassee, FL  
Larry Edwards, FDA/ORA/Retail Food Specialist, Falls Church, VA  
Vicki Everly, (Retired) Santa Clara Co Environmental Health, Fremont, CA  
Ron Grimes, NSF International, Ann Arbor, MI  
Patrick Guzzle, Idaho Dept of Health and Welfare, Boise, ID  
Aggie Hale, FL Dept. of Agriculture, Tallahassee, FL  
Paul Hineman, National Restaurant Association Solutions, Chicago, IL  
Lynn Hodges, USDA-Office of Outreach, Education & Employee Training, Dallas, TX  
Christine Hollenbeck, NEHA Entrepreneurial Zone, Denver, CO  
Keith Jackson, Performance Food Group, Richmond, VA  
Teresa Lee, City of Rosenberg, Rosenberg, TX  
Geoff Luebke, Florida Restaurant & Lodging Association, Tallahassee, FL  
Larry Lynch, Environmental Health Testing (National Registry), Orlando, FL  
John Marcello, FDA, Phoenix, AZ  
Thomas McMahan, Supervalu, Inc., Boise, ID  
David McSwane, Indiana University, Indianapolis, IN  
Bonnie Miller, Prometric, St. Paul, MN  
Cassandra Mitchell, Fairfax County Health Department, Fairfax, VA  
Dianna Pasley, Schnuck Markets, Inc., St. Louis, MO  
Tara Paster, Paster Training, Inc., Pottstown, PA  
Kate Piche', National Restaurant Association Solutions, Chicago, IL  
Susan Quam, Wisconsin Restaurant Association Education Foundation, Madison, WI  
Todd Rossow, Publix Super Markets, Inc., Lakeland, FL  
George Roughan, TAP Series, LLC, Agoura Hills, CA  
Davene Sarrocco-Smith, Lake County General Health District, Painesville, OH  
Roy Swift, American National Standards Institute, Washington, DC  
Liz Torrez, Environmental Health Testing (National Registry), Orlando, FL  
Bill Vear, MindLeaders, Inc., Dublin, OH  
Kenneth Walters, Prometric, St. Paul, MN  
Patricia Welch, Illinois Department of Public Health, Springfield, IL  
Brian Wickman, Compass Group, Clyde Twp, MI  
Laurie Williams, FDA/CFSAN/Office of Food Safety, College Park, MD

Sharon Wood, H-E-B Grocery Company, San Antonio, TX  
Cynthia Woodley, Professional Testing, Inc., Orlando, FL

### **NOMINATING COMMITTEE**

Sheri Morris, Pennsylvania Department of Agriculture, Harrisburg, PA  
David Gifford, Washington State Department of Health, Olympia, WA  
Michael Roberson, Publix Supermarkets, Inc., Lakeland, FL  
John Gurrisi, Darden Restaurants, Orlando, FL  
Jeff Lineberry, Conference for Food Protection, Lincoln, CA

### **PROGRAM COMMITTEE**

Julie Albrecht, University of Nebraska-Lincoln, Lincoln, NE  
Brian Nummer, Utah State University, Logan, UT  
David W. Tharp, International Association for Food Protection, Des Moines, IA  
Lois Cockerham, Southeast Community College, Lincoln, NE  
David McSwane, Indiana University, Indianapolis, IN  
Martha Patnod, University of Rhode Island, Kingston, RI  
John A. Foster, Proctor & Gamble, Walton, KY  
Steven F. Grover, The Steak 'n Shake Company, Indianapolis, IN  
Kevin Smith, Food and Drug Administration, Washington, DC  
Art Liang, Centers for Disease Control, Atlanta, GA  
Richard Linton, The Ohio State University, Columbus, OH

### **RESOLUTIONS COMMITTEE**

Larry Kohl, Delhaize America, Salisbury, NC  
Sheri Morris, Pennsylvania Department of Agriculture, Harrisburg, PA  
Michael Roberson, Publix Super Markets, Lakeland, FL

