



## **FSPCA INAUGURAL ANNUAL CONFERENCE**

**July 13 – 14, 2017**

*Immediately following the [IAFP Annual Conference](#)*

### **Tampa Convention Center**

222 S. Franklin Street  
Tampa, FL 33602

### **Who should attend?**

If the Food Safety Modernization Act impacts you, then you are a stakeholder of the FSPCA. This conference will give you an opportunity for an in-depth analysis of the latest information on FSMA implementation and the activities of the FSPCA.

### **Day 1: All FSPCA Stakeholders**

Thursday: 8:00 am – 4:45 pm

Evening Reception and Recognition Ceremony: 5:00 pm – 7:30 pm

### **Day 2: Sessions for Lead Instructors and FSPCA-designated Food Safety Experts**

Friday: 8:00 am – Noon

### **About FSPCA**

The Food Safety Preventive Controls Alliance (FSPCA) is a broad-based public-private alliance of key industry, academia and government stakeholders. It was established in late 2011 by a grant from the U.S. Food and Drug Administration (FDA) to Illinois Institute of Technology's [Institute for Food Safety and Health](#) (IIT IFSH).

The mission of FSPCA is to support safe food production by developing and delivering educational programs that assist the food industry in complying with the preventive controls regulations that were promulgated in response to the Food Safety Modernization Act (FSMA).

### **Cost to Attend:**

Early Bird Registration: 199.00 (sales end June 30)

General Registration: 249.00 (sales end July 14)

*Registration fees are non-refundable*

### **Registration**

<https://www.eventbrite.com/e/fspca-annual-conference-registration-31785971697>

### **Hotel Room Block:**

#### **Embassy Suites Tampa – Downtown Convention Center**

A block of rooms has been reserved for July 12, 2017 - July 14, 2017 at the Embassy Suites Tampa – Downtown Convention Center. The special room rate will be available until June 15th or until the group block is sold-out, whichever comes first. [Please book your rooms by clicking HERE.](#)



## DAY 1 AGENDA

DAY 1: THURSDAY, JULY 13, 2017			
Start Time	End Time	Description	Presenter(s)
8:00 am	8:30 am	Breakfast Buffet	
8:30 am	8:45 am	Welcome and Opening Remarks	Donna Garren, FSPCA Co-chair Executive Committee
8:45 am	9:30 am	State of FSMA Implementation	Glenn Bass, FDA Sharon Mayl, FDA
9:30 am	10:30 am	State of FSPCA Training Implementation	Kathy Gombas/ Jerry Wojtala, FSPCA Implementation Committee
BREAK 10:30 – 11:00 AM			
11:00 am	12:30 pm	Panel: What Industry Wants; What Industry Needs	Tim Jackson, Nestlé North America Steve Gendel, IEH Laboratory and Consulting Group Derrick King, Urban Accents Donna Lynn Brown, Naturipe Farms Julia Bradsher, IFPTI, Moderator
LUNCH BUFFET 12:30 – 1:15 PM			
1:15 pm	2:00 pm	FSPCA Town Hall Discussion	Kathy Gombas/ Jerry Wojtala, Moderators
2:00 pm	2:45 pm	FSPCA Community Update	Jason Wan, FSPCA Website Subcommittee
2:45 pm	3:45 pm	State of Foreign Supplier Verification Programs Training	Jerry Wojtala, FSVP Implementation Subcommittee
BREAK 3:45 – 4:15 PM			
4:15 pm	5:30 pm	Challenges in Becoming FSVP Compliant	Allison Moore, Fresh Produce Association of the Americas Rolando Beramendi, Manicaretti Italian Food Importers Michael Roberson, Publix* Bonnie Welshons, General Mills* Maile Hermida, Hogan Lovell* Ron Tanner, Specialty Food Association, Moderator <i>*Invited but not confirmed denoted by *</i>
5:30 pm	7:30 pm	Evening Reception and Recognition Ceremony (cocktails, food and live entertainment)	Bob Brackett/ Julia Bradsher, Moderators

### State of FSMA Implementation

Representatives of the FDA will review the status of FSMA implementation including modernization of the inspection process and regulator training to gain industry compliance with the FSMA rules. FDA is integrating “Systems Thinking” into their Preventive Controls regulator training. Systems Thinking is an approach to problem solving, by viewing "problems" as parts of an overall system, rather than reacting to specific parts, outcomes or events. FDA will share its new inspection approach and lessons learned with the Alliance communities, to foster discussion about additions/revisions to next-gen Alliance training courses and FDA regulator training courses.

