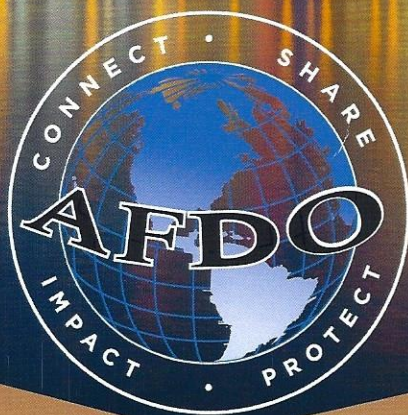


# 127th AFDO Annual Educational Conference

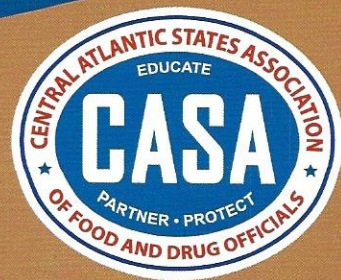


**Norfolk Waterside Marriott**

**Norfolk, Virginia**

**June 11-14, 2023**

**Co-hosted by:**



[www.afdo.org/events/127th-afdo-annual-educational-conference/](http://www.afdo.org/events/127th-afdo-annual-educational-conference/)

## 127th AFDO Educational Conference Agenda Outline

Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description	
<b>FRIDAY - June 9, 2023   8:00 AM - 5:00 PM EST</b>							
Workshop	Workshop 1	Fri	8:00 AM	5:00 PM	Self-Assessment and Verification Audit Workshops	<p>This workshop is specifically designed for state, local, territorial, and tribal regulatory agencies. It is recommended participants from regulatory agencies be program managers and/or staff responsible for working on self-assessments and/or preparing for verification audits.</p> <p>Registration will be capped at <b>two per jurisdiction</b> and will close once capacity is reached. A waitlist will then be created.</p>	
<b>SATURDAY - June 10, 2023   8:00 AM - 5:00 PM EST</b>							
Workshop	Workshop 1	Sat	8:00 AM	5:00 PM	Self-Assessment and Verification Audit Workshops	<p>This workshop is specifically designed for state, local, territorial, and tribal regulatory agencies. It is recommended participants from regulatory agencies be program managers and/or staff responsible for working on self-assessments and/or preparing for verification audits.</p> <p>Registration will be capped at <b>two per jurisdiction</b> and will close once capacity is reached. A waitlist will then be created.</p>	
	Workshop 2	Sat	8:00 AM	5:00 PM	Retail Active Managerial Controls - Train-the-Trainer	<p>Active Managerial Control (AMC) is the purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors. It embodies a preventive rather than reactive approach to food safety through a continuous system of monitoring and verification. <b>What can you control? What can you influence?</b></p>	
	Workshop 3	Sat	8:00 AM	5:00 PM	The Science and Art of Storytelling	<p>Stories are your single most powerful communication tool. Effective storytelling allows us to remember, advocate and influence how we see the world and how others see us. The unique aspect of the stories AFDO members can tell is that they already have the content, they already are doing the work that matters. In collaboration with the Association of Public Health Laboratories, this pre-conference workshop will provide insights and practical interactive exercises on how to use stories to maximize internal and external communications.</p>	
<b>SUNDAY - June 11, 2023   8:00 AM - 5:30 PM EST</b>							
Workshop	Workshop 1	Sun	8:00 AM	1:00 PM	Self-Assessment and Verification Audit Workshops	<p>This workshop is specifically designed for state, local, territorial, and tribal regulatory agencies. It is recommended participants from regulatory agencies be program managers and/or staff responsible for working on self-assessments and/or preparing for verification audits.</p> <p>Registration will be capped at <b>two per jurisdiction</b> and will close once capacity is reached. A waitlist will then be created.</p>	
Opening Session	General	Sun	210	8:00 AM	11:30 AM	IFPTI Fellowship Presentations	
	General	Sun	60	11:30 AM	12:30 PM	Lunch	
	General	Sun	90	12:30 PM	2:00 PM	FDA Office of Partnerships Updates	
	General	Sun	90	2:00 PM	3:30 PM	Live Podcast Recording of Food Safety Talk	
	General	Sun	90	2:00 PM	3:30 PM	SAFHER Update	
	General	Sun	60	3:30 PM	4:30 PM	First Time Attendee Orientation	
	General	Sun	90	4:30 PM	6:00 PM	Opening Session	
	General	Sun	60	6:30 PM	7:30 PM	Welcome Reception	