### **SPONSORSHIP COMMITTEE**

Gregory Orman, Ecolab Food Safety Specialties, Fort Worth, TX  
Cory Meijer Hedman, Grand Rapids, MI  
Gina Nicholson, The Kroger Co., Westerville, OH

### **STRATEGIC PLANNING COMMITTEE**

Kenneth Rosenwinkel, Supervalu, Itasca, IL  
Thomas Bell, Procter & Gamble, Cincinnati, OH  
Chirag H. Bhatt, CHB Consulting, Houston, TX  
Gene Casazza, Jetto/Restaurant Depot, College Point, NY  
Francis Ferko, US Foodservice, Rosemont, IL  
Thomas Ford, Ecolab, Greensboro, NC  
Robert D. Frappier, Ahold USA, Inc., Quincy, MA  
Michael Gentry, Alaska Dept. of Environmental Conservation, Anchorage, AK  
Barbara Gerzonich, consumer, Troy, NY  
Stan Hazan, NSF International, Ann Arbor, MI  
Thomas Johnson, JDP, Inc., Mendota Heights, MN  
Dianna Pasley, Schnuck Markets, Inc., St. Louis, MO  
Kevin Smith, USFDA/CFSAN, College Park, MD



## COUNCIL I – Laws and Regulations

### PLAN REVIEW COMMITTEE

Liza Frias, Supervalu, Fullerton, CA  
Richard Akin, Florida Division of Hotels and Restaurants, Tallahassee, FL  
Vakesha Brown, FL Department of Health, Tallahassee, FL  
Robert Brown, Whole Foods Market, Austin, TX  
John Canner, The Culinary Institute of America, Hyde Park, NY  
Gary Coleman, Underwriters Laboratories, Inc., Research Triangle Park, NC  
Susan Deslauriers, Big Y Foods, Springfield, MA  
Albert Espinoza, H-E-B, San Antonio, TX  
Jessica Fletcher, Mohegan Tribe, Uncasville, CT  
Shaji George, Walt Disney World Company, Lake Buena Vista, FL  
Harry E. Grenawitzke, NSF International, Monroe, MI  
Cheryn Hargrave, United Supermarkets, Lubbock, TX  
Robert Jue, Retired – Central District Health Department, Boise, ID  
Brian Martinez, San Mateo County Environmental Health, San Mateo, CA  
Timothy Mitchell, Publix Super Markets, Inc., Lakeland, FL  
Veronica Moore, USFDA, College Park, M  
Frank O'Sullivan, Frank O'Sullivan Consulting, Salinas, CA  
Dan Redditt, USFDA, Atlanta, GA  
Deirdra Scarborough, USFDA, Rockville, MD  
Peter Sheehan, St. Charles County Department of Community Health, St. Charles, MO  
Diann Worzalla, Florida Division of Hotels and Restaurants, Tallahassee, FL

### WILD HARVESTED MUSHROOM COMMITTEE

Christopher Gordon, Virginia Department of Health, Richmond, VA  
Lisa Roy, Maine CDC Health Inspection Program, Augusta, ME  
Michaeline Mulvey, Maine Task Force to Certify Wild Mushroom Foragers, Bowdoin, ME  
Robert Brown, Whole Foods Market, Austin, TX  
Terrance Powell, Los Angeles County Department of Public Health, Baldwin Park, CA  
Andrew Harris, Summit County Health District, Stow, OH  
Kevin Dreesman, Illinois Department of Health, Springfield, IL  
Christine Cox, Montana Department of HHS, Helena, MT  
Richard R. Vergili, Culinary Institute of America, Hyde Park, NY  
Frederick J. Angulo, USCDC, Chamblee, GA  
Thomas L. Schwarz, International Flight Services Association, Burke, VA  
Lisa Whitlock, Food & Drug Administration, Oakland, CA  
Katey Kennedy, Food & Drug Administration, Portland, OR

