

Bios: (cont.)

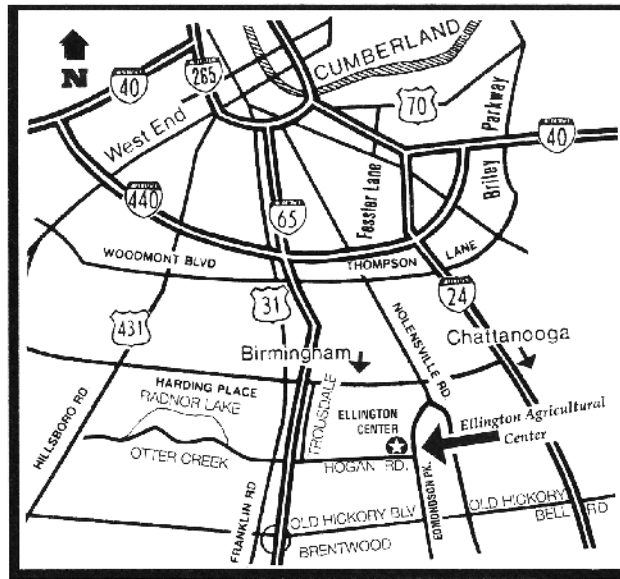
A co-creator of barfblog and publisher of food safety infosheets targeting food handlers, much of Ben's work focuses on evaluation of food safety systems and telling food safety stories with the aim of enhancing trust and changing behaviors.

Dr. Rand Carpenter is an epidemiologist and public health veterinarian at the Tennessee Department of Health in Nashville. Dr. Carpenter earned a DVM from the University of Georgia in 1998 and worked as a private practice dairy veterinarian in Virginia's Shenandoah Valley. During 2001–2005, Dr. Carpenter and his family lived in rural Haiti and participated in the project aimed at eliminating lymphatic filariasis. He served as a CDC Epidemic Intelligence Service (EIS) officer and now works with water-borne, vector-borne and food-borne diseases, with a special interest in environmental conditions that affect those diseases.

Dan Redditt is a graduate of University of Central Oklahoma. He has 10 years of food safety experience with the Tulsa City/County Health Dept and seven years with Reynolds Electrical & Engineering Company (REECO) as corporate environmental health specialist. His experience in retail food service industry includes being SE Region QA manager with Darden Restaurants. Dan has spent the last 15 years as regional food specialist with FDA SE Region in Atlanta.

Organizations represented on the Tennessee Food Safety Task Force:

Cracker Barrel
General Mills
McKee Foods Corporation
Memphis-Shelby County Health Department
Metro Nashville Public Health Department
National Association of Consumer Agency Administrators
Publix
Tennessee State University, Department of Family and Consumer Sciences
Tennessee Department of Agriculture
Tennessee Department of Health
Tennessee Department of Education
Tennessee Grocers and Convenience Store Association
Tennessee Beef Industry Council
Sodexo
U.S. Food & Drug Administration
U.S. Department of Agriculture, FSIS
University of Tennessee, Department of Food Science and Technology
Warner Labs
Yum!



Ed Jones Auditorium Ellington Agricultural Center

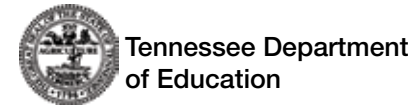
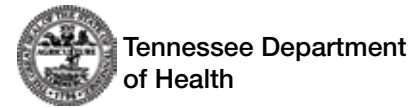
440 Hogan Rd.
Nashville, TN 37220-9029
(615) 837-5103

Driving Directions:

From I-65: Take Exit #78-A east on Harding Place. Take a right at the second light onto Trousdale Drive. Travel south on Trousdale for approximately 1.5 miles. Turn left on to Hogan Road at the four-way stop. Hogan Road ends at the front gates of the Ellington Agricultural Center. Note: all buildings have identifying lawn signs for your convenience.

