

Tuesday, September 19

General Session

8:00-8:35 Welcome

Welcome to the 2017 FDA Central Region Seminar

Gretchen Musicant, City of Minneapolis

Gretchen Musicant is the Minneapolis Health Commissioner where she oversees the Minneapolis Health Department whose mission is “improve the quality of life for all people in the city by protecting the environment, preventing disease and injury, promoting healthy behaviors, and creating a city that is a healthy place to live, work and play”.

Prior to working for the City, Musicant was Vice President of Community Health for the Minnesota Hospital Association and a Government Affairs Specialist for the Minnesota Nurses Association. She has both a BS in Nursing and a Master’s in Public Health from the University of Minnesota.

Under her leadership, Minneapolis was recognized in 2012 by the Robert Wood Johnson Foundation as one of 6 communities that are making great strides in their journey toward better health. In 2014 she received the Gaylord Anderson Award for leadership in public health from the U of M School of Public Health. She is the 2007 recipient of the Minnesota Public Health Association Paul and Sheila Wellstone Public Health Achievement Award and has been designated one of the 100 Distinguished Nursing Alumni of the University of Minnesota School of Nursing.

Dr. Michael Dutcher, FDA

Dr. Michael T. Dutcher joined FDA as the Director for the Minneapolis District Office in June 2012. Prior to that time, he spent over a decade in federal public health service at USDA, APHIS. In his time with USDA, he held a range of positions - serving at the national, regional, and local levels - where he has worked on national policy issues, including drafting regulations; import/export issues, where he developed training and reference policies for the Port of Detroit; managed large budgets; led field operations, including inspections; and led and managed collaborations with foreign, state, local and tribal authorities, as well as academia.

He has also been Commissioned with the rank of Captain, as a Public Health Officer, with the New York Air National Guard, where he was responsible for Medical Intelligence research, dining facility inspections, occupational health inspections, and biological and chemical warfare safety training.

In addition to duties as a District Director, Dr. Dutcher, chairs the CVM Field Committee, is an FDA representative on the AAFCO Board of Directors and is a past Chair for the Federal Executive Board of Minnesota.

Dr. Dutcher received his Bachelor's degree from the University of Michigan and his Doctor of Veterinary Medicine from Michigan State University and has done post-graduate work in pathology and epidemiology at the University of Illinois and the University of Maryland.

8:35-9:00 Opening Remarks

FDA Realignment and what it means for state, local and industry partners.

Laurie Farmer, FDA

Laurie Farmer is the Acting Director of the Office of State Cooperative Programs responsible for the strategic planning, management and oversight of the office and three divisions – Division of Retail Food Protection, Division of Milk Safety, Division of Shellfish Sanitation. She has been with the Food and Drug Administration for 27 years. For the last 9 years she has served as the Director of State Cooperative Programs of the Southeast Region. In this role she is responsible for managing the State Cooperative Programs in the areas of Retail Food, Grade “A” Milk, Molluscan Shellfish and Radiological Health within the 8 States and 1 territory within the Southeast Region. This includes the states of North

Carolina, South Carolina, Georgia, Tennessee, Alabama, Mississippi, Louisiana, Florida and the U.S. territories Puerto Rico and the U.S. Virgin Islands. Laurie holds a Bachelor of Science Degree from the University of North Carolina at Greensboro.

9:00-10:00 Center for Food Safety and Applied Nutrition (CFSAN) Yearly Report

The report will include updates on the 2017 Food Code, 2017 Voluntary Retail Program Standards, ongoing research projects, FoodShield Resource Site and additional items.

Robert Sudler, Jr., FDA

Mr. Sudler joined CFSAN's Retail Food Policy Team in January, 2015. Prior to that, he served as the program manager for the District of Columbia's Department of Health, Food Safety and Hygiene Inspection Services Division from 2007 – 2014. In his role as program manager, he helped coordinate and manage food safety and security for the past 3 Presidential Inaugurations as well as many other NSSE events including the Nuclear Security Summit, African Leaders Summit, IMF World Leaders Summit, G8 and G20 summits.

From 1999 - 2007, he was responsible for standardization and training of sanitarians in his role as the Food Technologist for the District of Columbia Health Department. He has additional work experience with USDA's Agricultural Research Service, UMD / FDA Joint Institute for Food Safety and Applied Nutrition, The Philadelphia Zoological Society and Rhone – Poulenc Rorer Pharmaceuticals.

He obtained his Masters in Food Science from the University of Maryland College Park in 1999. While attending UMCP, he co-authored research involving the Antibiotic Resistance of gram negative pathogens isolated from retail meats. He also holds a Bachelor's in Animal Science obtained in 1997 from the University of Maryland Eastern Shore.

10:25-11:15 Foodborne Illness Complaint Response and Coordination

This talk will review the development of guidelines for the development and use of foodborne illness complaint systems to detect outbreaks of foodborne illness.

Dr. Craig Hedberg, University of Minnesota

Dr. Hedberg is a professor at the University of Minnesota School of Public Health and Minnesota Food Safety Center of Excellence.

11:25-12:00 Office of Training, Education and Development Updates

Introducing the FDA/ORA Office of Training, Education and Development (OTED). OTED organization and mission will be presented as well as course policies, learning management system, and ongoing collaborative projects. Information regarding on-line courses, prerequisites, face to face training, and course-in-a-box will be provided.

Rebecca Caulfield, FDA

Rebecca has been in the regulatory area for over 25 years. She currently serves as a Training Officer for the Division of Programmatic Training within the Office of Training, Education and Development in FDA's Office of Regulatory Affairs. As a Training Officer, she is a principle expert in investigations and regulatory case development applied to the training function in the food commodity area. Prior to that Rebecca was an investigator and compliance officer in FDA's Minneapolis District office before joining the FDA Office of Operations Audit Team. Rebecca came to FDA from the City of Minneapolis where she worked as a Sanitarian for many years conducting food, board and lodging and well inspections for the city.

1:00-2:00 Intentional Food Tampering and the FBI's Role in Food Defense

During this session, Special Agent Fred Stephens and Intelligence Analyst Kevin Spradlin will examine the FBI's role in food defense, discuss the current food threat environment, and present a case study of an intentional food contamination incident that took place in Minneapolis, MN in 2014.

Kevin Spradlin, Federal Bureau of Investigations

Kevin Spradlin is an intelligence analyst in the FBI's WMD Directorate in Washington, DC. As an analyst in the Critical Infrastructure Fusion Cell, he identifies WMD threats and vulnerabilities associated with the food and water sectors.

Fred Stephens, Federal Bureau of Investigations

Special Agent Fred Stephens is the Weapons of Mass Destruction (WMD) Coordinator for the Minneapolis Division of the Federal Bureau of Investigation. SA Stephens is responsible for preparing for, responding to, and investigating incidents potentially involving the use of WMD, including the intentional contamination of food.

2:10-2:55 Office of Partnerships Updates: Retail Standards Funding Opportunities and Understanding Grants

FDA offers funding opportunities to advance conformance of the Retail Standards in your jurisdiction. We will discuss what funding is available, how the application process works, and what projects might be covered. We will discuss how funding has been disseminated and ways it has been used.

Maribeth Niesen

Maribeth Niesen has been with the US FDA for more than 15 years. The first 13 years were spent as an investigator in the Cincinnati District Office covering industry in Ohio, Kentucky, and multiple countries outside the US. In 2014, Mrs. Niesen started with the Office of Partnerships, Division of Partnership Investments and Agreements. Ms. Niesen has a B.S. in Environmental Health Science and an M.P.A. in Community Health from Eastern Kentucky University. In addition, she has earned Certificates in Graduate Study from Xavier University and George Washington University.

3:15-4:30 Risk Communication and Social Media: FoodSafetyTalk Podcast

The session will open with an introduction by the two hosts (Don and Ben) regarding the background for the podcast, how it started, why they keep doing it, and what (if anything) they hope to accomplish. This will be followed by an overview of common podcast themes including risk assessment, risk management and risk communication as well as social media and food safety.

