



NORTH AMERICAN FOOD SAFETY & QUALITY 2019 **NAFS19**

June 4-5, 2019 | Westin Chicago North Shore | Chicago, IL | foodsafetyna.com

AGENDA

JUNE 3, 2019

6:00 - 7:00 pm

Drinks Reception



JUNE 4, 2019

7:00 - 7:50 am

Registration and Breakfast

7:50 - 8:00 am

Chair's Welcome Address



Maria Wedel
VP of Food Safety,
Quality and
Regulatory Affairs
Cargill

8:00 - 8:35 am

Keynote: Operating a Globally Connected, Locally-Focused International Food Quality System

- Discussing some of the challenges involved in delivering the value and variety of global brands to delight consumers on a local scale
- Offering best practices to deploy global quality policies in an ever-changing local environment to ensure quality, safety, and compliance
- Debating the best way to incorporate QA/QC processes and principles into supply chain organizations throughout the value chain
- Placing the consumer at the heart of all we do

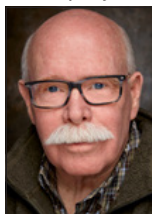


Frank Sabella
VP Global Quality, Food
Safety and Scientific &
Regulatory Affairs
Mondelez International

8:35 - 9:10 am

Keynote: Bringing a Global, Holistic Approach to Food Quality & Safety

- What do we mean when we say we want our entire organization and all of our partners up and down our products' supply chain to put food safety and quality at the core of everything they do?
- Understanding how safety, quality, compliance, order fulfillment, cost structures, team effectiveness, and corporate leadership all come together to impact the customer experience
- Designing and implementing a new system of non-financial performance measurement that focuses on qualitative rather than quantitative goals
- Cultivating a culture of regular and open communication to drive continuous improvement efforts, share what works, and document what we have learned for regulators and industry partners
- Illustrating positive change in all facets of the company over time and discussing how this journey continues into the future



Craig Wilson
VP, General Merchandising Manager
Costco Wholesale

ROOM 1 CHAIR



Maria Wedel
VP of Food Safety, Quality and
Regulatory Affairs
Cargill

ROOM 2 CHAIR



Mario Leduc
VP of Governance
Diageo

9:15 - 9:50 am

BREAKOUT ROOM 1 COMPLIANCE

How We Verify that Our Supply Chain is Fit for Purpose

- Discussing the various approaches taken to assure a safe, wholesome food supply chain
- Acknowledging the role of food safety culture and how to elevate with the food safety and quality system
- Discussing some of the challenges encountered in verifying supply chain's FSMA compliance
- Collaborating with suppliers on written Preventive Controls safety plans
- Creating a feedback system based on metrics to monitor supply chain health and performance

LAND O'LAKES, INC.



Phil McMillan
Director of Operations Quality
Land O'Lakes

9:15 - 9:50 am

BREAKOUT ROOM 2 QUALITY & SAFETY

Validating the QA/QC Processes of M&A Candidates and New Partners

- How do we bring new organizations into the fold and preserve what they do best?
- Identifying the key capabilities and best practices your organization requires of a potential partner
- Strategies that deconstruct the issues and create transformational solutions
- Raising the bar in communication and collaboration: Ensure continuous improvement in productivity, safety, and regulatory compliance



Peter Begg
VP Quality
and Food Safety
Glanbia

9:55 - 11:35 am

Pre-Arranged One-to-One Meetings

10:00 am – 10:20 am:	Meeting Slot 1 / Networking
10:25 am – 10:45 am:	Meeting Slot 2 / Networking
10:50 am – 11:10 am:	Meeting Slot 3 / Networking
11:15 am – 11:35 am:	Meeting Slot 4 / Networking

11:40 am - 12:15 pm

WORKSHOP BREAKOUT ROOM 1

Leading Food Companies: Case Studies on Deploying Automation and AI for Quality, Supply Chain, and NPQ

Technology transforms the way companies operate their business and accelerates development that creates massive efficiency gains. Hear how leading companies are using emerging technologies in radical ways.

- Learn how to update your quality management processes in ways that are economical and scalable
- Gain insight on how to harmonize extreme growth, acquisitions, and SAP
- Hear how to accelerate and harmonize PLM, Nutritional Labeling, and Supplier Data
- Explore how to accelerate complaint resolution and reduce overall complaint numbers



Gary Nowacki
CEO
TraceGains

11:40 am - 12:15 pm

**WORKSHOP
BREAKOUT
ROOM 2**



David Abney
VP of
Quality
Assurance
**Sonic
Drive-In**



Jim Hardeman
EVP, Product
Management
ComplianceMetrix

Taking the “Crisis” Out of Crisis Management: How Sonic Drive-In Manages Product Incidents, Withdrawals, and Recalls

