AGENDA

SEPTEMBER 27, 2021

6:00 - 7:00 pm

Drinks Reception

SEPTEMBER 28, 2021

7:15 - 8:05 am

Registration and Breakfast

8:00 - 8:05 am

Chair’s Welcome Address

8:05 - 8:50 am

Collaborating on Technology to Address the Future of Food Safety

- Working across departments on shared challenges and prioritizing innovative solutions that support and reflect company values
- Leading with “technology first”
- Exploring advanced technologies to determine efficacy and applicability
- Mining data for insights to shift towards more predictive modelling
- Leveraging diverse team skillset to achieve creative solutions

Cloeann Durham
North America VP of Quality, Safety and Environmental
The Coca-Cola Company
Transforming Our Manufacturing and Distribution to Elevate FSQ Excellence
- Discussing the role of senior leadership in implementing impactful change on FSQ processes
- Treating compliance as the starting line and then setting ambitious goals that challenge and inspire us to achieve excellence
- Encouraging input from all levels of the manufacturing and supply chain organization to find, apply, and support good ideas of all shapes and sizes
- Building a better system requires good data: What are the KPIs and metrics that matter? What information do you need and when to inform decision-making?
- Highlighting some of our success stories. What can other organizations on their own journeys learn from our experience?

Tanya Peacock
VP SC Quality & Food Safety
PepsiCo

Mitigating Foreign Material Risk: A Journey to Advance Quality from Farm to Fork
- Looking at the importance of mitigating foreign material and how it impacts consumer perspective
- Reviewing differences in regulatory viewpoints for risk of foreign material in finished product or ingredients
- Discussing best practices to raise the bar on foreign material mitigation with suppliers, contract manufacturers and internal manufacturing facilities

Deann Akins-Lewenthal
Sr. Director of Food Safety and Enterprise Laboratory Services
ConAgra Brands

Pre-Arranged One-to-One Meetings
10:10 am – 10:30 am: Meeting Slot 1/Networking
10:35 am – 10:55 am: Meeting Slot 2/Networking
11:00 am – 11:20 am: Meeting Slot 3/Networking
11:25 am – 11:45 am: Meeting Slot 4/Networking
11:50 am - 12:25 pm

**Revolutionize Your Supply Chain with the Network Effect**

The amount of disruption in today's supply chain requires businesses to respond in real-time. Yet, to act fast, companies need to access information that is siloed, static, or lives outside their four walls. This lack of visibility leads to higher costs, variable quality standards, and risk. Discover the industry's most collaborative solution and see how you can save time and money with the only compliance and quality solutions powered by a Network.

- Case studies from leading companies on ways to accelerate quality and spec management, improve risk mitigation, and achieve supply chain transparency
- Simplify and accelerate sourcing and supplier qualification with access to over 2 million supplier documents
- Leverage electronic COAs and lot attributes to reduce out-of-spec materials by over 50% and variability by over 20%
- Reduce audit times and ensure all critical control points in your food safety plan
- Power internal and external collaboration with a single source of truth accessible across all departments

**WORKSHOP BREAKOUT ROOM 1**

Amanda Torbett  
Sr. Account Executive  
TraceGains

11:50 am - 12:25 pm

**Quality Assurance & Innovation: How RBI Balances Quality and Food Safety with the Speed of Product Innovation**

- Taking a risk based approach to bringing new products to market with speed and control
- Leveraging technology and Business Intelligence (BI) to predict approval timings and monitor progress towards milestones
- Gaining alignment and maintaining transparency between suppliers, lab partners and QA to ensure consistency, quality and food safety during and after launch
- Product Lifecycle Management (PLM) best practices for different markets, and managing consistency and monitoring ongoing performance at scale

**WORKSHOP BREAKOUT ROOM 2**

Tiago Brilhante  
QA Director, North America  
Restaurant Brands International Inc.  
Burger King®, Tim Hortons® and Popeyes® Brands

Jim Hardeman  
Chief Marketing and Product Officer  
CMX (ComplianceMetrix)

