



NORTH AMERICAN
FOOD SAFETY
& QUALITY
NAFS22

September 27-28, 2022 | Westin Chicago North Shore | Chicago, IL | foodsafetyna.com

AGENDA

SEPTEMBER 26, 2022

6:00 - 7:00 pm



SEPTEMBER 27, 2022

7:00 - 7:45 am

Registration and Breakfast

7:45 - 7:50 am

Opening Remarks and Important Announcements

7:50 - 8:00 am

Chair's Welcome Address



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

8:00 - 8:35 am

A "One Team" Global Approach to Food Safety

- Walmart has set a goal to become a regenerative company—one that places nature and humanity at the center of our business
- Our approach to food safety exemplifies this strategy as we seek to go beyond compliance and work collaboratively with others to strengthen food safety systems
- Science based food safety is universal. Working as one global team positions us to enhance the safety of food around the world confidently and consistently
- One case study will be shared – the redesign of our Private Brand food safety program including the Product Design Hazard Analysis (PDHA) approach; there is a positive outcome both for our suppliers, and for our customers and members in increasing the confidence that we have in our supply chain



Sara Mortimore
Global VP, Food Safety Compliance
Walmart

8:35 - 9:10 am

Developing Smarter Capabilities to Understand, Anticipate, and Prevent Food Safety Risk

- Offering an overview of the analytics and data modeling that Starbucks Food Safety and Quality Assurance (FSQA) teams use to achieve excellence in their day-to-day operations
- Demonstrating the value of leveraging business metrics to anticipate and mitigate FSQA risk factors
- Illustrating the transformative power of listening and coaching – versus simply auditing and inspecting – to drive both employee engagement and positive FSQA outcomes



Tom Wiester
*VP, Global Food Safety
& Science Affairs
Starbucks*

ROOM 1 CHAIR



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

ROOM 2 CHAIR

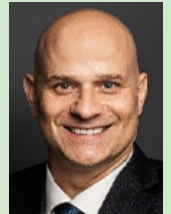


Kimberly Coffin
*Global Technical Director –
Supply Chain, Customized Assurance
LRQA*

ROOM 3 CHAIR



ReposiTrak



Paul Damaren
*Executive Partner
Repositrak*

9:15 - 9:50 am

BREAKOUT ROOM 1 FOOD QUALITY

Digital Solutions to Mitigate the Food Safety Challenges in a Global Supply Chain

- Recognizing the ever-changing environment and the myriad of challenges that food producers face globally every day, there is an urgent need for tech-enabled risk-based approaches to mitigate these risks to the enterprise
- This presentation provides an overview of how PepsiCo navigates this ever-changing environment as a business currently operating in nearly 200 countries with an expanding portfolio that includes everything from its billion-dollar brands such as Lay's Chips and Pepsi-Cola
- Learn about how this multinational company reduces food safety, quality and regulatory risks to the enterprise by leveraging digital solutions to mitigate the food safety challenges in a global supply chain
- The presentation will also include some case studies demonstrating specific examples of how PepsiCo is leveraging existing digital capabilities and also cultivating the ingenuity of our people to ideate, create & implement digital based solutions as we aspire to be Faster, Stronger & Better in the marketplace



PEPSICO



Mahir Bhagia
*VP Global Food Safety
PepsiCo*

9:15 - 9:50 am

BREAKOUT ROOM 2 FOOD SAFETY

How to Best Anticipate and Prevent Food Safety Emerging Risks?

