



NORTH AMERICAN
FOOD SAFETY
& QUALITY
NAFS20

September 22-23, 2020 | foodsafetyna.com

AGENDA

SEPTEMBER 22, 2020

8:50 - 9:00 am

Chair's Welcome Address



Clive Newton
Former Chief Food Safety Officer
Yum! Brands Inc.

9:00 - 9:30 am

Dynamic Leadership: Rising to the Challenge

- Leadership as a process and not a position
- The competitive advantage of continuous learning
- Identifying mutual benefits of leading by example
- How will this journey continue into the future of Food Safety culture?



Jorge Hernandez
VP of Quality Assurance
Wendy's Company

9:30 - 10:00 am

Building upon a Legacy of Strong Stewardship

- Strategies in applying new and exciting trends to trusted legacy processes
- Sustainability and the bottom line: a commitment to food safety at each step
- Communicating with your consumers about quality and safety
- Techniques to keep your team engaged and get the buy-in you need



Mary Tarver
VP, Quality, HSE & Sustainability
Coca-Cola

ROOM 1 CHAIR



Clive Newton
Former Chief Food Safety Officer
Yum! Brands Inc.

ROOM 2 CHAIR



Paul Damaren
SVP, Food Safety & Supply Chain
Perry Johnson Registrars Food Safety Inc.

10:00 - 10:30 am

Transforming Food Safety, Quality & Regulatory at Dairy Farmers of America

- Dairy Industry Cultural Perspective
- Generation Gap
- Identifying Where to Start
- Leveraging Solutions

**BREAKOUT
ROOM 1**
COMPLIANCE



Catherine A. Davidson
Sr. Director Quality Systems
Dairy Farmers of America

10:00 - 10:30 am

Enhancing Food Safety Training to Reinforce a Quality Culture for Production Employees

- What would rethinking food safety training look like? What are we trying to achieve, and how can we get there?
- Offering best practices, lessons learned, and key takeaways to improve and enhance food safety training programs for production employees

**BREAKOUT
ROOM 2**
QUALITY
& SAFETY



John Budin
VP, Food Safety & Quality
FONA International

10:30 - 11:45 am

Pre-Arranged One-to-One Meetings

- 10:30 am – 10:50 am: Meeting Slot 1/Networking
- 10:55 am – 11:15 am: Meeting Slot 2/Networking
- 11:20 am – 11:40 am: Meeting Slot 3/Networking

11:45 am - 12:15 pm

Leading Food Companies: Case Studies on Deploying Automation and AI for Quality, Supply Chain, and NPD

Technology transforms the way companies operate their business and accelerates development that creates massive efficiency gains. Hear how leading companies are using emerging technologies in radical ways.

- Learn how to update your quality management processes in ways that are economical and scalable
- Gain insight on how to harmonize extreme growth, acquisitions, and SAP
- Hear how to accelerate and harmonize PLM, Nutritional Labeling, and Supplier Data
- Explore how to accelerate complaint resolution and reduce overall complaint numbers

**WORKSHOP
BREAKOUT
ROOM 1**



Mel Whitson
Director, Field Technical Services
and Training
Zoecon

11:45 am - 12:15 pm

Mitigating Risks in Your Food Safety Program

- How do we prevent risks that could damage brand reputation and trust
- Risk Assessment and developing a Risk Register
- Mitigation techniques and challenging your existing programs
- Risk-based thinking and creating a Culture of Awareness (Food Safety Culture)

**WORKSHOP
BREAKOUT
ROOM 2**



Denise Webster
Consultant
SAI Global Assurance

12:15 - 1:15 pm

Lunch Break / Open Networking

1:15 - 1:45 pm

Pragmatic Risk-Based Food Safety Thinking

- What are our traditional, current and emerging food safety risks?
- Is our traditional way of mitigating food safety risk relevant today?
- An alternative perspective on food safety risk management
- Risk based thinking and the link to Food Safety culture