In the remaining time, the guys facilitate a free-wheeling chat with the audience about their food safety questions and concerns.

Dr. Ben Chapman, North Carolina State University

Dr. Ben Chapman is an associate professor and food safety extension specialist at North Carolina State University. As a teenager, a Saturday afternoon viewing of the classic cable movie, *Outbreak*, sparked his interest in pathogens and public health. With the goal of less foodborne illness, his group designs, implements, and evaluates food safety strategies, messages, and media from farm-to-fork. Through reality-based research, Chapman investigates behaviors and creates interventions aimed at amateur and professional food handlers, managers, and organizational decision-makers; the gate keepers of safe food. Ben co-hosts a biweekly podcast called Food Safety Talk and tries to further engage folks online through Instagram, Twitter, Facebook, YouTube and, maybe not surprisingly, Pinterest. Follow on Twitter @benjaminchapman.

Dr. Don Schaffner, Rutgers University

Dr. Donald W. Schaffner is Extension Specialist in Food Science and Distinguished Professor at Rutgers University. He has authored more than 150 peer-reviewed publications and educated thousands of Food Industry professionals through short courses and workshops in the United States and around the world. He is a Fellow of the Institute of Food Technologists and the American Academy of Microbiology. He has served as an Editor for the journal *Applied and Environmental Microbiology* since 2005. Dr. Schaffner was the president of the International Association for Food Protection in 2013-2014. In his spare time he co-hosts a food safety podcast at foodsafetytalk.com.

Standardization Officer Chat

5:00-6:00 – Standardization Officer Chat

This after-hours “social” gathering is planned for FDA Standardized Food Safety Inspection Officers, those individuals who annually conduct standardization exercises in the field. The session will be interactive providing the opportunity to ask questions of your FDA Retail Specialist, discuss situations, circumstances and challenges encountered while standardizing others. Bring your questions for group discussion and recommendations.

Greg Abel, FDA

Greg Abel is a Retail Food Specialist for the U.S. Food and Drug Administration based out of Minneapolis; assisting federal, state, local and tribal regulatory health agencies in protecting consumers from foodborne illnesses. As a member of FDA’s National Retail Food Team he promotes uniform adoption of laws, assists in developing national retail food safety strategies, instructs on a wide range of food safety issues and regularly ensures food safety and defense during National Special Security Events. Prior to joining FDA, Greg was employed by North Dakota Department of Health, the state where he was born and raised.

Tracynda Davis, FDA

Tracynda Davis is a Retail Food Specialist with the U.S. Food and Drug Administration’s Office of Regulatory Affairs. In this capacity, she provides technical assistance and training to regulatory and industry professionals on food safety and the application of the FDA Food Code. She also provides food safety inspections at National Security Events such as the 2014 U.S. African Leaders Summit, 2016 Nuclear Summit and the 2016 Democratic National Convention. Tracynda holds a Master’s Degree in Public Health and is a graduate of CDC’s Environmental Public Health Leadership Institute. Prior to joining FDA, Tracynda was a Program Manager for the Wisconsin Department of Health.

Kenya Moon, FDA

Kenya Moon is a Retail Food Specialist for the U.S. Food & Drug Administration based out of Falls Church, VA. She is responsible for assisting retail food safety and food defense programs of regulatory health agencies in Delaware, the District of Columbia, Maryland, and Virginia. A unique part of Kenya’s career has been her involvement with National Special Security Events and working with various jurisdictions and the U.S. Secret Service. Most recently she has helped coordinate and perform food safety and food defense inspections for the 2016 Nuclear Security Summit in Washington, DC; the Republican National Convention in Cleveland, OH; and the 2017 Presidential Inauguration.

Prior to joining FDA, Kenya was the training supervisor at Cobb & Douglas Public Health in Marietta, GA and later was a quality assurance specialist for a third party auditing agency. She is a graduate of Auburn University with a bachelor’s in biomedical science and a huge college football fan!

Kris Moore, FDA

Kris Moore is an FDA retail food specialist and provides support to the retail food programs in Ohio, Kentucky, Indiana and West Virginia. She has been with FDA for 22 years and worked as an investigator before becoming a retail food specialist.

Wednesday, September 20

General Session

8:15-8:40 Welcome

Welcome and updates from MEHA and NEHA

Nicole Hedeem, MEHA President

Nicole Hedeem is an Epidemiologist with the Minnesota Department of Health and President of the Minnesota Environmental Health Association (MEHA). At the health department she leads outbreak investigations and acts as a liaison between Epidemiologists and Environmental Health Specialists. She is also the food coordinator for the Minnesota Environmental Health Specialist Network. Nicole has been active with MEHA for the last 7 years and has held

various board and committee positions within the association. In her free time, Nicole enjoys picking flowers with her 2 year old daughter and taking naps with her 2 month old son!

Sharon Smith, NEHA Region 4 Vice President

Sharon Smith serves as the NEHA Region 4 VP. She works for the Minnesota Department of Health as a regional supervisor in the Drinking Water Protection Section. She received a BS in Microbiology from Iowa State University and has over 30 years of experience in the field of environmental health.

Dr. David Dyjack, NEHA Executive Director

David T. Dyjack, Dr.PH, CIH is Executive Director & CEO of the National Environmental Health Association (NEHA), a position he has held since May 2015. He contributes to many national and international advisory committees in public health covering the broad menu of capacity building initiatives inclusive of adult continuing professional education, formal academic degrees, emergency preparedness, informatics, & environmental health. Under his leadership, NEHA has established a presence in Washington D.C. in support of efforts to influence national policy. Dr. Dyjack earned a doctorate in public health from the University of Michigan, an MSPH from the University of Utah, and is a board certified industrial hygienist (CIH).

8:40-9:30 Bouncing Back! The Remarkable Attribute Called “Resilience”

What keeps Public Health organizations resilient in changing times? Here are the keys to success: Focus on what is important. Stoke the fires of creativity. Travel lightly and avoid petty disagreements. Support one another. And remember the most important phrase in any language: “Thank you!” If you are looking for practical ideas on how to build resilience into Public Health organizations and into the heart of your career, don’t miss this inspiring and informative presentation.

Dr. Bob Veninga

Dr. Robert Veninga is Professor Emeritus in the School of Public Health at the University of Minnesota and an award-winning author. He has published four books and over 100 professional publications that focus on managing change in the workplace and building resilience into one’s career and personal life. Dr. Veninga’s research has been featured in prominent national publications and his clients include some of the largest corporations in America. Dr. Veninga is listed in Who’s Who in Health Care and Who’s Who in U.S. Writers, Editors and Poets.

Retail Food Standards Track Meridian 1&2

9:55-10:45 The Benefits of Food Code Standardization – State and Local Perspectives

A regulatory food program is most effective when foodborne illness risk factors are controlled through uniform and consistent inspection procedures. The Food and Drug Administration has a methodology for Food Code Standardization that helps to promote a level of uniformity among food inspection safety officers (FSIO). In this session, you will hear the perspectives of state and local health departments that have implemented the standardization process as a component of the FSIO training program. We will discuss how the process was implemented and the benefits to the retail food program, the retail food industry, and the public.

Moderated by Kenya Moon, FDA

Kenya Moon is a Retail Food Specialist for the U.S. Food & Drug Administration based out of Falls Church, VA. She is responsible for assisting retail food safety and food defense programs of regulatory health agencies in Delaware, the District of Columbia, Maryland, and Virginia. A unique part of Kenya’s career has been her involvement with National Special Security Events and working with various jurisdictions and the U.S. Secret Service. Most recently she has helped coordinate and perform food safety and food defense inspections for the 2016 Nuclear Security Summit in Washington, DC; the Republican National Convention in Cleveland, OH; and the 2017 Presidential Inauguration.

Prior to joining FDA, Kenya was the training supervisor at Cobb & Douglas Public Health in Marietta, GA and later was a quality assurance specialist for a third party auditing agency. She is a graduate of Auburn University with a bachelor's in biomedical science and a huge college football fan!

