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**2011 Symposium on Food Safety & Public Health
S3: The Role of Public Health in Promoting a Food System that is Safe,
Secure, and Sustainable.**

Monterey Marriott – May 25-27, 2011 (Program Updated 4-3-11)

Wednesday, May 25, 2011		REHS CEU contact hours available
Optional Pre-Conference Workshops (Additional Registration Fees Apply)		LOCATION
7:30 am open	Registration	San Carlos Foyer
8:00am – 5:00pm	California Conference of Local Health Officers (CCLHO) Business Meeting.	Ferrantes View Room
8:30am – 11:00am	California Conference of Directors of Environmental Health (CCDEH) Executive Committee Business Meeting	San Diego
8:00am-5:00pm	Exhibitor viewing	San Carlos Foyer
8:30am-12:00pm 3 REHS CEU contact hours	Monterey County Food Safety Conference (No Fee) – “Working Together for Food Safety.” This session will employ a panel of food industry and government food safety experts to examine the Agricultural and Sea Food “Food Systems” and critical control points from “harvest to table.” The audience will be an integral part of this interactive panel discussion on food safety. Early Registration required as space is Limited	San Carlos 3 & 4
11:00am-5:00pm 3 REHS CEU contact hours	Leafy Green Cooling Facility Plant Tour/Organic Farm Tour : D’ARRIGO BROTHERS CO. of CA, 21777 Harris Rd, Salinas CA & “THE FARM”, 7 Foster Road Salinas, Salinas CA (transportation and lunch included)	Offsite Tour Salinas CA
9:00am-4:00pm 5 REHS CEU contact hours	Leadership Workshop: Hugo Cornejo, Chief, Industry Education & Training Unit, CDPH – Food and Drug Branch (CDPH-FDB). Food Industry Training Class-Managing Food Recalls The CDPH Food and Drug Branch, in collaboration with federal, local, and private industry partners, will offer a one-day training on managing food recalls. The training is intended for food industry owners, managers, persons who have the responsibility for developing and implementing food recall plans, state and local food safety agencies. This training will assist food processors, distributors, and others on how effectively handle recall events. Topics will include: Components of a comprehensive recall plan; Industry roles and responsibilities; and Applicable laws and regulations. Participants will receive guidance on identifying and evaluating hazards, record keeping, communication strategies, and adequately responding to regulatory needs during a recall.	San Carlos 1& 2
1:00pm-5:00pm 3 REHS CEU contact hours	Leadership Workshop: Dr. A. Charles Crabb, Program Advisor, The California Agricultural Leadership Foundation Group Think: Why Smart People Make Bad Decisions The California Agricultural Leadership Foundation is a premier leadership development program that is designed to create leaders who will help ensure the long-term viability of California agriculture, who will think forward, who have the ability to engage and positively influence society, and who can participate in communication networks that enhance California agriculture. This training targeted for food and agricultural leaders and future leaders, and taught by subject matter from industry experts and PhD’s. Participants can expect to develop a better: • Understanding of themselves through personal discovery and development. • Understanding of how to lead and influence others with skills, confidence and knowledge. • Understanding of the inter-related nature of local, state, national and global issues	Los Angeles Room