- What do we mean when we talk about emerging food safety risks, and why are they at stake?
- Building our FSQ team's ability to identify and mitigate potential emerging issues before they develop into full-blown business challenges
- Making the business case that proactive strategies may require additional resources and new approaches, but their ROI is better than reactive responses to pain point
- Offering key examples and best practices of levers to strengthen risk anticipation
- Providing a future perspective on an integrated risk anticipation model, allowing for true risk anticipation and prediction



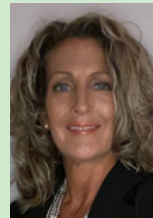
Monique Pellegrino
VP, Chief Food Safety Officer
Danone

9:15 - 9:50 am

BREAKOUT ROOM 3 COMPLIANCE

A One Compliance Approach: Using FSQA Learnings to Maintain Effective Compliance Programs

- Do your compliance programs have the same robustness as your FSQA programs?
- An effective compliance program means the capacity to improve and evolve
- Sharing the lessons, we have learned and how our programs have evolved
- Demonstrating how food safety, worker safety, and other compliance programs intersect



Dina Furness
Sr. Director FSQA
Technical Services
Tyson Foods

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

Revolutionize Your Supply Chain with the Network Effect

Today's challenges can no longer be managed by a linear supply chain model. Meeting customer expectations for customized, sustainable products and fast deliveries in the midst of major disruption demands a different approach.

- Mastering ingredient data is key to managing the evolving supply chain
- Networked ingredients make that data visible, actionable, and shareable as your partnerships become more complex
- Leverage the shared language of networked ingredient data to take time and complexity out of your co-manufacturing relationships



Gary Illes
SVP of Marketing
and Business
Development
TraceGains



Paul Bradley
Sr. Director
of Product
Marketing
TraceGains

11:40 am - 12:15 pm

**WORKSHOP
BREAKOUT
ROOM 2**

Creating a Culture of Quality and Food Safety Throughout your Supply Chain

In this presentation, Mark Earnest, Vice President of Quality Assurance at Captain D's joins Keith Cole of CMX to show how Captain D's QA team has created a culture of quality and food safety throughout their supply chain by providing clear expectations and employing the CMX1 Platform to automate their workflows and ensure their processes are followed. Together, they cover:

- An overview of Captain D's, its quality and safety programs, and its global supply chain strategy
- Captain D's journey toward automating supplier onboarding, training, certification, and ongoing quality monitoring
- How Captain D's has embraced digital transformation for product lifecycle management, product evaluations, incidents, and recall management
- The ROI and impact of digital on the business
- Future plans for digital transformation



Mark Earnest
VP of Quality Assurance
Captain D's



Keith Cole
VP
CMX

11:40 am - 12:15 pm

**WORKSHOP
BREAKOUT
ROOM 3**

How Can You Protect Your Brand and Ensure Your Product Specifications are Being Achieved Each Day?

Once product specifications are defined, the real work begins. How can you protect your brand and ensure your product specifications are being achieved each day?

Come and hear from actual customers and professionals as to how Share-ify is changing the way businesses enforce brand standards. The product inspections platform Share-ify's Ver-ify™ assists companies with product inspections at receiving and shipping. Whether these are finished goods inspections or materials inspections, Ver-ify helps QC Associates quickly evaluate product for compliance. Share-ify's Ver-ify™ can be used to evaluate any product but has additional features to evaluate fresh produce, which includes USDA grading standards layered with a customer product specification. Hear from actual customers and learn how companies are:

- Elevating their brand standards
- Achieving the savings and operational benefits that pay for themselves
- Training associates and improving department culture



Dorn Wenninger
SVP of Produce
UNFI

Gary Campisi Consulting



Gary Campisi
President
Campisi Produce Consulting



Angela Nardone
Chief Operating Officer
Share-ify

12:20 - 12:55 pm

**BREAKOUT
ROOM 1
FOOD QUALITY**

Supplier Risk Management and Building Quality Culture within New Integrations:

- How do you establish, nurture, and grow a culture of Quality in the midst of organizational disruption and transformation?
- Understanding that while change starts at the top, it needs to be built from the ground up
- Discussing how suppliers fit into the larger conversation of both risk management and Quality Culture during M&A activity



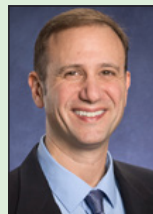
Carolyn Nguyen
VP Global Quality
Mondelēz International

12:20 - 12:55 pm

**BREAKOUT
ROOM 2**
FOOD SAFETY

Industry 4.0, Digitalization and the Future of Food Safety

- Current Quality and Food Safety challenges in the industry
- Why digitalization is inevitable
- Enhanced food safety performance through digitalization
- Creating a digital transformation strategy
- Challenges and learnings to consider with your digitalization strategy