Greg Pritchard
VP, Quality & Food Safety
Nestlé USA

1:45 - 2:15 pm

Documentation that Operators Actually Use: How Johnsonville Leverages Dozuki

- Strategies for fixing broken documentation systems
- Practical advice to get operator buy-in for successful implementation
- How to do more with your documentation, including measuring quality results

**WORKSHOP
BREAKOUT
ROOM 1**



Taylor Harlin
Learning and Development
Change Coach
Johnsonville Sausage

DOZUKI

1:45 - 2:15 pm

**WORKSHOP
BREAKOUT
ROOM 2**

New Technology Helps Improve Food Safety, Reduce Risk and Transforms Pest Management

- IoT Connected devices monitor 24/7 inside and outside of facilities
- Enables immediate response and root cause analysis
- Enables more thorough pest inspection
- Provides service transparency and accountability
- Proactive vs. Reactive pest management
- Improves audit readiness and compliance



Peter Jardine
*Head of Marketing and Strategy
Bayer Digital Pest Management*

2:15 - 3:25 pm

Pre-Arranged One-to-One Meetings

- 2:15 pm – 2:35 pm: Meeting Slot 4/Networking
- 2:40 pm – 3:00 pm: Meeting Slot 5/Networking
- 3:05 pm – 3:25 pm: Meeting Slot 6/Networking

3:30 - 4:00 pm

QSR Food Safety Culture: Building an End to End Food Safety System and the Culture to Sustain

- Strategies to embed food safety and quality standards across the supply chain
- Overcoming the challenges involved in building a responsible culture and how to navigate them
- Making the business case by identifying long term benefits and how this journey will continue into the future



Steve Lutes
*VP, Global QA and Food Safety
Domino's*

4:00 - 4:30 pm

Regulatory Keynote: Implementation and Management of a Modernized Food Safety Program

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



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

4:30 - 4:40 pm

Chair's Closing Remarks



Clive Newton
*Former Chief Food Safety Officer
Yum! Brands Inc.*

Process Control for Food Safety Management



R.M. Karr
*Director, Food Safety & Quality Assurance
Clif Bar & Company*

Food Safety Culture – Focus on Training



John Budin
*VP, Food Safety & Quality
FONA International*

Investigational Techniques Optimized in Resolving Food Safety Issues



Gina Cullerton
*Sr. Quality Assurance Manager
John Soules Food*

How to Optimize Your Microbiology Analysis Through Sampling Tools and Processes



Serge Bouchard
*International Account Manager
Labplas*

The Impact of Supply Chain Transparency on Food Safety



Ray Kosmicki III
*Director Quality Assurance
Prinova Group*

Best Practices to Prevent and Manage Recalls



Vijay Krishna
*VP – Food Safety and Quality
Sargento*

SEPTEMBER 23, 2020

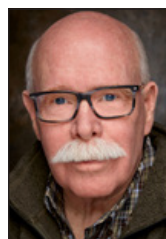
Chair's Welcome Address



Clive Newton
*Former Chief Food Safety Officer
Yum! Brands Inc.*

Fireside Chat: Understanding the Importance of Learning About Food Producers, Manufacturers and Suppliers

- Understanding consumers' perspective: What matters to them?
- Looking at different examples of food fraud and how it can lead to brand image problems
- Discussing strategies to collaborate with stakeholders to ensure transparency from end-to-end
- How can technology play a role in preventing future incidents of food fraud?