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5:00pm-6:00pm	Exhibitors Reception	San Carlos Foyer
6:00pm-10:00pm 1 REHS CEU contact hour	Dinner & A Movie: Andrew Hasse , Director of “Edible City” Edible City tells the stories of people responding to the global food crisis in their communities and in their own backyards, and shows what people can do to create local, sustainable, and just food systems across the country and around the world.”	Monterey Beach Party Del Monte Beach House 1110 Del Monte Avenue Monterey, CA
Thursday, May 26, 2011 6.25 REHS CEU contact hours or 6.25 CME contact hours available		
Session Moderator:		LOCATION
7:30am-9:00am	Continental Breakfast	San Carlos 3 & 4
7:30am- 5:00pm	Exhibitor viewing	San Carlos Foyer
7:30am- 5:00pm	Registration	San Carlos Foyer
8:30am- 9:00am	Introduction by: John Ramirez , Monterey County Environmental Health	San Carlos 3 & 4
	Welcome Address: Walter Kruse , President California Conference of Directors of Environmental Health; Dr. Ann Lindsay , MD, HOAC President and Humboldt County Health Officer Raymond Bullick , Director of Health, Monterey County	
9:00am-10:00am	Introduction by: Heather Buonomo Keynote Speaker: Gail Feenstra , Food Systems Analyst, Sustainable Ag. Research, UC Davis	San Carlos 3 & 4
10:00am -10:20am	Food Systems/San Diego S3 Symposium review: Gary Erbeck , Retired Director of Environmental Health, San Diego County	San Carlos 3 & 4
10:20am – 11:00am	2011 S3 Symposium Strategies and Outcomes: Justin Malan , Ecoconsult	San Carlos 3 & 4
11:00am – 11:20am	Menu Labeling: John Rogers , Environmental Health Director, Sacramento County	San Carlos 3 & 4
11:20am – 12:00pm	Poster Session Short presentations will be made on various issues relating to food safety, security, and sustainability. Topics may include but are not limited to: food hazards, foodborne pathogens, foodborne diseases, environmental contaminants, food additives, regulatory food safety program, technology in food systems, emerging food safety issues, nutrition, food systems, organics etc.	San Carlos 3 & 4
12:00pm – 1:00pm Speaker @ 12:30pm	Speaker: Karen Ross , Secretary of CA Dept. of Food & Agriculture	San Carlos 3 & 4
	Introduction by Justin Malan Lunch	
1:00pm-1:15pm	Presentation of: Gary Erbeck Food Safety Leadership Award Awarded by: Brian Moss , Past President of CCDEH	San Carlos 3 & 4
Plenary Sessions: Food Systems 101 Session Moderator: Heather Buonomo		
1:30pm-2:30pm	Industry: Jered Lawson , Executive Director, Pie Ranch	San Carlos 3 & 4
2:30pm-3:30pm	Government: Janet McDonald , FDA; Food Safety Modernization Act (FSMA). An overview of the new FDA Food Safety Modernization Act will be given. Major provisions and new legal authorities will be discussed, including inspection mandates, mandatory recall authority, importer accountability requirements, and risk-based use of resources and partnerships among government food safety agencies.	San Carlos 3 & 4
3:30pm-4:30pm	Non Governmental Organization: Dr. Cindy Daley of CSU Chico/ Organic Valley Farms	San Carlos 3 & 4

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5:00pm-7:00pm	A Taste of Local Fare – Local Farmers & Restaurants will volunteer to bring their specialties to share, Monterey Marriott Hotel Ferrantes View Room. Guest Speaker: Assemblymember Luis Alejo <i>tentative</i>		Ferrantes View Room
Friday, May 27, 2011 4.75 REHS CEU contact hours or 4.75 CME contact hours available for Friday sessions			
			LOCATION
7:30am-8:00am	Continental Breakfast		San Carlos 3 & 4
8:00am-8:50am	Introduction by: Keynote Speaker Mr. Michael Sutton, VP, Center for Future of Oceans		San Carlos 3 & 4
	Agriculture Track	Sea Food Safety Track	CCLHO Track
LOCATION	ROOM A – SAN CARLOS 1 & 2 Moderator:	ROOM B – FERRANTES VIEW ROOM Moderator:	ROOM: LOS ANGELES ROOM Moderator:
9:00am - 9:50am	Mr. Jaime Stacham , Growers Express, Chair; Leafy Green Marketing Agreement (LGMA)	Sharon Lin, P.E. , EPA Region 9 Environmental Justice Program Palos Verdes Shelf Superfund Site: Community Partnership. The Palos Verdes Shelf Superfund Site, is one of the largest DDT and PCBs contaminated sediment sites in the country, and has been utilizing community based social marketing to outreach and educate local fishermen and fish eating communities on health risks of eating contaminated fish related to the site and promoting safer fishing and fish eating practices that will reduce their risks.	Public Health Response to Food Borne Illness: Presentation of Case Studies Speakers: Debra Gilliss , MD, MPH, Infectious Disease Branch, CDPH Joseph Iser , MD, DrPH, MSc
9:50am - 10:40am	Mr. Jim Prevor , Perishable Pundit Topic Pending	Peter Koufopoulos , FDA Center for Food Safety and Applied Nutrition (CFSAN) Seafood safety in the Gulf	Challenges in Epidemiologic Response Speaker: Duc Vugia , MD, MPH, Infectious Disease Branch, CDPH
10:40am - 11:30am	Mr. Michael Dimock , Roots of Change <i>Future of Food</i>	Mr. Chuck Barnes , Fog City Trading Company Topic Pending	Challenges in Traceback Investigation and Interagency Communication Speakers: Joseph Iser , MD, DrPH, MSc Michael Hernandez , Emergency Response Unit, Food and Drug Branch, CDPH