### RECALL EVALUATION COMMITTEE

Gregory Pallaske, U.S. Foodservice, Rosemont, IL  
Craig K. Harris, Michigan State University, Okemos, MI  
David Abney, Sonic Drive In, Oklahoma City, OK  
Laura Adam, FDA, College Park, MD  
Dare Akingbade, USDA, Wash DC, DC  
David Armatis, Safe Foods First, San Francisco, CA  
Patti Bailey, Yum! Brands, Inc., Dallas, TX  
James Baldwin, Price Chopper Supermarkets, Schenectady, NY  
Rick Barney, Delhaize America, Tampa, FL  
Angela Benton, Jetto/Restaurant Depot, College Point, NY

Teresa Bullock, Arkansas Department of Health, Little Rock, AR  
 Mary Cartagena, FDA, College Park, MD  
 Gary Coleman, Underwriters Laboratories, Inc., Research Triangle Park, NC  
 Drew Falkenstein, Marler-Clark, Seattle, WA  
 Kelli Fall, NSF International, Ann Arbor, MI  
 Laura Fenton, Advance Food, Enid, OK  
 Gary Fleming, Cross Link Group, ,  
 Robert D. Frappier, Ahold USA, Braintree, MA  
 Liza Frias, Supervalu, Fullerton, CA  
 Joe Graham, Washington State Department of Health, Olympia, WA  
 John Gurrisi, Darden Restaurants, Inc., Orlando, FL  
 Roger Hancock, Recall Info Link, Boise, ID  
 George Hanssen, Nebraska Department of Agriculture, Lincoln, NE  
 Jill Hollingsworth, Food Marketing Institute, Arlington, VA  
 Tim Ihry, USDA, Omaha, NE  
 Adam Johnson, Wal-Mart, Bentonville, AR  
 Larry Kohl, Food Lion, Arlington, VA  
 Don Lane, The Kroger Co., Cincinnati, OH  
 Tressa Madden, US FDA, College Park, MD  
 Ernie McCullough, ASI Food Safety Consultants, Cumming, GA  
 Charles E. McGuffey, 7-Eleven, Inc., Dallas, TX  
 Sheri L. Morris, PA Dept. of Agriculture/Food Safety & Laboratory Services, Harrisburg, PA  
 Gina Nicholson, The Kroger Company, Westerville, OH  
 Kathleen O'Donnell, Wegman's Food Markets, ,  
 Joel Ortiz, Whole Foods Market, Austin, TX  
 Richard Parker, HEB, San Antonio, TX  
 Angela Paymard, N2N Global, Longwood, FL  
 Larry Payton, Tokyo Gardens Sushi, Houston, TX  
 Stephen Posey, Brinker International, Dallas, TX  
 Terrance Powell, Los Angeles County Department of Public Health, Baldwin Park, CA  
 Gale Prince, Your Food Safety Coach, LLC, Cincinnati, OH  
 Ramona Quintanilla, Proctor & Gamble, Cincinnati, OH  
 John Raulerson, Firehouse Restaurant Group, Jacksonville, FL  
 David J. Read, Minnesota Department of Agriculture, St. Paul, MN  
 Karen Reid, Walt Disney Parks and Resorts US, Lake Buena Vista, FL  
 Robert Reinhard, Sara Lee Corporation, Downers Grove, IL  
 Kenneth Rosenwinkel, Jewel-Osco/Supervalu, Itasca, IL  
 Grant Sherratt, Steton Technology, St. George, UT  
 Mike Sostrin, Walmart Stores Inc, Bentonville, AR  
 Kristina Stefanski, Ahold/The Stop & Shop Supermarket Company LLC, Quincy, MA  
 Casimir M. Tryba, Big Y Foods, Inc., Springfield, MA  
 Susan Tyjewski, CKE Restaurants, Inc., Ontario, CA  
 Travis Waller, Associated Food Stores, Inc., Salt Lake City, UT  
 Lisa Weddig, Better Seafood Board, McLean, VA  
 Tim Westbrook, Publix Super Market, Orlando, FL  
 Laurie Williams, FDA, College Park, MD  
 Sharon Wood, H-E-B Grocery Company, San Antonio, TX