David Lawrence, Fairfax County, VA

David Lawrence is a 1990 graduate of the University of Virginia with a B.A. in Biological Sciences. Since 1993, David has been employed by the Fairfax County Health Department with experience in conducting environmental and clinical laboratory services, operating ambient air quality monitoring sites, enforcing regulations of foodservice establishments and other permitted facilities, and leading environmental investigations related to foodborne illness outbreaks and toxic substance exposures. He served as the Certified Food Program Inspection/Training Officer for a staff of up to 17 environmental health specialists for 13 years. Since 2002, David has contributed in some capacity with the Conference for Food Protection by attending biennial conferences and regional seminars, serving on several committees and on Council I - Laws & Regulations and Council II - Administration, Education & Certification. He served as Council II Vice-Chair for the 2014 - 2016 biennium and serves as Council II Chair for the 2016 - 2018 biennium. He is a member of the CFP Executive Board as the Mid-Atlantic Region Local Regulatory Representative. David worked on the FDA inspection report and marking instructions that were incorporated into the 2005 FDA Model Food Code; reviewed the FDA Criticality Workgroup's 3-tiered categorization of code provisions for the 2009 FDA Model Food Code; and assisted in the development of a spreadsheet and guidance document to assist Retail Program Standards enrollees in calculating the FTE/inspection ratio for Standard 8. David is the past Chair and a current member of the CFP Program Standards Committee and helped to establish it as a standing committee. He has assisted in Retail Program Standard self-assessments and conducted verification audits for Retail Program Standard self-assessments and conducted verification audits for both a neighboring local health department and a partner state agency. He is a member of AFDO's Standards Analysis Workgroup. In Fairfax County, David has led strategic initiatives such as the Local Environmental Public Health Self-Assessment project and served on the agency's Strategic Planning Committee and Accreditation Team. David served as a Fairfax County mentorship team lead for Cohorts 2, 3, 4, 5 and 6 of the NACCHO Program Standards Mentorship. Fairfax County has mentored 22 local health departments on the Retail Program Standards.

Michelle Messer, MN Dept. of Health

Michelle has a B.S. Degree in Community Health from St. Cloud State University. She worked as a Sanitarian for the Minnesota Department of Health for several years, and is currently a Planner in the Partnership and Workforce Development Unit at the Minnesota Department of Health. She is a FDA Standardized Food Safety Inspection Officer. Her responsibilities include: standardization for state and local agencies, staff training and conducting program evaluations of delegated city and county health agencies.

Peri Pearson, VA Dept. of Health

Peri is a State Food Consultant and State Standardization Officer with the Virginia Department of Health. She began her career in Public Health 33 years ago when she accepted a field sanitarian position with the state of North Dakota. During the 9 years she was with the ND Department of Health and Consolidated Laboratories she worked in many different programs and was serving as the Director of the Consumer Protection Division when she and her husband moved their family to Virginia. She joined the Henrico County Health Department (in the Richmond area) as an Environmental Health Specialist in March of 1998 and became the Environmental Health Technical Specialist for the Food Safety program in Henrico in 2008. She was promoted to her current role with VDH in May of 2015.

10:55-11:45 Reducing Foodborne Illness Risks Through Consultative Assistance

Come hear how Lincoln-Lancaster County Health Department in Nebraska is providing intensive consultative assistance focused on the poorest performing food establishments, with the goal of reducing foodborne illness outbreaks. This innovative approach called INFUSE has resulted in such food establishments implementing numerous Active Managerial Controls targeting the CDC Big five risk factors. In addition, the LLCHD is now rolling out a behavior change strategy "TAKE 20! Wash your hands" targeting hand hygiene in restaurants.

Scott Holmes, Lincoln-Lancaster County, NE

Scott Holmes grew up in wilds of Montana, went to school at Montana State University, and then moved to the tundra of North Dakota to take his first job in the profession as a Sanitarian at the State Health Department. Having survived 3 winters of brutal cold, Scott chose to move to a warmer climate to pursue his MS in Environmental Health – Minneapolis, Minnesota. Realizing that he had been fooled by the tourism ads, which only showed pictures of the month of August, after receiving his degree Scott and his family ventured to tropical paradise of Lincoln, Nebraska. Scott was hired as Epidemiologist for the Lincoln-Lancaster County Health Department (LLCHD), but soon moved into his current role as the Manager of the Environmental Public Health Division. Scott is proud to note that the LLCHD Food Safety Program was awarded the 2015 Samuel J. Crumbine Award for Consumer Protection.

Scott has served on several advisory committees and boards, including: the Council for Improving Foodborne Outbreak Response; FDA's Partnership for Food Protection; Nebraska's Board of Environmental Health Specialists; NACCHO's Environmental Health Advisory Committee; NEHA's Technical Advisory Group; and CDC's National Center for Environmental Health Director's Advisory Committee. Scott has presented at several national and state conferences and has even been invited back a time or two.

12:45-1:35 FDA Food Code Interpretations

This interactive session provides the opportunity for regulatory and retail industry personnel to pose and discuss interpretational questions concerning the application of the FDA Food Code provisions, inspection techniques and inspection report marking. Come prepared with your questions and gain greater understanding of effective methods towards uniform proficiency.

Greg Abel, FDA

Greg Abel is a Retail Food Specialist for the U.S. Food and Drug Administration based out of Minneapolis; assisting federal, state, local and tribal regulatory health agencies in protecting consumers from foodborne illnesses. As a member of FDA's National Retail Food Team he promotes uniform adoption of laws, assists in developing national retail food safety strategies, instructs on a wide range of food safety issues and regularly ensures food safety and defense during National Special Security Events. Prior to joining FDA, Greg was employed by North Dakota Department of Health, the state where he was born and raised.

1:45-2:35 Retail Program Standard 9: Risk Factor Study

Standard 9 in the Retail Program Standards is a process used to measure the success of a jurisdiction's program in reducing the occurrence of foodborne illness risk factors. The Risk Factor Study provides baseline data that can be used to assess the occurrence of food safety practices and employee behaviors that contribute to foodborne illness. An analysis and report of the study's data followed by a targeted intervention strategy and subsequent risk factor studies allows jurisdictions to demonstrate measurable improvements in food safety. The panelists will share their experiences, successes and challenges designing and executing their risk factor studies.

Moderated by Tracynda Davis, FDA

Tracynda Davis is a Retail Food Specialist with the U.S. Food and Drug Administration's Office of Regulatory Affairs. In this capacity, she provides technical assistance and training to regulatory and industry professionals on food safety and the application of the FDA Food Code. She also provides food safety inspections at National Security Events such as the 2014 U.S. African Leaders Summit, 2016 Nuclear Summit and the 2016 Democratic National Convention. Tracynda holds a Master's Degree in Public Health and is a graduate of CDC's Environmental Public Health Leadership Institute. Prior to joining FDA, Tracynda was a Program Manager for the Wisconsin Department of Health.

Julie Wagendorf, ND Health Dept.

Julie Wagendorf is the Director of Food and Lodging with the North Dakota Department of Health (NDDoH). As a licensed Environmental Health Practitioner, Julie has worked for the Division of Food and Lodging since 2012 and has an additional 10 years of experience in epidemiology while working for the NDDoH Division of Disease Control. Prior to joining the state health department, she worked in the food manufacturing industry directing food safety, microbiological monitoring, quality assurance, and sanitation programs. Julie earned her Bachelor and Master of Science

degrees in microbiology at NDSU and an Associate's Degree in computer support-database management from Bismarck State College.

Loreena Hilton, Bloomington, MN

Loreena graduated from Carthage College in 2010 with a degree in Biology and a minor in Chemistry. She started as an intern at the City of Bloomington following college and has been a full time Environmental Health Specialist with their staff since 2011. In this role she has done a variety of environmental health work such as garbage house inspections, code enforcement, housing inspections, and food, pool, and lodging inspections. Loreena recently finished her masters of public health degree in Environmental Health with a concentration on the study of infectious diseases from the University of Minnesota. For her master's project, she compared the 2005, 2010, and 2015 baseline risk factor surveys that the City of Bloomington conducted as part of Retail Standard 9.

