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.

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.

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!
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
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 Gurrisi, Orlando, Florida
Food Stores – Cory Hedman, Grand Rapids, Michigan
Food Vending – Larry Eils, Harvard, Illinois
At-Large – Donna Garren, McLean, 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
Friday, April 13

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

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

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. Yum! Brands — Foodborne Illness Prevention and Response  
Dale Yamnik, REHS Yum! Brands, Inc.

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

Introductory Remarks  
Sheri Morris

Local Arrangements Committee Appreciation Chair  
A. Scott Gilliam

Co-chairs  
Stephanie Mohn, Rhciard Linton, Debra Scott, Kelli Whiting

Sheri Morris
Welcome

Keynote Speaker

Federal Agency Reports

7:00 p.m. – 9:00 p.m. Food Protection Manager Certification Committee

**Sunday, April 15**

7:30 a.m. – 5:30 p.m. Registration
7:00 a.m. – 5:30 p.m. Office

7:30 a.m. – 10:30 a.m. Committee Reports & Updates (for all attendees)
Julie Albrecht, Program Chair, presiding

10:30 a.m. – Noon Council Orientation & Parliamentary Procedures
*Mandatory for Chairs, Council Members and alternates, Scribes, Runners, and Parliamentarians*
Lee Cornman
Dale Yamnik
Allen Gelfius

Council Luncheon (to follow immediately) Cosmopolitan CD
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<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>11:00 a.m. – Noon</td>
<td>New Attendee Orientation</td>
<td>Regency CF</td>
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<td>Cory Hedman, Presenter</td>
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<td>1:00 p.m. – 6:00 p.m.</td>
<td>Council Meetings</td>
<td>Regency CF</td>
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<td>Deborah Marlow, Chair</td>
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<td>Brenda Bacon, Vice-Chair</td>
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<td>Council II</td>
<td>Cosmopolitan AB</td>
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<td>Chirag Bhatt, Chair</td>
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<td>Patrick Guzzle, Vice-Chair</td>
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<td>Council III</td>
<td>REGENCY AB</td>
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<td>Rich Linton, Chair</td>
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<td>Dave Gifford, Vice-Chair</td>
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<td>3:15 p.m. – 3:45 p.m.</td>
<td>Break</td>
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<td>6:00 p.m. – 7:00 p.m.</td>
<td>Consensus Meetings</td>
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**Monday, April 16**

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<tr>
<td>7:00 a.m. – 9:00 a.m.</td>
<td>Executive Board Meeting</td>
<td>Discovery</td>
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<td>8:00 a.m. – 5:00 p.m.</td>
<td>Registration/Information</td>
<td>Regency A-D Foyer</td>
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<td>8:00 a.m. – 7:00 p.m.</td>
<td>Office</td>
<td>Theory</td>
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<td>9:00 a.m. – noon</td>
<td>Council Meetings</td>
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<td>Council II</td>
<td>Cosmopolitan AB</td>
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<td>Council III</td>
<td>Regency AB</td>
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<td>10:15 a.m. – 10:45 a.m.</td>
<td>Break</td>
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<td>1:00 p.m. – 2:00 p.m.</td>
<td>Election Caucuses</td>
<td>Regency CF</td>
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<td>Local Regulatory</td>
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<td>Studio Three</td>
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<td>Consumer</td>
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<td>2:00 p.m. – 6:00 p.m.</td>
<td>Council Meetings</td>
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<td>Council II</td>
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<tr>
<td>3:15 p.m. – 3:45 p.m.</td>
<td>Break</td>
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<tr>
<td>7:30 p.m. – 9:30 p.m.</td>
<td>Indiannapolis Reception</td>
<td>Cosmopolitan Foyer</td>
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<td>Time</td>
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<td>7:30 a.m. – 5:30 p.m.</td>
<td>Registration Regency A-D Foyer</td>
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<td>Office Regency Theory</td>
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<td>8:00 a.m. – 10:00 a.m.</td>
<td>Council Meetings Council I, Council II, Council III Regency CF, Cosmopolitan AB, Regency AB</td>
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<tr>
<td>10:15 a.m. – 11:15 a.m.</td>
<td>Committee Formation Regency AB, John Marcello, David McSwane</td>
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<tr>
<td>2:00 p.m. – 4:00 p.m.</td>
<td>Executive Board (Incoming and Outgoing Board Members) Discovery</td>
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<tr>
<td>4:00 p.m. – 5:00 p.m.</td>
<td>Consensus Meetings Industry, State Regulatory, Local Regulatory, Academia, Consumer Cosmopolitan CD, Discovery, Studio Five, Studio Six, Studio Three</td>
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<tr>
<td>5:00 p.m. – 6:00 p.m.</td>
<td>Assembly Orientation (Mandatory for Delegates; Open to Attendees) Cosmopolitan CD</td>
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<td>6:00 p.m. – 7:00 p.m.</td>
<td>Issue Pick-up Regency Foyer Delegates and pre-ordered only</td>
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**Wednesday, April 18**