## **COUNCIL II – Administration, Education and Certification**

### **CERTIFICATION OF FOOD SAFETY REGULATORY PROFESSIONALS COMMITTEE**

Susan Kendrick, Oregon Department of Agriculture, Salem, OR  
Ron Grimes, NSF International, Ann Arbor, MI  
Rance Baker, National Environmental Health Association, Denver, CO  
Angela Benton, Jetto/Restaurant Depot, College Point, NY  
Martin Bucknavage, Penn State University, State College, PA  
Lee M. Cornman, Florida Department of Agriculture and Consumer Services/Food Safety Division, Tallahassee, FL  
Catherine Cummins, Virginia Department of Health, Radford, VA  
Vicki Everly, Retired – Local Regulatory, San Jose, CA  
Michael Gentry, Alaska Department of Environmental Conservation, Anchorage, AK  
Christopher Gordon, Virginia Department of Health, Richmond, VA  
Joe Hainline, Jefferson County Health Department, Hillsboro, MO  
Cheryn Hargrave, United Supermarkets, Lubbock, TX  
Ruth N. Hendy, Texas Department of State Health Services, Austin, TX  
DeBrena Hilton, Tulsa Health Department, Tulsa, OK  
Christina N. Johnson, Publix Super Markets, Inc., Boynton Beach, FL  
Dr. David McSwane, Indiana University, Indianapolis, IN  
Stephanie Mohn, Marsh Supermarkets, Indianapolis, IN  
Michelle Motsinger, Colorado Department of Public Health & Environment, Denver, CO  
Duane O'Donnell, Business Environmental Resource Center, McClellan, CA  
Melvin Pascall, Ohio State University, Columbus, OH  
Angela Paymard, N2N Global, Longwood, FL  
David J. Read, Minnesota Department of Agriculture, St. Paul, MN  
Michael, Roberson, Publix Super Markets, Inc., Lakeland, FL  
Amy Roedl, National Restaurant Association Solutions, Chicago, IL  
Michele Samarya-Timm, Somerset County Department of Health, Franklin Park, NJ  
Zia Siddiqi, Orkin Commercial Services, Atlanta, GA  
Joyce Theard, Saint Louis County Department of Health, Clayton, MO  
Debbie Watts, Tulsa Health Department, Tulsa, OK  
John Marcello, FDA, Tempe, AZ  
Jim Fear, FDA, Rockville, MD

### **INTERDISCIPLINARY FOODBORNE ILLNESS TRAINING COMMITTEE**

Dr. Anna Starobin, Ecolab, Greensboro, NC  
Michele Samarya-Timm, Somerset County Department of Health, Franklin Park, NJ  
Susan M. Wallace, Johnson and Wales University, Providence, RI  
David Armatis, Safe Foods First, San Francisco, CA  
Paulo Mohyla, McDonald's, Oak Brook, IL  
Becky Stevens-Grobbelaar, Yum! Brands, Inc., Griffin, GA  
Timothy Mitchell, Publix Super Markets, Inc., Lakeland, FL  
Gina Nicholson, The Kroger Company, Westerville, OH  
Rance Baker, National Environmental Health Association, Denver, CO  
Elizabeth Bugden, Bugden Solutions, Inc., Manchester, NH  
Ernesto Nardone, N2N Global, Longwood, FL  
Donald Sharp, US CDC, Atlanta, GA  
Michael David Lawrence, Fairfax County Health Department, Fairfax, VA  
James Mack, State of WI, Department of Health and Family Services, Madison, WI  
Janet Williams, FDA/CFSAN, College Park, MD