### State of FSPCA Training Implementation

Representatives from the FSPCA Implementation Work Group will present the latest data on the uptake of training efforts for Preventive Controls for Human Foods and Preventive Controls for Animal Food. The presenters will also present the plans for training over the next year as it relates to domestic implementation, international implementation, and plans for training delivery going forward.



### What Industry Wants; What Industry Needs

A panel of speakers from among small, medium, and large manufacturers will discuss their challenges and needs as it relates to FSMA implementation.

### FSPCA Community Update

Join us for a live demonstration of the interactive FSPCA Community and learn how you can find solutions and easily ask questions related to FSMA Implementation. How to communicate with other FSPCA Community members, knowledge articles, FSPCA Lead Instructor listing, FSPCA approved course listing and how to submit an inquiry are just a few of the topics that will be covered.

### State of Foreign Supplier Verification Programs Training

Representatives from the FSPCA Implementation Work Group will present the latest data on the uptake of training efforts for Foreign Supplier Verification Programs Training. The presenters will also present the plans for the coming year related to FSVP Training.

### Challenges in Becoming FSVP Compliant

A panel of speakers from among importers, brokers, and ingredient suppliers will discuss their challenges and needs as it relates to FSVP implementation.

### Evening Reception & Recognition Ceremony

An evening reception will be an opportunity to enjoy food and drink with your colleagues and network among FSPCA stakeholders. In addition, there will be a brief ceremony where key volunteers and contributors will be recognized.

## DAY 2 AGENDA

DAY 2: FRIDAY, JULY 14, 2017			
Start Time	End Time	Description	Presenter(s)
7:30 am	8:00 am	Continental Breakfast	
INTERACTIVE SESSIONS			
8:00 am	9:30 am	Supply Chain Programs – Solving the Puzzles	Panel Discussion <i>Panelists TBD</i>
9:30 am	10:30 am	Orientation to FDA’s FSMA Guidance Documents and FDA / FSPCA Website Resources	Kathy Gombas, FSPCA Lillian Hsu, FDA
BREAK 10:30 – 11:00 AM			
11:00 am	12:00 pm	FSPCA Technical Assistance Network Overview	Marcos Sanchez, FSPCA International Subcommittee Technical Assistance Work Group
12:00pm	-	Departure (Box lunch provided)	

### Day 2: Interactive Sessions

#### Supply Chain Programs – Solving the Puzzles

Questions about Supply Chain Programs under the PCHF, PCAF and FSVP? We will talk through the interrelated supply chain provisions in the FSMA rules and explain the requirements and the ways in which they are connected and the ways in which you can avoid redundant programs for your facilities. Learn where the supply chain programs originated and where to reference the supply chain programs in



each rule. A panel will present information and be available to answer your supply chain programs questions.

**Orientation to FDA’s FSMA Guidance Documents and FDA / FSPCA Website Resources**

Join us for a demonstration on how to surf the FDA and FSPCA websites to find resources including guidance documents to assist industry, educators, and regulators in developing and evaluating food safety plans. As of August 2016, the FDA has issued several draft industry guidance documents for the human and animal food industry which will be reviewed during this session. The guidance documents were developed to help businesses comply with the Preventive Controls for Human Food and Animal Food Rules. An overview of the FSPCA Community and how Lead Instructors can use the platform effectively will be covered.

**FSPCA Technical Assistance Network Overview**

Join us for this informational session on FSPCA’s plans to build a network of international of volunteer Food Safety Experts (FSEs) worldwide who will provide technical and scientific assistance to small and medium-sized human and animal food businesses to enhance food safety and compliance with the FDA’s Preventive Controls regulations for human and animal food.