# public health logo

# 2018 FDA Central Region Retail Food Protection Seminar

August 28 – 30, 2018



**The Brown Hotel**

**Louisville, KY**

Hosted by:

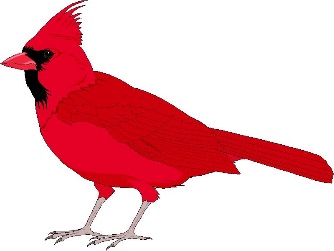
**The Kentucky Department for Public Health’s Food Safety Branch, AFDOSS and the FDA**







**Did you know? KY State Symbols**

* Cheeseburgers were first served in 1934 at Kaolin’s restaurant in Louisville.
* Mammoth Cave is the world’s longest cave and was first promoted in 1816, making it the second oldest tourist attraction in the United States.
* The public saw an electric light for the first time in Louisville. Thomas Edison introduced his incandescent light bulb to crowds at the Southern Exposition in 1883.
* Starters in the [Kentucky](https://www.movoto.com/ky/?utm_source=cityhub&utm_content=body&utm_medium=article-state&utm_campaign=/guide/ky/kentucky-facts/) Derby, the oldest continuously held horse race, have had names beginning with every letter of the alphabet except for “X”.
* Kentucky has more miles of running water than any other state except Alaska. The numerous rivers and water impoundments provide 1,100 commercially navigable miles.
* Bird: Cardinal
* Fruit: Blackberry
* Flower: Goldenrod
* Tree: Tulip Poplar
* Gemstone: Freshwater Pearl
* Musical Instrument: Appalachian Dulcimer
* Motto: “United We Stand, Divided We Fall”
* Wild Animal: Gray Squirrel
* Soft Drink: Ale-8-1
* Car: Corvette

# Welcome

From the Mayor of Louisville

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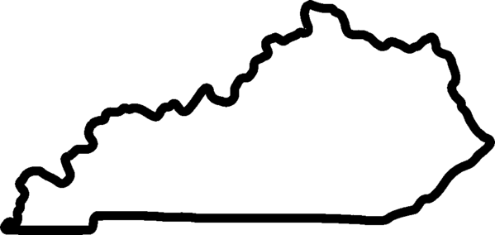
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Signed,

XXXXXXX



*Churchill Downs Racetrack*

Welcome to

Louisville, Kentucky

Yes, Bourbon is a spirit that comes in a glass, but it’s also a spirit that defines our culture and compassion, our arts and parks, our creative energy. It’s this same spirit that continued and created Louisville itself -  a city that combines heritage with innovation, authenticity with originality, quirkiness with friendliness in a way that’s completely unique to our region.

We’re an entirely different type of Southern. From boundary pushing twists on Southern cuisine that have made us one of the “10 Best New Food Cities” in America to our one and only Urban Bourbon Experience™, featuring the world’s only, city-wide trail filled with award-winning micro-distilleries, exhibits and craft cocktail destinations. Then discover one-of-a-kind attractions like the legendary Churchill Downs, Louisville Slugger Museum & Factory, and the Muhammad Ali Center. And that’s just your first day here.

*Courtesy of Louisville Convention & Visitors Bureau*

*https://www.gotolouisville.com*

*What’s That Now?*

Say it with us – *Louisville*!

Not sure how? Join the great Kentucky debate of what to call Derby City!

**LOOEY-VILLE**

LOUIS-VILLE

**Did you know?** LOO-A-VILLE

**LUL-VUL**

Kentucky is the birthplace of bourbon, and crafts 95 percent of the world’s supply. We like it so much, there are now more barrels of bourbon in Kentucky than people!

**LOO-UH-VUL**

Join us

at the Welcome Reception

Tuesday, August 28

5-6 pm on the Rooftop Garden

Now nearing its centennial, The Brown Hotel is considered Louisville’s landmark hotel, reflecting the rich heritage and Southern gentility that have made Louisville a hot spot destination. In 2017, Condé Nast Traveler magazine named The Brown Hotel one of the top 10 hotels in the South. Be sure to make time to attend the FDA Retail Food Protection Seminar’s official “**Welcome Reception**” on Tues., Aug. 28 from 5-6 p.m. at The Brown Hotel’s Rooftop Garden, with one of the best skyline views in the city!

 Featuring

The Whiskey .. Bent Valley .. Boys



**Did you know?**

Kentucky bluegrass (more than just a pretty lawn)

Is said to originate with Bill Monroe, Father of

Bluegrass Music. Bill first played with his “Bluegrass

Boys” in 1939 – and they didn’t even have a banjo!

