



May 12-14, 2020  
La Cantera Resort and Spa  
San Antonio, Texas

**Please note:** with the exception of Karen Betts' 15:50 session on Tuesday May 12 and the 16:35 Leaders of Tomorrow session on Wednesday May 13, the Delivery Partner stream consists of closed sessions targeted specifically to BRCGS Delivery Partners. If you would like to attend these sessions, please contact us directly to register.

### Monday May 11, 2020

18:00 - 20:00	Welcome drinks reception	
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### Tuesday May 12, 2020

07:45	Registration and coffee	
08:30	<b>Chair's welcome address</b> <a href="#">Rena Pierami</a> , Managing Director, <a href="#">Pierami Food Industry Solutions</a>	
08:50	<b>Opening keynote: The importance of leadership in food safety</b> <ul style="list-style-type: none"><li>• Raising the profile of food safety as a key role in feeding the nation</li><li>• Importance of recruitment and training the next generation of food safety experts</li><li>• Ensuring collaboration with industry, academia and consumer groups</li><li>• Supporting continual innovation and evolution of technology and processes</li></ul> <a href="#">Howard Popoola</a> , Vice President – Corporate Food Technology and Regulatory Compliance, <a href="#">The Kroger Co.</a>	The Kroger logo, which consists of the word "Kroger" in a blue, serif font inside a blue circle.
09:20	<b>The e-commerce of food.</b> E-commerce is transforming the way food is bought and sold and provides great opportunities to consumers, allowing you to select an unlimited range of products and ready to eat meals and have them delivered straight to your door, possibly by robot or drone. This offers customers greater choice and convenience but what are the implications for ensuring food safety? What are the risks? Where does responsibility lie and how do best practice procedures need to evolve? <a href="#">Emilie Boman</a> , Head of Global Public Policy, <a href="#">Uber Eats</a>	The Uber Eats logo, which consists of the words "Uber Eats" in a green, sans-serif font.
09:50	<b>Avoiding potholes on the road to sustainability and health.</b> The food industry continues to deliver new or re-designed products with an eye toward sustainable ingredients. But what happens when something used to grow or process a product becomes scientifically or socially objectionable? Being prepared for such a reaction can be the difference between being called a leader or target.	The Womble Bond Dickinson logo, which consists of three stylized yellow circles of increasing size.

	Kurt D. Weaver, Partner, Womble Bond Dickinson (US) LLP	
10:20	Morning break	
10:50	<b>Award presentation</b>	
11:00	<p><b>Panel debate: Best practice allergen procedures to minimize risk and ensure confidence.</b>          Managing new allergens, labeling, reducing cross-contamination, cleaning, and culture.</p> <ul style="list-style-type: none"> <li>• Determining the implications of the addition of sesame to the US Food and Drug Administration's (FDA) allergens list.</li> <li>• Managing the risk of pea protein allergens in plant-based foods.</li> <li>• Determining how to clearly communicate allergen risk to consumers; do we need more labeling or less?</li> <li>• Allergen recall – to what extent is this due to mislabeling vs cross-contamination?</li> <li>• Effectively managing allergens in the supply chain – conducting allergen surveillance and risk assessment. Who is responsible for this?</li> <li>• Preventing cross-contamination – reassessing cleaning methods.</li> <li>• How can you create an allergen-aware culture?</li> </ul> <p><b>Chair:</b> <a href="#">Jessica Burke</a>, Senior Manager, Technical Services, <b>BRCS Americas</b></p> <p><b>Panelists:</b></p> <p><a href="#">Michael Cramer</a>, Senior Director, Food Safety and Quality Assurance, <b>Ajinomoto Foods</b></p> <p><a href="#">Daniel Herzog</a>, Vice President, Corporate Compliance – Food Safety, <b>Gonnella Baking Co.</b></p> <p><a href="#">Sally Klinec</a>, Manager, Food Safety Systems Quality Management, <b>Nestlé</b></p> <p><a href="#">Joe Baumert PhD</a>, Food Allergy Research and Resource Program (FARRP), <b>University of Nebraska – Lincoln</b></p> <p><b>BRCS 5 minute update: Gluten-Free Certification Program Issue 3</b></p> <p><a href="#">Jessica Burke</a>, Senior Manager, Technical Services, <b>BRCS Americas</b></p>	    
11:55	Rentokil	<b>Rentokil</b>
12:25	Networking lunch	
13:25	<b>Wake up! Session</b>	

