



Global Food Safety Conference 2017

OFFICIAL PROGRAMME

LEADERSHIP FOR GROWTH

Innovation, Networking & Efficiency

27th February - 2nd March 2017 / **Houston, USA**



www.tcgffoodsafety.com / #GFSI17

Monday 27th February 2017

Discovery Tour **ECOLAB**

The Global Food Safety Conference will feature a diverse Discovery Tour programme for all of those interested in finding out about food safety management deep in the heart of Texas. Featuring a variety of visits, from retail/manufacturing and Farm to Fork tracks, all the way to an exclusive tour of NASA's kitchen at the Johnson Space Center, this will be the opportunity for you to learn about food safety philosophies and operations from leaders in the industry.

Tuesday 28th February 2017

GFSI & YOU **Rentokil Initial**

09.00-11.00

This special pre-conference session will provide an introduction to the Global Food Safety Initiative - its main principles and latest developments. Scheme Owners will be invited to talk about the work that they are doing to advance food safety and how they are working together with GFSI to drive consistency.

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **Véronique Discours-Buhot**, GFSI Director, The Consumer Goods Forum
- **Irene Rosenfeld**, Chairman & CEO, Mondelēz International
- **Danny Wegman**, CEO, Wegmans Food Markets
- **John Myers**, President and CEO, Rentokil North America
- **Mike Robach**, Vice President, Food Safety, Quality and Regulatory Affairs, Cargill
- **Neil Marshall**, Global Director, Quality & Food Safety Strategy, Policy and Programs, The Coca-Cola Company
- **Karil Kochenderfer**, GFSI North America Representative, The Consumer Goods Forum
- **Izabela Palgan**, Senior Technical Manager, The Consumer Goods Forum
- **Peter Begg**, Senior Director, Global Quality Programs, Mondelez International

Featuring Scheme Owner session with representatives from: Primus GFS, Global G.A.P., Canada G.A.P., FSSC 2000, IFS, BRC, SQF

LUNCH BREAK - 11.30-13.00

TECH TALKS @ Presentation Theatre

11.45-12.00: **CGF**

12.05-12.20: **Bureau Veritas**

12.30-12.45: **TraceGains**

OPENING PLENARY: Leadership for Growth – The CEO Vision

13.00-14.30

For any company in the food industry, Food Safety is always at the top of the list of enterprise risks. Creating the right culture and leadership to address food safety starts with the most senior levels in the organization. Our panel of CEOs all have developed a strong commitment to food safety, both personally and for their organizations. During this session, you will hear each CEO describe how they have driven food safety leadership at their company and answer questions on what is required to engage employees on that commitment. The audience will also have a chance to ask questions and interact with these industry leaders on what it takes to sustain a strong food safety culture.

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **Irene Rosenfeld**, Chairman & CEO, Mondelēz International
- **Dave MacLennan**, Chairman & CEO, Cargill
- **Tom Hayes**, President & CEO, Tyson Foods
- **Doug Baker**, Chairman & CEO, Ecolab
- **Danny Wegman**, CEO, Wegmans Food Markets
- **Emmanuel Faber**, CEO, Danone - video presentation

NETWORKING BREAK - 14.30-15.15



TECH TALKS @ Presentation Theatre

14.45-15.00: **Trace One**

PLENARY 2: Growth for Key Stakeholders

15.15-17.00

Turning the tables: Taking food safety from risk management to growth generator - hear how key stakeholders from each step in the supply chain are impacted by GFSI, new regulations and the ever-changing global supply chain.

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **Stephen Ostroff**, Acting Commissioner, Office of Foods & Veterinary Medicine, U.S. Food & Drug Administration, FDA
- **Todd Schnuck**, CEO, Schnucks
- **Lane Hallenbeck**, VP Accreditation Services, American National Standards Institute (ANSI)
- **Dr. Hamed Faridi**, Chief Science Officer, McCormick
- **Jill Wyant**, EVP and President Global Food and Beverage, Healthcare and Life Sciences, Ecolab

OFFICIAL OPENING COCKTAIL 17.00-18.30



Wednesday 1st March 2017

BREAKFAST SESSIONS

08.30-09.15



PLENARY 1: Transparency & Visibility in the Supply Chain - Key to improve food safety from farm to fork