## 127th AFDO Educational Conference Agenda Outline

Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description	
<b>MONDAY - June 12, 2023   8:00 AM - 5:30 PM EST</b>							
General Session	General	Mon	15	8:00 AM	8:15 AM	Announcements & Awards	
	General	Mon	30	8:15 AM	8:45 AM	U.S. Food and Drug Administration - Food Policy	
	General	Mon	20	8:45 AM	9:05 AM	New Food Safety Initiatives at FSIS	
	General	Mon	20	9:05 AM	9:25 AM	Foodborne Illness Initiatives: The CDC Perspective	
	General	Mon	35	9:25 AM	10:00 AM	Q&A - FDA, USDA & CDC	
	General	Mon	30	10:00 AM	10:30 AM	Break	
	General	Mon	30	10:30 AM	11:00 AM	TBD	
	General	Mon	60	11:00 AM	12:00 PM	Food Safety the Next Generation	
	General	Mon	90	12:00 PM	1:30 PM	Lunch	
Food Track	Food	Mon	90	1:30 PM	3:00 PM	Industry perspective on the FSMA implementation	
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	Mon	120	3:30 PM	5:30 PM	Explore Innovation, Technology, and New Products from Around the World	<p>Have you ever walked into a food establishment, and you see something you know you are supposed to know, but you don't? Then, it hits you, this overwhelming stress, and you quickly try to figure it out, so you are not embarrassed. Or have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you have ever felt this way, this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world! Adding to the excitement, we have a "pushing the limits" section too! We are challenging you to think outside the box on how we CAN integrate new innovations and technologies into our food safety landscape while protecting public health.</p>
Outbreaks Track	Food	Mon	90	1:30 PM	3:00 PM	Shifting from outbreak response to outbreak prevention: the collaborative approach to designing and implementing FDA Prevention Strategies	<p>We all know that an ounce of prevention is worth a pound of cure. But for foodborne illness outbreaks, moving from response to prevention has proven to be exceptionally difficult. In order to make this shift, the FDA has embarked on a collaborative effort with other federal agencies, state and local health departments, the food industry, and others to create and publish prevention strategies for certain FDA-regulated foods. This session brings together members of FDA and state regulatory programs to describe how these prevention strategies are created, how the process has evolved to incorporate more stakeholder input, and how the strategies can be put into practice to prevent foodborne illness.</p>
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	Mon	120	3:30 PM	5:30 PM	Explore Innovation, Technology, and New Products from Around the World	<p>Have you ever walked into a food establishment, and you see something you know you are supposed to know, but you don't? Then, it hits you, this overwhelming stress, and you quickly try to figure it out, so you are not embarrassed. Or have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you have ever felt this way, this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world! Adding to the excitement, we have a "pushing the limits" section too! We are challenging you to think outside the box on how we CAN integrate new innovations and technologies into our food safety landscape while protecting public health.</p>