Arnie Sair
*Head of Global Quality
& Food Safety*
Bunge

12:20 - 12:55 pm

**BREAKOUT
ROOM 3**
COMPLIANCE

Case Study: The Leadership Involved in Transforming a Growing Business in a New Industry

- Offering an overview of Curaleaf, a leading medical and wellness cannabis operator serving 350K+ registered patients in 23 states
- Understanding some of the unique challenges and opportunities involved in this new industry
- How has strong leadership shaped our story so far?
- Showcasing best practices to build an FSQ team from the ground up while undergoing steady expansion
- What can other businesses take away from our experience and example so far?



Antoinette Duncan
Sr. Quality Assurance Director
Curaleaf

12:55 - 1:55 pm

LUNCH-AND-LEARN ROUNDTABLE DISCUSSIONS

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

**Risk Management and Its Impact
on Quality Management Systems**



Mike Calderon
*Director of Quality Assurance
& Food Safety*
Aldi

**Understanding Allergens
– A Regulatory and Compliance View**



Miranda Hooker
*Specification & Regulatory
Compliance Manager*
Bellisio Foods

Asma Baig
Corporate Compliance Manager
Bellisio Foods

**Environmental Monitoring
in Food Safety and Quality**



Justine Reynolds
*VP, Food Safety
& Quality Assurance*
Camerican International

**No Time for Down Time:
How Anti-Microbial Floor and
Wall Solutions Help Keep You
Up and Running**



CORNERSTONE[®]
FLOORING
seamless durability



Michele Fultz
Director of
Manufacturing
Cornerstone Flooring

**Contamination Detection: What Does
the Future of Technology Look Like?**



Sonny Brar
Global VP of Food Safety,
Quality Assurance and
Occupational Health &
Safety
Fiera Foods

Tech-Enabled Traceability: Preparing for FSMA 204 and More



FoodLogiQ[®]



Julie McGill
VP Supply Chain
Strategy & Insight
FoodLogiQ



Sarah Blackmon
Supplier Quality &
Safety, Supply Chain
Chick-fil-A

**Integrate Sustainability Without
Changing Your Procedures**

LABPLAS



Samar Corbani
Business
Development
Manager
LABPLAS

**How Do We Cultivate Authentic
Food Safety and Quality Culture?**



Ray Kosmicki
VP of Food Safety
Quality and Regulatory
Prinova Group

**Our Great Asset
- The Impact of Turnover
on Food Safety Performance**



Scott King
VP of Food Safety
PSSI

**Will your Approach to QA/QC
in an Emerging World of
Sustainability be Enough?**



STARBUCKS[®]
Andy Corlett
VP, Product Safety
& Quality
Starbucks

**Supply Chain Resiliency in a
Riskier World**



Heather Waelterman
VP Quality &
Regulatory Affairs
The Honest Kitchen

1:55 - 2:30 pm **Leveraging People, Processes, and Systems to Ensure Food Safety and Quality Across a Global Supply Chain**

- How does Restaurant Brands International manages food safety and quality to ensure high standards across supply chains that stretch around the world?
- Illustrating how RBI uses systems and processes to allow better control and discipline implementing global standards
- Describing successful approaches to ensure the right balance between growth and control
- Discuss strategies and challenges to continuously upgrade our standards ahead of emerging threats and effectively rollout globally



Diego Beamonte
VP Quality Assurance
Restaurant Brands International

2:35 - 3:10 pm

Unified QMS: Towards Predictive Quality

Leading Food & Beverage companies are modernizing Food Safety & Quality with solutions that allow them to evolve their approach from reactive, to preventative and ultimately a predictive approach. This presentation will review some of the enablers for such a vision. We will address unifying assurance & control to have end-to-end visibility on Quality information. Secondly, we'll discuss the creation of a single source of truth of master data, such as material specifications, material transactions and suppliers within such a solution. Finally, we'll illustrate how a roadmap to predictive Quality can be implemented using some examples.