09.30-10.30

Do you want to know what transparency means and how it impacts food safety? What would happen if a fluid channel of visibility were to open up in real time and buyers received up to date info about their sellers; for instance, would this seller be compliant with my food safety requirements? Companies can educate, train and hold their supply chains to a standard. Attend the 'Transparency and Visibility' plenary session and gain a global perspective on the importance, challenges and benefits of transparency from cutting edge leaders in this field. You will also hear directly from stakeholders from different ends of the supply chain - a supplier from Argentina and a major retailer from Europe- what transparency means for them and how they use it to better manage and communicate food safety. With an increased demand for sharing information throughout the supply chain, this is a session you will not want to miss!

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **Mitch Chait**, Founder and CEO, Greenfence
- **Marjan de Bock- Smit**, Founder and CEO, Supply Chain Information Management (SIM)
- **Anita Scholte Op Reimer**, Senior Director Quality Assurance and Product Sustainability, Ahold Delhaize
- **Marcelo Santolini**, Director, Alimentaria San Francisco

NETWORKING BREAK - 10.30-11.15 

Tech Talks - 10.45-11.00: SAI Global @ Presentation Theatre

Breakout 1A: Certification – Driving Growth and Capacity in the Future

11.15-12.30

Certification Credibility, GFSI stakeholders working together to improve customer confidence. What should you do when a customer visit reveals a weakness in the food safety management system that should have been identified by the certification audit and that could now call into question the validity of the audit result? This panel will bring in the perspectives from suppliers, customers, certification bodies, scheme owners and accreditation bodies. Be prepared to challenge the way you think about what to do in a situation where you are concerned a soft audit has occurred, a finding has been missed, or there is a customer expectation that does not seem to be covered by the audit/scheme.

Moderator: Neil Marshall, Global Director, Quality & Food Safety Strategy, Policy and Programs, The Coca-Cola Company

Speakers:

- **Chris Lomauro**, Quality Manager, General Mills
- **Brent Brehmer**, Corporate Manager Regulatory Compliance and HACCP, Hormel Foods
- **Rosalind Zils**, Director Quality, Land O'Lakes
- **Kathleen Wybourn**, Director Food & Beverage NA, DNV GL
- **Cindy Jiang**, Senior Director, Global Food and Packaging Safety | Global Supply Chain & Sustainability, McDonald's
- **John Kukoly**, Director Americas, BRC Global Standards
- **Reinaldo Figueiredo**, Senior Program Director Accreditation, ANSI

Breakout 1B: Driving Growth through Innovative Technology

11.15-12.30

Featuring speakers from Tyson Foods, IBM Research, EHEDG and Cargill, this session will look at how innovative technological approaches are driving growth in food safety. A number of issues will be highlighted, ranging from the assessment of potential sources of STEC cross-contamination, exploring the food microbiome for traceability, and how hygienic engineering is foundational to a successful food safety program.

Moderator: Rick Roop, Food Safety Quality Assurance/SVP, Tyson Foods

Speakers:

- **Chad Martin**, VP Beef Operations Support, Tyson Foods
- **David Chambliss**, Manager Industrial and Applied Genomics, IBM Research
- **Ludwig Josefsberg**, President, The European Hygienic Engineering & Design Group, EHEDG
- **Patrick Wouters**, Global Hygienic Design Leader, Food Safety, Quality and Regulatory, Cargill B.V.

Breakout 1C: Listeria Control

11.15-12.30

Listeria monocytogenes (Lm) is a global industry-wide challenge, necessitating an industry-wide response. All food sectors throughout the supply chain are affected. Certain sectors of the industry have already addressed the issue, bringing Listeria under control through the adoption of a “seek & destroy” approach, along with best practices developed on employee education, equipment and facility design and environmental monitoring to assess control. Outbreaks are being investigated more quickly with Whole Genome Sequencing (WGS). This technology will be used as a regulatory and industry tool globally in the battle to control Lm. Sharing food safety best practices that can help control and prevent Lm should be considered by all industry as non-competitive. We all, as stakeholders, need to work together, in a transparent fashion, to provide safe and wholesome food products for all consumers.

