



2021 ANNUAL
A A F P
CONFERENCE

Sept 13-15, 2021 - Fayetteville AR

Agenda

2021 AAFP ANNUAL CONFERENCE

Monday, September 13, 2021

Vendor and Poster Set Up 10:00 am - 12:00 pm
Main Room

Poster Competition (Salon A and B) and Vendor Setup 1:00 pm - 4:00 pm
Main Room
Judges: Dana Hite (bioMerieux), Corey Balentine (BioRad), Phillip Fruechting (AR Dept of Health)

Tuesday, September 14, 2021

Registration Opens 7:45 am
Front Entrance

AAFP Welcome and Opening Remarks 8:15 am
Room: Ozark 1
Jerri Lynn Pickett, President AAFP
Dr. Scott Brooks, Senior Vice President, Food Safety and Quality Assurance

Pet Food Forum

Moderators: B.J. Bench, Tyson Foods Ingredient Solutions Group, Jerri Lynn Pickett, Tyson Food Safety and Research Lab

Environmental Monitoring and How It Relates to Renderers 8:30 am - 9:00 am
Ansen Pond, Pilgrims/JBS Foods

Stability of Pet Food and Ingredients 9:00 am - 9:30 am
Speaker: Sara Cutler, Kemin Nutrisciences

The Use of Probiotic Approaches and Metagenomics to Control the Metabiome of a Pet Food Processing Facility 9:30 am - 10:00 am
Michelle Sayles, Diamond Pet Food

Break
10:00 am - 10:30 am

How Diametrically Opposed Market Conditions Can Lead Pet Food Manufacturers to Innovative Solutions 10:30 am - 11:00 am
Bill Burnard, Inficon

Enabling Supply Chain Visibility in Pet Food: The Case for Digitization 11:00 am - 11:30 am
Kim Larkin and Julie McGill, FoodLogiQ

Announcements: Poster Prize Winners, Student Representative to IAFP
11:30 am - 12:00 pm

Lunch on the Square 12:00 pm - 1:30 pm
(Not Provided)

Tuesday, September 14, 2021
Afternoon Session

Sanitation and Supply Chain

Room: Ozark 1. Moderators: John Marcy, University of AR – Fayetteville & Hillary Hagan, Tyson Foods

Supply Chain - Understanding How Food Safety Drives Practices for Supply Chain: Pre-made Meal Kits 1:30 pm - 2:00 pm

Dan Fone - Wal-Mart

Grocery Delivery in a Pandemic 2:00 pm - 2:30 pm

Dilshika Wijesekera (Instacart)

How Sanitation Adapted To Support An Essential Industry During the Pandemic 2:30 pm - 3:00 pm

Katie Walker, Vincit Group

Break 3:00 pm - 3:30 pm

Main Room

Sanitizing Restaurant Air for Viruses 3:30 pm - 4:00 pm

John Shanahan, CEO of Ionogen

IAFP Guest Lecturer – Leveraging Trending and Troubleshooting to Elevate Your Sanitation Program 4:00 pm - 4:30 pm

Wendy White, Industry Manager for Food & Beverage, Georgia Institute of Technology, IAFP Guest Speaker

Vendor Booths and Poster Viewing 4:30 pm - 5:00 pm

Main Room

Networking Reception - Patio (Open Bar and light Hors d'oeuvres) 5:00 pm - 7:00 pm

Main Room

Wednesday, September 15, 2021

Regulatory Updates and Mock Trial

Room: Ozark 1. Moderators: Barbara Smith, Peppersource and Brian Umberson,
Ozone Solutions

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| FDA – Updates | 8:30 am - 9:00 am |
| Eric Brown, Director, Division of Microbiology, FDA | |
| USDA – FSIS Updates | 9:00 am - 9:30 am |
| Bill Shaw, Director, Risk, Innovations and Management Division,
USDA - FSIS | |
| Regulatory Updates in Arkansas | 9:30 am - 10:00 am |
| Richard McMullen, State Environmental Health Director, AR
Department of Health | |
| Break (Vendor Booths and Poster Viewing) | 10:00 am - 10:30 am |
| Main Room | |
| Foodborne Illness Outbreak Mock Criminal Trial – What would 12 Jurors Think? | 10:30 am - 11:30 am |
| Shawn Stevens and Joel Chappelle, Attorneys, Food Industry
Counsel, LLC | |
| Vendor Booths and Poster Viewing | 11:30 am - 12:00 pm |
| Main Room | |
| Lunch on the Square | 12:00 pm - 1:15 pm |
| Not Provided | |