Chris Smith, FDA, Atlanta, GA  
Kristi Barlow, USDA/FSIS, Washington, DC

#### **PROGRAM STANDARDS COMMITTEE**

Grisham Nicole, CDPHE, CPD, Denver, CO  
Watts Debbie, Tulsa Health Department, Tulsa, OK  
Collins Linda, FDA, Dallas, TX  
Ferguson Sharon, FDA, Seattle, WA  
Flynn William, Everclean Services, Agoura Hills, CA  
Jensen Joyce, Lincoln-Lancaster County Health Department, Lincoln, NE  
Finkenbinder Dean, Wyoming Department of Agriculture, Cheyenne, WY  
Everly Vicki, Santa Clara County Department of Environmental Health, San Jose, CA  
Read David J., Minnesota Department of Agriculture, St. Paul, MN  
Stryker Kimberly, State of AK Food Safety & Sanitation, Anchorage, AK  
Garcia Kristin, Alexandria Health Department, Alexandria, VA  
Taylor Todd, Ecolab, Greensboro, NC  
Lawrence Michael David, Fairfax County Health Department, Fairfax, VA  
Hargrave Cheryn, United Supermarkets, Lubbock, TX  
Eisenberg Miriam, Ecolab, Lincolnshire, IL

#### **INSPECTION FORM SCORING COMMITTEE**

William Flynn, Everclean Services, Agoura Hills, CA  
Margaret Binkley, The Ohio State University, Columbus, OH  
Brad Tufto, FDA, Spokane, WA  
Donna Wanucha, FDA, Charlotte, NC  
Bill Hardister, Mecklenburg County Health Department, Charlotte, NC  
Nancy Nesel, The Cheesecake Factory, Calabasas, CA  
Grant Sherratt, Steton Technology, St. George, UT  
Cas Tryba, Big Y Foods, Inc., Springfield, MA  
Sue Vergne, Jack in the Box Inc., San Diego, CA  
Barbara Almanza, Purdue University, West Lafayette, IN  
Neal J. Nover, WinWam Software, Mount Laurel, NJ  
Terrence Kennedy, Starbucks Coffee Company, Manchester, MA  
Todd Taylor, Ecolab, Greensboro, NC  
Liza Frias, Supervalu, Fullerton, CA  
Carl Klein, Garden Fresh, San Diego, CA  
Diann Worzalla, Florida Division of Hotels and Restaurants, Tallahassee, FL  
Andrew Harris, Summit County Public Health, Stow, OH