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	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
Retail Track	Food	Mon	90	1:30 PM	3:00 PM	Retail Program Standards "Show and Tell"	Are you enrolled in the FDA's Voluntary National Retail Food Regulatory Program Standards, interested in enrolling, or just want to learn more about the Standards? THEN THIS SESSION IS FOR YOU! Please join us as enrolled jurisdictions, regulatory and industry partners share information about the innovative and unique work that they have accomplished related to the Standards. We know that you will leave this session with ideas, inspiration, and tools that you can use to work on the Retail Program Standards within your own jurisdiction.
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	Mon	120	3:30 PM	5:30 PM	Explore Innovation, Technology, and New Products from Around the World	Have you ever walked into a food establishment, and you see something you know you are supposed to know, but you don't? Then, it hits you, this overwhelming stress, and you quickly try to figure it out, so you are not embarrassed. Or have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you have ever felt this way, this is the session for you!  This interactive experience explores innovation, technology, and new products from around the world! Adding to the excitement, we have a "pushing the limits" section too! We are challenging you to think outside the box on how we CAN integrate new innovations and technologies into our food safety landscape while protecting public health.
Produce Track	Food	Mon	45	1:30 PM	2:15 PM	Benefits of Collaboration of State Produce Programs and State Marketing Programs	The pros of collaboration between Produce and Marketing Programs. Ways this collaboration can be used as an asset to the implementation of the PSR and farm inventory development.
	Food	Mon	45	2:15 PM	3:00 PM	Being Creative When Verifying Qualified Exemptions	Creative ways to verify or audit Qualified Exemption(QE) claims versus accepting a claim at face value and what are the pros and cons of verifying QE status.
	Food	Mon	30	3:00 PM	3:30 PM	Break	N/A
	Food	Mon	60	3:30 PM	4:30 PM	How State Programs are Handling Mixed Type Facilities	How states are handling inspections of mixed type facilities. We will discuss those inspections that fall under 21 CFR Part 112 and Part 117 and those that fall under 21 CFR Part 112 and the Retail Food Code. Conversations include are inspectors cross-trained to do these inspections, are there MOUs with other programs, and what obstacles have been encountered.
	Food	Mon	60	4:30 PM	5:30 PM	Innovative Programs	How an innovative program design can turn obstacles into opportunities in areas including turnover, staffing in the offseason, program sharing, and more.
Body-Art Track		Mon	45	1:30 PM	2:15 PM	FDA Update	
		Mon	45	2:15 PM	3:00 PM	Body Art Studio Paperwork and Record Keeping	
		Mon	30	3:00 PM	3:30 PM	Break	
		Mon	45	3:30 PM	4:15 PM	Tattoo Ink and Convergence with Nanotechnology	
		Mon	45	4:15 PM	5:00 PM	GMP of Manufacturing Inks (Safe Manufacturing of Inks)	
		Mon	30	5:00 PM	5:30 PM	TBD	
Tuesday - June 13, 2023   8:00 AM - 5:30 PM EST							
General Session	General	Tues	15	8:00 AM	8:15 AM	Announcements & Awards	
	General	Tues	90	8:15 AM	9:45 AM	ACRA Panel	ORA's senior leaders will share information about key programmatic initiatives, provide an update on significant operational changes, as well as participate in a panel discussion with attendees
	General	Tues	30	9:45 AM	10:15 AM	Break	
	General	Tues	60	10:15 AM	11:15 AM	30th Anniversary of Jack-in-the-Box Outbreak	
	General	Tues	45	11:15 AM	12:00 PM	TBD	
	General	Tues	90	12:00 PM	1:30 PM	Lunch	