David Lawrence, Fairfax County, VA

David Lawrence is a 1990 graduate of the University of Virginia with a B.A. in Biological Sciences. Since 1993, David has been employed by the Fairfax County Health Department with experience in conducting environmental and clinical laboratory services, operating ambient air quality monitoring sites, enforcing regulations of foodservice establishments and other permitted facilities, and leading environmental investigations related to foodborne illness outbreaks and toxic substance exposures. He served as the Certified Food Program Inspection/Training Officer for a staff of up to 17 environmental health specialists for 13 years. Since 2002, David has contributed in some capacity with the Conference for Food Protection by attending biennial conferences and regional seminars, serving on several committees and on Council I - Laws & Regulations and Council II – Administration, Education & Certification. He served as Council II Vice-Chair for the 2014 – 2016 biennium and serves as Council II Chair for the 2016 – 2018 biennium. He is a member of the CFP Executive Board as the Mid-Atlantic Region Local Regulatory Representative. David worked on the FDA inspection report and marking instructions that were incorporated into the 2005 FDA Model Food Code; reviewed the FDA Criticality Workgroup's 3-tiered categorization of code provisions for the 2009 FDA Model Food Code; and assisted in the development of a spreadsheet and guidance document to assist Retail Program Standards enrollees in calculating the FTE/inspection ratio for Standard 8. David is the past Chair and a current member of the CFP Program Standards Committee and helped to establish it as a standing committee. He has assisted in Retail Program Standard self-assessments and conducted verification audits for Retail Program Standard self-assessments and conducted verification audits for both a neighboring local health department and a partner state agency. He is a member of AFDO's Standards Analysis Workgroup. In Fairfax County, David has led strategic initiatives such as the Local Environmental Public Health Self-Assessment project and served on the agency's Strategic Planning Committee and Accreditation Team. David served as a Fairfax County mentorship team lead for Cohorts 2, 3, 4, 5 and 6 of the NACCHO Program Standards Mentorship. Fairfax County has mentored 22 local health departments on the Retail Program Standards.

Food Safety Track

Meridian 3 & 4

9:55-10:45 Not All Refrigerators Are Created (Or Certified) Equally: A Look at NSF/ANSI 7

This presentation is designed to help the sanitarian/environmental health specialist understand the construction and performance testing requirements of NSF/ANSI 7. With this knowledge, the labels placed inside certified refrigeration units such as, "for the storage and display of packaged products only", can be better understood. Labeled limitations placed on refrigerators can have implications for plan reviewed facilities and existing food establishments as well. As part of this presentation, the process of national consensus standard development, the value of standards and certification, and how regulators play a role will also be discussed.

Derek DeLand, NSF International

Derek DeLand is the Manager of Environmental Health Programs at NSF International. In this role he serves as a liaison to local and state health regulatory agencies and provides support to those entities with respect to NSF International standards, certifications, and services. Derek came to NSF International after 19 years at a local health department in Michigan where he served as a sanitarian and Environmental Health Director. He received his MPH with an environmental health concentration from the University of Illinois-Springfield. He is also a NEHA member and credentialed REHS/RS.

10:55-11:45 Regulating to Risk During Special Events

Retail Food Service during Special Events often requires a different regulatory approach. Large crowds and limited resources may cause food service operations to operate outside of standard Food Code requirements. The goal of this presentation is to present a framework for ensuring that food is safe for the public during events, even when it is not possible to meet all Food Code requirements by using a risk based approach to assuring food safety. A brief introduction to the Incident Command System will be explained.

Larry Stringer, FDA

Larry Stringer holds a Bachelor's and Master's in Agricultural Engineering from Virginia Tech. Larry began his career at FDA in 1990 at CFSAN operating equipment in its food pilot plant. Since 1994 Larry conducted all types of inspections including food, drug, biologics and medical devices both nationally and internationally. In 2003 he moved to the FDA Cooperative Programs overseeing FDA's Retail Food, Milk Safety, Shellfish Sanitation and Mammography Quality Standards programs in 15 states and DC. Under FDA's recent Program Alignment, Larry is a Milk Safety Supervisor for the Midwest and Pacific Regions.

Larry was the Incident Commander, Deputy Incident Commander and Operations Chief for several National Special Security Events including several national political conventions, Inaugurations, and international summits including the G-8 and Nuclear Security Summit. He is experienced with ICS, but he still can't keep track of the form numbers. Larry, working with several FDA Food Specialists, developed the FDA model for planning and executing Retail Food Protection during National Special Security Event

12:45-1:35 Multijurisdictional Norovirus Outbreak Associated with Commercially Distributed Ice Cream

How do you organize an outbreak investigation involving at least eight agencies? How do you ship 25 gallons of frozen ice cream across the country? How do you know when a norovirus outbreak is due to employee illness or something bigger?

Amy Saupe, MN Dept. of Health

Amy Saupe received her MPH from the University of Minnesota, and worked at the Minnesota Department of Health on "Team Diarrhea" as a graduate student. She has worked as an epidemiologist for the Minnesota Department of Health's Foodborne Diseases Unit since 2011, where she leads enteric outbreak investigations, coordinates several norovirus projects, and participates in foodborne disease surveillance activities.

Alida Sorenson, MN Dept. of Agriculture

Alida Sorenson is the Recall and Response Coordinator for the Food and Feed Safety Division at the Minnesota Department of Agriculture. Alida received her Master's Degree in Public Health - Environmental Health from the University of Minnesota in 2014, where she focused on foodborne infectious diseases and worked on Team Diarrhea at the Minnesota Department of Health.

1:45-2:35 Ethnic Food Panel: Working Together to Overcome Barriers to Food Safety

Many diverse cultures are present throughout the twin cities area and they bring with them great foods, experiences, and businesses that enrich our communities. Many of these business owners are learning complex regulations and food safety along with the other challenges and obligations of being a business operator. This presentation and conversation between operators and regulators is intended to highlight those experiences and provide a framework for successfully working together to create long term sustainable solutions to common food safety challenges.

Moderated by Justo Garcia, City of Minneapolis MN

Justo is originally from Tumaco Nariño in southwestern Colombia where he lived for most of his life. He studied biology at Jorge Tadeo Lozano in Bogota University and later Food Science at the University of Minnesota. Justo currently works for the City of Minneapolis in the Health Department as a Health Inspector. Some of Justo's work experience includes teaching science for high school students, environmental consultant for Geo-Ambiental, and Hennepin County Public health Department. He loves sharing his Spanish culture and has a passion for teaching adults. In his free time, Justo plays chess and is an avid bowler.

Miguel Zagal, Taqueria La Hacienda

Miguel was born in Morelos Mexico and moved to MN in 1995. Miguel did not have previous food handling experience before moving to Minnesota. In October of 1995 he and his wife joined the first and only Latino Market cooperative in Minnesota "The Mercado Central". At Mercado Central, Miguel and his wife formed the first taqueria and after many years of hard work, dedication and training Miguel now is the owner of three restaurants and one food truck.

Farhiya Farah, GlobeGlow Consulting and Research Company

Farhiya Farah is the founder of GlobeGlow Consulting and Research Company in Minneapolis in charge of project execution and the quality assurance components of staff consultants. She is a public health practitioner in the environmental health field. GlobeGlow's work focuses on applied environmental health projects and community based participatory research work. Farhiya received her Masters of Public Health from University of Minnesota and passionately promotes health equity and inclusivity in public health policies and practices.

Abdirahman Kahin, Afro Deli

Abdirahman I. Kahin "Kahin" is an African Somali descent who immigrated to Minneapolis in 1998. He worked his way up in the restaurant business and he knew for sure that one day he would achieve his dream of owning his own restaurant. With over ten years' experience in restaurant and retail management, he started Afro Deli in 2010

Kahin has degree in Media production and Visual arts in addition he studied business Management and has three certifications from the Mini-MBA program at the University of Saint Thomas. Kahin is proud winner of the 2015 Economic Gardening Scholarship. He is also an efficient and effective manager. Today, he has established a very well-managed system for his restaurant chains.