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<thead>
<tr>
<th>Time</th>
<th>Event Description</th>
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<tbody>
<tr>
<td>7:00 a.m. – 8:00 a.m.</td>
<td>Executive Board Discovery Regency A-D Foyer</td>
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<tr>
<td>8:00 a.m. – 1:00 p.m.</td>
<td>Information Regency A-D Foyer</td>
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<tr>
<td>8:00 a.m. – 1:00 p.m.</td>
<td>Office Regency Theory</td>
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<tr>
<td>8:30 a.m. – Noon</td>
<td>Closing General Session and Assembly of State Delegates Regency AB Sherri Morris, Conference Chair, Presiding</td>
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Call to Order & Introductions Sherri Morris
Roll Call of States and Report
to the Assembly

Quorum and Voting Instructions

Council Reports

Resolutions

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

Noon - 1:00 p.m. Executive Board
(For Incoming Board members and
Incoming/Outgoing Council Chairs
and Vice-Chairs)

We sincerely appreciate

for your support

at the Gold Level
Acknowledging your valued support

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

for your loyal support

at the Titanium Level
Many thanks to ORKIN COMMERCIAL SERVICES for shielding our food supply at the Gold Level.

We sincerely appreciate Publix for your valued Gold Level sponsorship.
Heartfelt thanks to

Ahold USA

for your consistent support at the Titanium Level

GIANT

Quality, Selection, Savings, Every Day.

MARTIN’S

Quality, Selection, Savings, Every Day.

Giant

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

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

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

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 Yannik
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

Joseph Eifert
Virginia Tech University
Blacksburg, VA

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

Rick Barney
DelHaize Shared Services
Tampa, FL

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

Catherine Cummins
Virginia Department of Health
Radford, VA

Vince Radke, CDC
Atlanta, GA

Glenda Lewis
FDA
Rockville, MD

Jennifer Webb
USDA-FSIS
Washington, DC

Jill Baber
Indiana University School of Medicine
Indianapolis, IN
## COUNCIL II

<table>
<thead>
<tr>
<th>Industry</th>
<th>Industry Alternates</th>
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<tbody>
<tr>
<td>Courtney Halbrook</td>
<td>Rhonda Albarkat</td>
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<tr>
<td>Brinker International</td>
<td>Kroger</td>
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<tr>
<td>Dallas, TX</td>
<td>Novi, MI</td>
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<td>Jeffrey Hawley</td>
<td>Angela Benton</td>
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<td>Harris-Teeter, Inc.</td>
<td>Jetro Restaurant Depot</td>
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<td>Matthews, NC</td>
<td>College Point, NY</td>
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<td>George W. Roughan</td>
<td>Lynn Bolgen</td>
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<td>Tap Series, LLC</td>
<td>Spot Check, Inc.</td>
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<td>Westlake Village, CA</td>
<td>Seattle, WA</td>
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<tr>
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<tr>
<td>Patricia Welch</td>
<td>Davene Sarrocco-Smith</td>
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<tr>
<td>Illinois Department of Public Health</td>
<td>Lake County</td>
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<td>Springfield, IL</td>
<td>General Health District</td>
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<tr>
<td>Joyce Jensen</td>
<td>Painesville, OH</td>
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<td>Lincoln-Lancaster</td>
<td>Ann Tomlinson</td>
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<td>County Health Department</td>
<td>Columbus Public Health</td>
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<td>Lincoln, NE</td>
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<tr>
<td>Jeff Lang</td>
<td>FDA - ORA</td>
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<td>Lane County Oregon</td>
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<td>Eugene, OR</td>
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<td>Ernest Julian</td>
<td>Carol Selman</td>
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<td>Rhode Island</td>
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<td>Department of Health</td>
<td>Atlanta, GA</td>
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<td>Providence, RI</td>
<td>Linda Collins</td>
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<td>Debbie Watts</td>
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<td>Columbus, OH</td>
<td>Indianapolis, IN</td>
</tr>
<tr>
<td>Liz Pozzebon</td>
<td>Rance Baker</td>
</tr>
<tr>
<td>San Diego County</td>
<td>National Environmental Health Association</td>
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<td>Environmental Health</td>
<td>Denver, CO</td>
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# COUNCIL III

