

TENTATIVE AGENDA – PRE-BIENNIAL MEETING WORKSHOP

Monday, March 30, 2020

“The Impact of New Food Technologies and New Foods on the Food Safety Professional”

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

<i>Time</i>	<i>Presentation Title/Topic</i>	<i>Presenter</i>
8:00 a.m.	Welcome	David Lawrence, CFP Chair
8:10 a.m.	Setting the Stage for the Day	Dr. Ben Chapman and Dr. Richard Linton, North Carolina State University
8:15 a.m.	KEYNOTE	
	Placing Food Safety Perspectives on Emerging Foods and Food Technologies: How do we Prepare Ourselves to Adapt to New Innovations?	Dr. Don Schaffner, Rutgers University
9:00 a.m.	NEW FOOD TECHNOLOGIES	
9:05 a.m.	Virtual/Augmentation Reality and Artificial Intelligence Training for Food Safety Professionals	Jennifer Tong, NSF
9:35 a.m.	Break	
10:00 a.m.	Social Media and the Food Safety Professional	
	<ul style="list-style-type: none">• Building a framework to aggregate social media data	Patrick Quade, Iwaspoisoned.com
	<ul style="list-style-type: none">• Using social media to help make good food safety decisions: A health department’s perspective	Courtney Ziemer and Stefanie Moccero, Public Health – Madison and Dane County, Madison, WI
	<ul style="list-style-type: none">• Using social media to help make good food safety decisions: A perspective from the retail food industry	Davis Addy, Chick-Fil-A
11:00 a.m.	How Food Safety Professionals Use Advanced Technology and Information, from Supplier-Consumer, to Revolutionize Food Safety Practices	Allison Jennings, Amazon
11:30 a.m.	New Tools for the Food Safety Professional: Rapid Pathogen Testing and Whole Genome Sequencing	Haley Oliver, Purdue University
12:00 p.m.	Lunch	On Your Own

<i>Time</i>	<i>Presentation Title/Topic</i>	<i>Presenter</i>
	NEW FOODS	
	Attend 3 of the 4 topics offered throughout the afternoon (60 attendees per room)	
1:15 P.M.	Hands-on Interactive Conversations	1st Session – Pick 1 topic:
<i>Room 1</i>	• Edible cannabis and botanicals	Thuy, Vu, Hammer Enterprises
<i>Room 2</i>	• 3-D printed foods	Dr. Tom Bell, Savour Food Safety International
<i>Room 3</i>	• Lab grown meats	Dr. Bill Aimutis, NC Food Innovation Lab
<i>Room 4</i>	• Edible insects	Eric Puente, Whole Foods
1:45 p.m.	Move to Next Interactive Conversation	
1:55 p.m.	Hands-on Interactive Conversations	2nd Session – Pick 1 topic:
<i>Room 1</i>	• Edible cannabis and botanicals	Thuy, Vu, Hammer Enterprises
<i>Room 2</i>	• 3-D printed foods	Dr. Tom Bell, Savour Food Safety International
<i>Room 3</i>	• Lab grown meats	Dr. Bill Aimutis, NC Food Innovation Lab
<i>Room 4</i>	• Edible insects	Eric Puente, Whole Foods
2:25 p.m.	Move to Next Interactive Conversation	
2:35 p.m.	Hands-on Interactive Conversations	3rd Session – Pick 1 topic:
<i>Room 1</i>	• Edible cannabis and botanicals	Thuy, Vu, Hammer Enterprises
<i>Room 2</i>	• 3-D printed foods	Dr. Tom Bell, Savour Food Safety International
<i>Room 3</i>	• Lab grown meats	Dr. Bill Aimutis, NC Food Innovation Lab
<i>Room 4</i>	• Edible insects	Eric Puente, Whole Foods
3:05 p.m.	Workshop Ends	