In 2016 Senator Al Franken invited Kahin to participate at the State of the Union. Al Franken said. "As a small business owner and leader in our community, Abdirahman Kahin is an excellent example of how integral people of diverse faiths and backgrounds are important to the prosperity of our state. For over five years, Afro Deli has introduced Minnesotans to delicious African and Mediterranean cuisine with an American twist, and its success is a testament to Abdirahman's entrepreneurship".

Under Kahin's management Afro Deli & Grill has grown to open a second location in St. Paul. Afro deli partnered with the Hudson group who operates in 70 airports worldwide as a grab and go vendor at MSP and supplies 7 stores. Kahin is soon to be opening a new restaurant in the Cedar Riverside neighborhood and Afro deli was selected to be one of the participant restaurants to serve the super bowl in 2018.

Afro Deli's success has been featured in the Star Tribune , Wall Street Journal, Minnesota Business magazine, City pages, CNN, KSTP, and WCCO

Aaron Gertz, MN Dept. of Health

Aaron began his career in aquatic invasive pest management, developing lake surveys and treatment plans for milfoil and other problematic species of plants and animals. He then spent three years teaching **middle** school science in the inner city. A career change brought him to the Minnesota Department of Health, where he has spent the last four years as a sanitarian in some of St. Paul's most diverse neighborhoods. He is a member of MDH's HACCP review team, and participates in classroom training for new sanitarians.

Jameson Liu, Hmongtown Marketplace

The concept of the HmongTown Marketplace, previously known as International Marketplace, was created from the vision of its owner, Toua Xiong. A refugee from Laos and Thailand, Xiong immigrated to the United States in 1986 in hopes of achieving the American Dream for him and his family. Xiong successfully ran a grocery store before envisioning a place where Hmong people can gather as a community and also achieve their own American dream. Opened in 2004 on what was once a lumber yard, it is now one of Minnesota's largest indoor-outdoor Asian marketplaces; complete with 10 restaurants and over 110 vendors; sprawling over 5.86 acres of land. The HmongTown Marketplace has also been recently featured on the Travel Channel's Bizarre Foods with Andrew Zimmern and Delicious Destinations.

3:00-3:50 How to Build Consensus on Picking out a "GREAT BEER": Strategies and Ideas for Building Trust between Industry and Government

This panel will address some key ideas, concepts and experiences of successful industry and regulatory collaboration. Collaboration through education, cooperation and coordination between parties is necessary to promote and protect public health in the retail food environment. The panel members will give examples of how they have developed open lines of communication, resulting in transparency and improved levels of trust. Recognition and respect for each other's roles helps to build strong relationships over time, improving our ability to promote and protect public health.

Moderated by Dr. Jay Ellingson, Kwik Trip

Dr. Ellingson serves as Senior Director of Food Regulations and Science Operations for Kwik Trip, Inc. in La Crosse, Wisconsin, focusing on the new government regulatory initiatives and heading up the sciences behind Kwik Trip's Food Protection Systems. From 2006-to-2016 he served as the Corporate Director of Food Safety/Quality Assurance for Kwik Trip. Kwik Trip is a vertically integrated dairy, beverage and food production company which owns and operates over 590+ Retail food outlets throughout Iowa, Minnesota, and Wisconsin. Kwik Trip also owns and operates its own distribution and transportation centers.

Dr. Ellingson earned a BS degree in Biology and Sociology from Viterbo University, La Crosse, WI in 1987. In 1995, he received his Ph.D. in Molecular Microbiology from Marquette University, Milwaukee, WI. He then served as a postdoctoral fellow and staff molecular microbiologist with the USDA, Agriculture Research Service, National Animal Disease Center and USDA, Animal and Plant Health Inspection Service, Center for Veterinary Biologics, respectively, Ames, Iowa.

From 1999-2006, Dr. Ellingson served as the Director of Marshfield Clinic Laboratories - Food Safety Services, Marshfield, WI. During this time, he patented a molecular diagnostic method for the detection of E. coli O157:H7. In 2004, Marshfield Clinic also appointed Dr. Ellingson as the Chief Scientific Officer for the Marshfield Food Safety, LLC, a network of on-site process control Food Safety Testing Laboratories. He serves as an adjunct professor at the University of Wisconsin-La Crosse and on several Food Protection Advisory Boards.

Lenny Russo, Chef

Chef Russo has worked professionally in the food service industry for 40 years. He is a six time James Beard Award Finalist for Best Chef Midwest. As chef and owner of Heartland Restaurant & Farm Direct Market, he created and retailed value added products including canned and fermented fruits and vegetables as well as cured and smoked meats along with a vast array of produce, fresh meats and fish, stocks and soups, eggs, dairy, rendered animal fats and a full line of baked goods and frozen desserts in addition to operating his full service restaurant and banquet facilities. He is a current member of the Saint Paul Area Chamber of Commerce Board of Directors. He has sat on the Organic Advisory task to the Minnesota Department of Agriculture as well as the Saint Paul-Ramsey County Health & Nutrition Commission where he co-chaired the Food Literacy Task Force. His cookbook "Heartland: Farm Forward Dishes from the Great Midwest" was published in 2015. He is a current member of the US State Department American Chef Corps, and he represented Minnesota at Expo Milan 2015 where he presented the culture of our indigenous peoples through food. He is currently working as an independent consultant to the food and beverage industry

Nick Koreen, Minneapolis Health Dept.

Food became Nick's passion at a young age. After spending 8 years working every hourly position within restaurants Nick spent the next 6 years managing restaurants focusing his efforts on improving the quality assurance standards within his kitchens in a region that spanned 8 stores. After learning that he was about to become a father he went back to school. Since graduating Nick has split time between the State of Minnesota and the City of Minneapolis inspecting, educating, and consulting business owners and chefs on how to improve their food safety.

Marty Putz, Kwik Trip

Marty serves as Director of Food Safety and Quality Assurance for Kwik Trip, Inc. in La Crosse, Wisconsin. The Food Safety & Quality Assurance department is responsible for protecting public health through its Recall and Withdrawal Process and ensuring brand protection utilizing the Vendor Approval Process, Food Supply Chain Assessments, and a

variety of other programs to protect our brand throughout the Kwik Trip, Inc. system. We strive to continuously improve our food safety programs throughout our food supply chain and our retail stores.

Marty received a Master of Science degree from the University of Wisconsin-La Crosse in 1994. In 2015 Marty completed the Certified Comprehensive Food Safety through NEHA. He enjoys running, boating, traveling, and spending time with his wife Lisa and their three children, Leah, Nick and Manny. They reside in Brice Prairie, WI.

Tameka Carr, Target

Tameka Carr is the Director of Retail Food Safety at Target Corporation. She provides oversight and sets the strategic direction for a team of technical experts responsible for food safety, quality and regulatory affairs in more than 1800 retail stores across the country. Tameka earned a Bachelor's degree in Food Science with an emphasis in International Studies from Purdue University and a Masters of Business Administration with a Project Management specialization from Northern Kentucky University. In her 19 years of experience in the food and beverage industry she has held roles in manufacturing, merchandising, store operations, food safety, quality assurance, packaging and private label product development. Some of the private label items she developed were featured on "Good Morning America" and her favorite product ranked #1 in Consumer Reports. Tameka, currently serves as a Board Member for AIBI-CS, 3M Food Safety Executive Advisory Panel, FMI Food Protection Committee Member and Conference Food Protection Program Committee Member. As a certified chef, she spends much of her free time trying new cuisines with her husband and four children.

Water and Wastewater Track Pathways Room

9:55-10:45 Community Incidence of Acute Gastrointestinal Illness Associated with Viruses in Drinking Water

The Minnesota Department of Health (MDH) conducted a 1-year community illness study that examined the association between the presence of viruses in drinking water sources and acute gastrointestinal illness in a community. To do this, MDH worked with six randomly selected Minnesota community water utilities to test the drinking water source for viruses weekly from May 2015-April 2016. We also asked people in the six communities to complete weekly surveys about any illness they may have had the week before. Results from the study will be presented.