12:30 - 1:05 pm

**Regulator Keynote: New Era of Smarter Food Safety – A Progress Report**

- Overview of initiative
- First year accomplishments
- A look ahead

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

**Technology Review: How Advanced Testing Technology Improves Food Safety Management**

Yanyan Huang  
Global QC Director  
ADM  

**Maintaining Food Traceability Cold Chain Integrity and Visibility**

Miranda Hooker  
Specification and Regulatory Compliance Manager  
CPF  

Miranda Hooker  
Specification and Regulatory Compliance Manager  
CPF  

**Food Safety from the Floor Up - Sanitary Design Benefits of Anti-Microbial Floor and Wall Systems**

Michele Fultz  
Director of Manufacturing  
Cornerstone Flooring  

Kathleen Wybourn  
Director, Food & Beverage  
DNV Business Assurance USA Inc.  

**Teaching with Purpose – The What’s and Whys of Food Safety Programs**

Kara Baldus  
Food Safety Program Manager  
Hydrite  

Kara Baldus  
Food Safety Program Manager  
Hydrite  

**Best Practices in Corrective & Preventive Action**

Rob Skillicorn  
VP of Quality  
Dynamic Blending  

**Building efficiencies with Co-Manufacturing /Co-Packaging**

Kathleen Wybourn  
Director, Food & Beverage  
DNV Business Assurance USA Inc.  

**Cultivating Authentic FSQA Cultures**

Hiba Kakish  
Director, Quality Assurance  
Little Caesar Enterprises, Inc.  

**Structure Level Training for a QA Department**

Tom Miller  
Sr. Director Food Safety & Quality  
John Soules Foods  

**The Drive for Trust in A Pandemic World**

George Gansner  
Sr. Director CTTS  
NSF International  

**Maintaining Food Traceability Cold Chain Integrity and Visibility**

Asma Baig  
Corporate Quality Compliance Manager  
Bellisio Foods  

Asma Baig  
Corporate Quality Compliance Manager  
Bellisio Foods  

**Best Practices in Corrective & Preventive Action**

Rob Skillicorn  
VP of Quality  
Dynamic Blending  

**The Drive for Trust in A Pandemic World**

George Gansner  
Sr. Director CTTS  
NSF International  

**Cultivating Authentic FSQA Cultures**

Hiba Kakish  
Director, Quality Assurance  
Little Caesar Enterprises, Inc.  

**The Drive for Trust in A Pandemic World**

George Gansner  
Sr. Director CTTS  
NSF International  

**Structure Level Training for a QA Department**

Tom Miller  
Sr. Director Food Safety & Quality  
John Soules Foods  

**Cultivating Authentic FSQA Cultures**

Hiba Kakish  
Director, Quality Assurance  
Little Caesar Enterprises, Inc.  

**The Drive for Trust in A Pandemic World**

George Gansner  
Sr. Director CTTS  
NSF International
Long-COVID: Lasting Effects of the Pandemic on Food Safety

- COVID-19 has affected food businesses regulated by FDA in many ways: supply chain have been disrupted, in-person meetings have been replaced by virtual, facility inspections have been deferred or converted to virtual
- What are the implications of these changes for FDA regulated food facilities?
- Which COVID-19 driven changes may survive beyond the pandemic?
- What should food companies be thinking about now?

Journey to Global Quality & Food Safety Culture, Teams and Management Systems

- Standardized Quality & Food Safety programs are critical to a company's long-term success
- Building the foundational elements of a global quality management system
- Leadership, teams and actions that drive Quality & Food Safety culture and results
- Plan Your Work & Work Your Plan: Meeting the needs and expectations of global customers

Partnerships to Improve Worker Safety, Health and Wellness

How can the National Institute for Occupational Safety and Health assist industry and workers by improving safety and health?

- Workplace evaluations through the Health Hazard Evaluation Program
- Industry and academia participation and contribution to the National Occupational Research Agenda
- Create and improve worker well-being through Total Worker Health®

CAPT John D. Gibbins, DVM, MPH, United States Public Health Service
Veterinary Epidemiologist, Assistant Coordinator, Agriculture, Forestry, and Fishing Program (AgFF) CDC/NIOSH

2:45 - 3:20 pm

Workshop

Breakout Room 1
**COVID-Driven Practices Including Self-Assessments and Remote Audits are Here to Stay**

- Remote auditing is a necessary tool for maintaining quality and safety when traditional audits aren’t safe, practical, or cost-effective.
- Virtual auditing can boost engagement with location employees, letting them be a bigger part of the food safety process.
- Individual self-assessments and location assessments conducted by the person in charge (PIC), combined with remote and traditional audits, will become the new norm.