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	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
Food Track	Food	Tues	45	1:30 PM	2:15 PM	High Pressure Food Processing Technology Updates (HPP)	
	Food	Tues	45	2:15 PM	3:00 PM	A Different Kind of Animal: Food Safety Risks and the Path Forward to the Regulation of Cell-Cultured and Plant-Based Meat	Cell-cultured and plant-based meats challenge not just conventionally held ideas about what constitutes "meat," but conventional ideas about food production and how alt protein foods ought to be regulated. What are the food safety risks of a plant-based burger factory? What should an inspection of a cell-cultured meat lab look like? And who should be responsible for regulating them? In this session, leaders from government and industry discuss food safety risks regulators should be aware of and share novel approaches to how these re-defining foods should be regulated.
	Food	Tues	30	3:00 PM	3:30 PM	Break	
	Food	Tues	60	3:30 PM	4:30 PM	Use of technology to enhance inspections	
	Food	Tues	60	4:30 PM	5:30 PM	Innovative Hiring & Retention	
OutBreaks Track	Food	Tues	90	1:30 PM	3:00 PM	TBD	
	Food	Tues		3:00 PM	3:00 PM	TBD	
	Food	Tues	30	3:00 PM	3:30 PM	Break	
	Food	Tues	60	3:30 PM	4:30 PM	TBD	
	Food	Tues	60	4:30 PM	5:30 PM	TBD	
Retail Track	Food	Tues	90	1:30 PM	3:00 PM	The evolution of food safety culture – a journey into the past, present, and future	Food Safety has come a long way in the last 30 years. Join us in an exploration of how regulatory, industry and academia have worked together tirelessly to ensure we have the safest food supply in the world. And learn how food safety culture plays a critical role in ensuring we continue to evolve, strengthen, and contribute to the sale and service of safe food in retail food establishments. We will be focusing on the New Era - Core Element 4.1: Promote Food Safety Culture Throughout the Food System. There will be some great opportunities to discuss various food safety culture topics with other members of the group, so don't miss out on this an informative and engaging session!
	Food	Tues	30	3:00 PM	3:30 PM	Break	N/A
	Food	Tues	60	3:30 PM	4:30 PM	The Maltese Oyster	A hardboiled investigator follows a trail that leads to gritty oysters, a mysterious box, and an elusive but priceless tag. Fine tune your investigative skills and take your shellfish investigations to the next level in this interactive, fun session.
	Food	Tues	60	4:30 PM	5:30 PM	Don't Refuse to Reuse (Food Containers)	As the world around us continues to become more innovation focused and complex, we've started to recognize that some of our progress is having an impact on our environment. There is always a need for balance in nature and we have entered an era where we now need to look at ways to offset some of our advancements to ensure we are balancing our need for ease and convenience with a need to nurture and care for our environment. One area that people believe may have some positive impact is around reusable materials which may potentially lead to a reduction in waste and environmental contamination.  If you've been wondering how to implement a reusable container program, this is the session for you! Join us to learn how others manage their reusable container programs - from a regulatory and industry perspective. We will also hear from the CFP Reusables Committee that is working on a guidance document on this topic. And you will get to participate in a brainstorming session where we will discuss the benefits, challenges and safety of reusable programs. Plan on enjoying an interactive experience that places you in the reusable program manager's seat!

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	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
Produce Track	Food	Tues	45	1:30 PM	2:15 PM	Risk and Inspection Frequency	The assignment of risk and the relevance to inspection frequency and scale of enforcement tools. Ways to improve program processes through the use of risk assignment. Conversations about farmers who want an inspection more than every five years and those who don't. Where does money come from to do these additional inspections.
	Food	Tues	45	2:15 PM	3:00 PM	Emergency Response - Are You Ready?	Collaboration with state Rapid Response Teams on produce outbreak investigations, emergency response, and violative samples. Discuss lessons learned and program resources that worked best. What steps should a state program take to start developing a RRT if one does not exist.
	Food	Tues	30	3:00 PM	3:30 PM	Break	
	Food	Tues	15	3:30 PM	3:45 PM	Emergency Response - Are You Ready? Continuation:	What industry would like to see during a foodborne illness investigation.
	Food	Tues	75	3:45 PM	5:00 PM	Unique Challenges Associated with Non-Traditional Farming Methods	The unique challenges associated with indoor production, hydroponics and greenhouses, wild and farmed mushrooms, and microgreens including perspective from industry.
	Food	Tues	30	5:00 PM	5:30 PM	What are the successes and opportunities in your program.	State produce programs have an opportunity to discuss what is working in their program, what are their challenges, and suggestions for resolution.
Cannabis Track		Tues	60	1:30 PM	2:30 PM	You Asked? We Delivered: A Federal Regulatory Framework for Cannabis in the US	
		Tues	30	2:30 PM	3:00 PM	Come Learn About All Things AFDO and Cannabis	
		Tues	30	3:00 PM	3:30 PM	Break	
		Tues	60	3:30 PM	4:30 PM	What About the Workers?	
		Tues	60	4:30 PM	5:30 PM	FDA Update	
Body-Art Track		Tues	45	1:30 PM	2:15 PM	What We Learned from the Body Art Needs Assessment	
		Tues	45	2:15 PM	3:00 PM	Saline Removal of Cosmetic Tattoos	
		Tues	30	3:00 PM	3:30 PM	Break	
		Tues	45	3:30 PM	4:15 PM	Ink Manufacturing Topic - TBD	
		Tues	45	4:15 PM	5:00 PM	Latest Trends in the Body Art Industry - TBD	
		Tues	30	5:00 PM	5:30 PM	US Cosmetic Law (MoCRA)	