Trisha Robinson, MN Dept. of Health

Trisha Robinson received her Bachelors of Arts in biology and writing from Drake University and her Masters of Public Health in epidemiology from the University of Minnesota. She has worked as an epidemiologist at the Minnesota Department of Health for over 10 years and is currently the Supervisor of the Waterborne Diseases Unit.

10:55-11:45 Viruses in Groundwater

In response to the Minnesota legislature's request, the Minnesota Department of Health, in collaboration with Wisconsin researchers, measured human enteric pathogens in public water supply wells in Minnesota. Samples were analyzed by qPCR for 18 pathogens and markers of fecal contamination, including human and bovine viruses and agricultural zoonotic bacteria. Pathogen monitoring data will be used to evaluate contamination prediction tools (e.g., analysis of well characteristics) and identify at-risk water supplies.

Anita Anderson, MN Dept. of Health

Anita Anderson has over 20 years of experience as a water supply engineer with the Minnesota Department of Health. Her primary area of expertise is surface water treatment, specializing in small systems. Currently she is also working on special projects to advance safe and sustainable water reuse in Minnesota and to predict the vulnerability of groundwater drinking water sources to microbial pathogens. She holds a Master's degree in Environmental Engineering from the University of Minnesota and is a registered professional engineer in Minnesota.

12:45-1:35 A Perspective of Two Septic System Inventories Around Recreational Development Lakes in Le Sueur County

Presentation will be about the process, the results, and status of the inventories.

Amy Beatty, Le Sueur County Environmental Services Department

Amy Beatty is a Le Sueur County Environmental Programs Specialist (job description is county feedlot officer, solid waste officer, and septic inspector): She has been employed by the County for thirteen years. She is one of, soon to be, four septic inspectors employed by the County in the Environmental Services Department. She is a certified Advanced Designer and Inspector and a Service Provider. She earned a Bachelor of Science Degree in Animal Science and minor in Agronomy from Iowa State University.

Matthew Summers, Wenck Associates, Inc.

Matt is a soil scientist and MPCA SSTS Inspector specializing in addressing small community onsite wastewater issues. Matt has authored nearly two dozen Community Assessment Reports (CARs) helping small, unsewered communities determine their best options for upgrading aging and/or failing wastewater infrastructure. Each report provides compliance assessment of existing ISTS, feasibility of future ISTS, and detailed cost analysis of any viable community-based solutions. He is currently working on a septic system inventory project in Le Sueur County that will evaluate SSTS compliance status of nearly 400 lake front properties. The project includes approximately 200 onsite compliance inspections, public outreach and community meetings, and coordination with Le Sueur County staff and Board.

1:45-2:35 Emerging Issues in the Onsite Wastewater Industry

Our industry is evolving and changing at a rapid pace opening opportunities for contractors, designers, manufacturers, service providers, academics and many more. When industries develop this fast, there are always "Emerging Issues" both good and bad. We will take a look at these issues and invite feedback from the audience describing their own experiences.

Tom Fritts, National Onsite Wastewater Recycling Association

Tom Fritts is the Vice President of Residential Sewage Treatment Company in Grandview, Missouri. Tom has served as the president of the Kansas Small Flows Association (KSFA), the Missouri Smallflows Organization (MSO), and the National Onsite Wastewater Recycling Association (NOWRA). He is involved in continuing education across the country and is an overall sewage enthusiast.

3:00-3:50 Groundwater Protection Through Management of Onsite Wastewater Treatment Systems

Keeping our Groundwater safe is critical as land use and density increases and continues. The pressure of keeping life affordable is another push as the industry moves into the next century. the key may be proper care of existing and new systems is important. How these pieces and thoughts fit together will be the focus of this discussion.

Dave Gustafson, University of Minnesota

Dave Gustafson, PE is a registered Engineer working in the Water Resource Center at the University of Minnesota. He has been dealing with sewage for over 30 years in municipal scale systems and backyard treatment technologies. He has been educating and assisting onsite treatment professionals in MN, nationally and internationally for over twenty-five years. His position allows him to be active in the troubleshooting and evaluation of systems in MN and Nationally. He has learned through the years that we can learn from each other and getting your hands dirty helps to keeps your thoughts clear.

General Environmental Health _____ Think 4 Room

9:55-10:45 Bed Bugs

Bed bugs continue to affect society and place a burden on public health systems; experiences of the Let's Beat the Bug! campaign are presented to help information networks prepare personnel to effectively address questions about this pest. Following recommendations from the Minnesota state bed bug working group, a phone and email information line was established, and the Web site, www.bedbugs.umn.edu was revised. The Information Line primarily assisted people who had issues dealing with failed treatments and landlord reluctance to take effective measures against this pest. Web site visits indicated a preference for learning do-it-yourself control methods. There were commonalities in the information sought from both services. People were often looking for reassurance, in addition to information about

basic prevention and control of bed bugs. We present here priority topics that public health personnel should be prepared to answer if they receive inquiries about bed bugs.

Dr. Stephen Kells, University of Minnesota

Dr. Stephen A. Kells is an Associate Professor in the Entomology Department the University of Minnesota. Steve obtained his BSc. (Agriculture) and MSc. (Entomology) from the University of Guelph (Ontario, Canada). Steve then researched urban pests at the Center for Urban and Industrial Pest Management (Purdue University, West Lafayette, IN, USA). In 1998, he received his Ph.D. and completed an additional year of post-doctoral research at the Post-Harvest Education and Research Center. Steve then served as Technical Director at Abell Pest Control, Inc. for Canadian and US operations. Since 2004, he has worked in extension education and research in Urban and Stored Product Entomology. During this time, he worked to develop non-chemical options for controlling bed bugs and he conducted research on the aggregation behavior of this pest. His extension programming through the “Let’s Beat the Bug” campaign has been highly successful in helping those affected by bed bugs. Steve has also published several articles research journals and trade publications.

10:55-11:45 Legionnaire’s Epidemiology & Investigation

An overview of Legionella as a respiratory pathogen, including epidemiologic trends, surveillance, and outbreak investigation strategies.

Ellen Laine, MN Dept. of Health

Ellen Laine is a senior epidemiologist at the Minnesota Department of Health in St. Paul, Minnesota. Ellen coordinates statewide Legionnaires' disease case surveillance and outbreak investigations.

12:45-1:35 Hoarding: A Collaborative Approach

By exploring four perspectives from members of the Minnesota Hoarding Task Force, attendees will learn about the public health and environmental implications to hoarding, how one professional organizer assists clients with managing their hoard, and the experience of a family member of someone who hoards. The panelists believe in a multidisciplinary, collaborative approach that satisfies housing codes for safety of individuals and the public while maintaining a respectful relationship with the resident. Drawing on expertise from several disciplines and agencies makes navigating the complexity of hoarding situations more manageable, and partnering with the resident reduces trauma related to imposed clean-outs and often encourages code compliance.

Joe Jurusik, Hennepin County

Mr. Jurusik earned his Bachelor of Art Degree in Natural Sciences, and is a Registered Environmental Health Specialist/Sanitarian. As an Environmentalist, Joseph has 24 years of experience in the programs of food, pool, lodging inspections, beach water sampling, lead risk assessment, radon education, restaurant plan review and public health nuisance investigations. Mr. Jurusik is now a Supervisor and is currently licensed as a Lead Risk Assessor as well as Radon Measurement and Mitigation Specialist, Certified Pool Operator, and EPA Healthy Homes Specialist.

Brittani Schmidt, Scott County

Brittani Schmidt is a Public Health Nurse for Scott County, with a Master of Public Health-Epidemiology degree and a Master of Nursing degree. She gained most of her experience with hoarding while working for City of Minneapolis, where she researched best practices and implemented a new approach for housing inspectors. Though her current job duties mainly involve family home visiting with new moms and their babies, she continues to work toward sustainable and effective approaches for individuals who hoard in Scott County.