## COUNCIL III – Science and Technology

### FOOD ALLERGEN COMMITTEE

Tony Flood, International Food Information Council, Washington, DC  
Gale Prince, Your Food Safety Coach, LLC, Cincinnati, OH  
Greg Abel, FDA (alternate), Minneapolis, MN  
David Abney, Sonic Drive In, Oklahoma City, OK  
Bud Anderson, Virginia Department of Agriculture & Consumer Services, Roanoke, VA  
Frederick J. Angulo, USCDC, Chamblee, GA  
Julia Bradsher, PhD, Food Allergy and Anaphylaxis Network, Fairfax, VA  
Scott Brooks, *Yum!* Brands, Spring Branch, TX  
Frank Brown, St. Louis County Health Department, St. Louis, MO  
Janice D. Buchanon, The Steritech Group, Lithonia, GA  
Elizabeth Bugden, Bugden Solutions, Inc., Manchester, NH  
John C. Chrisman, Darden Restaurants Inc., Orlando, FL  
Shannon Cole, GMA, Washington, DC  
Ivory Cooper, District of Columbia Department of Health, Washington, DC  
Catherine Cummins, Virginia Department of Health, Radford, VA  
Miriam Eisenberg, Ecosure/Ecolab, Lincolnshire, IL  
Thomas M. Foegle, Brinker International, Dallas, TX  
Robert D. Frappier, Ahold USA, Inc., Quincy, MA  
Victoria Griffith, Clyde's Restaurant Group, Washington, DC  
DeBrena Hilton, Tulsa Health Department, Tulsa, OK  
Keith Jackson, Potbelly Sandwich Works, Chicago, IL  
Terrence Kennedy, Starbucks Coffee Company, Manchester, MA  
Larry Kohl, Delhaize America, Salisbury, NC  
Charles Martin, Supervalu – ACME Markets, Malvern, PA  
Ernie McCullough, ASI Food Safety Consultants, Cumming, GA  
Gina McDowell, Ecolab, Greensboro, NC  
Charles E. McGuffey, 7-Eleven, Inc., Dallas, TX  
Dr. Ann Marie McNamara, Jack in the Box Inc., San Diego, CA  
Cassandra Mitchell, Fairfax County Health Department, Fairfax, VA  
Paulo Mohyla, McDonalds, Oak Brook, IL  
Eric Moore, Aramark, Philadelphia, PA  
Steven Moris, Kansas Department of Agriculture, Topeka, KS  
Michelle Motsinger, Colorado Department of Public Health & Environment, Denver, CO  
Gina Nicholson, The Kroger Company, Westerville, OH  
Joel Ortiz, Whole Foods Market, Austin, TX  
Ramona Quintanilla, Proctor & Gamble, Cincinnati, OH  
Karen Reid, Walt Disney Parks and Resorts US, Lake Buena Vista, FL  
Daniel Roehl, National Restaurant Association, Washington, DC  
Todd Rossow, Publix Super Markets, Inc., Lakeland, FL  
Thomas L. Schwarz, International Flight Services Association, Burke, VA  
Casimir M. Tryba, Big Y Foods, Inc., Springfield, MA  
Brian Turner, Sodexo, Downers Grove, IL  
Richard R. Vergili, Culinary Institute of America, Hyde Park, NY  
Susan M. Wallace, Johnson and Wales University, Providence, RI  
Jayne Whiteside, Coastal Dialysis, Bath, ME  
Linda Zaziski, Meijer, Inc., Grand Rapids, MI  
Rebecca Vigue, CFSAN / FDA, College Park, MD  
Mary Cartagena, CFSAN / FDA, College Park, MD

## **HAND HYGIENE COMMITTEE**

Katherine M.J. Swanson, Ecolab Inc, Eagan, MN  
Mark Sampson, Sterilox Food Safety, Doylestown, PA  
Catherine Adams Hutt, National Restaurant Association, Washington, DC  
Thomas Bell, Procter & Gamble, Cincinnati, OH  
Margaret Binkley, The Ohio State University, Columbus, OH  
Patrick J. Brown, Great Atlantic & Pacific Tea Company, Montvale, NJ  
John C. Chrisman, Darden Restaurants Inc., Orlando, FL  
Michael J. Dolan, GOJO Industries, Inc., Akron, OH  
Laura Dykman, Harmons Grocery, Salt Lake City, UT  
Marlene Gaither, Coconino County (AZ) Health Dept, Flagstaff, AZ  
Dale Grinstead, Diversey, Sturtevant, WI  
Courtney Halbrook, Brinker International, Dallas, TX  
Andrew Harris, Summit County Health District, Stow, OH  
Christina Johnson, Publix Supermarkets, Boynton Beach, FL  
Jennifer Johnson, Walt Disney Parks and Resorts US, Lake Buena Vista, FL  
Thomas Johnson, JDP, Inc., Mendota Heights, MN  
Daryl Kellenberger, McDonalds, Oak Brook, IL  
Terrence Kennedy, Starbucks Coffee Company, Manchester, MA  
James Mann, Handwashing for Life Institute, Libertyville, IL  
Eric Moore, Aramark, Philadelphia, PA  
Steve Moris, Kansas Department of Agriculture, Topeka, KS  
Sheri L. Morris, PA Department of Ag/Fd Safety & Lab Services, Harrisburg, PA  
Erin Palumbo, Supervalu-Shaw's Supermarkets, W. Bridgewater, MA  
Andrew Plante, Brinker International, Dallas, TX  
Nicole Richard, University of Rhode Island, West Kingston, RI  
Michele Samarya-Timm, Somerset County Department of Health, Franklin Park, NJ  
Angela Sanchez, CKE Restaurants Inc., Ontario, CA  
Donald Schaffner, Rutgers University, New Brunswick, NJ  
Aaron Smith, Stop & Shop Supermarkets, Quincy, MA  
Daniel Tew, *Yum!* Brands, Inc., Louisville, KY  
Linda Zaziski, Free Agent, Sparta, MI  
Mary Cartagena, FDA CFSAN, College Park, MD  
Laurie Williams, FDA CFSAN, College Park, MD  
Glenda Lewis, FDA CFSAN, College Park, MD  
Donald Sharp, US CDC, Atlanta, GA  
John C. Hicks, USDA-FSIS, Beltsville, MD  
Meryl Silverman, USDA-FSIS, Beltsville, MD

