Conference for Food Protection

RICHMOND, VA

2018

Information Booklet

April 15-20, 2018 • DOWNTOWN MARRIOTT HOTEL • RICHMOND, VIRGINIA
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Message from the Conference Chair and Vice-Chair

Dear Members and Colleagues,

Ken Rosenwinkel and I would like to take this opportunity to invite you and all other interested colleagues to attend the 2018 Biennial Meeting of the Conference for Food Protection (CFP). The meeting will be held in Richmond, VA from April 16 – 20, 2018.

The CFP is the premier organization devoted to developing and shaping retail food safety standards and regulations in the United States. Our membership includes representatives from the retail food industry and support organizations; academia; consumer groups; and local, district/territory, state, and federal regulatory agencies. If you’ve attended a CFP meeting in the past you’re probably familiar with the great deal of effort that goes into the CFP process. If you haven’t had a chance to attend in the past, I invite you to attend now and see, first hand, how a “congress of retail food safety” actually works.

Much of the work that takes place behind-the-scenes happens during the times between our biennial meetings. During the 2018 Biennial Meeting, committees will be extended and/or created. If any of these strike your interests, I strongly encourage you to become involved with those committees and let your voice be heard. As an addition to the Biennial Meeting, the Program Committee has put together another highly informative and educational workshop that will be of interest to all stakeholders with an interest in retail food safety.

Words are insufficient to express our gratitude to the Local Arrangements Committee who, for the past four years has been planning for our arrival in Richmond. The CFP could not function without the work of the LAC and its members and we look forward to their hospitality.

We look forward to seeing you in Richmond in April 2018. Please take a minute to stop by the CFP office and say hi!

Patrick L. Guzzle, Chair
Ken Rosenwinkel, Vice-Chair
Conference for Food Protection
Greetings from Virginia!

On behalf of the Richmond Local Arrangements Committee, we welcome you to Virginia and beautiful and historic downtown Richmond. Richmond is the capital of Virginia and is one of the country’s oldest cities. There’s a reason National Geographic said Richmond is a place to visit for food and Condé Nast Traveler said Richmond was the “Southern Food Destination You Need to Know About.” Richmond’s locally owned restaurant chefs have been nominated for James Beard awards.

Richmond has the only class III & IV urban rapids in the entire country. Many walkways take you across the river to places like Belle Isle, the southern edge of which boasts some of the best small mouth bass fishing in the nation. Visit the Virginia Museum of Fine Arts on the Boulevard or Libbie Hill Park which overlooks the city, as well as the many murals and monuments located throughout Richmond.

For history, you can find something on almost every block, from the state capitol designed by Thomas Jefferson to the Virginia Historical Society Museum. Several iconic Art Deco buildings grace the Broad and Grace Street corridors.

Agriculture is Virginia’s largest private industry, and our fields, streams, beaches and orchards provide one of the most diverse product lines in the nation. Cotton, peanuts, tobacco – Virginia has them. Oysters, clams, crabs – Virginia has those, too. Our horses are famous, from the race horse Secretariat to the beloved Misty of Chincoteague. Virginia is a wine destination unlike any other, with more than 250 wineries and dozens of wine trails surrounded by lavish scenery, breathtaking views, quaint small towns and monumental historic sites. There are also more than 20 craft breweries operating in the city itself as well as cideries and distilleries.

If you take a few extra days to visit Virginia after the conference, we suggest the following: historic Jamestown and Williamsburg; beaches on both the Atlantic Ocean and Chesapeake Bay; Natural Bridge; Shenandoah National Park, the Blue Ridge Parkway; horse country in Fauquier County; famous farms such as Mt. Vernon, Monticello, Montpelier and Gunston Hall; and some of the oldest historic farmers’ markets in the county, including Alexandria, Richmond and Roanoke.

We look forward to sharing our city and state with you while you are at the Biennial Meeting in Richmond in April 2018!