Wednesday, September 15, 2021

Afternoon Session

The Future of Food Production

Room: Ozark 1. Moderators: Jennifer Acuff, University of AR - Fayetteville &
Adam Baker, University of AR - Fayetteville

How Cyber and Emerging Technologies are Changing Food Production. How can we protect ourselves, our data, and our operations moving into the future? 1:15 pm - 2:00 pm

Scott Anderson, Forge Institute. Chad Johnston, Department of Homeland Security, Cybersecurity and Infrastructure Security Agency, Arkansas Physical Security Advisor (PSA). Mark Kirby, Department of Homeland Security, Cybersecurity and Infrastructure Security Agency Arkansas Cyber Security Advisor (CSA)

Farming in Space: The Very Distant Future of Produce Food Safety 2:00 pm - 2:30 pm

Gina Misra, Blue Marble Space Institute of Science

Risk and Challenges in Producing Meat Alternative Products 2:30 pm - 3:00 pm

Jennifer Wages, Sr, Manager Science and Innovation, Tyson Foods

Emerging Technologies for Enhancing Seafood Safety 3:00 pm - 3:30 pm

Reza Ovissipour, Department of Science and Technology, Virginia Tech

Closing Remarks 3:30 pm - 4:00 pm

John Handley, Vice President AAFP, Director FSQA for Cooks Venture

Speaker Bios



Bill Burnard

Bill has over 25 years with INFICON's Leak Testing, Gas Analysis, Vacuum Coatings, R&D, Defense, Analytical and Industrial clients as well as extensive experience deploying the vast array of technologies and process innovations from INFICON into manufacturing environments. Specifically, Bill leverages his academic and professional experiences to lead the North American efforts to deliver value and productivity to clients tied to food, pharmaceutical and medical package seal integrity

Dan Fone

Dan Fone has been in the food industry for more than 30 years. He has worked internationally across various food safety and environmental compliance programs as a regulator, a systems assessor and consultant/ advisor. He started his career in environmental health in the UK, before working for Lloyd's Register Quality Assurance (LRQA), Safeway Stores, NSF and Walmart where he served as senior director for international food safety; subsequently he accepted the position as senior director II and US Food Safety SME for Walmart US and in this role he leads the Walmart US food safety team in all aspects across the food safety continuum of Walmart's operations.



Gina Misra

Gina Misra is a research scientist at the non-profit organization Blue Marble Space Institute of Science. She earned her Masters in Cell and Molecular Biology from University of Arkansas in 2020, where she studied microgreens. She is also a microgreen grower for the indoor farm GreenSpace. She is interested in the food safety of controlled environment agriculture and how CEA crops can be produced for human spaceflight.

John Shanahan

John Shanahan is the leading designer and patent holder in the development of HOCl- Hypochlorous onsite generation technology for applications from consumer to bulk sanitizing applications. John has dedicated more than 20 years of his career to developing systems that can reduce the chemical footprint in produce sanitation and provide a real "kill step" with safe, organic solutions. John's work with Dr. Hal King has led to the first produce wash that can provide the sanitizing on the produce vs just the water that the produce is rinsed in like traditional produce wash systems provide.



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Wendy White

Wendy White is the Industry Manager for Food and Beverage for Georgia Tech's Georgia Manufacturing Extension Program (GaMEP). Before joining academia she spent the first 17 years of her career in the food manufacturing and distributing industry. She has a BS in Biology and MS in Food Science, both from University of Georgia. She has been a member of the International Association of Food Protection since 2001 and is a past Chair of the Developing Food Safety Professionals PDG and Meat & Poultry PDG. Wendy is currently serving as Vice Chair for the IAFP Foundation Committee and is on IAFP's Executive Board as the Affiliate Council Chairperson. On a local level, she is a Past President and current Delegate for the Georgia Affiliate Chapter, GAFFP.



