

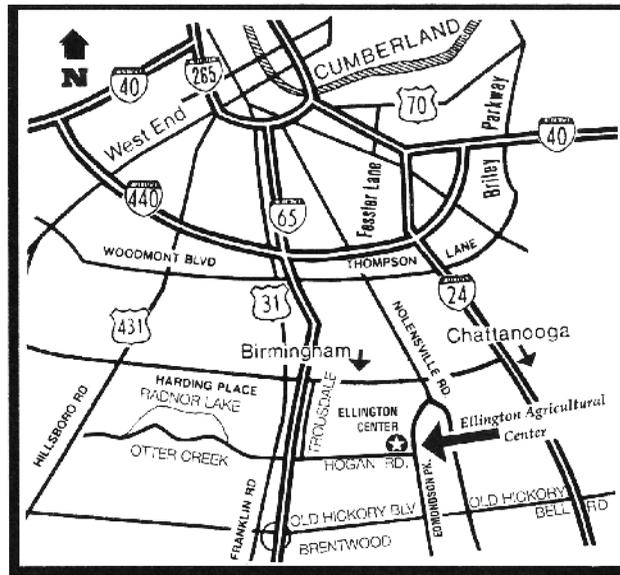
## Bios: (cont.)

accounting. As a hobby, he developed the Lynchburg Whiskey Cake. Lynchburg Cake and Candy later diversified and starting making the Lynchburg Whiskey Praline Pecans and Lynchburg Whiskey Balls along with other private labeled products. During his accountant years, he served as the accounting manager of Jack Daniels Distillery, served on the staff of two Tennessee governors and as the mayor of Metro Lynchburg/Moore County.

**Amy Gray** is the technical services manager for Custom Foods of America in Knoxville, Tennessee. She oversees the food safety program, customer complaints, product and nutrition labeling, and manages the food safety auditing program. Gray has more than 15 years of experience in food quality that includes food manufacturing, food microbiology and nutrition labeling.

## Organizations represented on the Tennessee Food Safety Task Force:

Cracker Barrel Old Country Store  
Dean Foods  
General Mills  
McKee Foods Corporation  
Memphis-Shelby County Health Department  
Metro Nashville Public Health Department  
National Association of Consumer Agency Administrators  
Publix  
Tennessee State University, Department of Family and Consumer Sciences  
Tennessee Department of Agriculture  
Tennessee Department of Health  
Tennessee Department of Education  
Tennessee Grocers and Convenience Store Association  
Tennessee Beef Industry Council  
Sodexo  
U.S. Food and Drug Administration  
U.S. Department of Agriculture, FSIS  
University of Tennessee, Department of Food Science and Technology



## Ed Jones Auditorium Ellington Agricultural Center

440 Hogan Rd.  
Nashville, TN 37220-9029  
615-837-5103

### Driving Directions:

From I-65: Take Exit 78-A east on Harding Place. Take a right at the second light onto Trousdale Drive. Travel south on Trousdale for approximately 1.5 miles. Turn left onto Hogan Road at the four-way stop. Hogan Road ends at the front gates of the Ellington Agricultural Center. Note: all buildings have identifying lawn signs for your convenience.

From I-24: Take Exit 56 west on Harding Place to the Nolensville Road intersection at Harding Mall. Turn left onto Nolensville Road and travel south 0.1 mile and turn right onto Edmondson Pike. Travel 1.5 miles on Edmondson Pike. The east entrance to Ellington Agricultural Center is on the right.

To the Ed Jones Auditorium: Enter the front gates from Hogan Road. Bear to your right. The Moss Building (antebellum-style mansion) will be on your left at the top of the hill. Follow the drive until you reach the auditorium (a large white barn-like structure that sits at the end of the lawn behind the mansion.)



THE UNIVERSITY of TENNESSEE   
INSTITUTE of AGRICULTURE

 Extension

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## Focusing on Food Safety: Food Safety Modernization Act

## and Food Manufacturing Best Practices



## Tennessee Food Safety Task Force Annual Seminar

May 22, 2014

Ed Jones Auditorium  
Ellington Agricultural Center  
Nashville, Tenn.



[www.foodsafetytaskforce.org](http://www.foodsafetytaskforce.org)

## Program:

Speakers, including representatives from regulatory agencies, academia, and manufacturers, will discuss the ever-changing environment for food safety as it relates to manufacturing safe foods. This one-day session will include discussions of upcoming regulatory concerns at the federal and state levels. Food manufacturers along with fruit and vegetable growers will learn from FSMA Alliance leaders about education resources to assist their food safety programs. We will hear from land-grant university faculty as well as food manufacturers about how you can build a better food safety program in your operation. A panel of food manufacturers will also share their experiences and answer your questions about how they adopted food safety practices in their businesses and how they continue to grow their food safety systems.