In this joint session with CMX, learn how Sonic:

- Streamlined the reporting, resolution, and credit/replacement process for product-related incidents from days to hours
- Actively monitors incident trends and performs investigations with automated record keeping
- Automated hold, withdrawal and recall communications via email, voice, and text to Distributors, Drive-Ins, Area Managers, and Franchisees
- Monitors and measures the effectiveness of withdrawal and recalls in real-time

12:20 - 12:55 pm

Leadership and Food Safety: Let's Talk About You For a Minute

- Understanding how your leadership impacts the day-to-day operations of your company:
 - What are you really trying to accomplish in your programs and projects?
 - Are you planning and communicating those goals to your leadership team and workforce effectively?
- Identifying what you need in terms of tools and culture change to achieve your objectives
- Using the soft skills of ‘people power’ to win hearts and minds
- Seeking out new ways to motivate and empower your team
- How does your role evolve as your forward-looking goals become reality?



Cloeann Durham
VP, Quality
**Coca-Cola
Bottling Company
Consolidated**

12:55 - 1:55 pm

LUNCH-AND-LEARN ROUNDTABLE DISCUSSIONS

Themed lunches are sponsor- or delegate-led roundtable discussions on specific industry issues and challenges during Day One's lunch hour. Each roundtable will be led by an expert in the field. Limited seating is available, so please sign up for your preferred topic on site. Choose from:

Building the Next Generation of Quality Leaders



Natalie Hadley
VP, Quality &
Food Safety
**Ferrara Candy
Company**

Effective Management of Food Safety Data to Drive Decision- Making



R.M. Karr
Director Food Safety
& Quality
Clif Bar & Company

Building Quality Culture into the Core of your Company



Catherine Templeton
VP Global Quality
& Food Safety
Tate & Lyle

**Leveraging Digital Traceability
to Mitigate Food Fraud
and Protect Your Brand**



**Shared Learning from FDA FSMA
Inspections**



John Budin
VP Product Safety
& Quality
FONA International

**Conventional Food Versus Dietary
Supplements – Comprehensive
Take on Regulatory and Quality
Challenges, Consumer Expectations**



Nihan Chiquinquirá
Director, Quality Excellence
Nature's Bounty Co.

**Listeria
by the
Numbers:
Keeping
It Clean**



Scott Wright
SVP Food Safety &
Government Relations
Star Produce

**Last Mile Food Safety Controls
in the Meal Kit Market**



Brian McEvoy
Director of Operations
Gobble

**How to Leverage Suppliers
to Improve Your Brand**



Bryce Romney
Sr. Product Manager
RizePoint

**Food Safety Execution
for Continuous Improvement and ROI**



**Avoiding a Recall: Sanitary Design
Benefits of Anti-Microbial Flooring
and Wall Systems**



1:55 - 2:30 pm

**BREAKOUT
ROOM 1
COMPLIANCE**

**Starting Fresh: Insights, Best Practices and the Achievement of Greater Results
Through New Initiatives**

- Discussing the role of the leader in successful and compliant project completion
- Learning how organizations align new initiatives and projects with their strategic plans
- How has the current Regulatory climate changed the way new projects and programs are brought online?
- Understanding all the moving pieces of your project and how to rationalize and document them for optimal results
- Exploring the leading causes of project failure and what can be done to proactively mitigate them



Joan Menke-Schaenzer
Chief Quality Officer
Van Drunen Farms

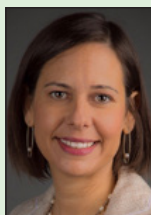
1:55 - 2:30 pm

BREAKOUT ROOM 2

QUALITY
& SAFETY

Best Practices in Creating a Modern Culture of Quality: An Interactive Discussion

- Exploring strategies and lessons learned as our industry continues to adapt to a new age of quality



Stacey Popham
VP Quality
Assurance
Barry Callebaut

2:35 - 3:10 pm

WORKSHOP BREAKOUT ROOM 1

Injecting Connected Workflows into Your Quality System

- Learn why you need to go beyond digitizing existing processes to building true dynamic workflows
- Hear how connected workflows can improve traceability and responsiveness
- See real-world examples of how connected digital work can reduce risk and enhance quality



Jaime Urquidi
Head of Latin America,
CPG Industry Lead
Parsable

2:35 - 3:10 pm

WORKSHOP BREAKOUT ROOM 2

The Essentials of Food Safety Compliance: 15 Legal Tips in 30 Minutes

This fast-paced overview of legal tips and topics impacting your food safety operations will include:

- Regulatory tips from experts at the top of their fields
- Labeling issues to understand and anticipate
- Class actions that are changing the way the industry works
- FSMA standards that have become the new normal
- And more!