Moderator: Tony Huggett, VP, Head of Quality Management, Nestlé

Speakers:

- **Gillian Kelleher**, VP of Food Safety & QA, Wegmans
- **Dr. Rob Tauxe**, Director, Division of Foodborne, Waterborne and Environmental Diseases, CDC
- **Dr. Mickey Parish**, Senior Science Advisor, FDA- CFSAN
- **Dr. Matthew Stasiewicz**, Assistant Professor of Food Microbiology, University of Illinois
- **Dr. John Butts**, President, Food Safety by Design
- **Dr. Donna Garren**, SVP of Regulatory & Technical Affairs, AFFI

LUNCH BREAK - 12.30-14.00 

TECH TALKS @ Presentation Theatre
13.00-13.15: **Partech**
13.30-13.45: **BSI**

PLENARY 2: Collaboration – Driving Food Safety Systems for Growth

14.00-15.15

This session will highlight how collaboration through public-private partnerships is helping to advance food safety systems and enable growth. Food safety and related regulations have multiplied over recent years creating a greater need for national transparency and cooperation among government authorities and industry. A panel of leading international food safety authorities and industry experts will respond to emerging issues and show how positive leadership and deeper collaboration can achieve greater regulatory “convergence”.

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **Don Prater**, Acting Assistant for Food Safety Integration, U.S. Food & Drug Administration, FDA
- **Jennefer Griffith**, Executive Director, Food Processing Human Resources Council
- **Mike Timani**, President & CEO, Fancy Pokket Corporation
- **Mr. Maohua Wang**, Division Director, Registration Department, CNCA

NETWORKING BREAK 
15.15-16.00

TECH TALKS @ Presentation Theatre
15.30-15.45: **Testo**

Breakout 2A: Food Safety Modernization Act (FSMA)

16.00-17.15

The global food safety system is far more complex, diverse, and dynamic now than at any time in history. It operates at the local, regional, national, and global levels with numerous players, each with differing levels of food safety knowledge and responsibilities. The Food Safety Modernization Act (FSMA) is the most significant change in the U.S. food safety laws in over 70 years and is shifting our collective focus to preventing food safety problems before they occur. This new law emphasizes farm-to-table responsibility and recognizes the role of all entities involved in the production, distribution, and oversight of food. In this session, you will hear the experts speak about FSMA compliance. You will learn about how industry is preparing, as well as FDA's strategy for compliance, including its plans to train domestic and foreign food suppliers and U.S. importers to meet the requirements of the FSMA rules.

Moderator: Gillian Kelleher, VP Food Safety & QA, Wegmans Food Markets, Inc.

Speakers:

- **Sharon Mayl**, J.D. Senior Advisor for Policy, FDA-CFSAN
- **Hilary Thesmar**, Ph.D, Chief Food & Product Safety Officer & VP Food Safety Programs, Food Marketing Institute
- **Bob Brackett**, Ph.D, IIT VP & Director Institute for Food Safety & Health
- **Martin Ley**, President of Fresh Evolution, LLC

Breakout 2B: Global markets – Capacity Building Agenda

16.00-17.15

The GFSI Global Markets Programme (GMaP) is the stair-step approach for food suppliers with less developed food safety programs to build their food safety capacity and gain market access. This informative session will provide an introduction to the GMaP with recent updates. In addition, the audience will gain insight from diverse industry perspectives from Global Markets committee members, educators, program sponsors, a supplier, and retailers. Following a series of short presentations, a panel discussion will provide the opportunity to reflect on the insights and allow for audience engagement.