## **REDUCED OXYGEN PACKAGING COMMITTEE**

Dale Grinstead, Johnson Diversey, Sturtevant, WI  
Brian A. Nummer, Ph.D., Utah State University, Logan, UT  
William Henry Blade, Rhode Island Department of Health, Providence, RI  
Ivory Cooper, District of Columbia Department of Health, Washington, DC  
Kevin Dreesman, Illinois Department of Health, Springfield, IL  
Jessica Fletcher, Mohegan Tribe, Uncasville, CT  
Christopher Gordon, Virginia Department of Health, Richmond, VA  
Joe Graham, Washington State Department of Health, Olympia, WA  
Stephen Kenney, Darden Restaurants, Orlando, FL  
Charles E. McGuffey, 7-Eleven, Inc., Dallas, TX  
Joel Ortiz, Whole Foods Market, Austin, TX

Richard Parker, HEB, San Antonio, TX

Larry Payton, Tokyo Gardens Sushi, Houston, TX

Karen Reid, Walt Disney Parks and Resorts US, Lake Buena Vista, FL

Donald Schaffner, Rutgers University, New Brunswick, NJ

Thomas L. Schwarz, International Flight Services Association, Burke, VA

Oscar Peter Snyder, Hospitality Institute of Technology and Management, St. Paul, MN

Dale Yamnik, Yum! Brands, Inc, Castle Rock, CO

Jenny Scott, USFDA, Washington, DC

Veronica, Moore, USFDA, Washington, DC

*Many thanks to*



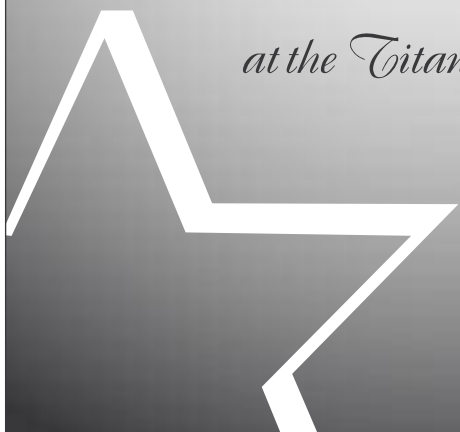
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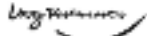
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Titanium Level*



### Excerpts from our constitution and bylaws...

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.

...the Conference should operate as an action organization, existing not merely to identify problems and formulate recommendations, but to resolve issues through the implementation of recommendations...

### *Our objectives:*

- To identify emerging problems of food safety;
- To address the problems of food safety on a regular basis;
- To formulate recommendations for the solution of the identified problems;
- To follow up on the recommendations of the Conference so that they will be incorporated into public policy and in industry practice



**The Conference for Food Protection Wishes to Thank  
The Following Sponsors of the 2012 Biennial Meeting...**

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