		Main stream	Delivery Partner stream	
13:50	<b>Three points of view: Strategies for effectively managing and mitigating risk in the supply chain.</b> <ul style="list-style-type: none"> <li>What are the emerging global supply chain risks?</li> <li>Addressing challenges in verifying your supply chain's Food Safety Modernization Act (FSMA) compliance.</li> <li>How are FSMA programs set? How does a company keep up with the changes and continually update and verify their compliance in an ever-changing risk world?</li> <li>Developing strategies to continually monitor supply chain performance.</li> <li>Assessing the digital solutions on the market for supply chain management and determining the best fit for your business.</li> </ul> <p><b>Tammy Hogan</b>, Global External Quality Manager, <b>General Mills</b>  <b>Speaker TBC</b></p>	 <p><b>General Mills</b>  <i>Making Food People Love</i></p>	<p><b>BRCS new product development.</b>  <b>John Kukoly</b>, Director, <b>BRCS Americas</b></p> <p><b>Global Standard for Agents and Brokers.</b>  <b>Barry Meikle</b>, Technical Services Coordinator, <b>BRCS Americas</b></p> <p><b>Global Standard for Storage and Distribution.</b>  <b>John Kukoly</b>, Director, <b>BRCS Americas</b></p>	
14:50	Afternoon break			
		Main stream	Delivery Partner stream	
15:20	<b>Cannabis, food safety risks and regulations.</b> <ul style="list-style-type: none"> <li>Examining the food safety risks of cannabis as a dietary supplement or food ingredient.</li> <li>Outlining the Safe Food for Canadians Regulations (SFCR) as they relate to Cannabidiol (CBD) and the evolving US Food and Drug Administration (FDA) regulations.</li> <li>Case study of a food manufacturer's journey using CBD as an ingredient.</li> </ul> <p><b>Dan Anglin</b>, CEO, <b>CannAmerica Brands</b></p>	 <p><b>CANNAMERICA BRANDS</b></p>	<p><b>A decade of working together to improve rigor and trust in BRCS auditing.</b></p> <ul style="list-style-type: none"> <li>Discuss outcomes of BRCS monitoring of Delivery Partners performance</li> <li>Give a focus to the work we've done around our risk assessment and update of KPIs.</li> </ul> <p><b>Karen Betts</b>, Head of Compliance, <b>BRCS</b></p>	

15:50	<p><b>What are the food safety implications of the increasing popularity of plant-based diets?</b></p> <ul style="list-style-type: none"> <li>• Examining areas of food safety concern in plant-based foods.</li> <li>• Charting the journey of the impossible burger to full FDA approval.</li> <li>• Understanding and meeting consumer safety and transparency demands.</li> </ul> <p><b>Fuqi Liu</b>, Food Safety and Quality Director, <b>Impossible Foods</b></p> <p><b>BRCGS 5 minute update: First internationally recognized Plant-Based certification program.</b></p> <p><b>Jessica Burke</b>, Senior Manager, Technical Services, <b>BRCGS Americas</b></p>	 	<p><b>Open session, all delegates welcome to attend.</b></p> <p>A decade of learning and continual improvement ensuring a <b>compliance strategy that safeguards brand reputation</b>. Discussion of the BRCGS Compliance strategy and learnings over the decade to ensure the certification scheme remains best in class with a strong foundation for our expanding portfolio of new products.</p> <p><b>Karen Betts</b>, Head of Compliance, <b>BRCGS</b></p>	
16:25	<b>Chair's closing remarks</b>			
16:30	<b>Close of day one</b>			
18:30 – 21:30	<b>Evening entertainment</b>			

### Wednesday May 13, 2020

07:00 – 08:15	<b>Breakfast briefing: Recall</b> <b>Speaker TBC</b>	
08:00	<b>Coffee</b>	
08:30	<b>Chair's welcome address</b> <b>John Kukoly</b> , Director, <b>BRCGS Americas</b>	
08:50	<b>Update on the FDA's priorities for 2020-21 including FSMA, New Era of Smarter Food Safety, and the Nutrition Innovation Strategy.</b>	