1. How cloud-based solutions can unify Quality Assurance and Quality Control
2. How modern QMS can unify data from PLM and ERP systems
3. How a Unified context for Quality data enables predictive Quality

**WORKSHOP
BREAKOUT
ROOM 1**



Geert van Kempen
Head of Food & Beverage Strategy
Veeva Systems

2:35 - 3:10 pm

Supplier Quality Management: How Ceres Uses Ignite by RizePoint to Fully Automate Programs and Reduce Risk in as Little as 30 Days

Are you still managing your supplier quality management program through emails and hard drives and spreadsheets? Learn how Ceres is helping food producers go from reactive to proactive by automating their supplier quality programs using Ignite by RizePoint. Clients are seeing dramatic reductions in risk and increased transparency in as little as 30 days. Join this session to see how you can too.

**WORKSHOP
BREAKOUT
ROOM 2**



Karl Kolb
President
Ceres
Certifications
International



Kari Hensien
President and
CEO
RizePoint

2:35 - 3:10 pm

**WORKSHOP
BREAKOUT
ROOM 3**



Plex Production Monitoring: The Path to Smart Manufacturing and Next Generation FSQ

The Plex Smart Manufacturing Platform unites 4.0 technologies to deliver key capabilities:

- Connect people, systems, machines, and supply chains
- Automate business processes
- Analyze what matters most to drive more informed decision-making
- Track data from the plant floor to the top floor



Bob Combs
Principal
Solutions
Engineer
*Plex, a Rockwell
Company*



Gerry Abbey
Product
Marketing
Manager
*Plex, a Rockwell
Company*

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

FDA Regulatory Update: Moving from Outbreak to Prevention

- Whole Genome Sequencing has revolutionized CDC and FDA disease attribution capabilities. With better detection comes more outbreaks.
- The FDA is developing prevention strategies for food categories with recurrent attribution to disease. These prevention strategies are an opportunity for all stakeholders to focus on prevention in that category.
- The FDA is ramping up to conduct Root Cause Analysis following foodborne illness outbreaks. Our reports will communicate what we learn to help firms prevent a recurrence.



Mark Moorman
Director, Office of Food Safety
FDA

5:05 - 5:40 pm

The New Era of Food Safety Needs a Great Team with Strong Leadership

- Demonstrating that even before the global pandemic, people have always been the catalysts of change and the difference-makers in every aspect of our business, and especially when it comes to Food Safety, Quality, and Compliance
- How do you identify, support, and develop the future leaders of your organization to carry on the FSQ values your company is built upon?
- Mobilizing the unique culture of our team to embracing transformation and fresh perspectives while holding onto the best of what has always driven positive outcomes in turbulent times
- Creating a framework that encourages all employees to unlock their potential personally and professionally
- What should we be thinking and doing right now as leaders to make sure our people and our organizations are ready for the 'New Normal' of work?



Sean Leighton
Global VP of Food Safety,
Quality, & Regulatory
Cargill Inc.

5:40 - 5:50 pm

Chair's Closing Remarks



Spir Marinakis
VP of Food Safety, Quality Assurance,
Technical Services & Sanitation
Maple Leaf Foods

5:50 - 7:15 pm

Drinks Reception



SEPTEMBER 28, 2022

7:30 - 8:25 am

Registration and Breakfast

7:45 - 8:20 am

BREAKFAST WORKSHOP BREAKOUT ROOM 2

Artificial Intelligence and Its Potential for Risk Prevention

- Emerging risks have become more frequent in the last few years, reducing consumers' trust in the food supply chain. To prevent food recalls and protect consumers' health, it is essential to be able to predict emerging food risks
- The workshop will shed light into the value of predictive analytics for the food industry and how emerging risks can be predicted by combining experts' knowledge, big data on the global supply chain, and AI
- A real use case for predicting risks by using AI will be presented, along with the benefits of adopting a prediction approach
- A Return of Investment (ROI) analysis will also be presented to identify the business value of integrating predictive analytics in the food safety processes of a food company