Louise Kurzeka, Everything’s Together

For 25 years Louise Kurzeka has been working with people to improve their productivity, use of space and quality of life as a professional organizer. Louise holds a BES degree from St. Cloud State University and has done graduate study at St Mary’s University of Minnesota. She is a Golden Circle member of the National Assn of Professional Organizers and the current Chapter President of NAPO-Minnesota. Louise holds CD and ADD Specialist designations from the Institute for Challenging Disorganization and was their first Teleclass Director.

Dale Fine, iHeartMEDIA

Dale Fine is a Western Great Lakes Region Account Executive for iHeartMEDIA in Minneapolis working with clients who market products and services using iHeartMEDIA assets. He received his Bachelor of Science and Bachelor of Arts degrees at St Cloud State University in Mass Communications and Speech Communications. Dale found it important to learn as much as possible about hoarding and the issues surrounding this subject as he has a family member living in a difficult and challenging situation.

1:45-2:35 Utilizing GIS in Environmental Health

GIS (Geographic Information Systems) technology is assisting with the locating, tracking, and public notification of various environmental health efforts at Hennepin County. This presentation will explore how county staff are currently utilizing GIS for beach monitoring, septic system tracking, and hazardous waste inspection, as well as highlight some mobile opportunities that could benefit the inspection process. To gain a better understanding on how to leverage dynamic web maps for your environmental health initiatives, available software packages and workflow strategies will be further examined and existing applications illustrated.

Jay Meehl, Hennepin County

Jay Meehl has been working in GIS for more than 20 years and is a certified GIS professional (GISP). He has worked predominately in county government, including the past 11 years at Hennepin County. He is the GIS Coordinator for Human Services and Public Health, providing maps, performing spatial analysis, and creating applications for county staff.

3:00-3:50 Breathing Life into Soil: turning urban soils into carbon sinks

Climate change is a looming public health threat. Many of our tactics involve reducing emissions or building resiliency on our communities. Methods to reduce atmospheric carbon and return to storage have been overlooked. Recent changes in soil health concepts and carbon cycles are revolutionizing our approach to land management. This presentation will cover techniques building on the emerging concepts to regrow stable soil carbon stocks in our urban landscape.

James Doten, Minneapolis Health Dept.

Jim is currently the Supervisor of Environmental Services for the Minneapolis Health Department. Jim has an undergraduate degree in Geology and is a licensed Professional Geologist. He also has a Master of Business Administration with a specialization in greenhouse gas accounting and a Master of Science in Environmental Policy and Management with a concentration in sustainability. He has 32 years of experience in the environmental field with the past 7 years at the City of Minneapolis. Jim's previous experience was in environmental consulting as well as a tour in Afghanistan as a hydrologist working on agricultural development.

Afternoon General Session Meridian Ballroom

4:00-4:50 Conflict Resolution and Communication

Learn 101 things to “say and do” during difficult interactions. Maintain your personal integrity through effective communication strategies that really work. Participants will learn step by step responses to transform difficult conversations. Multiple techniques will be discussed to ensure you can find your voice, maintain wholeness and go unimpaired while engaging others during difficult interactions. Be cool, calm and collected and set healthy boundaries with others and ultimately find your "Conversation Peace."

Dr. Jody Janati, University of Minnesota

Trainer, speaker, conference facilitator... Jody Janati has an Ed.D. degree in Organizational Leadership, and a M.A. degree in Speech Communication. She currently teaches in the Communication Studies Department at the University of Minnesota. She offers a variety of public and professional workshops on conflict reduction tactics and effective communication skills throughout the year. During her academic career she has held a number of administrative positions in higher education, taught for the MN state prison system and worked for various colleges throughout Minnesota. She is also the author of five books.

8:00-8:50 Foodservice Chemical Sanitization

This presentation will focus on a range of foodservice chemical sanitization topics. Included in this talk is a review of FDA-EPA jurisdictional regulations, comparison of the different chemical sanitizers available, future chemical options, and common field challenges.

Dan Dahlman, Ecolab

Dan is a Registered Sanitarian (RS) and Certified Professional- Food Safety (CP-FS) with NEHA (2010). He has 14 years' experience in Regulatory, 12 of them with Ecolab in food contact substance compliance and currently manages a team responsible for compliance activities of food, drugs and cosmetics for Ecolab. He has authored several dossiers to FDA (FCNs, FAPs, TORs, GRAS) as well as USDA FSIS and AMS. Dan has also submitted several issues to the Conference for Food Protection since 2010 to help support changes to the US FDA Food Code.

Nicholas Popp, Ecolab

Nick has spent 15 years with Ecolab, 9 years supporting our process development group where we develop new manufacturing processes, scale-up new chemical products, and transfer this production to manufacturing facilities. The remaining 6 years have been with commercialization teams supplying new products for sale in both the Industrial Laundry and Foodservice industries.

9:00-9:50 Pathogens in Flour

Company and industry insights from the 2016 Gold Medal Flour recall.

Dr. Scott Hood, General Mills

Scott Hood, PhD, leads Global Scientific & Regulatory Affairs for Food Safety at General Mills. He has 30 years of experience in the food industry and over the last 18 years, he has held various roles in quality and food safety at General Mills. Scott is active in industry initiatives related to food safety, including; the National Advisory Committee on the Microbiological Criteria for Food, the GMA Microbiology Committee and the University of Georgia Center for Food Safety. Scott has a BS in Food Science from the University of Wisconsin and an MS & PhD in Food Science from the University of Minnesota.

10:20-11:10 Impact of New Technologies on Food Safety: Whole Genome Sequencing and Beyond

Whole genome sequencing and other molecular subtyping methods are facilitating tremendous improvements in outbreak detection. However, these methods also having broader impacts and are providing insights into pathogen sources and persistence along the food chain. These findings are further emphasizing the importance of specific control strategies, such as control of pathogen persistence in processing plants. This presentation will provide an overview and case studies on the impact of whole genome sequencing and other "big data" type approaches on food safety and will also detail how finding from molecular subtyping studies have been used to achieve improved control of environmental pathogen sources.

Dr. Martin Wiedmann, Cornell University

Dr. Wiedmann received a veterinary degree and a doctorate in Veterinary Medicine from the Ludwig-Maximilians University in Munich in 1992 and 1994, and a Ph.D. in Food Science from Cornell in 1997. He currently is the Gellert Family Professor of Food Safety at Cornell. His research interests focus on farm-to-table microbial food quality and food safety and the application of molecular tools to study the biology and transmission of foodborne pathogens and spoilage organisms. He was a member of the Listeria Outbreak Working Group, which was honored by a USDA Secretary's Award for Superior Service in 2000. He also received the Young Scholars award from the American Dairy Science Association in 2002, the Samuel Cate Prescott Award from Institute of Food Technologists' in 2003, the International Life Science Institute North America Future Leaders Award in 2004, and the American Meat Institute Foundation Scientific Achievement Award in 2011. He is a fellow of the Institute of Food Technologists (IFT), a fellow of the American Academy of Microbiology (AAM), and a member of the International Academy of Food Science and Technology.

8:00-8:50 Introduction to the Minnesota Recreational water Advisory Committee and Common Pool Problems
Discussion on common problems for pool operators and inspectors across the Midwest and an introduction to the Minnesota Recreational Water Advisory Committee and how it has assisted bringing together inspectors, industry and aquatics operators.

Chad Storley, Horizon Pool Supply

Chad Storley, graduated from the University of Minnesota with a M.Ed. in Recreation, Park and Leisure Studies- Therapeutic Recreation and a BS in Recreation Resource Management- Land planning. He has spent the last 25 years as a professional speaker, consultant, instructor and manager in the aquatics industry. Currently he is with Horizon Commercial Pool Supply as a consultant and Certified Pool Operator Instructor and American Red Cross Instructor. Serve as President of Minnesota Recreation & Water Advisory Committee. His professional accreditation includes the following areas: CPO, AFO, ARCI, Lifeguard, Water Safety Instructor, CERT Instructor, Special Engineer and CTRS.