Virginia Local Arrangements Committee Co-Chairs
Julie Henderson, Virginia Department of Health
Pam Miles, Virginia Department of Agriculture
TENTATIVE PROGRAM
April 15-20, 2018

Sunday (April 15, 2018)
8:00 a.m. – 5:00 p.m. Standing and Council Committee Meetings
9:00 a.m. – 5:00 p.m. AFDO Regulators Meeting for State, Local and Tribal Officials
1:00 p.m. – 5:00 p.m. Executive Board Meeting

Monday (April 16, 2018)
8:00 a.m. – 3:30 p.m. Workshop – Topics (see page 7 for agenda details)
3:30 p.m. – 4:00 p.m. First Time Attendees Meeting with their Navigators
4:00 p.m. – 6:00 p.m. Opening General Session
6:00 p.m. – 8:00 p.m. Opening Reception

Tuesday (April 17, 2018)
8:00 a.m. – 10:30 a.m. Reports/Updates
10:30 a.m. – 11:45 a.m. Council Orientation/Parliamentary Procedure Session
(Mandatory for Chairs, Council Members, Scribes & Runners)
11:00 a.m. – Noon New Attendee Orientation
12:00 p.m. – 1:00 p.m. Council Member and Alternate Appreciation Luncheon
12:30 p.m. – 1:00 p.m. Local Regulator Caucus
1:00 p.m. – 6:00 p.m. Begin Council Sessions
6:00 p.m. – 7:00 p.m. Caucus Meetings
(State/Local Regulators, Industry, Academia and Consumer)

Wednesday (April 18, 2018)
7:30 a.m. – 9:00 a.m. Executive Board Meeting
9:00 a.m. – 11:45 a.m. Council Sessions
11:45 a.m. – Noon First Time Attendees Meeting with their Navigators
1:00 p.m. – 2:00 p.m. Caucus Meetings (Elections for the Board are held when required)
2:00 p.m. – 6:00 p.m. Council Sessions
7:00 p.m. – 10:00 p.m. Virginia Reception (food will be served from 7:00 – 9:00 p.m. and buses will start transporting attendees back to the hotel at 9:00 p.m. with the last bus returning to the hotel at 10:00 p.m.)

Thursday, (April 19, 2018)
8:00 a.m. – 10:30 a.m. Council Sessions
10:45 a.m. – 11:30 a.m. Committee Formation Session
(All prospective committee members are invited to attend)
1:00 p.m. – 3:00 p.m. Voluntary National Retail Food Regulatory Program Standards Information Session
2:00 p.m. – 4:00 p.m. Executive Boards (Combined Boards, Current and New)
4:00 p.m. – 5:00 p.m. Caucus Meetings
5:00 p.m. – 6:30 p.m. Assembly Orientation (Mandatory for Delegates)
Issue Report Pickup (pre-orders and delegates only)

Friday (April 20, 2018)
6:45 a.m. – 8:00 a.m. Executive Board Breakfast (Combined Boards)
8:30 a.m. – Noon General Session – Assembly of State Delegates
12:00 Noon – 2:00 p.m. Executive Board (New)

Participation policy: All meetings, except Caucus meetings, are open to any Conference member as either a participant or observer.
Retail Food Program Standards — Special 2 Hour Session
1:00 p.m. to 3:00 p.m.

On Thursday, April 19, 2018, the CFP Program Standards Committee will offer a special session on what the Conference for Food Protection does to support the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards). The Retail Program Standards apply to the operation and management of a retail food regulatory program that is focused on the reduction of foodborne illness risk factors and the promotion of active managerial control of these risk factors. During this session, you will learn about funding opportunities that have benefited both regulatory and industry to advance efforts for a nationally integrated food safety system.

Issue Submission

Issues will be accepted ONLY through an automated ON-LINE process. The Issue Pre-Submission Form, Terms and Conditions for Issue Acceptance, and Issue preparation guidelines are all located on the Conference web site at www.foodprotect.org.

The online Issue submittal process will open on Tuesday, December 12, 2017 and close on Friday, January 12, 2018 (9 P.M. EST).