<table>
<thead>
<tr>
<th>Rich Linton, Chair</th>
<th>Industry</th>
<th>Industry Alternates</th>
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</thead>
<tbody>
<tr>
<td>Ohio State University</td>
<td>Ken Rosenwinkel</td>
<td>Todd Rossow</td>
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<tr>
<td>Columbus, OH</td>
<td>Supervalu</td>
<td>Publix Super Markets</td>
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<td>Itasca, IL</td>
<td>Lakeland, FL</td>
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<tr>
<td>David Gifford, Vice-Chair</td>
<td>Scott Stillwell</td>
<td>Dan Goldberg</td>
</tr>
<tr>
<td>Washington State</td>
<td>Tyson Foods, Inc.</td>
<td>The Walt Disney Company</td>
</tr>
<tr>
<td>Department of Health</td>
<td>Springdale, AR</td>
<td>Mission Viejo, CA</td>
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<tr>
<td>Olympia, WA</td>
<td>Gina R. Nicholson</td>
<td>Deborah Rosati</td>
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<td>The Kroger Company</td>
<td>Legal Seafoods</td>
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## Regulatory

<table>
<thead>
<tr>
<th>Dean Finkenbinder</th>
<th>Academic Alternates</th>
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<tbody>
<tr>
<td>Wyoming Department of Agriculture</td>
<td>John Marcy</td>
</tr>
<tr>
<td>Cheyenne, WY</td>
<td>University of Arkansas</td>
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<tr>
<td>Colleen Paulus</td>
<td>Fayetteville, AR</td>
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<tr>
<td>Minnesota Department of Health</td>
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<tr>
<td>St. Paul, MN</td>
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<tr>
<td>Troy Huffman</td>
<td>Kristin Garcia</td>
</tr>
<tr>
<td>Nebraska Department of Health &amp; Human Services</td>
<td>Alexandria Health Department</td>
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<tr>
<td>Lincoln, NE</td>
<td>Alexandria, VA</td>
</tr>
<tr>
<td>Susan Kowalczyk</td>
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<tr>
<td>DuPage County</td>
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<tr>
<td>Health Department</td>
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<td>Wheaton, IL</td>
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<tr>
<td>W. Henry Blade</td>
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<td>Rhode Island</td>
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<tr>
<td>Department of Health</td>
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<tr>
<td>Providence, RI</td>
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<tr>
<td>Debora Carney</td>
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<tr>
<td>Central District</td>
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<td>Health Department</td>
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<td>Boise, ID</td>
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<tr>
<td>Marlene Gaither</td>
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<tr>
<td>Coconino County Public Health Services District</td>
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<td>Flagstaff, AZ</td>
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<tr>
<td>Jenny Scott</td>
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<td>US Food and Drug Administration, CFSAN</td>
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<td>College Park, MD</td>
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<td>Debrena D. Hilton</td>
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<tr>
<td>Tulsa City-County Health Department</td>
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## Regulatory Alternates

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<tr>
<th>Kristin Garcia</th>
<th>Alexandria Health Department</th>
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<td>Alexandria, VA</td>
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## Regulatory

<table>
<thead>
<tr>
<th>Dan Goldberg</th>
<th>Dan Goldberg</th>
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<td>The Walt Disney Company</td>
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<td>Mission Viejo, CA</td>
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## Council Consultants

