

## Bios: (cont.)

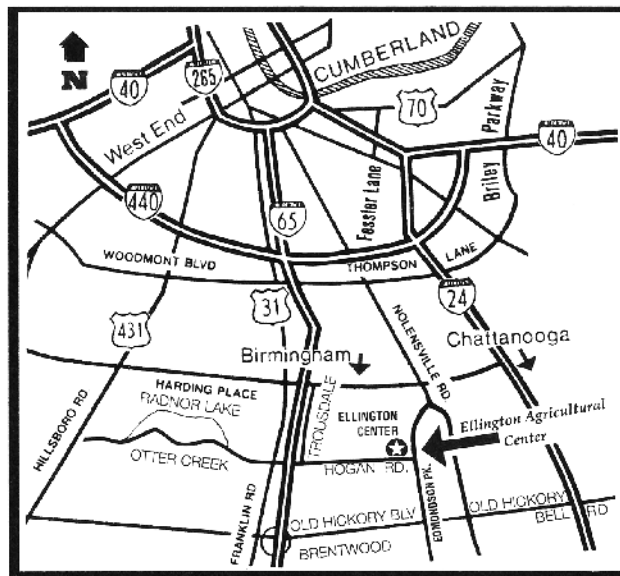
**Kathrina Reed** is a senior quality and regulatory operations manager for General Mills in Murphreesboro, Tennessee. She has twenty-three years of experience in food manufacturing in quality and manufacturing operations and has led food safety systems and quality programs for a broad product portfolio.

**Bradley Reynolds** serves as regional director of quality assurance for Sysco Corporation. Reynolds began his career at Sysco in 2012 as regional manager of food safety and quality assurance, overseeing food safety programs for twenty-eight distribution centers in North and Central America.

**Sharon Thompson** is an associate professor and the director of the Center for Agriculture and Food Security and Preparedness at the University of Tennessee College of Veterinary Medicine. Dr. Thompson is also co-director of the Tennessee Integrated Food Safety Center of Excellence.

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

Bush Brothers  
Cracker Barrel Old Country Store  
Dean Foods  
General Mills  
Hobson Food Service  
Kroger  
MAPCO Express  
McKee Foods Corporation  
Memphis-Shelby County Health Department  
Metro Nashville Public Health Department  
Middle Tennessee State University, School of Agribusiness and Agriscience  
National Association of Consumer Agency Administrators  
Performance Food Group  
Publix  
Rich Products  
Sodexo  
Taylor Farms  
Tennessee Beef Industry Council  
Tennessee Department of Agriculture  
Tennessee Department of Education  
Tennessee Department of Health  
Tennessee Grocers and Convenience Store Association  
Tennessee State University, Department of Family and Consumer Sciences  
The Doug Jeffords Company  
U.S. Department of Agriculture, FSIS  
U.S. Food and Drug Administration  
U.S. Food Service  
University of Tennessee Institute of Agriculture, Department of Food Science and Technology  
Yum! Brands



## Ed Jones Auditorium Ellington Agricultural Center

440 Hogan Road  
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).



AG.TENNESSEE.EDU

Real. Life. Solutions.

15-0159 E12-4813-00-004-15 1.4 03/15

Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development. University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. UT Extension provides equal opportunities in programs and employment.

# Think Global, Act Local: The Changing Food Safety Landscape



## Tennessee Food Safety Task Force Annual Seminar

April 23, 2015

Ed Jones Auditorium  
Ellington Agricultural Center  
Nashville, Tennessee



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

Real. Life. Solutions.



## Program:

Sweeping changes are occurring globally, nationally, and locally with respect to food safety. Understanding the Food Safety Modernization Act (FSMA) and Global Food Safety Initiative (GFSI) are important to stakeholders for compliance with new and proposed regulations and related manufacturing, retail, and supply chain certifications. An overview and specific industry experiences will be presented. Tennessee programs will be highlighted including an overview of the implementation of the updated food code in 2015.

## Objectives:

- Participants will learn about the current status of FSMA and GFSI.
- Participants will hear industry examples from manufacturing, retail, and supply chain/distribution about FSMA implementation and food safety certification efforts.
- Participants will learn about Tennessee food safety initiatives and changes in the food code currently being implemented.

