

FOOD SAFETY TASK FORCE CONFERENCE

June, 21-22, 2011

**THE SILVER LEGACY HOTEL
407 NORTH VIRGINIA STREET
RENO, NEVADA 89502**

TUESDAY-June 21st, 2011,

Silver Baron A

8:00 – 8:15	WELCOME	Stefano Caligiuri
8:15 - 9:15	Foreign Animal Disease/Food Security Pre-harvest Food Safety	Anette Rink, DVM
9:15 - 10:15	New Food Code/Program Standards	Cindy Ulch
10:15 - 10:45	BREAK	
10:45 - 11:45	Receiving, Processing and Analyzing Samples	Robert Hoffman
11:45 – 12:00	Legislation and Regulation: Policy Process and Strategies	Robert Morin
11:45 -1:15	LUNCH	
1:15 - 2:15	Agroterrorism	Chad Simkins
2:15 - 2:45	BREAK	
2:45 - 3:45	School Lunch Program	Kathy Stewart
3:45 - 4:45	Shellfish Program	Richard Elloyan
4:45 - 5:00	Q & A	

WEDNESDAY-June 22nd, 2011

Silver Baron A

8:00 – 9:00	Temporary Foods-Burning Man	Ellen Kuntz
9:00-10:00	Yum Brands Food Safety Program	Dale Yamnik
10:00 - 10:30	BREAK	
10:30 – 11:30	“The Three Pillars of a Successful Food Safety Program & The Silver Bullet”	Al Baroudi
11:30 – 12:00	Meritech Hand Washing System	Michelle Colbert
12:00 – 1:00	LUNCH	
1:00 - 2:00	“Food Protection Manager Certification” A history and explanation of how the program was developed in Washoe County	John Roberts
2:00 – 2:15	BREAK	
2:15 – 3:15	Nevada Dairy Industry	Anna Vickrey
3:15 – 4:15	Recent Trends in Foodborne Illness	Ben Sun
4:15 - 5:00	“Noro-Virus” The importance of hand washing	John Roberts