Giannis Stoitsis
Partner & CTO
Agroknow

7:45 - 8:20 am

BREAKFAST WORKSHOP BREAKOUT ROOM 3

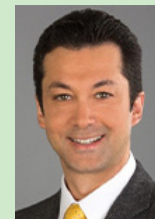
Quality and Productivity Improvement Through Food Processing Optimization: Reduce Time to Market While Bolstering your Quality Assurance Practices

This presentation will demonstrate how process control solutions assist F&B companies in achieving their food safety and quality objectives while improving their productivity. The topics of discussion will be:

- Implementation of preventative controls as a measure of process control
- Why choosing the wrong processing parameters affects products and productivity
- How to eliminate processing inefficiencies using process control solutions
- How to maximize productivity and reduce time to market using process control solutions



Emmanuel Onuoha
Customer
Success Manager
Novolyze



Kiano Manavi
Consultant
Novolyze

8:25 - 8:35 am

Chair's Welcome Remarks



Spir Marinakis
VP of Food Safety, Quality Assurance,
Technical Services & Sanitation
Maple Leaf Foods

8:35 - 9:10 am

Technology, Digital Transformation and the Future of Quality and Food Safety

- How is technology changing the way we think about the manufacture of food and beverages?
- Illustrating the make-or-break power of data to let you see where to focus your efforts in real-time
- Making the business case that driving food safety, quality and compliance as well as meeting the needs of the customer necessitates an investment into digital quality, and that a failure to keep ahead of the curve will see our competitors pass us by.
- Walking through real-world examples of how the digital transformation is making a lasting impact on day-to-day operations, our strategic capabilities, and the culture.



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

9:10 - 9:45 am

The New Frontier for Food Safety in Produce: Data Driven Analytics and Insights Enhancing Traceability and Food Safety Programs

- Discussing how the \$8B growth in sales of fresh produce from 2019 to 2021 is driving our industry to innovate and modernize while nurturing consumer confidence in FSQ from seed to feed
- How are data-driven analytics and insights creating a step change in traceability and food safety programs? What is involved in building, maintaining, and continually improving these new capabilities?
- Working with our partners up and down the value chain from field to fork to share data and KPIs, maintain 100% traceability, comply with FSMA 204, and always seek to improve safety, quality, and the consumer experience
- Creating a culture of inclusivity and diversity that delivers on our values and empowers us to do better and be better as we provide a healthy and well-balanced source of food to the public



Takashi Nakamura
*VP, Corporate R&D
and Food Safety
Fresh Del Monte*

ROOM 1 CHAIR



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

ROOM 2 CHAIR



Kimberly Coffin
*Global Technical Director –
Supply Chain, Customized Assurance
LRQA*

ROOM 3 CHAIR



ReposiTrak



Paul Damaren
*Executive Partner
Repositrak*

9:50 - 10:25 am

BREAKOUT ROOM 1 FOOD QUALITY

Raw Material Quality Management: Keeping Food Safe Throughout the Supply Chain

- Discussing some of the common challenges applying and bringing our internal FSQ best practices to external partners and suppliers locally, regionally, nationally, and internationally
- An ounce of prevention is worth a pound of cure: Demonstrating that proactive measures are the only effective approach to keep chemical contaminants out of our ingredients and products
- How have our strategies evolved over time, and which factors are driving that change?
- Offering key lessons learned from the world's largest food and beverage company that can be applied to any business that procures raw materials from third parties



David Clifford
Director Food Safety
Nestlé USA

9:50 - 10:25 am

BREAKOUT ROOM 2 FOOD SAFETY

Data-Driven Food Safety Risk Management

- Examining the “why?” of food safety risk management
- What internal and external data can be leveraged, and how do we get it?
- How to extract insights and intelligence from the data to drive positive change
- What is the senior leader's role to elevate food safety practice and mitigate risks?