From I-24: Take exit #56 west on Harding Place to the Nolensville Road intersection at Harding Mall. Turn left onto Nolensville Road and travel south 1/10 mile and turn right onto Edmondson Pike. Travel 1.5 miles on Edmondson Pike. The east entrance to Ellington Agricultural Center is on the right.

To the Ed Jones Auditorium: Enter the front gates from Hogan Road. Bear to your right. The Moss Building (antebellum-style mansion) will be on your left at the top of the hill. Follow the drive until you reach the auditorium (a large white barn-like structure that sits at the end of the lawn behind the mansion.)



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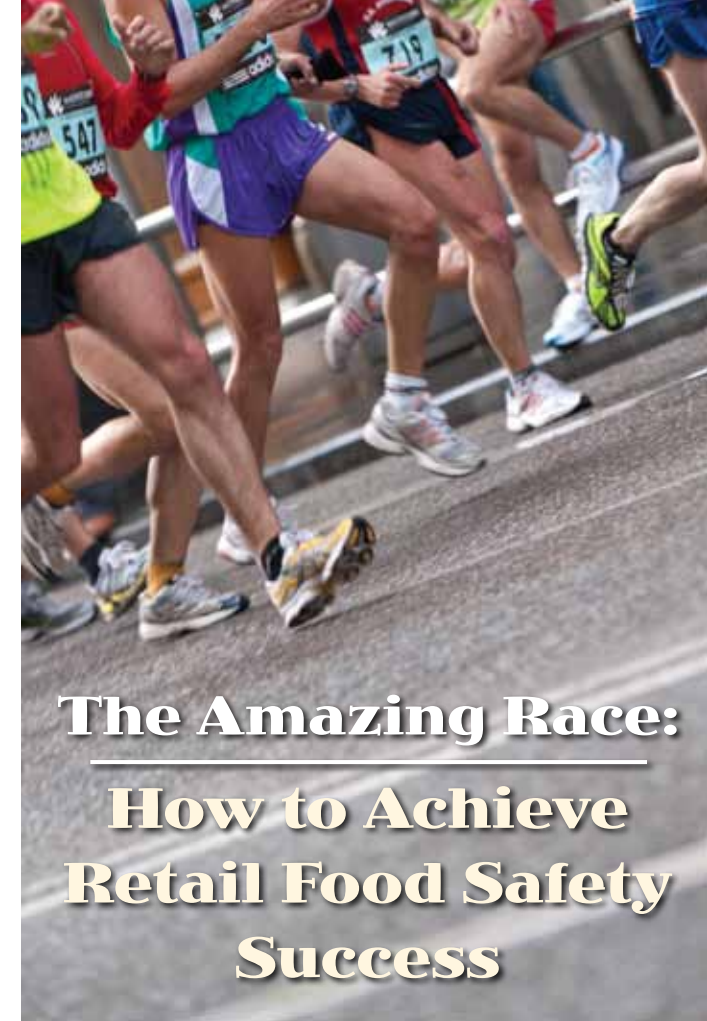





United States
Department of
Agriculture


Food and Drug
Administration





The Amazing Race: How to Achieve Retail Food Safety Success

Annual Conference
Tuesday, May 3, 2011
Nashville, Tennessee



www.foodsafetytaskforce.org

The Amazing Race: How to Achieve Retail Food Safety Success

Program: Speakers from academia, food service and food safety agencies will share their insights into current progress and future initiatives to achieve retail food safety success. The one-day session will include an overview of recently passed federal legislation and FDA’s vision for an integrated food safety system.

State officials will review the food safety regulatory framework in Tennessee. Speakers will give industry perspectives on achieving retail food safety success within the regulatory framework and implementation of best practices. Risk factors and recent studies to identify points of intervention in retail food settings will be presented, as well as practical approaches to communicate about food safety.