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

Access to the Issues is through the website only

All finalized Issues may be downloaded and printed as needed. Attendees are responsible for bringing their own Issues to the Biennial Meeting. Final Issue recommendations from Councils will be posted on the CFP web site the evening before the Assembly of State Delegates.

Attendees at the Biennial Meeting may pre-order a printed copy of final Issue recommendations for pick-up at the meeting. Orders for final Issue recommendations may be placed when pre-registering or onsite for a nominal fee. Delegates will be provided printed final Issue recommendation packets at no charge and need not pre-order.
<table>
<thead>
<tr>
<th>Time</th>
<th>Topic</th>
<th>Presenter and Presentation Title</th>
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<tbody>
<tr>
<td>8:00 a.m.</td>
<td>Welcome</td>
<td>Patrick Guzzle, CFP Chair</td>
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<tr>
<td>8:10 a.m.</td>
<td>FDA Retail Risk Factors</td>
<td>John Marcello and Michael Nordos. “FDA Initiatives”</td>
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<td>8:45 a.m.</td>
<td>Big Data and Risks</td>
<td>Ben Chapman, Ph.D., and Tom Ford, North Carolina State University and Ecolab. “Looking for Food Safety in All the Right Places”</td>
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<tr>
<td>9:30 a.m.</td>
<td>Break</td>
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<td>10:00 a.m.</td>
<td>Menu Labeling and Intended Use</td>
<td>Jennifer Williams, Tyson Foods, USDA and FDA Representatives. Panel Discussion.</td>
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<td>10:45 a.m.</td>
<td>Virus Outbreaks</td>
<td>Chip Manuel, Ph.D., Diversey. “Foodborne Virus Update: Recent Advancements and Ongoing Challenges”</td>
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<tr>
<td>11:15 a.m.</td>
<td>Biofilms in Retail Facilities</td>
<td>Diane K. Walker, Center for Biofilm Engineering, Montana State University. “Standardized Test Methods for Growing Laboratory Biofilms to Test Cleaners and Sanitizers”</td>
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<td>11:45 a.m.</td>
<td>Lunch</td>
<td>On Your Own</td>
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| 1:00 p.m.  | Interactive Activities with FSIS                     | Susan Hammonds, Ph.D., FSIS  
a. Deli Slicer Maintenance and Sanitation  
b. Restaurant menu and service pitfalls  
c. Handwashing 2.0 – Dr. Sujata Sirsat  
d. Retail Risk Factors                                                                                                                                 |
| 2:15 p.m.  | Outbreak Perspectives                               | Steven Mandernach, Iowa Department of Inspections & Appeals. “A Rapid One Week Response: Salmonella Braenderup in Potato Salad”                                                                                                         |
| 2:30 p.m.  | Rotisserie Chicken Outbreak                          | Panel Discussion with CDC, FDA and USDA/FISI. “Salmonellosis outbreak - Rotisserie Chicken Investigation”                                                                                                                             |
| 3:00 p.m.  | 25 years after Jack in the Box                       | Darin Detwiler, Ph.D., Northeastern University. “The Next 25 Years of Food Policy in America”                                                                                                                                 |
| 3:20 p.m.  | Wrap-Up                                              |                                                                                                                                                                                                                                |

Continuing Education Units (CEUs) will be available from the National Environmental Health Association (NEHA) for workshop attendees
2018 Sponsorship Opportunities

The Conference for Food Protection is a unique organization that meets every two years and brings together nearly 500 professionals from a wide range of local, state, federal, and district/territorial regulatory agencies, representatives from the food industry (food service, retail food stores, food processing, vending and distribution, and food industry support), academia, and consumer groups. Over the last four meetings, the organization has grown considerably in both visibility and prestige. To assure that the Conference will continue to support itself in the future, the Conference is seeking sponsorships to help defray costs.

We hope you will show your support for the Conference and the Biennial Meeting by becoming a sponsor.

As a Sponsor you will receive:

1. Prominent listing in the Program Book,
2. Signs indicating your participation as a Sponsor,
3. Ribbons for all your personnel attending the Biennial Meeting,
4. Visibility – attendees will notice your participation again and again, and
5. A reduced Workshop registration fee of $100 for attendees who work for titanium, gold, and silver sponsors.