Karleigh Bacon
Director, US Supply Chain
Food Safety, Science, and Regulatory
McDonald's Corporation

9:50 - 10:25 am

BREAKOUT ROOM 3 COMPLIANCE

Innovation, Implementation, and Management of Inspection at the Food Safety Inspection Service

- Describe how the Food Safety and Inspection Service protects public health by preventing contamination and limiting foodborne illness from FSIS regulated meat, poultry, and processed egg products
- Discuss the Agency's data-driven approach to inspection systems, policies, and use of technology
- Discuss how FSIS promotes industry's development and adoption of innovative technology and processes that advance food safety goals



Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE



Paul Kiecker
Administrator of the Food Safety
and Inspection Service
USDA-FSIS

10:25 - 11:15 am

Pre-Arranged One-to-One Meetings

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

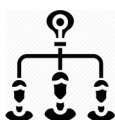
10:55 am – 11:15 am: Meeting Slot 9/Networking

10:45 - 11:15 am

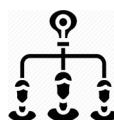
INTERACTIVE THINK TANKS

During the Day Two Morning Networking Break there will be three different ‘Interactive Think Tank’ areas set up in the Exhibition Hall. These are informal and unmoderated networking opportunities for like-minded attendees to get together in small groups to brainstorm and discuss issues of common interest. Icebreaking questions and topics of possible conversation will be provided but are by no means mandatory.

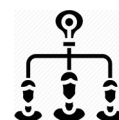
INTERACTIVE THINK TANK
Technology Challenges and
Opportunities Shaping the
Future of Food



INTERACTIVE THINK TANK
Workforce Challenges and
Opportunities Shaping the
Future of Food



INTERACTIVE THINK TANK
Compliance Challenges and
Opportunities Shaping the
Future of Food



11:20 am - 11:55 am

Panel: Food Safety, Quality, and Compliance for Retailers

- Discussing how evolving consumer and regulatory expectations on a global level are shaping the way we do business
- What are some of the unique aspects and challenges retailers face when operating their supply chains?
- How should we best monitor and verify that our supply chains are visible, traceable, and compliant?
- Collaborating with suppliers on written Preventive Controls safety plans
- Creating a feedback system based on metrics to monitor supply chain health and performance
- Understanding In-store food safety must-do's to control and eradicate food borne pathogens
- Walking through recall plans and supply chain mobilization: How are these prepared ahead of time to be effective and efficient when needed?



Nicole Wakeham
Head of Operations
Food Safety NA
Amazon



Robin Forgey
Director,
Food Safety and
Quality Assurance
Costco Wholesale



Howard Popoola
VP – Corporate
Food Technology
and Regulatory
Compliance
Kroger



Jeff Edelen
VP Food Safety
& Quality
Whole Foods Market

12:00 - 12:35 pm

Tackling Digitalization and Standardization in Environmental Monitoring

- Neogen® has been digitalizing food safety environmental monitoring programs (EMP) for years and has seen best practices in both highly standardized organizations and those looking to take the next step
- Organizations are seeing major improvements in standardization in highly complex manufacturing environments. Digitalizing these areas is helping improvements in human capital aspects such as time to onboard, workload management, and efficiency
- Lastly, we'll review some key product improvements within Neogen Analytics, and show how new data elements contribute to the promise of big data in food safety through aggregated product testing module

**WORKSHOP
BREAKOUT
ROOM 1**



Joe Heinzelmann
Director of Food Safety
Digital Solutions
Neogen

12:00 - 12:35 pm

Capturing First Mile Data: How to Easily Onboard Your Suppliers for True End-to-End Traceability

- FSMA 204 and future global trade regulation is mandating lot and item tracing as the solution to mitigate risks in food safety
- Food transformers, retailers and QSRs will be held responsible for producing records of the entire supply chain leading items to their establishments, from their source
- However, original growers, herders, and fisheries are rarely equipped for standardized lot or item creation, enabling the capture of essential origination data
- Source by Mojix is the first platform and app entirely focused on bridging this information gap, making it easy for field workers to create lot and item IDs and digitize their production at the source
- Through this process, Source also aims to reduce waste and improve operational processes throughout

