





2019 Spring Conference Agenda May 14th and 15th - Lodi, California

Tuesday, May 14, 2019

Day 1: Mérieux NutriSciences Presentation; Tours; and Cooking Session

	 Food Label Compliance Symposium*	
8:00 am - 8:30 am	<p>Opening Remarks from the QAA Board of Directors, Introductions and QAA Board Presentations</p>	<p>To Be Conducted by QAA Board Members</p> <p>Hampton Inn Hotel Conference Room Lodi, CA</p>
8:30 am - 12:00 pm Presentation	<div style="text-align: center;">  Food Label Compliance Symposium* Agenda Items </div> <ul style="list-style-type: none"> • Introductions • Labeling 101: The Five Mandatory Elements • Nutritional Facts Panel: The Facts about the New Facts Panel Requirements • New Math for New Labels: Calculating Serving Sizes, Sugars, Fiber and New Units • Compliant Food Claims: But the Label Says So! • GMO Labeling Law: New Law, New Times, New Challenges 	<p>To Be Conducted by</p> <p>Dodi Hanes - Manager, Labeling Compliance</p> <p>and</p> <p>Todd Napolitano - Business Development, GMOs</p> <p>Hampton Inn Hotel Conference Room Lodi, CA</p>

12:00 pm - 1:00 pm	<p style="text-align: center;">Buffet Luncheon</p> <p style="text-align: center;"><i>Note: Buffet Luncheon included in Conference Fee</i></p>	Hampton Inn Hotel Conference Room Lodi, CA
<p>1:00 pm - 3:30 pm Presentation</p> <p>Question and Answer Session</p>	<p style="text-align: center;">Food Label Compliance Symposium* Agenda Items, Continued</p> <ul style="list-style-type: none"> • Prop 65: California Dreaming • New Labeling Regulations: Sugars and Spice • Allergens - It's No Joke • The Real-World Challenges of Managing Labels – and the tie in with SQF and Plant Controls • Hot Topics and the Clock is Ticking • Question and Answer Session <p><i>*Note: A Mérieux NutriSciences Certificate of Attendance will be issued to all participants upon completion of the workshop.</i></p>	<p>To Be Conducted by</p> <p>Dodi Hanes - Manager, Labeling Compliance</p> <p style="text-align: center;">And</p> <p>Todd Napolitano - Business Development, GMOs</p> <p>Hampton Inn Hotel Conference Room Lodi, CA</p>
Afternoon Tour	<p style="text-align: center;">Lodi Winery Tour</p> <p style="text-align: center;">Learn about Wine Growing, Manufacturing, Tasting, at a local winery in the Lodi, California</p>	To Be Conducted at Local Winery in Lodi, CA
<p>May 14, 2019</p> <p>6:30 P.M. to 9:30 P.M.</p>	<p style="text-align: center;">Culinary and Beverage Extravaganza Workshop**</p> <p style="text-align: center;">Cooking School Demonstration and Dinner</p> <p style="text-align: center;">and Lodi, California Wine Education</p> <p><i>(Note: The Culinary and Beverage Workshop consisting of a Cooking Demonstration and Dinner, including discussion on Lodi, California Wines)</i></p> <p><i>**Note: A Certificate of Culinary Completion will be issued to all participants upon completion of the cooking and wine workshop.</i></p>	To Be Conducted at Cooking School in Lodi, CA

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Day 2: Various Workshops



Environmental Monitoring / Sanitation / Decontamination Services Workshop***

Environmental Monitoring

- o Establishing your Environmental Monitoring Program
- o Reasons to establish a program, hygienic zoning, areas to address
- o Organisms of greatest concern
- o Case studies, recalls - what has been learned from others
- o Sampling tools
- o Identification tools
- o Managing your Environmental Monitoring data

Decontamination

- o Review of various methods generally used in food / pet food companies
- o Chlorine dioxide (both liquid and gas)
 - Technical study and efficacy
 - Comparison to other decontamination methods
 - Ability to penetrate, uniqueness of the gaseous state
 - Material compatibility
 - Safety
 - Applications and products – a show of how a chlorine dioxide decontamination job would be performed
 - Verification that a chlorine dioxide decontamination is successful

***Note: A Certificate of Attendance from the Environmental Workshop Presenter will be issued to all participants upon completion of the workshop.

8:00 am - 12:00 pm
Presentation

Question and
Answer Session

To Be Conducted by

David Shelep
ClorDiSys Environmental
Company Member

Hampton Inn Hotel
Conference Room
Lodi, CA

<p>2:00 pm - 4:00 pm Presentation</p> <p>Question and Answer Session</p>	<p>Developing A Food Defense Plan, continued</p> <ul style="list-style-type: none"> • The IA rule applies to food companies registered with the FDA who are involved in the production, transport, storage, or distribution of food for sale to the public. • In order to prevent these types of intentional contamination, companies are required by the IA rule to develop a Food Defense Plan. • Learn what the 7 primary IA rules are and how to develop a Food Defense Plan 	<p>To Be Conducted by</p> <p>Jerry Tempesta, Sr. Vice President of Angy's Landolfi Food Group</p> <p>Hampton Inn Hotel Conference Room Lodi, CA</p>
<p>4:00 pm - 5:00 pm Presentation</p>	<div data-bbox="641 829 922 1180" data-label="Image"> <p>The image shows a stick figure standing on the left, pointing towards a flipchart on the right. The flipchart has the word 'training' written at the top and some illegible text below. Below the flipchart, there are three stylized human figures representing an audience.</p> </div> <p>Training... Training... I Need Training for myself and employees, but I don't have the Resources or Time, What do I do?</p> <ul style="list-style-type: none"> ✓ Do you need specific types of training for yourself or your employees, but don't have the resources or time to take the training? ✓ Do you or members of your team need CEUs to maintain your professional credentials? ✓ Did you know that there are numerous online or in-person training programs that offer Free Training most with a Certificate of Attendance? ✓ Don't miss this opportunity to learn about where to take this online or in-person training. 	<p>To Be Conducted by</p> <p>Scott C. Lane, CFS</p> <p>Hampton Inn Hotel Conference Room Lodi, CA</p>