Four levels of sponsorship are available:

- **TITANIUM** for organizations investing $5,000 +
  In addition to the 5 items listed above, Titanium sponsors also receive 3 Complimentary Registrations for the Biennial Meeting and a full-page ad with logo in the Program Book

- **GOLD** for organizations investing $3,000 – $4,999
  In addition to the 5 items listed above, Gold sponsors will receive 2 Complimentary Registrations for the Biennial Meeting and a half-page ad with logo in the Program Book

- **SILVER** for organizations investing $2,000 - $2,999
  In addition to the 5 items listed above, Silver sponsors will receive 1 Complimentary Registration for the Biennial Meeting and a quarter-page ad in the Program Book

- **BRONZE** for organizations investing $1,000 - $1,999
  Bronze sponsors will receive the first 4 items listed in the shaded box above.

The deadline for submitting your sponsorship application is March 1, 2018.

Sponsorship applications are available on the CFP web site at [http://www.foodprotect.org/forms/sponsorship-form/](http://www.foodprotect.org/forms/sponsorship-form/)

If you have questions or you need additional information about sponsorships, please contact Janice Buchanon at janice.buchanon@steritech.com or Aggie Hale at halea.cfp@gmail.com.
# GENERAL INFORMATION

## Conference/Workshop Registration Fees

<table>
<thead>
<tr>
<th>Early Registration (By March 13, 2018)</th>
<th>Late Registration (After March 13, 2018)</th>
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<tbody>
<tr>
<td>Conference/Workshop Package - $670</td>
<td>Conference/Workshop Package - $770</td>
</tr>
<tr>
<td>Conference Only - $545</td>
<td>Conference Only - $645</td>
</tr>
<tr>
<td>Workshop Only - $175</td>
<td>Workshop Only - $225</td>
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The **preferred** method of registration is online at [http://cfp2018.eventbrite.com](http://cfp2018.eventbrite.com). You must pay by credit card when registering online.

If you need to pay by check, all instructions for registration and remittance can be found on the CFP web site at [http://foodprotect.org/biennial-meeting/](http://foodprotect.org/biennial-meeting/).

On-site registration will begin on Sunday, April 15, 2018 at the Marriott Downtown Hotel in Richmond, VA.

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The early registration deadline for the Biennial Meeting and workshop is March 13, 2018.

After this date, the higher registration fees are in effect.

**Save money by registering early!**
**Hotel Information**

The Richmond Marriott Downtown Hotel – 500 E. Broad Street, Richmond, VA 23219

The 2018 Biennial Meeting will be held at the Richmond Marriott Downtown hotel which offers excellent meeting venues and is conveniently located to restaurants and attractions in Richmond.

Everyone making a reservation at the Marriott will see the prevailing government per diem rate of $139. However, a disclaimer will accompany the reservation stating that a government employee ID must be presented at check-in to receive the $139 rate. If an ID is not provided, the rate will increase by 25% to $173.75 per night.

Our block of rooms at the Marriott Hotel is filled. However, rooms are still available at the Hilton Hotel and the Hampton Inn and Suites. The links for making a reservation online are:


Hampton Inn and Suites – for Government Employees


**The deadline for making a reservation at the Hilton Hotel and the Hampton Inn and Suites is Sunday, March 25, 2018.**

**Transportation**

The Richmond International Airport is approximately 7 miles away from the Marriott Hotel. The Marriott Hotel doesn’t provide an airport shuttle. However, ground transportation to and from the airport is readily available using an airport shuttle, taxi or Uber.

**Dress**

Attire for the workshop and meetings is business casual. Attendees must display official 2018 Biennial Meeting credentials in order to participate in Meeting/Workshop events.
Questions?

Questions involving registration or payment should be directed to Aggie Hale at halea.cfp@gmail.com

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

To register online, go to: http://cfp2018.eventbrite.com

If you can only pay by check, please go to: http://foodpro tect.org/biennial-meeting