Stuart Pape
Chair Food & Drug
Polsinelli PC



Dennis Dobbels
Co-Chair Food & Ag
Polsinelli PC



Kathy Hardee
Co-Chair Food & Ag
Polsinelli PC

3:15 - 4:25 pm

Pre-Arranged One-to-One Meetings

3:15 pm – 3:35 pm: Meeting Slot 5 / Networking

3:40 pm – 4:00 pm: Meeting Slot 6 / Networking

4:05 pm – 4:25 pm: Meeting Slot 7 / Networking

4:30 - 5:05 pm

Regulator Keynote: Updates, Progress Reports, and Looking Forward to the Future

Offering updates on the FDA's policies and priorities.



Sharon Lindan Mayl, J.D.
Senior Advisor for Policy,
Office of Food Policy and Response
FDA

5:05 - 5:40 pm

Building a Global Food Safety Program: Risk Management in Complex Systems and New Markets

- Food Safety through global connectivity: Balancing changes in expectations around the world
- Strategies to navigate the complexities currently shaping the International food system
- Building a responsible Supply Chain: Sourcing, Safety, and Sustainability
- Transformative Leadership and setting the tone on a global scale



Clive Newton
Chief Food
Safety Officer
Yum! Brands

5:40 - 5:50 pm

Chair's Closing Remarks



Maria Wedel
VP of Food Safety,
Quality and
Regulatory Affairs
Cargill

5:50 - 7:00 pm



JUNE 5, 2019

7:30 - 8:20 am

Registration and Breakfast

7:50 - 8:25 am

Mitigating Risks in Your Food Safety Program

- Investing in monitoring programs and taking the necessary steps to detect potential problems before consumer consumption
- Developing and improving sampling tools to help the industry in their sanitary process
- Looking at monitoring and testing as ways to verify that preventive controls are working
- Creating a positive change in the methods of work done in food testing labs and highlighting the importance of sterility, dependability, and consistency

**BREAKFAST
WORKSHOP
BREAKOUT
ROOM 2**



SAI GLOBAL



Dr. Bob Strong
Senior Consultant
SAI Global

8:30 - 8:40 am

Chair's Welcome Address

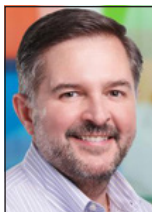


Maria Wedel
VP of Food Safety,
Quality and
Regulatory Affairs
Cargill

8:40 - 9:15 am

Collaborating to Drive Food Safety Across the Global Value Chain

- Food Safety is driven by pre-competitive activities. We should support the active sharing of best practices between companies
- Global standards provide a framework that can help drive improvements across the industry
- Food safety is realized through a combination of robust design and strong culture
- The largest food companies have the reach and the capabilities to raise food safety performance around the world



Mark Fryling
VP Global Food Safety
& Quality
General Mills

9:15 - 9:50 am

Regulator Keynote: Meeting USDA Regulatory Requirements in Your Operations' Processes



Dr. Hany Sidrak
Deputy Assistant Administrator
for the Office of Field Operations
USDA-FSIS

ROOM 1 CHAIR



Maria Wedel
VP of Food Safety, Quality and
Regulatory Affairs
Cargill

ROOM 2 CHAIR



Mario Leduc
VP of Governance
Diageo

9:55 - 10:30 am

New Innovations in Managing and Integrating Supply Chain Business Partners

- Best Practices to Develop a partnership strategy that guarantees an effective Food Safety Program across the Supply Chain
- Obtain a deeper understanding of the vendor programs and their impact on every point of the supply chain
- Mitigating risks posed by suppliers versus in house manufacturing processes
- Best practices in identifying opportunities for innovation that support a safe and sustainable food supply
- Showcasing innovations and ideas that are changing the way our industry does business

**BREAKOUT
ROOM 1
COMPLIANCE**



Andrea Maio
Regional Director, Quality Flavors
Americas
International Flavors & Fragrances



Jean Deamond
Director Global Vendor Quality
International Flavors & Fragrances

9:55 - 10:30 am

**BREAKOUT
ROOM 2**
QUALITY
& SAFETY

Canada's Safe Food Regulations: What Does Industry Need to Know?

- Discussing how Canada's final regulations have rolled out and how food safety executives can stay informed to meet the new requirements
- Illustrating new objectives focused on outcome-based regulations that enable innovation and flexibility to introduce new technologies, processes, and procedures
- Understanding how the new licensing, preventive control, and traceability requirements help align the domestic food industry with international safety standards, increasing trade opportunities
- Offering compliance promotion resources to clear information and share what is needed from businesses to comply under the new regime



Lyzette Lamondin
*Executive Director,
Consumer Protection and
Food Safety
Canadian Food
Inspection Agency*

10:30 - 11:20 am

Pre-Arranged One-to-One Meetings

10:35 am – 10:55 am: Meeting Slot 8 / Networking

11:00 am – 11:20 am: Meeting Slot 9 / Networking

10:45 - 11:20 am

Industry Focus Groups

These roundtable discussions will run during the morning of Day Two's pre-arranged one-to-one meetings. Each group will be hosted by a moderator who will guide the conversation through issues, challenges, and opportunities drawn from delegate profiles relevant to specific industry sectors.

