

American Society for Quality (ASQ) Quality Leaders Network (QLN)

FOOD GROUP

Lewie Casey
Rosemarie Christopher
Roger Clemens
Paul Dionne
Iris Eshoo
Todd Frantz
Marlene Garcia-Swider
Jill Golden
Mas Hori
Stephen Joseph
Joy Joseph
Klara Kalfa
Steve Mavity
Aura Stewart
Ed Savard

METRICS GROUP

Lewie Casey
Michele Cheatham
Adrian Colesberry
Niedre Heckman
Cesar Medina
Frances Richmond
Aura Stewart
Marlene Garcia-Swider
Glenn Yeik
John Lamirande
Katy Campbell
Lisa Trent
Mawish Ahmed
Rosemarie Christopher
William Martin

FSMA Half Day Workshop & Networking Event

PROGRAM

September 24, 2015

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7:00 a.m. REGISTRATION & BREAKFAST
7:30 a.m. WELCOME
7:35 a.m. Lewie Casey, ASQ FD&C Division: Sponsor
7:45 a.m. Dr. Marlene Swider, FDA District Office Hostess
7:55 a.m. Dr. Jeff Farrar, Director of Intergovernmental Affairs and Partnerships for the FDA Office of Foods and Veterinary Medicine
8:30 a.m. Laurice Churchill, Chief Southwest Region of the NOAA Seafood Inspection Program
9:10 a.m. Jane Reick, Chief Food Safety Inspection Unit of CDPH Food and Drug Branch
9:40 a.m. BREAK
9:50 a.m. Klara Kalfa, FSNS: Sponsor
10:00 a.m. Jill Golden, Moderator
CASE STUDY
Steve Mavity - FSMA
Mas Hori - GMP/SOP
Todd Frantz - SSOP
Roger Clemens - Traceability
Stephen Joseph - Inspections
10:30 a.m. BREAKOUT SESSION
11:00 a.m. BEST PRACTICES
11:30 a.m. Rosemarie Christopher, RxRS Apprentice Program for the Food Industry: Sponsor
11:40 a.m. Niedre Heckman, QLN Metrics Group Dashboard
12:00 p.m. Adjournment

Thank you, SPONSORS!



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HOST



Dr. Marlene Garcia-Swider has served in the FDA for more than 28 years in different capacities. Most recently, she serves as Quality System Manager for Los Angeles District Office, FDA. She holds a Bachelor in Science, a Masters in Health Service Administration, and a doctorate in Organizational Management. She is also a professional public speaker and published author. Her private presentations focus on current FDA policies and medical regulated products.

SPEAKERS

Jill Golden is a retired instructor Food Science and Nutrition, Orange Coast College. Currently teaching Food Science to Chefs for the Research Chefs Association online. I especially enjoy translating complex scientific concepts into understandable material that my students can apply to practical problems in the laboratory, kitchen or processing plant. I am active in the Research Chefs Association, Institute of Food Technology and the Academy of Nutrition and Dietetics. Past chair of the Southern California Section of the Institute of Food Technologist. .Specialties: Food Science for Chefs, Nutrition and Online Education.

Dr. Jeff A. Farrar is the Director of Intergovernmental Affairs and Partnerships for the FDA Office of Foods and Veterinary Medicine. He provides leadership on FDA initiatives to build a national integrated food safety system with other federal, state and local governments, and manages high-level interagency policy issues. Dr. Farrar also assists state and local agencies with the implementation of the 2011 FDA Food Safety Modernization Act.

Laurice Churchill, Chief Southwest Region of the NOAA Seafood Inspection Program, began her career working on the water raising oysters to driving a delivery truck. She joins the Southwest Region of the Seafood Inspection Program following over 29 years of work in fisheries management, regulatory affairs and compliance in Maine.

Jane Reick, Chief Food Safety Inspection Unit of CDPH Food and Drug Branch, has been with CDPH-FDB for approximately 19 years. She is currently manages FDB's statewide food safety inspection program and the Industry Education & Training Unit. Jane has a BS in Biological Sciences from CSU Sacramento and MPH from UCLA.

SPEAKERS

Steve Mavity, Sr. VP Technical Services & Corporate Quality at Bumble Bee Foods, also leads the company's Quality, Regulatory, Consumer Response and Research and Development Programs. He is active in various technical groups within Fisheries Council of Canada, Food & Consumer Products of Canada, Grocery Manufacturer's Association (GMA) and national Fisheries Insitutute (NFI) where he has focused upon traceability and food defense initiatives. Mr. Mavity chaired the GMA Food Defense Committee for two years and currently co-chairs the Food Safety Modernization Act (FSMA) Food Defense Working Group.

Mas Hori is presently working for food and seafood firms in Southern California as their HACCP/ Sanitation/ GMP Consultant. He had worked for the California Department of Preventive Health Services, Food and Drug Branch, in the Southern California area for 26.5 years. Since 1996, he has trained over 2000 individuals in HACCP (through the AFDO Seafood Alliance HACCP Training Course and FIBR (Food Industry Business Roundtable) HACCP and GMPs Courses).

Todd Frantz, REHS Food Safety Principal, UL Everclean, brings a wealth of experience and perspective gained from practicing Food Safety with the most creative minds in the business. Todd has been involved in a variety of public health projects around the globe. Over the course of his career, Todd has had the privilege to serve in a variety of capacities at Food Safety and Environmental Health organizations including Orange County Food Safety Advisory Council, California Retail Food Safety Coalition, California DPH Environmental Health Specialist Registration Committee and California Environmental Health Association.

Dr. Roger Clemens is adjunct Professor of Pharmacology and Pharmaceutical Sciences within the USC School of Pharmacy. He is a Fellow in the Institute of Food Technologists (IFT), American College of Nutrition and Marilyn Magaram Center for Food Science, Nutrition and Dietetics. He established and contributes to a Food, Medicine and Health column published monthly in Food Technology. As an active member in the American Society for Nutrition (ASN), he also serves as a spokesperson for the ASN, and chairs the ASN Public Information Committee.

Stephen Joseph is Chief Operations Officer for Joys Quality Management Systems. For the past five years, he has been consulting on FDA compliance in GMP training, auditing and product development, regulation implementation, SOP, document control procedures and regulatory affairs.