<table>
<thead>
<tr>
<th>Don Sharp</th>
<th>CDC</th>
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<tr>
<td>Atlanta, GA</td>
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<tr>
<td>Kevin Smith,</td>
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</tr>
<tr>
<td>FDA-CFSAN</td>
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<td>College Park, MD</td>
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<tr>
<td>Kristina Barlow</td>
<td>USDA-FSIS</td>
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<tr>
<td>Washington, DC</td>
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<tr>
<td>Alan Tart</td>
<td>FDA - ORA</td>
</tr>
<tr>
<td>Atlanta, GA</td>
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</tbody>
</table>
Recognizing your Gold Level support

NATIONAL AUTOMATIC MERCHANDISING ASSOCIATION

We sincerely thank you

Many thanks to

for your Gold Level support

to safeguard our nation’s food supply
Our sincere thanks to

CHEMSTAR

for your endeavor to support food safety at the Titanium Level
Special thanks to local Arrangement Committee sponsor for your generous effort to enrich the quality of our meeting.
Heartfelt thanks to local Arrangement Committee sponsor for your generous effort to accommodate the success of our meeting.
A very special thank you to local sponsor

whose contribution has assisted the Arrangements Committee to enhance the quality of our meeting
Expressing our appreciation to local Arrangements Committee sponsor

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
Sincere thanks to the Indiana Restaurant Association

For your local Silver Level support!
<table>
<thead>
<tr>
<th>Time</th>
<th>Saturday</th>
<th>Sunday</th>
<th>Monday</th>
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<tr>
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<td>7:30 AM</td>
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<td>Meeting</td>
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<td>Discovery</td>
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<td>9:30 AM</td>
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<tr>
<td>10:00 AM</td>
<td>Workshop:</td>
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<tr>
<td>10:30 AM</td>
<td>Controlling Norovirus</td>
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<tr>
<td>11:00 AM</td>
<td>and Other Viruses at</td>
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<tr>
<td>11:30 AM</td>
<td>Retail Food Settings</td>
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<tr>
<td>Noon</td>
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<tr>
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**Council Sessions:**
- Council I Regency CF
- Council II Cosmo AB
- Council III Regency AB

**Council Sessions:**
- Council I Regency CF
- Council II Cosmo AB
- Council III Regency AB

**Council Sessions:**
- Council I Regency CF
- Council II Cosmo AB
- Council III Regency AB

**Consensus Meetings**

**Indianapolis Reception**
- 7:30 – 9:30 PM
- Cosmopolitan Foyer

---

**Notes:**
- 2nd Floor Meeting Rooms – Regency Ballroom, Network, Theory (CFP Office) • 3rd Floor
- Caucus Locations (Sunday and Monday): Industry – Regency CF, State Regulators – Regency AB, Local
- Caucus Locations (Tuesday only): Industry – Cosmopolitan CD, State Regulators – Discovery, Local
AT A GLANCE

TUESDAY WEDNESDAY

Exec Board Meeting
Discovery

Council I: Regency AB
Council II: Cosmopolitan AB
Council III: Regency AB

10:15 – 11:00 AM Regency AB
Committee Formation
Council I: Regency AB
Council II: Cosmopolitan AB
Council I: Regency AB
Council II: Cosmopolitan AB
Council I: Regency AB

Consensus Meetings
Discovery

Executive Board

Closing Session

Regency AB
Executive Board

Discovery
Committee Formation
Council I: Regency AB

Pre-orders only Registration
Issue Pickup – Delegates and
Cosmopolitan CD
Assembly Orientation

Closing Session

Regency AB
Executive Board

Discovery

Wednesday

Council Sessions:

Discovery

Office • 3rd Floor Meeting Rooms – Cosmopolitan Ballroom, Discovery, Studio One to Six

Regency – Discovery, Local Regulators – Studio Five, Academia – Studio Six, Consumers – Studio Three

Discovery, Local Regulators – Studio Five, Academia – Studio Six, Consumers – Studio Three

Office • 3rd Floor Meeting Rooms – Cosmopolitan Ballroom, Discovery, Studio One to Six

Regency – Discovery, Local Regulators – Studio Five, Academia – Studio Six, Consumers – Studio Three

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, Delhaize 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
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/OR/A/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 Luebkemann, 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 Rossov, 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 Albrecth, 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 Patnoad, 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, Jetro/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
Cheryl 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, MD
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, Jetro/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 Hansen, 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, Stetson 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

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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
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