



NORTH AMERICAN
FOOD SAFETY
& QUALITY
NAFS21

September 28-29, 2021 | Westin Chicago North Shore | Chicago, IL | foodsafetyna.com

AGENDA

SEPTEMBER 27, 2021

6:00 - 7:00 pm



SEPTEMBER 28, 2021

7:15 - 8:05 am

Registration and Breakfast

8:00 - 8:05 am

Chair's Welcome Address



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

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



Carletta Oton
VP Product Assurance,
Risk and Security
Amazon



Jeff Edelen
VP Food Safety
& Quality
Whole Foods Market

8:50 - 9:25 am

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

9:30 - 10:05 am

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

10:05 - 11:45 am

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

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



Lloyd's
Register

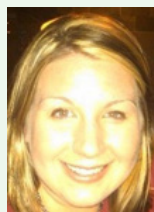
11:50 am - 12:25 pm

**WORKSHOP
BREAKOUT
ROOM 1**

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



Amanda Torbett
*Sr. Account
Executive
TraceGains*

11:50 am - 12:25 pm

**WORKSHOP
BREAKOUT
ROOM 2**

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



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

Asma Baig
Corporate Quality Compliance Manager
Bellisio Foods

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

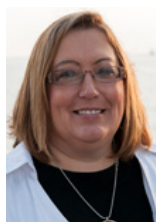


CORNERSTONE[®]
FLOORING
seamless durability



Michele Fultz
Director of
Manufacturing
Cornerstone Flooring

Building efficiencies with Co-Manufacturing /Co-Packaging

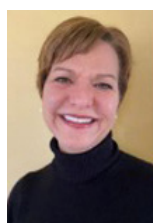


Kathleen Wybourn
Director, Food
& Beverage
DNV Business
Assurance USA Inc.

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



CHEMICAL CO.
Providing Creative Solutions



Kara Baldus
Food Safety
Program Manager
Hydrite

Best Practices in Corrective & Preventive Action



DYNAMIC BLENDING
SIMPLE CONTRACT MANUFACTURING



Rob Skillicorn
VP of Quality
Dynamic Blending

Structure Level Training for a QA Department

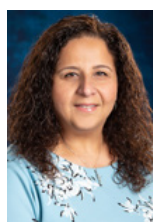


Tom Miller
Sr. Director Food
Safety & Quality
John Soules Foods

Cultivating Authentic FSQA Cultures



Little Caesars



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

The Drive for Trust in A Pandemic World



George Gansner
Sr. Director CTTS
NSF International

**How A Low-Cost Traceability Solution
Can Help You Meet the Upcoming
FSMA 204 Traceability Law**



Vanessa Grondin
VP, Global Strategy
– CPG Division
OPTTEL Group

**Leveraging Your Cold Chains
to Reduce Risk**

TERRITORY



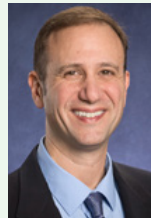
Frank Curto
Sr. Director of Food Safety
& Regulatory Affairs
Territory Foods

2:05 - 2:40 pm

**BREAKOUT
ROOM 1**
QUALITY
& SAFETY

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



Arnie Sair
Head of Global
Quality & Food Safety
Bunge

2:05 - 2:40 pm

**BREAKOUT
ROOM 2**
COMPLIANCE

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**



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?



Jennifer Eng
Of Counsel
Polsinelli PC



Suzanne Bassett
Associate
Polsinelli PC

2:45 - 3:20 pm

**WORKSHOP
BREAKOUT
ROOM 2**

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



Kari Hensien
President
RizePoint



David Black
Product Manager
RizePoint

3:25 - 4:35 pm

Pre-Arranged One-to-One Meetings

3:25 pm – 3:45 pm: Meeting Slot 5 / Networking

3:50 pm – 4:10 pm: Meeting Slot 6 / Networking

4:15 pm – 4:35 pm: Meeting Slot 7 / Networking

4:40 - 5:15 pm

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?