Moderator: Cindy Jiang, Senior Director, Global Food and Packaging Safety | Global Supply Chain & Sustainability, McDonald's

Speakers:

- **Carmen Knolle**, Product Quality Manager, HEB & GFSI TWG
- **Lystra N. Antoine**, CEO, The Global Food Safety Partnership (GFSP)
- **Marlynn Hopper**, Standards and Trade Development Facility (STDF), World Trade Organization (WTO)
- **Ali Bardaneh**, Industrial Development Officer, UNIDO
- **Dr. Toe Nandar Tin**, Vice Chairman, Myanmar Fisheries Federation and Myanmar Processors & Exporters Association, **Chairman**, Anawa Devi Fishing & General Trading Co-operative Ltd.
- **Katsuki Kishi**, General Manager, Quality Management Department, AEON Co., Ltd.
- **Leslie Bourquin**, Professor, Michigan State University & GFSI TWG

Breakout 2C: Global Trade Harmonisation – Vision from Regulatory Leaders

16.00-17.15

GFSI is a collaborative platform where stakeholders from both private and public sectors come together to advance food safety on a global scale. While each country drives its own policy when it comes to food safety, in today's globally intertwined food supply chain more collaboration, between governments but also with the private sector, becomes imperative in order to ensure the food that is served to consumers in every part of the world is safe. Come and hear in a panel discussion what some of the world's regulatory leaders working with GFSI have to say on the challenges and the opportunities ahead.

Moderators:

Ludovica Verzegnassi, Head of Regulatory Affairs & Sciences, Nestlé

John Carter, Vice President Quality, Danone Dairy

Speakers:

- **Rod Ainsworth**, Director of Regulatory and Legal Strategy, Food Standards Agency
- **Hans Beuger**, Senior Advisor Food Safety, Netherlands Food and Consumer Product Safety Authority, Ministry of Economic Affairs
- **Hugo Fragoso**, Director General, Senasica
- **Greg Read**, First Assistant Secretary, Exports Division, Department of Agriculture and Water Resources

Breakout 2D: Produce Safety

16.00-17.15

We all have a role to play when it comes to produce safety for our customers. From growing to shipping to storage to handling to display and sale, produce needs to be safely managed at every step. There are so many ways we can work together on produce safety. At GFSI, there is currently a strategic focus underway on the Primary Production sector which includes fresh produce. The vision of the Global Food Safety Initiative is "Safe Food for Consumers Everywhere". Fresh produce presents challenges in that there are no kill steps involved at any point along the supply chain. What are the best practices currently working in the industry? Education and research into preventive solutions are key. In this session, you will hear two large international retailers speak on the importance of produce safety and also hear the perspective of a consumer advocate. The leading food safety experts from PMA and United Fresh will share the latest information on their associations' joint collaboration on listeria control and how the produce industry is addressing the requirements of FSMA's Produce Safety Rule.

Moderator: Kerry Bridges, Sr. Director Supplier Food Safety, Walmart

Speakers:

- **Dr. Bob Whitaker**, Chief Science & Technology Officer, Produce Marketing Association
- **Dr. Jennifer McEntire**, VP Food Safety & Technology, United Fresh Produce Association
- **Deirdre Schlunegger**, CEO, STOP Foodborne Illness

OFFICIAL RECEPTION & DINNER

19.30 (19.00 departure from hotel)



Thursday 2nd March 2017

BREAKFAST SESSIONS

08.30-09.15



CLOSING PLENARY

Food Safety Culture & Leadership - Part 1

09.30-11.15

Leadership support is crucial to the successful implementation and embedding of food safety culture. The first part to this closing plenary will offer insight into the importance of thought leadership on food businesses, its strategic priority for GFSI and its relevance for intercultural cooperation within the scope of food safety culture.

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **John P. Bilbrey**, CEO, The Hershey Company
- **Hugo Gutierrez**, Vice President, Quality & Regulatory Compliance, The Hershey Company
- **Lone Jespersen**, Principle, Cultivate, Switzerland
- **Fiona Kibby**, Head of Product Safety, Quality Standards, Tesco
- **Gert-Jan Hofstede**, Associate professor, Applied Information Technology Group, Wageningen University

NETWORKING BREAK

11.15-11.45

TECH TALKS @ Presentation
Theatre
11.25-11.40 : GFSI/CGF

CLOSING PLENARY

Food Safety Culture & Leadership - Part 2

11.45-12.45

One small step for man, one giant leap for food safety - with our closing keynote gain fascinating insight into the measures taken to keep food safe in space!

Moderator: Adam Shaw, Journalist & Presenter, BBC

Speakers:

- **Dr. Roberta Bondar**, Astronaut, Physician, Scientist