	<b>Speaker TBC</b>	
09:20	<b>Regulatory updates.</b> Hear the latest updates on food safety and inspection policies and priorities for protecting public health and preventing foodborne illness. <b>Hany Sidrak, DVM</b> , Deputy Assistant Administrator, Office of Field Operations, <b>US Department of Agriculture, Food Safety and Inspection Service</b>	
09:50	<b>The future of food safety: determining the impact data solutions such as blockchain and AI, and robotics and wearable monitoring devices will have on ensuring future food safety.</b> <ul style="list-style-type: none"> <li>Blockchain moving beyond the theory: how is blockchain being implemented in the field?</li> <li>Outlining the rise of robotics and artificial intelligence (AI) in food processing.</li> <li>Examining the benefits of Google Glass for food safety.</li> </ul> <b>Speaker TBC</b>	
10:20	Morning break <b>Networking breakout session by sector:</b> Foodservice and retail, distribution, manufacturing/processor/supplier.	
11:10	<b>Award presentation</b>	
11:20	<b>Panel session: How to improve traceability to minimize the impact of food alerts and meet growing consumer demand for transparency.</b> <ul style="list-style-type: none"> <li>Why is traceability still an issue?</li> <li>Quantifying the challenges of data access and lack of interoperability between systems.</li> <li>Sharing best practice and process for information sharing.</li> <li>Assessing technology innovations – how can they be integrated with legacy systems?</li> </ul> <b>Chair: Charles Leftwich</b> , Director, Quality Assurance, Regulatory and Technical Services, <b>Sysco Corporation</b> <b>Panelists:</b> <b>Suzanne Finstad</b> , Vice President, Food Safety and Quality Assurance, Poultry Division, <b>Tyson Foods, Inc.</b> <b>Commander Kari Irvin</b> , CORE Deputy Director, <b>US Food and Drug Administration (FDA)</b> <b>Lucelena Angarita</b> , Director, Supply Chain Systems & Standards, <b>Independent Purchasing Cooperative, Subway</b> <b>Howard Popoola</b> , Vice President- Corporate Food Technology and Regulatory Compliance, <b>The Kroger Co</b>	    



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12:05	Networking lunch	
13:05	<b>Wake up! Session</b>	
13:20	<b>Award presentation</b>	
13:30	<p><b>Outlining the importance of food safety in the supply chain beyond the plant.</b></p> <ul style="list-style-type: none"> <li>• Examining key findings from the recently published Global Cold Chain Alliance (GCCA) Customer Research Report.</li> <li>• Understanding and meeting food companies' requirements of third-party logistics.</li> <li>• Examining the FSMA Final Rule on Sanitary Transportation of Human and Animal Food and developing programs to ensure compliance.</li> </ul> <p><b>Lowell Randel</b>, Vice President, Government &amp; Legal Affairs, <b>Global Cold Chain Alliance (GCCA)</b></p>	
14:00	<p><b>Alchemy Panel</b></p> <p><b>Chair:</b> <a href="#">Robert Moss</a></p> <p><b>Panelists:</b> TBC</p>	
14:30	<p><b>Ensuring best practice in environmental monitoring and meeting regulation requirements.</b></p> <ul style="list-style-type: none"> <li>• Implementing strategies to get the most information out of environmental monitoring.</li> <li>• Setting meaningful sampling strategies and criteria; interpreting, verifying and acting on the results</li> <li>• Meeting regulation requirements for environmental monitoring: Codex Alimentarius, US Food and Drug Administration (FDA) and the Grocery Manufacturers Association (GMA).</li> <li>• Meeting new requirements for environmental monitoring programs to be based on risk.</li> </ul> <p><b>Patrick Sanchez</b>, Global Quality Director, <b>Merisant Company</b></p>	
	<p><b>BRCGS 5-minute update: Required environmental monitoring measures.</b></p> <p><b>John Kukoly</b>, Director, <b>BRCGS Americas</b></p>	
15:05	Afternoon break	
	<b>Main stream</b>	<b>Delivery Partner stream</b>
15:35	<p><b>Top tips for changing an existing company culture; communication methods and training tools.</b></p> <p><b>Saeid Rad</b>, Quality Assurance, <b>FGF Brands</b></p>	<p>Insight as a sales reporting tool.</p> <p><b>Tim Thorne</b>, Business Development Manager, <b>BRCGS Americas</b></p>