Dilshika Wijesekera

Dilshika received his BS in Poultry Science and MS in Cellular & Molecular Biology from the University of Arkansas. Dilshika has worked in various food safety leadership roles in manufacturing, retail, and e-commerce. His manufacturing experience comes from working for Tyson Foods as the Food Safety and Quality Assurance Manager at a dual inspection (FDA and USDA/FSIS) complex and later working for Lopez Foods as the Food Safety and Quality Systems Manager. In 2013, Dilshika joined Amazon to build the Food Safety program for Amazon Fresh, including supplier approvals, under-the-roof operations, mid/last-mile chill chain, regulatory compliance, and adverse incident management.

Dilshika joined Instacart in January 2019 to lead the Food Safety and Regulatory compliance program. In his current role, Dilshika along with the Instacart team of data scientists, engineers, and program managers are working to provide pragmatic and scalable food safety solutions to a rapidly expanding online grocery delivery platform.

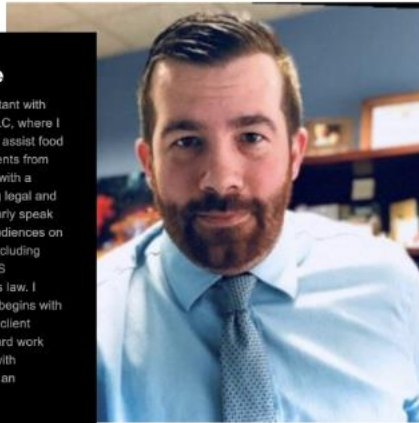




Shawn Stevens

Shawn K. Stevens is the founding member of Food Industry Counsel LLC, the only law firm in the world that represents food industry clients exclusively.

Mr. Stevens works throughout the country and abroad with food industry clients (including the world's largest growers, food processors, national restaurant chains, and food distributors and grocery chains) helping them protect their brand by reducing food safety risk, complying with FDA and USDA food safety regulations, managing recalls, and defending high-profile foodborne illness claims.



Joel Chappelle

Is an attorney and consultant with Food Industry Counsel LLC, where I am proud and honored to assist food and cannabis industry clients from across the United States with a broad range of interesting legal and regulatory issues. I regularly speak and publish to national audiences on a wide range of issues, including food safety, FDA and FSIS compliance, and cannabis law. I believe exceptional work begins with unwavering dedication to client service, continues with hard work and creativity, and ends with achieving great results at an exceptional value.



Katie Walker

Katie Walker serves as Food Safety Technical Director for QSI contract sanitation and ZEE Company chemicals, both of which are member companies of The Vincit Group (pronounced like "vin-CHEAT"). Katie has 21 years of food safety and QA experience with a focus on meat and poultry. Katie's QA background includes experience as QA Manager for PM Beef Group, LLC, and as Food Safety Director for Butterball, LLC. In her current role for QSI and ZEE, Katie provides training, auditing, and consulting

services to internal and external clients in areas of food safety, sanitation, and regulatory affairs. Katie's specialties include sanitary design of equipment and facilities as well as development of supplemental sanitation programs aimed at targeting and preventing specific microbiological issues in the processing environment. Katie earned her degree in Food Science & Technology at Virginia Tech.

Mock Trial Overview

Foodborne Illness Outbreak Mock Criminal Trial – What would 12 Jurors Think?

- Listen to federal prosecutors as they argue why Lynn White, V.P. of Food Safety for a company that caused a Listeria outbreak, should be criminally convicted.
- Learn about the scope of potential criminal exposure you may face if your products are associated with an outbreak.
- Learn about the different types of evidence and arguments federal prosecutors will use to convict food company executives.
- Identify strategies that you can implement in your organization today to protect yourself and your company from criminal exposure.
- Deliberate the evidence as jurors in the trial and vote whether to convict or acquit Ms. White.