9:00-9:50 The Waterpark Capital of the World – Pool Inspections in the Wisconsin Dells

With over 4 million visitors annually and the highest concentration of waterparks in the world, conducting inspections in Wisconsin Dells is not without its challenges. With a population totaling a little under 5,000 people, the area is driven by tourism and international students almost year round. Dive-in as we discover how inspectors handle this bustling waterpark destination.

Shayna Dye, Sauk County Health

I graduated from Northern Illinois University with a Bachelor's degree in Public Health. I have worked for several local health departments and most recently worked for the State Department of Health Services and Department of Agriculture, Trade and Consumer Protection. In February 2017, I made the transition to Sauk County Health Department. I am a Registered Environmental Health Sanitarian, Aquatics Facility Operator, Certified Pool Operator, and Standard for the recreational water program. I have been conducting pool inspections in Wisconsin Dells for approx. 3 years.

10:20-11:10 Sustainability and Safety Can Co-Exist in Commercial Pools, Spas and Water Features

New technology and processes mixed with some long standing best practices with water balance can protect swimmers, operators and the environment

Marnie Lietz, Ecolab

Marnie Lietz is employed by Ecolab, Inc. in St. Paul, MN for 15 years as the Sales Operations Analyst for the Aqua Balance business unit. With over 20 years in the commercial aquatic industry focused on areas of chemical automation, technology design and sustainability. A Certified Pool Operator since 1995, a member of the Minnesota Recreational Water Advisory Committee (MRWAC), Minnesota Department of Health Pool Code Rule Revision Advisory Committee and the Council for the Model Aquatic Health Code (CMAHC).

She works with corporate accounts such as Marriott International, Starwood Hotels & Resorts, Hilton Worldwide, mid-market hospitality groups, and theme parks in the areas of design & construction, chemical automation, operations and sustainability.

8:00-8:50 Climate Change Threats to Midwest Health: Building Scenarios of Understanding and Action

Climate change is not a distant threat; it's happening here and now with serious consequences for human health across the Midwest. The Minnesota Department of Health's (MDH) Climate and Health Program has a national reputation for applying traditional public health methods to this cutting-edge topic as well as creating and advancing new approaches for building scenarios of vulnerability and risk to inform adaptation strategies. This session will describe climate trends

and threats specific to the Midwest and Minnesota, associated health concerns, and examples of MDH's work to advance adaptation efforts.

Dr. Brenda Hoppe, MN Dept. of Health

Brenda Hoppe is a research scientist with the Minnesota Department of Health's Climate and Health Program where she studies climate change impacts on the health and well-being of Minnesotans and assists with developing climate adaptation strategies for communities across the state. Current research interests include modeling future extremes in rainfall and impacts on drinking water, methods for using climate projection data in public health applications, telecommuting as a climate and health mitigation and adaptation strategy, and solastalgia related to winter season loss. She earned her doctorate in Environmental Public Health and Toxicology at Oregon State University where her research focused on modeling nitrate exposures in private well water. Before coming to Minnesota, Dr. Hoppe worked for the Oregon Health Authority as a climate and health epidemiologist as well as a human health risk assessor in the private sector.

9:00-9:50 Green to Go

The City of Minneapolis adopted an ordinance, "Green To Go," requiring the use of environmentally acceptable food and beverage containers (also known as the Styrofoam™ ban). Green To Go applies to containers used for food and beverages intended for immediate consumption and to-go. Successes and challenges will be shared on the development and implementation of the Green to Go ordinance.

Leslie Foreman, Minneapolis Health Dept.

Leslie Foreman has been the Environmental Health Community Liaison in the Minneapolis Health Department for four years. Her background includes community outreach, communications and policy work. She has been a key person on the on Green To Go team. Leslie worked from the planning through the implementation phases of the ordinance. She created and managed Green To Go communications (electronic and print) for businesses along with coordinating a packaging fair for businesses to view compliant products from over 20 vendors. In addition, she created Green To Go informational materials, and arranged for them to be translated into six languages. Leslie continues to work on Green To Go issues around ordinance compliance.

Cindy Weckwerth, Minneapolis Health Dept.

Cindy Weckwerth has been a supervisor with the City of Minneapolis Health Department for 4 years. Minneapolis Health is responsible for inspecting food, lodging, pools, tattoo art establishments, special events and farmers markets. Prior to coming to the City, she was a program manager with Washington County Department of Public Health and Environment (MN) and worked in various programs during her 18 years there, including food, lodging, pools, groundwater, septic systems, indoor air and public health nuisances. Cindy also worked at Anoka County (MN) in the FLP program, Minnesota Department of Health in Health Risk Surveys, Metropolitan Mosquito Control District in the LaCrosse encephalitis program, and has done limited private consulting in food safety.

10:20-11:10 EnergyForward Review

Over the past dozen years, Minnesota Power has increased renewable generation nearly six-fold. We now generate nearly 30% of our power from renewable sources like the wind, water and sun, with additional potential renewable projects on the horizon. Our coal plants are among the cleanest in the nation, and our control systems have greatly reduced emissions of mercury, sulfur dioxide, and particulates. Minnesota Power's director of environmental and land management will discuss the company's ongoing journey to deliver safe, reliable, affordable clean energy.

Kurt Anderson, Minnesota Power

Kurt Anderson is the director of environmental and land management for Minnesota Power (MP). He received a degree in biology from the University of Minnesota-Duluth, and worked as an aquatic toxicologist prior to joining MP in 2007. While working in the water quality area, Kurt received a national award from the Electric Power Research Institute for his work on mercury methylation and mobilization on hydropower reservoirs. In 2016, Governor Mark Dayton appointed Kurt to the Governor's Advisory Committee to the Minnesota Pollution Control Agency.

11:20-12:20 Deadliest Enemy: Our War Against Killer Germs

Unlike natural disasters, whose destruction is concentrated in a limited area over a period of days, and illnesses, which have devastating effects but are limited to individuals and their families, infectious disease has the terrifying power to disrupt everyday life on a global scale, overwhelming public and private resources and bringing trade and transportation to a grinding halt. In today's world, it's easier than ever to move people, animals, and materials around the planet, but the same advances that make modern infrastructure so efficient have made epidemics and even pandemics nearly inevitable. And as outbreaks of Ebola, MERS, yellow fever, and Zika have demonstrated, we are woefully underprepared to deal with the fallout. So what can — and must — we do in order to protect ourselves from mankind's deadliest enemy?

Drawing on the latest medical science, case studies, policy research, and hard-earned epidemiological lessons, Dr. Osterholm explores in detail the resources and programs we need to develop if we are to keep ourselves safer from infectious disease. As he has done in his recently published book, *Deadliest Enemy: Our War Against Killer Germs*, he shows us how we could wake up to a reality in which many antibiotics no longer cure, bioterror is a certainty, and the threat of a disastrous influenza pandemic looms ever larger. He also lays out a realistic "Crisis Agenda" for response that specifically addresses these challenges. Only by understanding the challenges we face can we prevent the unthinkable from becoming the inevitable.

Dr. Michael Osterholm, Regents Professor & Director, Center for Infectious Disease Research and Policy, University of Minnesota

Dr. Osterholm is Regents Professor, McKnight Presidential Endowed Chair in Public Health, the director of the Center for Infectious Disease Research and Policy (CIDRAP), Distinguished Teaching Professor in the Division of Environmental Health Sciences, School of Public Health, a professor in the Technological Leadership Institute, College of Science and Engineering, and an adjunct professor in the Medical School, all at the University of Minnesota. In addition, Dr. Osterholm is a member of the National Academy of Medicine (NAM) and the Council of Foreign Relations. In June 2005 Dr. Osterholm was appointed to the newly established National Science Advisory Board on Biosecurity. He served in that role until 2014. From 2001 through early 2004, Dr. Osterholm, in addition to his role at CIDRAP, served as a Special Advisor to then-HHS Secretary Tommy G. Thompson on issues related to bioterrorism and public health preparedness. Dr. Osterholm is the author of *"Deadliest Enemies: Our War Against Killer Germs (Little, Brown and Company),"* which was published March 14, 2017.