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|  | | **2018 FDA Central Region**  C:\Users\virginia.hamilton\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Word\public health logo.jpg**Retail Food Protection Seminar**  **August 28-30, 2018**  The Brown Hotel, Louisville, KY |
| ***Monday, August 27th***  ***2018 FDA Central Region Retail Food Protection Seminar*** | | |
| 12:30 –  4:30 pm | REGISTRATION  *Near Hotel Check-In – 2nd floor* | |
| ***Tuesday, August 28th  2018 FDA Central Region Retail Food Protection Seminar*** | | |
| 7:15 – | REGISTRATION & NETWORKING  *Crystal Ballroom Foyer – 3rd floor* | |
| 8:00 am |
| 8:00 –  8:25 am | *Welcome on behalf of Mayor Fischer*  **Vincent James**, Chief of Community Building, Louisville Metro Government  *Crystal Ballroom – 3rd floor* | |
| 8:30 –  8: | *FDA Welcome*  **Chris Smith,** Retail Food Branch Director, FDA Office of State Cooperative Programs | |
| 8:55 am |
| 9:00 –  10:00 am | *CFSAN Yearly Update:*  *2017 Food Code; CFP Update*  **Robert Sudler, Jr.,** FDA | |
| 10:00 – | BREAK | |
| 10:30 am |
| 10:30 – | *Office of Partnerships Update*  **Maribeth Niesen**, Consumer Safety Officer, FDA | |
| 10:50 am |
| 11:00 –  11: 15 am | *AFDO*  **Michael Turner,** AFDO | |
| 11:20 –  11:45 am | *Office of Training, Education and Development Updates*  **Kimberly Destromp,** Consumer Safety Officer, FDA | |
| 11:45 – | LUNCH  *Bluegrass Room – 2nd floor* | |
| 1:00 pm |
| 1:00 – | *Tracking Standardization Data*  **Carrie Pohjola,** EH Technical Specialist-Wisconsin Dept. of Ag., Trade and Consumer Protection | |
| 1:50 pm |
| 2:00 – | *Menu Nutritional Labeling*  **Felicia Billingslea**, Director, FDA Division of Food Labeling and Standards | |
| 2:50 pm |
| 3:00 – | BREAK | |
| 3:30 pm |
| 3:30 – | *Charcuterie*  **Dr. Gregg Rentfrow**, University of Kentucky | |
| 4:30 pm |
| 5:00 –  6:00 pm | RECEPTION  ***Entertainment – Whiskey Bent Valley Boys***  *Rooftop Garden – 16th floor* | |

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| ***Wednesday, August 29th  2018 FDA Central Region Retail Food Protection Seminar*** | | | |
| 7:15 – 8:00 am | REGISTRATION & NETWORKING *Crystal Ballroom Foyer – 3rd floor* | | |
| 8:00 – 8:10 am | *Welcome & Announcements* **Matt Colson,** AFDOSS Vice-President *Crystal Ballroom – 3rd floor* | | |
| 8:10 – 9:00 am | *Active Managerial Control* **Shannon McKeon**, Senior Environmental Health Specialist, Fairfax County Health Dept.  *Crystal Ballroom – 3rd floor* | | |
| 9:10 –  9: 35 am | *NACCHO*  *Funding for Local Health Departments in Retail Food Program Standards*  **Amy Chang**, Program Analyst, Env. Health Program, National Association of County and City  *Mentor/ Mentee Program*  **Robert Sudler,** FDA *Crystal Ballroom – 3rd floor* | | |
| 9:35 –  10:00 am |
| 10:00 – 10:30 am | BREAK | | |
| 10:30 – 11:15 am | *Overcoming Challenges of HEP A Outbreak*  **Connie Mendel**, Deputy Director, Louisville Metro Public Health & Wellness  **Rui Zhao**, Communicable Disease Supervisor, Louisville Metro Public Health & Wellness  *Crystal Ballroom – 3rd floor*  *Crystal Ballroom – 3rd floor* | | |
| 11:15 – 12:45 pm | LUNCH  *Bluegrass Room – 2nd floor* | | |
| 12:45 – 1:30 pm | *Motivational Speaker*  **Daro Mott**, Chief of Performance Improvement, Louisville Metro Government  *Crystal Ballroom – 3rd floor* | | |
| 1:30 – 1:40 pm | TEN MINUTE STRETCH BREAK | | |
| 1:40 – 2:30 pm | *FBI WMD Program Overview and Threats to the Food Sector*  **Michael Russo,** FBI Louisville Division  **Chris Hubbuch**, FBI Louisville Division  *Crystal Ballroom – 3rd floor* | | |
| 2:30 – 3:00 pm | BREAK | | |
| 3:00 – 3:50 pm | *Environmental Sampling at Retail Food Establishments*  **Matt Colson,** Chief, Bureau of Food Inspection  Florida Department of Agriculture and Consumer Services  *Crystal Ballroom – 3rd floor* | | |
| 4:00 – 4:50 pm | *Food Code Interpretations*  *Questions and Answers*  **Greg Abel**, Retail Food Specialist, FDA  *Broadway B – 3rd floor* | 4:00 – 4:50 pm | *Kroger Temperature Monitoring System*  **Jeff Lanter,** Sr. Food Safety Manager  **Shana Davis,** Food Safety Manager  Kroger  *Crystal Ballroom – 3rd floor* |

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| ***Thursday, August 30th  2018 FDA Central Region Retail Food Protection Seminar*** | |
| 7:15 – 8:00 am | REGISTRATION & NETWORKING *Crystal Ballroom Foyer – 3rd floor* |
| 8:00 – 8:50 am | *2014 FDA Risk Factor Study*  **Kenya Moon**, FDA Office of State Cooperative Programs  *Crystal Ballroom – 3rd floor* |
| 9:00 –  9:50 am | *Keeping Food Out of the Landfill: Policy Ideas for States and Localities*  **Katie Sandson**, Clinical Fellow, Harvard Law School Food Law & Policy Clinic  *Crystal Ballroom – 3rd floor* |
| 9:50 – 10:20 am | BREAK |
| 10:20 –  11:20 am | *Use of Social Media for Foodborne Illness Surveillance*  **Kara Sewalk**, Boston Children’s Hospital  *Crystal Ballroom – 3rd floor* |
| 11:30 – 12:00 pm | *BUSINESS MEETING / SEMINAR ADJOURNS*  **Becky Gillis**, Director, Kentucky Division of Public Health Protection and Safety  **Kris Moore**, Retail Food Specialist, FDA |

Thank you to our generous sponsors!