**CoreSHIELD - Past, Present and Future**  
February 2, 2016  (1:30PM – 2:45PM)

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<th>Table 1</th>
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<td><strong>“FoodSHIELD Task Manager Functionality”</strong></td>
<td><strong>“Houston We Have an Issue” - Using FoodSHIELD to help provide information quickly in emergencies.</strong></td>
<td><strong>“Search and Rescue: FERN Functionality in Incident Preparedness and Response” - A brief overview of the Food Emergency Response Network (FERN) and demonstration of the FERNlab.org website focusing on the laboratory capability search function and the Activation module that is used to coordinate laboratory response activities during an event.</strong></td>
<td><strong>“Enhance Your Emergency Response Using FoodSHIELD” - In the past year, the Partnership for Food Protection (PFP) posted Best Practices for Use of FoodSHIELD During Food Feed Incidents. The session will provide an overview of the document and the updated functionality users now have in FoodSHIELD because of this PFP project.</strong></td>
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**Eric Hoffman**, Food Protection and Defense Institute  
Email: ehoffman@dscxn.com  Tel: 612-819-3017

**Steven Mandernach**, Bureau Chief for Food and Consumer Safety, Iowa Department of Inspections and Appeals  
Email: Steven.Mandernach@dia.iowa.gov  Tel: 515-281-8487

**Terri McConnell**, Microbiologist, FDA, ORA, Office of Regulatory Science  
E-mail: Terri.McConnell@fda.hhs.gov  Tel: 404-253-1217

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<td><strong>“Event Management Made Easy” - All the event management tools you need for registrations, correspondence and resource sharing made simple in a familiar interface – FoodSHIELD.</strong></td>
<td><strong>“Use of FoodSHIELD Workgroup to Create On Demand Webinar Trainings”</strong></td>
<td><strong>“Animal Feed Network SampleNet” - A system for an early notification to share animal feed and pet food laboratory samples considered adulterated. SampleNet assists feed regulatory programs with surveillance, mitigation, and work planning.</strong></td>
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**Jessica LaForest**, Food Protection and Defense Institute  
Email: Laforest@umn.edu  Tel: 612-624-3180

**Catherine Thibodaux**, Texas Department of State Health Services, Environmental and Consumer Safety Section  
Email: Catherine.Thibodaux@dshs.state.tx.us  Tel: 512-834-6770 Ext. 2530

**Darlene Krieger**, Consumer Safety Officer, FDA Center for Veterinary Medicine  
Email: Darlene.Krieger@fda.hhs.gov  Tel: 612-758-7148
Standards Enhancement Projects (SEPs) – Leveraging Resources for Continuous Improvement in an Integrated Food Safety System (IFSS)  
and  
Meet the Assessors, Ask Questions and Get Prepared  
February 2, 2016 (2:45PM– 5:00PM)  
(Break 3:15-3:45PM)

Table 1

“You down with S.E.P? The Florida Fish Tale” A collaborative effort to enhance food safety in the smoked fish industry.  
Carolina Schaffer, Environmental Specialist II, Florida Department of Agriculture and Consumer Services, Division of Food Safety  
Email: Carolina.Schaffer@freshfromflorida.com Tel: 305-639-3560  

And…  

“CA Bottled Water Manufacturing and Development of Private Water Sources” – Commodity specific training  
Amir Javed, Program Specialist, MFRPS, CA Dept. of Public Health  
Email: Amir.Javed@cdph.ca.gov Tel: 916-650-6600

Table 2

“Keep Calm and Call MDARD” - Michigan Department of Agriculture and Rural Development’s plan to prepare State Inspectors to serve as first-line FSMA resources for industry.  
Jennifer Bonsky, Rapid Response Team specialist, Michigan Department of Agriculture and Rural Development,  
Email: Bonskyj@michigan.gov Tel: 517-930-6231

Table 3

“MN QMS and Document Control”  
Kirsten Knopff, Business and Quality Management Supervisor, Food and Feed Safety Division, MN Department of Agriculture  
Email: kirsten.knopff@state.mn.us Tel: 651-201-6271

Table 4

“Category: Questions Asked During a Manufactured Food Inspection” – Enhanced inspection protocol using an Intelligent Questionnaire to provide consistency across the inspection process and improve methods of tracking violations and compliance actions.  
Ann Wierzbicki, Regulatory Programs Coordinator, NC Dept. of Agriculture & Consumer Services, Food & Drug Protection Division  
Email: ann.wierzbicki@ncagr.gov Tel: 919-857-4128

Table 5

“Communicating with Industry to Ensure Food Safety” – A newsletter to industry incorporating trends identified from the field inspections such as the most frequently cited GMP violations, enforcement actions issued, areas for improvements, new regulatory requirements, and food safety highlights.  
Jingyun Duan, Compliance Coordinator, Oregon Department of Agriculture/Food Safety Program,  
Email: juan@oda.state.or.us Tel: 503-508-0506

Table 6

“Frozen Desserts & Foodborne Illness Outbreaks” – A table top exercise providing opportunity for frozen dessert manufacturers to collaborate with regulatory authorities. Participants will practice skills they need when a foodborne illness outbreak occurs associated with frozen dessert.  
Shadow Gulledge, MFRPS Coordinator, SC Dept. of Health and Environmental Control  
Email: mailto:Gulteds@dhec.sc.gov Tel: 803-896-5095  
Richard Caldwell, Assistant Chief of the Bureau of Environmental Health Services, SC Dept. of Health and Environmental Control  
Tel: 803-896-0640

Table 7

“Environmental Sampling – Why did we sample?”  
Skya Murphy, Program and Policy Analyst, WI Dept. of Agriculture  
Email: Skya.murphy@wisconsin.gov Tel: 608-224-4704

Table 8

“Meet the Assessors, Ask Questions, and Get Prepared” - Two members of the FDA Office of Operations, Audit Staff will be available to answer questions and discuss any topics relating to MFRPS assessments.  
Christina Castineyra, FDA ORA Office of Operations, Audit Staff  
Email: Christina.Castineyra@fda.hhs.gov Tel: 612-758-7228  
Martin Ellison, FDA ORA Office of Operations, Audit Staff  
Email: Martin.Ellison@fda.hhs.gov Tel: 615-509-8441