## 127th AFDO Educational Conference Agenda Outline

Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description	
<b>Wednesday - June 14, 2023   8:00 AM - 12:30 PM EST</b>							
Retail Track	Food	Wed	120	8:00 AM	10:00 AM	Celebrating 30 years of the FDA Food Code and Inspiring Public Health for the Next Generation!	<p>In this session, you will have your cake and eat it too as we celebrate 30 years of the FDA Food Code. We have a surprise for all that participate in this session! During this celebration, we will peruse food science data while adding pizzazz through applied science to further your professional development.</p> <p>Simply, we look at the numbers, identify where we can do better, and collaborate to identify the best ways to move food safety forward to impact the next 30 years.</p> <p>You will experience creative work sharing, better understanding of self-assessment, including data collection and analysis. This session challenges the status quo to move forward using valuable tools and the power of knowledge by gaining a better understanding of the data collected and how to use it.</p> <p>Please join us for an amazing learning experience! Here are the key takeaways for this session:</p> <ol style="list-style-type: none"> <li>1.Celebrating 30years of the FDA Food Code and its impact</li> <li>2.AFDO multi-state inspection report data project</li> <li>3.FDA Risk Factor Study Results for 2017-2018 Fast-Food and Full Service Restaurants</li> <li>4.Retailers Using Health Department Inspection Reports and Environmental Sampling to Control Risk Factors</li> <li>5.Recent studies on handwashing and risk assessment</li> <li>6.Best Practices and Lessons Learned Using Risk Control Plans</li> <li>7.How to use the FDA Food Code to educate and empower</li> </ol>
	Food	Wed	30	10:00 AM	10:30 AM	Break	
	Food	Wed	45	10:30 AM	11:15 AM	OK, so we have the data- Let's Talk Retail Risk-Based Inspections!	This session will be a facilitated discussion where YOU help contribute to the conversation! Can you name a foodborne illness risk factor? What does conducting a risk-based inspection mean to you? How have you implemented a risk-based inspectional approach? Please join us as we explore all these questions and share real and practical experiences with implementing a risk-based inspection program!
	Food	Wed	75	11:15 AM	12:30 PM	Don't Let Emergencies Blow You Away	<p>As food safety professionals, we've all been there...some unplanned disaster occurs and you have to jump into action, whether you are prepared or not. Some of these situations are fairly common and you have a comprehensive plan in place to address them. But sometimes, they are something totally new (aka COVID), or your plan for it is untested (explosion), or the resources you were relying on are no longer available. Well, this is your chance to shore up those resources by sharing together to learn from each other's experiences and take back some action plans for your team to ensure you don't get blown, swept or washed away when the next emergency hits.</p> <p>In this session we will hear about some examples of emergencies situations that our colleagues have experienced. We will complete a group exercise where you will discuss an emergency scenario and how you might best respond to it. And then we will share our learnings with the group to provide you with some tools to help strength your emergency response efforts. Don't miss out on this interactive learning experience! Please feel free to bring examples of your current resources that you can share.</p>
Body-Art Track		Wed	120	8:00 AM	10:00 AM	Body-art Committee Meeting	Committee Meeting
		Wed	30	10:00 AM	10:30 AM	Break	
		Wed	120	10:30 AM	12:30 PM	Body-art Committee Meeting	Committee Meeting

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	Track	Day	Duration	Start Time (ET)	End Time (ET)	Title	Description
Cannabis Track		Wed	270	8:00 AM	12:30 PM	Cannabis Remediation Strategies Understanding Cannabis Products Auditing Tips and Tools	

Additional Details provided on the AFDO Conference website:  
<https://www.afdo.org/events/127th-afdo-annual-educational-conference/>