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11:30am - 12:20pm	Panel discussion: Topic Pending Jaime Stracham Michael Dimock Jim Prevor	Panel discussion: Topic Pending Jaime Stracham Peter Koufopoulos Chuck Barnes Sharon Lin, P.E	Risk Communication and Where Do We Go From Here? Moderator: Wilma Wooten , MD, MPH, San Diego County Health Officer Panel Speakers: Debra Gilliss , MD, MPH, Infectious Disease Branch, CDPH Joseph Iser , MD, DrPH, MSc Michael Hernandez , Emergency Response Unit, Food and Drug Branch, CDPH Michael Sicilia , Office of Public Affairs, CDPH Joy Alexious , Santa Clara County Public Information Officer
12:30pm – 1:30pm Speaker @ 1:00pm	Introduction & Acknowledgments Lunch & Closing Speaker: Assemblymember Bill Monning , Chair Committee on Health, State of CA		San Carlos 3 & 4
	Introduction by: Justin Malan , Ecoconsult		
1:30pm-2:00pm	<i>What Can the Public Health Community Do to Promote Safe, Secure, Sustainable Food?</i> Justin Malan		San Carlos 3 & 4
2:00pm-2:05pm	Closing Remarks		San Carlos 3 & 4
2:30pm-7:30pm	Sustainable Vineyard Tour This tour will provide information on the Sustainability in Practice (SIP) TM Vineyard Certification Program: in order to qualify for vineyard certification, growers must farm in a way that protects both natural and human resources. This is accomplished by achieving and documenting the forty requirements followed by an on-site audit from an independent inspector. Register at Californiafood.org		Salinas Valley

Symposium Notes: website www.californiafood.org Food Systems & Public Health

Monterey Marriott is state rate at \$84; **Cut off date is May 2, 2011**, Monterey Marriott Hotel, 350 Calle Principal, Monterey, California (831) 649-4234

Notes

Statewide Audience

Last year it was held at the Mission Bay Hyatt in San Diego with 275 in attendance (45 were local students and many locals commuted)

Food Symposium Target Audience:

- **State wide Public health professionals including dietitians, nutritionists, public health nurses, health officers, environmental health specialists, epidemiologists**
- **Agricultural commissioners & their staff**
- **Food and sea food industry specialists including farmers, growers, producers, distributors & retailers**

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- **Restaurateurs, markets & chefs**
- **Food systems experts, analysts & advocates**
- **Academia, including college students**

* Registered Environmental Health Specialist (REHS) Continuing Education Certificate is provided through California Association of Environmental Health Association (CAEHA) as the Recognized Provider. A certificate may be obtained after the training is completed.

****Continuing Medical Education (CME):**

The Health Officers Association of California (HOAC) is accredited by the Institute for Medical Quality/California Medical Association (IMQ/CMA) to provide continuing medical education for physicians. HOAC takes responsibility for the content, quality and scientific integrity of this CME activity.

HOAC designates this educational activity for a maximum of 11 *AMA PRA Category 1 Credit(s)*[™]. Physicians should only claim credit commensurate with the extent of their participation in the activity. This credit may also be applied to the CMA Certification in Continuing Medical Education.

S3 Competencies to be developed:

- **Understand the connection between agriculture, food & health.**
- **Explore the public health impact of food systems.**
- **Investigate the role of public health in promoting an S3 food system.**
- **Discover solutions to a more safe, secure & sustainable food system to protect public health.**
- **To provide information to decision makers on the various food safety impacts of environmental health to assist with food safety policy and legislation.**

CAEHA=California Association of Environmental Health Administrators

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www.californiafood.org

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