Objectives:

- Attendees will be able to better understand FDA’s Integrated Food Safety System.
- Attendees will be able to describe the regulatory framework in Tennessee.
- Attendees will better understand industry initiatives and best practices related to retail food safety.
- Attendees will be introduced to recent studies and risk factors for food-borne illnesses associated with retail food settings and methods to communicate risk-reducing information.

Agenda:

9:00 a.m.	Registration / Breakfast
9:30 a.m.	Welcome / Opening Remarks
9:50 a.m.	FDA’s Integrated Food Safety System Vision for Retail Food Settings <i>Linda Collins (FDA)</i>
10:30 a.m.	Break
10:45 a.m.	Retail Food Regulatory Framework in Tennessee <i>Jimmy Hopper (TDA)</i>
11:20 a.m.	Industry Perspective: Integrating Food Safety Programs within Regulatory Frameworks <i>Courtney Halbrook (YUM!)</i>
Noon	Lunch
1:00 p.m.	Retail Food Safety Best Practices <i>Jeff Edelen (Kroger)</i>
1:40 p.m.	Using Multiple Media And Messages to Create and Foster a Good Food Safety Culture <i>Ben Chapman (North Carolina State University)</i>
2:10 p.m.	Break
2:25 p.m.	Our Environment is Where It’s At! <i>Rand Carpenter (TDH)</i>
2:55 p.m.	FDA Food-borne Illness Risk Factor Study <i>Dan Redditt (FDA)</i>
	Questions / Answers / Wrap-up

Bios:

Linda Collins joined FDA’s Division of Federal State Relations’ Development and Integration Branch as the retail food program liaison. Prior to joining DFSSR, she served 27 years as a cooperative programs specialist, 19 of those years as a retail food specialist. She has served on numerous retail food committees and teams. Currently, she is a member of the Partnership for Food Protection’s National Standards Work Group and a member of the Retail Food Program Steering Committee.

Jimmy Hopper is the director of regulatory services with the Tennessee Department of Agriculture.

Courtney Halbrook is a food safety & regulatory affairs manager for Yum! Brands, Inc. (Taco Bell, Pizza Hut, KFC, Long John Silver’s and A&W). Courtney has responsibility for the Central region of the United States, which includes 15 states and approximately 8,000 Yum restaurants. Courtney works to ensure regulatory compliance within Yum restaurants and helps develop corporate food safety policy. Courtney has worked in the food safety arena for the past 17 years for both regulatory and industry. She started her food safety career as a registered sanitarian with the city of Carrollton, Texas Environmental Health Department in 1994 and has since worked for Brinker International, FoodHandler Inc. and Americana Foods.

Jeff Edelen is the food safety manager for the Kroger Company’s Mid-South Division based in Louisville, Kentucky, which operates 166 stores in Kentucky, Tennessee, Indiana and Illinois. He has been with the Kroger Company since 1993 and in his current position since 2003. Mr. Edelen attended the University of Louisville, where he obtained his Bachelor’s degree in business administration. He has received an internal award for food safety excellence each of the past five years. He serves on several food safety committees and started a program called “Kroger Kids Live Life Safe,” which involves teaching food safety and health tips to elementary school children.

Dr. Ben Chapman is assistant professor and food safety Extension specialist at North Carolina State University in Raleigh, N.C. Dr. Chapman supports Extension agents, focusing on consumer, retail and foodservice food safety issues. Dr. Chapman has designed, implemented and evaluated on-farm food safety programs; consulted for industry and government around food safety issues; and conducted observation studies at community dinners, foodservice, farmers markets and in food production settings.

Registration Form

(Please print or type)

Last, First, Middle

Company

Mailing Address

City, State, Zip

Phone

FAX

E-mail

Duplicate this form as needed and complete separate form for each participant.

Pre-registration fee:
\$55 per participant (before April 25)
After April 25, \$65 per participant

Includes morning, afternoon break refreshments and lunch

Please make checks payable to
The University of Tennessee

For payment by credit card go to:
www.foodsafetytaskforce.org

Return form with payment to:

Nancy Austin
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The University of Tennessee
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(865) 974-7331