Craig Wilson
*VP GMM Food Safety
Costco Wholesale*

9:30 - 10:00 am

Preventative Measures and Protocols to Reduce the Risks

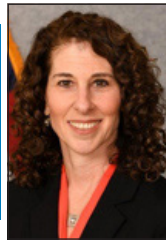
- Systemic review of how to best enforce regulatory standards across your entire organization
- Incorporating Whole Genome Sequencing and new technologies to enhance compliance



Barbara Masters
*VP Regulatory Policy,
Food and Agriculture
Tyson Foods*

9:30 - 10:00 am

The New Era of Smarter Food Safety Initiative



Sharon Lindan Mayl, J.D.
*Senior Advisor for Policy,
Office of Food Policy and
Response
FDA*

10:30 - 11:40 am

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*Former Chief Food Safety Officer
Yum! Brands Inc.*

ROOM 2 CHAIR



Paul Damaren
*SVP, Food Safety & Supply Chain
Perry Johnson Registrars Food Safety Inc.*

11:45 am - 12:25 pm

From the Consumer's Perspective

- What do consumers understand about food safety?
- What is important to your consumer?
- Exploring effective communication strategies to convey food safety messaging to your consumer



Jim Rogers
*Director of Food Safety
Research and Testing
Consumer Reports*

12:15 - 1:15 pm

Lunch Break / Open Networking

1:15 - 1:45 pm

Supply Chain Excellence as a Driver to Exceed Customer Expectations

- Transforming quality systems culture and processes to enhance partnership and build supplier trust and engagement
- Asking the question, “What’s next?” and not being afraid to set intimidating goals that challenge us to do better
- Enabling Supply Chain agility in a virtual, socially distanced world
- Keeping Customers as our North Star



Amy Wilcox
*Director Quality Systems
& Supply Chain
McDonald's*

1:45 - 2:15 pm

Food Safety Culture as a Value Proposition

- Leveraging food safety culture as an internal resource to differentiate yourself in the market
- Realign your quality programs by using creative collaboration across all departments
- Discussing common problems that may arise when implementing change and strategies to see it through
- Key learnings from our experience

**BREAKOUT
ROOM 1**
COMPLIANCE



Spir Marinakis
*VP of Food Safety, Quality
and Technical Services
Maple Leaf Foods*

1:45 - 2:15 pm

Key Attributes of a Successful Quality Program

- Breaking down the silos and integrating Manufacturing, Supply Chain and R&D into your Food Safety program
- Strategies behind maintaining an effective brand management plan with Quality at the forefront
- Exploring ways to maximize flexibility and agility as business models change

**BREAKOUT
ROOM 2**
QUALITY
& SAFETY



Darryl Riley
*SVP Food Safety, Quality & R&D
Hostess Brands*

2:15 - 2:45 pm

How the Right Approach to Food Safety Delivers Visibility, Speed, and Revenue— Even in a Pandemic

- How do we make transformation happen as Food Safety leaders?
- Illustrating how gaining visibility and traceability increases speed, agility, and performance. How does this work in a COVID environment?
- Where do our people fit into this conversation? How to keep our people and consumers safe

**BREAKOUT
ROOM 1**
COMPLIANCE



Brian Perry
*SVP Food Safety
& Quality
Treehouse Foods*

2:15 - 2:45 pm

**BREAKOUT
ROOM 2**
QUALITY
& SAFETY

Our Experience with Scientific Audit Standards

- Discussing how regular audits are designed to shape our culture, and why that is not always a smooth process
- How scientific are current auditing standards? What would improving those standards look like?
- Making the case that improved auditing is better for everyone in the long-term
- Offering ideas for how Quality and Safety professionals can improve their own auditing to both stay ahead of the curve and inspire positive change throughout the industry



Wendy Maduff
*VP of Corporate Food Safety
& Quality*
The Wonderful Company

2:45 - 3:15 pm

Panel Discussion: A Refreshed Approach to Leadership

- What are areas of opportunity for food safety and quality leadership development?
- Discussing how the industry has transformed in the last year
- Strategies that drive culture change through goal alignment
- Exploring the must-have competencies for FSQA leaders



Hugo Gutierrez
*Global Chief
QSHE Officer*
Kerry Inc.



Vijay Krishna
*VP, Quality & Food
Safety Systems*
Sargento

3:15 - 3:25 pm

Chair's Closing Address



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