## Objectives:

- Attendees will better understand how the Food Safety Modernization Act (FSMA) will affect their business and get updated on state regulatory concerns.
- Attendees will learn about FSMA alliances that are providing to help through education for fruit and vegetable growers and food manufacturers.
- Attendees will better understand how to build a food safety culture in their operation.
- Attendees will see how other manufacturers adapted their businesses to improve their food safety practices to remain competitive.

## Schedule:

9 a.m.-9:30 a.m.	Registration
9:30 a.m.-10 a.m.	Welcome/Vision and Mission of the Tennessee Food Safety Task Force <i>John R. Dunn</i>
10 a.m.- 10:30 a.m.	Food Safety Modernization Act. (A Roadmap for Implementing FSMA) <i>Ruth Dixon</i>
10:30 a.m.-10:45 a.m.	Break
10:45 a.m.-11 a.m.	FSMA Alliances (Food Safety Preventative Controls Alliance) <i>Ben Chapman</i>
11 a.m.-11:30 a.m.	FSMA Alliances (Produce Safety Alliance) <i>Elizabeth Bihn</i>
11:30 a.m.-noon	Changing Food Safety Behaviors <i>Ben Chapman</i>
noon-1 p.m.	LUNCH
1 p.m.-1:15 p.m.	TN Food Safety Center of Excellence Update (Building Food Safety Resources in Tennessee) <i>Sharon Thompson</i>
1:15 p.m.-1:45 p.m.	State Regulatory Update (News you can use, TDA updates for Food Manufacturers) <i>Shanna Lively</i>
2:15 p.m.-2:45 p.m.	Food Manufacturing Best Practices (Raising Your Game as a Food Manufacturer) <i>Billy H. Thomas and Amy Gray</i>
2:45 p.m.- 3:30 p.m.	Panel of Food Manufacturers Keeping up with Food Safety-a 365 Day Job · <i>Billy Thomas</i> · <i>Amy Gray</i> · <i>Scott Sherry</i> · <i>David Burks</i>
3:30 p.m.	Adjourn

## Speaker Bios:

**Ruth Dixon** is the director of compliance branch with the Food and Drug Administration (FDA) in the New Orleans District. New Orleans District includes Tennessee, Mississippi, Alabama and Louisiana, and it covers 28 ports of entry, among them is one of the largest International Courier Hubs in the country.

**Benjamin Chapman** is an assistant professor and food safety specialist with North Carolina Cooperative Extension at North Carolina State University. With an aim of having fewer people sick with foodborne illness, his group designs, implements and evaluates food safety strategies, messages and media from farm-to-fork. Ben dabbles in blogging at the aptly-named barfblog, co-hosts a biweekly podcast called Food Safety Talk and tries to further engage folks online through Instagram, Twitter, Facebook, YouTube and, maybe not surprisingly, Pinterest. Follow on Twitter @benjaminchapman.

**Elizabeth A. Bihn** is a senior extension associate in the Department of Food Science at Cornell University. She is the director for the Produce Safety Alliance (PSA) that was created to assist growers with GAPs understanding and implementation prior to and after final issuance of the Food Safety Modernization Act's produce safety regulation.

**Sharon Thompson** is an associate professor and the director of the Center for Agriculture and Food Security and Preparedness (CAFSP) at the University of Tennessee College of Veterinary Medicine (UTCVM). Thompson founded nationally recognized center, which conducts training and research related to agriculture and food safety and defense. Thompson is co-director of the Tennessee Integrated Food Safety Center of Excellence, one of five national Centers for Disease Control and Prevention funded centers. She is a principal member of the Food and Agriculture Protection Training Consortium (FAPTC).

**Shanna Lively**, food and dairy administrator for the Tennessee Department of Agriculture (TDA), is responsible for the statewide inspection program and enforcement activities related to retail food and dairy laws and regulations. TDA's Regulatory Services Division works to ensure a safe food supply for the people of Tennessee by inspecting dairy farms, plants, milk transport trucks, dairy and trade product distributors, and milk samplers, and it registers dairy products. The division also licenses and inspects retail food stores, food manufacturers, warehouses and distributors.

**Billy H. Thomas** is the owner and founder of Lynchburg Cake and Candy Company, located on his farm in Lynchburg, Tenn. Thomas founded the company in 2003, after he retired from a career in

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## Registration Form

(Please print or type)

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Last, First, Middle

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Company

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Mailing Address

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City, State, ZIP

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Phone

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FAX

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Email

### Preregistration fee per participant:

\$50 Regular registration

\$15 Student, Federal or State employee, or Local Health Department employee

Space is limited to 180

Includes breakfast and lunch as well as refreshments during breaks

Please make checks payable to  
The University of Tennessee

For online registration and payment by credit card:  
[tiny.utk.edu/ag/fstf14](http://tiny.utk.edu/ag/fstf14)

Or return form with payment to:  
Nancy Austin  
Department of Food Science and Technology  
The University of Tennessee  
2510 River Drive  
Knoxville, TN 37996-4539  
865-974-7331