RETAIL & FOODSERVICE FOCUS GROUP
**Tackling the Unique Challenges of
Retail and Foodservice Supply Chains**



Hsing-Yi Hsieh
*Director, Food
Protection
and Regulatory Affairs
Festival Foods*

MANUFACTURING FOCUS GROUP
**FS&Q Metrics in Manufacturing
– A Collaborative Discussion on
Benchmarking Metrics**

Spir Marinakis
*VP Food Safety,
Quality &
Technical Services
Maple Leaf Foods*

Shannon McCoy
*Director, Food
Safety & Quality
Maple Leaf Foods*



11:25 am - 12:10 pm

Global Collaboration: Unifying International Food Safety Regulation



Mary Lou Valdez
*Associate Commissioner for
International Programs
U.S. Food and Drug Administration*

12:15 - 12:50 pm

WORKSHOP
**BREAKOUT
ROOM 1**

How the Right Approach to Food Safety Delivers Visibility, Speed, and Revenue

- How to solve the data disaster that prevents fast and easy data exchange
- Leveraging enhanced safety and quality programs as a center-point to your brand story
- How gaining Active Transparency™ increases speed, agility, and performance



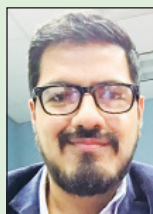
Elliott Yama
*VP, Product Marketing
ICIX*

12:15 - 12:50 pm

**WORKSHOP
BREAKOUT
ROOM 2**

Effective FSQA Data Collection in Large-Scale Supply Chains

- Designing and scaling programs to meet FSQA and transportation needs
- Collaborating with key partners for implementation success
- Practical examples of data capture technology and data analytics



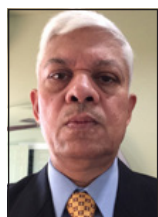
Andres Preciado
Program Manager
- Food Industry
Sensitech Inc.

12:50 - 1:50 pm

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Maintaining Foodservice Cold Chain Integrity and Visibility



Rajesh Shah
VP, Quality & Food Safety,
North America
dnata Catering
North America

Allergen Controls at Retail – Back to Basics



Nancy Wilson
Director, Quality
Assurance,
Risk Management
and Safety
Wawa Inc.

Fake Foods on the Rise, How Do We Effectively Manage the Risk?



QUALITY & COMPLIANCE SOFTWARE | POWERED BY NSF™

Ulli Gerthholtz
Food Safety Consultant
NSF Africa

Kannappan Manickam
Global Managing Director
TraQtion

Food Defense for FSMA Intentional Adulteration Rule



Ray Kosmicki
Manager,
Quality Assurance
Prinova USA

Specifications in COAs



Dwayne Eymard
Director of Quality Assurance
Diversified Foods & Seasonings

Melody Bennett
Sr. Director of Quality Assurance
and Commercialization
Diversified Foods & Seasonings

1:50 - 2:25 pm

Food Fraud Risk Management Strategies to Ensure Consumer and Brand Protection

- Discussing ways to collaborate up and down your supply chain to foster transparency and ensure authenticity from farm to fork
- How regulatory and GFSI requirements on food fraud shape— but should not solely define —your food fraud strategy
- From the viewpoint of the fraudster —how stepping into the shoes of the fraudster can help you implement meaningful food fraud mitigation controls
- From the customers' perspective: What do they want to see in your food fraud strategy?
- Walking through real-world examples of food fraud to find commonalities and lessons learned



Melanie Neumann
EVP and General Counsel
Matrix Sciences

2:30 - 3:05 pm

Panel: The Future of Food Safety: Building Leaders and Taking Ownership

- Inspire ownership of Food Safety across your organization
- Exploring the importance of timing, ongoing training, and strategy
- When change is necessary, how do we get the buy-in that we need?
- Decision-making in the Digital Age: Balancing innovation and efficiency
- Leading a culture of Continuous Improvement



Don Jones
*VP, Quality,
Food Safety
& Regulatory*
**Atkins
Nutritionals**



Stacey Popham
*VP Quality
Assurance*
Barry Callebaut



Donna Garren
EVP of Science and Policy
American Frozen Food Institute

3:05 - 3:15 pm

Chair's Closing Address



Maria Wedel
*VP of Food Safety,
Quality and
Regulatory Affairs*
Cargill