**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** |