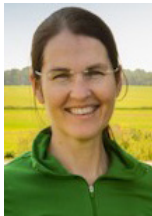


Sherry Williamson
VP, Global Quality
and Food Safety
Kellogg's

5:15 - 6:00 pm

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



Lone Jespersen
Principal and
Founder
Cultivate Food Safety



Marie Tanner
Former
SVP, Quality
Dairy Farmers
of America



Laura Dunn Nelson
VP Food Safety
and Global Alliances
Intertek Alchemy

6:00 - 6:10 pm

Chair's Closing Remarks



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

6:10 - 7:15 pm



SEPTEMBER 29, 2021

7:15 - 8:20 am

Registration and Breakfast

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 measure
- How digital pest management tools align with changing demands in the food industry and food regulatory environment

**BREAKFAST
WORKSHOP
BREAKOUT
ROOM 2**



Scott Broaddus
Business
Development Lead
Bayer Digital
Pest Management



Steven Sklare
President
The Food Safety Academy



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

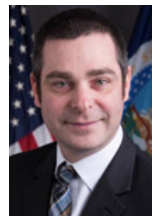


Robin Forgey
Director of Food Safety
and Quality Assurance
Costco Wholesale

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



Lloyd's
Register



Kimberly Coffin
Global Technical Director
– Supply Chain Assurance
Lloyd's Register

9:50 - 10:25 am

**BREAKOUT
ROOM 1**
QUALITY
& SAFETY

Food Safety Risk Factors to Consider

- Identifying health and safety risk factors most commonly present today
- How to configure work environment to minimize exposure to threats
- Reviewing training needs, procedures, and protocols to combat risks
- Collaborating across departments to develop a crisis management and emergency prevention program
- Important areas of focus?



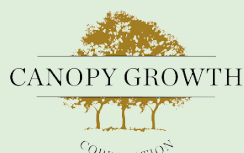
Takashi Nakamura
VP Food Safety
Del Monte Fresh

9:50 - 10:25 am

**BREAKOUT
ROOM 2**
COMPLIANCE

Building Quality Culture into the Core of Your Company in a Brand New Industry

- Sharing unique challenges of a new industry and overcoming the challenges involved in building a quality culture
- Discussing the different types of testing and how to enforce these as an essential element of business practice
- Establishing clear procedures for quality standards by using creative collaboration across all departments



Grace Varga
VP, Global
Quality Assurance
Canopy Growth

10:25 - 11:30 am

Pre-Arranged One-to-One Meetings

10:30 am – 10:50 am: Meeting Slot 8 / Networking

10:55 am – 11:15 am: Meeting Slot 9 / Networking

11:35 am - 12:10 pm

**BREAKOUT
ROOM 1**
QUALITY
& SAFETY

Building Cohesive Food Safety Culture at All Levels of Operations

- Looking at the importance of establishing a culture of food safety and how it impacts consumer perspective
- Collaborating and integrating across departments to ensure consistent emphasis on safety and quality
- Discussing common problems that may arise when implementing this change and how to navigate that
- What are some key areas to focus on?



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

**BREAKOUT
ROOM 2**
COMPLIANCE

How to Assure Success in Companywide Food Safety Initiatives

- **Executive Support:** Ensuring Leadership in Food Safety and Quality
- **Org Design:** Organizing the Quality Function to Facilitate Food Safety and Quality
- **Established Culture:** A Proactive, Standardized Food Safety and Quality Focus



Lee Perry
VP Global Quality and
Food Safety
Archer-Daniels-Midland

12:15 - 12:50 pm

**WORKSHOP
BREAKOUT
ROOM 1**

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

**WORKSHOP
BREAKOUT
ROOM 2**

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

DOZUKI



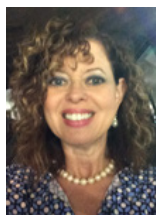
Kiley Becker
Standard Work Consultant
Dozuki

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



E&J Gallo Winery



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

**BREAKOUT
ROOM 1**
QUALITY
& SAFETY

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

**BREAKOUT
ROOM 2**
COMPLIANCE

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



Kerry Bridges
VP of Food Safety
Chipotle Mexican Grill



DANONE
ONE PLANET. ONE HEALTH



Ana Fonseca
*Head of Quality
and Food Safety*
Danone



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

3:15 - 3:20 pm

Chair's Closing Remarks



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