**Leadership in a Time of Crisis**

- What are the types of challenges and opportunities that can occur throughout the end to end supply chain during a global pandemic, and how to mitigate them?
- How can we best support, communicate, and reinforce the right food safety culture throughout our organizations during a time of crisis?
- What lessons have we learned about ourselves, our teams, and our organizations during the pandemic?

**Accelerating Business Growth by Embedding a Culture of Food Safety**

- Demonstrating that a culture of Food Safety within our companies drives business performance.
- Understanding the elements necessary to build and maintain a true Food Safety Culture into your company’s DNA.
- Discussing the role of the leader in supporting proactive and preventative thinking throughout our organizations.
- Once Food Safety is everyone’s business, what comes next? What can Food Safety-centric operations do better than anyone else?
- Offering ideas and suggestions to help other Food Safety professionals on their own journeys to develop Food Safety cultures.
7:50 - 8:25 am
Panel: Elevating Food Safety Through Digital Pest Management
- How digitization is advancing food safety and integrated pest management
- How digital & IoT solutions like the Bayer Rodent Monitoring System are enhancing and modernizing IPM programs across the country
- How industry leaders are incorporating digital pest management solutions in their IPM programs & in return creating value on a whole new level when it comes to mitigating risk, pest infestations and preventative measures
- How digital pest management tools align with changing demands in the food industry and food regulatory environment

Steven Sklare
President
The Food Safety Academy

Scott Broaddus
Business Development Lead
Bayer Digital Pest Management

John Moore
Director of IPM, Entomology
FSS
8:30 - 8:35 am  
Chair’s Welcome Remarks

Cloeann Durham  
North America VP of Quality, Safety and Environmental  
The Coca-Cola Company

8:35 - 9:10 am

A Culture of Food Safety
- Assessing employee understanding of food safety goals and priorities for the company
- Building a food safety culture across the supply chain
- Understanding the role of management to ensure compliance within teams
- Ongoing training and education to achieve best results
- Aligning organization’s vision, values, people systems for long term adoption

Robin Forgey  
Director of Food Safety and Quality Assurance  
Costco Wholesale

9:10 - 9:45 am

Regulator Keynote: USDA Food Safety and Inspection Service Updates
- Overview of Mission and Field Operations
- Overview of Public Health Information System
- Advances in Collecting and Analyzing Inspection Data
- Adulterated Products Module
- Advances in Outbreak Detection and Traceback

Philip Bronstein  
Assistant Administrator  
Office of Field Operations  
USDA-FSIS

ROOM 1 CHAIR
Cloeann Durham  
North America VP of Quality, Safety and Environmental  
The Coca-Cola Company

ROOM 2 CHAIR
Kimberly Coffin  
Global Technical Director – Supply Chain Assurance  
Lloyd’s Register
<table>
<thead>
<tr>
<th>Time</th>
<th>Session Title</th>
<th>Speakers</th>
</tr>
</thead>
</table>
| 9:50 - 10:25 am | **Building Quality Culture into the Core of Your Company in a Brand New Industry** | Grace Varga  
VP, Global Quality Assurance  
Canopy Growth |
| 9:50 - 10:25 am | **Food Safety Risk Factors to Consider**                                    | Takashi Nakamura  
VP Food Safety  
Del Monte Fresh |
| 9:50 - 10:25 am | **Pre-Arranged One-to-One Meetings**                                         |                                                                         |
| 10:25 - 11:30 am | **Building Cohesive Food Safety Culture at All Levels of Operations**        | Sarah Blackmon  
Sr. Director, Supplier Quality & Safety  
Chick-fil-A  
David Monk  
Director of Restaurant Food Safety  
Chick-fil-A |
| 11:35 am - 12:10 pm | **How to Assure Success in Companywide Food Safety Initiatives**            | Lee Perry  
VP Global Quality and Food Safety  
Archer-Daniels-Midland |
12:15 - 12:50 pm  **Bridging the Gap Between Food Safety Cloud Solutions and Handheld Devices**
- As the smarter era of food safety continues to evolve, more and more companies are digitalizing their food safety systems
- Food safety systems are becoming easier to use, deploy, and easier to scale our ability to manage risk and deploy resources will change
- We’ll cover a unique example of deploying sanitation monitoring, from production enabled devices to a digital environment

