



Pre-Conference Workshop - Monday, September 26 th		
Noon – 2:30 PM	Curing - Jerky	
2:30 PM – 2:45 PM	Break - On Your Own	
2:45 PM - 5:00 PM	Curing – Fermented Foods	

* Special Thanks to our Local Sponsors and Presenters *



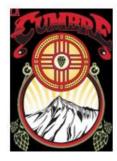


















Little Smokies
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DAY 1 - Tuesday, September 27 th		
Moderator: CDR Jeff Dickson, District Environmental Health Officer, Albuquerque Area Indian Health Services (I.H.S.)		
	Breakfast – On Your Own	
8:00 AM – 8:15 AM	Welcome FDA Southwest Region Management	
8:15 AM – 9:15 AM	Town Hall Meeting – Featuring: The Kansas City, MO, Health Department "All 9 Standards Have Been Met" Robert Gilliland, Public Health Specialist II, City of Kansas City, Missouri	
9:15 AM – 10:15 AM	National Environmental Health Association Dr. David Dyjack, Executive Director, NEHA	
10:15 AM – 10:30 AM	Break - Provided	
10:30 AM – 11:30 AM	Brewery Sanitation Jeff Erway, Owner, La Cumbre Brewing Company, Albuquerque, NM	
11:30 AM – 12:30 PM	Food Code Review – Session 1 Mario Seminara, Southwest Regional Food Specialist, FDA	
12:30 PM - 1:30 PM	Lunch – Provided	
Moderator: CDR Jeff Dickson, District Environmental Health Officer, Albuquerque Area Indian Health Services (I.H.S.)		
1:30 PM - 2:30 PM	Norovirus Outbreak Response in Food Establishments Francelli Lugo, Epidemiologist, City of Albuquerque, Environmental Health Kaitlin Greenberg, Epidemiology Specialist, City of Albuquerque, Environmental Health	





DAY 1 - Continued, Tuesday, September 27 th		
2:30 PM - 3:00 PM	Push Carts, Smokers, and Food Trucks Tour Mobile Units – Hotel Albuquerque East Parking Lot	
3:00 PM - 3:15 PM	Break - Provided	
3:15 PM - 4:00 PM	Food Code Review – Session 2 CAPT Cynthia Kunkel, US Public Health Service, Southwest Regional Food Specialist, FDA	
4:00 PM - 5:00 PM	Mobile Units – Challenges and Accomplishments Marcel Elizondo, Environmental Health Supervisor Austin/Travis Co Health & Human Services	
5:00 PM	Adjourn	
6:00 PM - 8:00 PM	Tour of Brewery Sanitation & Mobiles in Action – Tractor Brewing Company Nicole Duke, Brew Princess, 1800 4 th Street NW, Albuquerque, (505) 243-6752 Transportation Sponsored by: National Restaurant Association Solutions via The Albuquerque Trolley	
DAY 2 - Wednesday, Se _l	otember 28 th	
Moderator: CDR Jeff Dickson, District Environmental Health Officer, Albuquerque Area Indian Health Services (I.H.S.)		
	Breakfast - On Your Own	
8:00 AM – 9:00 AM	Curing Sausage: M'Tucci's Italian Market & Deli Shawn Cronin & Cory Gray, Charcutier	
9:00 AM – 10:00 AM	The NRA's Regulatory Road Map for States Pertaining to the Food Code Vito Palazzolo, Manager of Program Compliance, National Restaurant Association Solutions	
10:00 AM – 10:15 AM	Break - Provided	
10:15 AM – 11:00 AM	On the Horizon – Oral Culture Learning Celeste Parker, Southwest Regional Food Specialist, FDA	





DAY 2 - Wednesday September 28 th		
Moderator: CDR Jeff Dickson, District Environmental Health Officer, Albuquerque Area Indian Health Services (I.H.S.)		
11:00 AM – 11:30 AM	On the Horizon – Considering Electronic Inspections? Jeff Jackson, NE Region Senior Food Program Specialist Arkansas Department of Health	
11:30 AM – 12:00 PM	On the Horizon – Cat Cafes Susan Spring, Field Operations Officer, City of Albuquerque, Environmental Health	
12:00 PM – 1:00 PM	Lunch - Provided	
1:00 PM - 1:45 PM	Office of Partnerships – Update Cathy Hosman, Office of Partnerships, FDA	
1:45 PM - 2:30 PM	CFSAN Updates LCDR Jessica Otto, Center for Food Safety and Applied Nutrition, FDA	
2:30 PM - 2:45 PM	Break - Provided	
2:45 PM - 5:00 PM	Required Meeting: State Program Managers & FDA Standardized FSIO's All are Welcome to Attend	
5:00 PM	Announce Location & Dates for 2017 - Adjourn!	