## Schedule:

8:15-8:45 a.m.	Registration
8:45-8:50 a.m.	Welcome/Opening Remarks <i>John R. Dunn, Tennessee Department of Health</i>
8:50-9:25 a.m.	Food Safety Modernization Act: FSMA Implementation Timelines <i>Peyman Fatemi, The Acheson Group</i>
9:25-10:00 a.m.	Global Food Safety Initiative: Overview and Impact on FSMA Compliance <i>Karil L. Kochenderfer, Global Food Safety Initiative</i>

10:00-10:15 a.m. Break

## Schedule: (continued)

10:15-10:35 a.m.	FSMA/GFSI Certification: Manufacturing Perspective <i>Jim Mathias, Rich Products Corporation</i>
10:35-10:55 a.m.	FSMA/GFSI Certification: Manufacturing Perspective <i>Kathrina Reed, General Mills</i>
10:55-11:15 a.m.	FSMA/GFSI Certification: Retail/Grocery Perspective <i>Shana Davis, The Kroger Co.</i>
11:15-11:35 a.m.	FSMI/GFSI Certification: Supply Chain Perspective <i>Bradley Reynolds, Sysco Corporation</i>
11:40 a.m.-noon	Panel Discussion, Q/A <i>John R. Dunn Peyman Fatemi Karil L. Kochenderfer Jim Mathias Kathrina Reed Bradley Reynolds</i>
Noon-1:00 p.m.	Lunch provided
1:00-1:30 p.m.	Center of Excellence <i>John R. Dunn, Tennessee Department of Health</i>
1:30-1:40 p.m.	Tennessee Food Safety Taskforce Update <i>Betsy Kaesontae, Cracker Barrel Old Country Store</i>
1:40-2:00 p.m.	CAFSP and University of Tennessee Food Science Updates <i>Sharon Thompson and Faith Critzer, University of Tennessee Institute of Agriculture</i>
2:00-2:15 p.m.	Break
2:15-3:15 p.m.	Food Code Implementation <i>Shanna Lively, Tennessee Department of Agriculture; Hugh Atkins and Lori LeMaster, Tennessee Department of Health</i>
3:15-3:30 p.m.	Questions and Wrap-up

## Speaker Bios:

**Hugh Atkins** serves as the director of the Environmental Health Division for the Tennessee Department of Health. Prior to his work in the Environmental Health Division, he was an environmentalist with the Department of Health in Cheatham County and taught biology and science at Cheatham County Central High School.

**Faith Critzer** is an assistant professor at the University of Tennessee in the Department of Food Science and Technology where she is the food safety Extension specialist for the state. In this role, she assists more than 1,500 individuals, farms, or businesses annually.

**Shana Davis** is the food safety manager for Kroger's Nashville Division and has been with the company for two years. She currently oversees food safety, sanitation, and regulatory compliance for ninety stores in Tennessee, Kentucky, and Alabama.

**John Dunn** serves as the deputy state epidemiologist and state public health veterinarian for the Tennessee Department of Health. In 2003, Dunn received a commission in the U.S. Public Health Service and joined the Centers for Disease Control and Prevention where he worked in the Foodborne and Diarrheal Diseases Branch FoodNet/NARMS group as an epidemic intelligence service officer.

**Peyman Fatemi** is the vice president of scientific affairs with The Acheson Group. He has nearly twenty years of experience in food processing and food safety research within multiple food and beverage categories.

**Betsy Kaesontae** is the director of quality assurance and food safety for Cracker Barrel Old Country Store. Kaesontae is responsible for supplier and product compliances for restaurant and retail food, licensing initiative (grocery store products), equipment and supplies, and secondary sourcing, along with regulatory compliances. She has twenty years of experience in food quality.

**Karil Kochenderfer** serves as the North American representative of the Paris-based Global Food Safety Initiative, an initiative by the global food industry to enhance food safety practices and consumer confidence worldwide. She is also the principal owner of LINKAGES, directing government and public affairs programs for major clients in the food, beverage, cosmetic, packaging, and chemical sectors.

**Lori LeMaster** began working as an environmental health specialist in 1995, regulating food service establishments in Clarksville, Tennessee. Since 2003, she has served as the food program trainer and program manager.

**Shanna Lively** is the food administrator and is responsible for the statewide inspection program and enforcement activities related to retail and food manufacturing laws and regulations for the Tennessee Department of Agriculture.

**Jim Mathias** is the bakery quality category manager for Rich Products, supporting five facilities across the United States and Canada. Mathias has thirty-four years of experience working with Pillsbury, Sara Lee, and Rich Products with expertise in USDA, PMO, FDA, GFSI, organic, and gluten-free products.

(continued on other side)

## Registration Form

(Please print or type)

---

Last, First, Middle

---

Company

---

Mailing Address

---

City, State, ZIP

---

Phone

---

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/fstfis](http://tiny.utk.edu/fstfis)

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