**Joe Heinzelmann**  
Director of Business Development  
NEOGEN

12:15 - 12:50 pm  **Recipes for Success: Using Tablets to Achieve Quality and Safety Goals**
- Leveraging QR codes to ensure food and operator safety
- Training frontline operators
- Capturing data using digital forms and checklists
- Real-time access to operational data
  … and much more

**Kiley Becker**  
Standard Work Consultant  
Dozuki

12:50 - 1:50 pm  **LUNCH-AND-LEARN ROUNDTABLE DISCUSSION**
Themed lunches are sponsor- or delegate-led roundtable discussions on specific industry issues and challenges during Day Two'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:

**Minimizing the Risk of Campylobacter and Salmonella with Rapid MALDI-TOF**
- Colleen Denholm  
  Regional Business Manager  
  Bruker

**Supply Chain Risk: Managing Your International and Domestic Supplier Approval Programs**
- Mike Flot  
  Sr. Director of Food Safety and Quality  
  Claremont Foods

**Future-Proofing Governance in an Agile Environment**
- Anne Kraus  
  VP Global Quality & Food Safety  
  E&J Gallo Winery

**How Product Innovation Can Increase Transparency**
- Lisa Thorsten  
  VP Research & Development & Corporate Quality Assurance  
  Zentis
**1:50 - 2:25 pm**

**The Next Generation — The Key to Food Safety Sustainability**
- Who are the next generation of food safety professionals? Are we attracting and developing the talent we are going to need as an industry?
- Discussing how broadly speaking COVID-19 has changed the way people think about their work-life goals with a particular focus on what has changed for FSQ professionals
- Demonstrating that Food Safety, Food Quality, Food Defense, and Food Compliance is about fit and attitude. You must find the right individuals and keep them engaged and committed
- Illustrating and embracing from a century of examples how change in the universal constant of our profession, which also makes it the catalyst that drives us to always do better
- Walking through how we build and support our FSQ team with takeaways other companies incorporate into their own training, development, and mentoring programs

**Jennifer Weekes**  
Sr. Director Food Protection  
Lamb Weston

**1:50 - 2:25 pm**

**Innovation with a Purpose: Tackling Food Safety with Technology**
- Discussing new technologies in the food supply chain and how they can improve current business operations linked to food safety and quality
- Learning about the impact technology has had in recent years and how it will continue to transform operations in the future
- How to work in a way that best combines human capabilities with technology

**Jonathan Fischer**  
Group VP for Food Safety, Quality & Regulatory  
HP Hood

**2:30 - 3:15 pm**

**Panel: What Does the Future of Food Quality and Safety Look Like?**
- Understanding and incorporating evolving consumer expectations into our long-term thinking
- Moving from reactive to proactive strategies in our approach to Risk Management
- Surveying and charting a course through the changing technology landscape becoming available to us
- Grappling with digitization of our analog processes and documentation
- Taking the long view on the leadership tools and tactics we should embrace for the future

**Cindy Jiang**  
Sr. Director, Global Food Safety Risk Management  
McDonald’s

**Ana Fonseca**  
Head of Quality and Food Safety  
Danone

**Kerry Bridges**  
VP of Food Safety  
Chipotle Mexican Grill

**Jennifer Weekes**  
Sr. Director Food Protection  
Lamb Weston

**Cloeann Durham**  
North America VP of Quality, Safety and Environmental  
The Coca-Cola Company

**2:30 - 3:15 pm**

**BREAKOUT ROOM 1**  
**QUALITY & SAFETY**

**BREAKOUT ROOM 2**  
**COMPLIANCE**

**3:15 - 3:20 pm**

**Chair’s Closing Remarks**