



Agenda DAY 1 MONDAY MARCH 2<sup>ND</sup> 2020

7:45 AM - 8:45 AM Registration & Refreshments

8:45 AM - 8:55 AM Chair's Opening Remarks

Room A

Anne Sevier, Head of Copack and Supplier Quality North America, Kraft Heinz

8:55 AM - 9:30 AM Food Safety Microbiology Management in the Upstream Value Chain

Room A • Keynote • Manufacturing & Operations

Fabien Robert, Ph.D., Director NQAC zone America, Nestlé Quality Assurance Centre (NQAC) Dublin

9:30 AM - 10:05 AM Going Beyond the Standard Listeria Environmental Monitoring Program

Room A • Keynote • Compliance

Dawn Pickett, Corporate Senior Director of Food Safety, Smithfield Foods

10:10 AM - 10:45 AM It's your Business: Making Regulations and Regulators Work for You

Room A • Case Study • Compliance

Glenn Mott, VP Compliance, Gerber Poultry, Inc.

Delivering Food Safety and Quality in the Box

Room B • Case Study • Safety

Catherine Bouchard, Director of Food Safety and Quality Assurance, Home Chef

10:45 AM - 11:35 AM iSolve Meetings & Networking Refreshments

11:35 AM - 12:10 PM Managing Suppliers In an Interconnected World

Room A • Solution Spotlight • Food Supply Chain

Chris Domenico, Territory Manager, North America, Safefood 360°

Food Safety Starts with the Right Sanitary Design

Room B • Solution Spotlight • Safety

Jake Watts, Vice President of Food Safety, PSSI

12:15 PM - 12:50 PM What the Customer Really Wants!

Room A • Keynote • Quality

Jerold Schlegel, Director of Food Safety and Quality, Weston Foods

Michael Ciepiela, Food Safety & Quality Assurance Manager, Italian Rose Garlic Products

12:50 PM - 1:50 PM Networking Lunch

Roundtable led by: TraceGains

Be Safer and Faster: Supplier Management Now Includes Market Hub

Moderated by: Bob Hudson, Director of Strategic Accounts, TraceGains

1:50 PM - 2:25 PM Automation and Insights from Conception to Consumption

Room A • Solution Spotlight • Technology

Gary Nowacki, CEO, TraceGains

When Is Steam Clean? Understand and Control the Contamination Risk to Product When Steam is an Ingredient

Room B • Solution Spotlight • Quality

Mike Skidmore, Global Market Development Executive – Food and Beverage, Spirax Sarco

Neil Davies, Market Development Manager – Food & Beverage, Spirax Sarco



## Agenda DAY 1 MONDAY MARCH 2<sup>ND</sup> 2020

2:30 PM - 3:05 PM

### **Consumer Demands and the Effects on Food Safety**

Room A • Case Study • **Safety**

**Brian Perry**, Senior Vice President Food Safety, Quality, TreeHouse Foods

### **Trends in Global Food Labeling**

Room B • Case Study • **Compliance**

**Miriam Maxwell, CFS**, Sr. Principal Regulatory Scientist, Ocean Spray Cranberries Inc.

3:05 PM - 3:55 PM

### **iSolve Meetings & Networking Refreshments**

3:55 PM - 4:30 PM

### **The Hidden Risks to Food Safety**

Room A • Solution Spotlight • **Safety**

**Randy Kohal**, VP of Food Safety and Reliability, Nexcor Food Safety Technologies

### **Capabilities of Next Gen MES Systems**

Room B • Solution Spotlight • **Technology**

**Joe Gerstl**, Director of Digital Product Management, GE Digital

4:35 PM - 5:10 PM

### **Building a Career in Quality**

Room A • Keynote • **Quality**

**Anne Sevier**, Head of Copack and Supplier Quality North America, Kraft Heinz

5:10 PM - 5:55 PM

### **Maintaining Trust With Your Customers In An Evolving Consumer Culture**

Room A • Panel Discussion • **Compliance**

**Susan Bond**, Vice President, Regulatory & Scientific Affairs, Kerry, Inc.

**Reid Ivy, Ph.D.**, Director, Food Safety, Ferrara USA

**Glenn Mott**, VP Compliance, Gerber Poultry, Inc.

**Dilshika Wijesekera**, Director Food Safety and Regulatory Compliance, Instacart

5:55 PM - 6:00 PM

### **Chair's Closing Remarks & End of Day 1**

Room A

**Anne Sevier**, Head of Copack and Supplier Quality North America, Kraft Heinz

6:00 PM - 7:00 PM

### **Evening Drinks Reception**



Agenda DAY 2 TUESDAY MARCH 3<sup>RD</sup> 2020

8:00 AM - 8:50 AM Registration & Refreshments

8:50 AM - 8:55 AM Chair's Opening Remarks

Room A

Anne Sevier, Head of Copack and Supplier Quality North America, Kraft Heinz

8:55 AM - 9:30 AM Navigating Clean Labeling in a Messy Environment

Room A • Keynote • Compliance

Susan Bond, Vice President, Regulatory & Scientific Affairs, Kerry, Inc.

9:30 AM - 10:05 AM FDA FSMA Implementation Update

Room A • Keynote • Compliance

William Weissinger, Program Division Director/District Director, FDA

10:05 AM - 10:40 AM Food Defense: An FBI Perspective

Room A • Keynote • Compliance

Christopher Young, Intelligence Analyst, FBI Chicago

10:40 AM - 11:35 AM iSolve & Networking Refreshments

11:35 AM - 12:10 PM Delivering Quality, Safely

Room A • Case Study • Safety

Dilshika Wijsekera, Director, Food Safety and Regulatory Compliance, Instacart

Sugar Refining – Transitioning a Commodity to a Food Product in 2020

Room B • Case Study • Quality

Jennifer Yezak, Vice President, Global Quality, ASR Group

12:15 PM - 12:50 PM AeroFarms: Elevating Food Safety with Indoor Vertical Farming

Room A • Case Study • Safety

Marc Oshima, Co-Founder & Chief Marketing Officer, AeroFarms

USDA Food Safety and Inspection Service Compliance and Investigations Division in Protecting Public Health and Food Defense Strategies

Room B • Case Study • Compliance

Lolita Brumfield, Investigator, United States Department of Agriculture - Food Safety Inspection Service

12:50 PM - 1:50 PM Networking Lunch

1:50 PM - 2:25 PM Using Technology to Reduce Supply Chain Risk

Room A • Keynote • Food Supply Chain

Darrell Portz, Global VP Food Safety & Quality, Griffith Foods

2:25 PM - 3:00 PM Managing Food Safety During Organizational Change

Room A • Keynote • Safety

Reid Ivy, Ph.D., Director, Food Safety, Ferrara USA

3:00 PM - 3:10 PM Chair's Closing Remarks & End of Summit

Room A

Anne Sevier, Head of Copack and Supplier Quality North America, Kraft Heinz