**Food Hygiene**

**July 16, 2016**

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| Time | Presentation Title | Presenter(s) |
| **9:00** | **Food Safety and Food Waste Reduction at Publix Super Markets**  **Part one: a brief overview of Publix history, structure and geography; efforts to control Listeria monocytogenes and Norovirus.**  **Part two: an overview of food waste reduction efforts, including food donation and maintaining food safety.** | **Tim Mitchell RS, CP-FS**  **CQA Technical Coordinator**  **Publix Super Markets, Inc.** |
| **10:00** | **Foodborne Outbreak Sampling**  **(includes interactive session)**  **Outbreak specimen and sampling collection. Participants will be able to identify best practices and appropriate techniques** | **Jamie DeMent, MNS, CPM**  **Program Coordinator**  **Food & Waterborne Disease**  **FDOH** |
| **11:00** | **Break** |  |
| **12:00** | **Food Allergies and You**  **Are you aware of what we are now doing in Florida?**  **Are you familiar with the Emergency Allergy Treatment Act?** | **Jordan H. Maeson, MD, President**  **Safer Dining, LLC** |
| **1:00** | **Making HACCP Work**  **In today’s changing business environment, food companies must have a plan to keep their food safe.** | **Garry Schneider, RS, MPH**  **Senior Sanitarian**  **Sanitation & Public Health Program**  **Integrated Mission Support Services** |