**WORKSHOP
BREAKOUT
ROOM 2**



Dan Doles
President and
Chief Executive
Officer
Mojix



Chris Tague
Business
Solutions
Director
Mojix

12:00 - 12:35 pm

**WORKSHOP
BREAKOUT
ROOM 3**

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



Sandra Johnson
Sr. Director of Operations
SGS North America

12:35 - 1:35 pm

LUNCH-AND-LEARN ROUNDTABLE DISCUSSION

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

Managing Progression and Opportunities When Your Team is Spread Thin



Tanushree Shah
Quality Assurance and Regulatory Manager
AAK

FSQA and Brand Strategy: Leveraging One to Build the Other



Matthew Mitchell
Director of Quality and Food Safety
Applegate

Global Food Safety Culture. How to Bridge the Multi-Cultural Challenges?



Hiba Kakish
Director Global FSQA
Little Caesars

Improving our Food Safety Culture with Front-Line Workers



Bryce Hughes
Director of Quality Assurance
Niagara Bottling

Food Safety Recall Situations and Preparedness



Dinesh Babu
VP of Food Safety and Compliance
Revol Greens

QSR Nutritional Claims Regulations: Challenges and Opportunities



Norma Gonzalez
International QA Manager
Church's Chicken

1:35 - 2:10 pm

BREAKOUT ROOM 1 FOOD QUALITY

Fireside Chat: FSQ Leadership is About Connecting Expertise with Experience, Theory with Reality

- Making the point that Food Safety and Quality only works when employees understand how it fits into their day-to-day working lives in a way that is meaningful for them
- Translating the science and theory of Food Safety and Food Quality into Food Culture that is everyone's responsibility and everyone's shared success
- Putting yourself in the place of a shopfloor employee: How much of your time do you spend thinking about FSQ, and how do you want FSQ's requirements, expectations, and necessities communicated to you so that you will think and work with Food Safety in mind at all times?
- Exploring change management, training, coaching, motivational tools, team building, and employee engagement that makes the difference based on my own experience as a plant manager
- How do you keep it fresh and relevant all year long, and year after year? What can you say and do that will make this content resonate and matter to every worker on every shift?



Heidi Saunders
Chief Quality Officer – Global
Quality and Food Safety
C.H. Guenther & Son

1:35 - 2:10 pm

BREAKOUT ROOM 2 FOOD SAFETY

Alternate Sourcing and the New Supply Chain

- SK Food Group has adapted to the new supply chain constraints with the launch of its alternate sourcing strategies for its raw materials and components
- Our approach has instituted a risk-based process to determine raw materials in most jeopardy
- Leveraging and utilizing cross-functional teams and scientific data to support your sourcing approach
- Maintaining Food Safety through sustainable, agile sourcing



Meghan Stevenson
Director
Supply Chain QA
SK Food Group

1:35 - 2:10 pm

BREAKOUT ROOM 3 COMPLIANCE

Understanding Regulations in the Food Industry

- Understanding food safety regulations and applying practical standards and processes in the food industry
- Regulatory compliance, preparedness, and inspections
- Mitigating risk, brand protection and preventing contamination and foodborne illness risk
- How to best enforce regulatory standards and enhance food safety compliance and culture within your entire organization



Jeanine Flaherty
VP, Food Safety
& Quality Assurance
Vital Farms

2:15 - 2:50 pm

Panel: The Future of FSQ — Where Are We, and What Comes Next?

- Discussing how evolving consumer expectations shape our businesses and our best practices
- Are we as Food Safety professionals setting new goals that challenge ourselves and improve our processes, or does the motivation to change come from outside forces?
- Debating the role technology and digital transformation will actually play in the future of Food Safety and Quality
- What should we be doing right now to get ready for the next ten years?



Arnie Sair
*Head of Global Quality
& Food Safety
Bunge*



Andy Corlett
*VP, Product Safety
& Quality
Starbucks*



Ann Marie McNamara
*VP Food Safety &
Quality Assurance
US Foods*

2:50 - 3:00 pm

Chair's Closing Remarks



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