16:05	<p><b>Examining how whole genome sequencing is being used to trace the source of pathogens.</b></p> <ul style="list-style-type: none"> <li>Outlining how whole genome sequencing (WGS) is used to investigate clinical specimens, environmental and food samples.</li> <li>Examining how WGS has been successfully used in investigations.</li> <li>What are the implications of WGS for the speed of reaction to food scares and targeting cleaning response?</li> <li>Understanding how WGS is used around the world and the information available on international pathogen movements.</li> </ul> <p><b>Emily Griepl</b>, Manager, Food Safety,  <b>United Fresh Produce Association</b></p>		<p><b>Food Safety Issue 8 update for Delivery Partners.</b></p> <ul style="list-style-type: none"> <li>Non-conformance issues.</li> <li>Position statements, and concerns.</li> <li>Calibration issues.</li> </ul> <p><b>Jessica Burke</b>, Senior Manager, Technical Services,  <b>BRCGS Americas</b>  <b>John Figgins</b>, Technical Specialist, <b>BRCGS</b></p>	
	<b>Main stream</b>		<b>Delivery Partner stream</b>	
16:35	<p><b>Ready to eat or not?</b></p> <ul style="list-style-type: none"> <li>Update on the food safety challenges of food intended to be cooked being eaten raw.</li> <li>Outlining the need for consumer education.</li> <li>Raising awareness in retailers and manufacturers.</li> <li>Managing the impact of FSMA on the definition of Ready to Eat (RTE) fruits and vegetables.</li> </ul> <p><b>Dr Donna Garren</b>, Executive Vice President, Science &amp; Policy,  <b>American Frozen Food Institute (AFFI)</b></p>		<p><b>Leaders of Tomorrow</b></p> <p>This session is designed to encourage our future leaders to realize their full potential and support their professional development within their businesses.</p> <p>Listen to an inspirational speaker share their personal journey, hear what challenges they have had and how they overcome them, giving you 'food for thought'.</p>	
17:05	<p><b>Managing and surviving a high-profile food safety crisis.</b></p> <ul style="list-style-type: none"> <li>What to do in a media storm: communicating with the consumer during a crisis.</li> <li>The value of having a prepared crisis plan and consistent messaging.</li> </ul>			

	<ul style="list-style-type: none"> <li>Monitoring incident trends and the effectiveness of recalls investigations with automated record-keeping.</li> <li>Managing social media proactively rather than reactively – determining when and how to respond.</li> </ul> <p><b>Bob McNaney</b>, Senior Vice President Crisis and Reputation Management, <b>Padilla</b></p>		
17:40	<b>Chair's closing remarks</b>		
17:45	<b>Close of day two</b>		

### Thursday May 14, 2020

08:00	Coffee	
08:30	<b>Chair's welcome address</b> <b>Darrell Portz</b> , Global Vice President Food Safety and Quality Systems, <b>Griffith Foods Inc.</b>	
08:50	<b>International food fraud update.</b> <ul style="list-style-type: none"> <li>Food supply chain and procurement risks.</li> <li>Examining the latest trends in food fraud; identifying high-risk specific regions and products.</li> <li>Horizon scanning: keeping abreast of current international food safety issues.</li> </ul> <p><b>John Spink</b>, Director and Assistant Professor, Food Fraud Initiative, <b>Michigan State University</b></p>	MICHIGAN STATE UNIVERSITY
09:20	<b>How to prevent the top 10 audit non-conformances, and Global Standard for Food Safety Issue 8 updates.</b> <ul style="list-style-type: none"> <li>Outlining the results of Issue 8 audits to date.</li> <li>Highlighting common compliance and non-conformance issues.</li> <li>Outlining new Issue 8 position statements and their implications for what is acceptable.</li> </ul> <p><b>John Figgins</b>, Technical Specialist, <b>BRCS</b></p>	BRCS



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09:50	<b>Prerequisite programs to your Food Safety Plan</b> <ul style="list-style-type: none"> <li>Addressing the areas you need to know before you embark on your HARPC journey</li> <li>Learn practical examples &amp; case studies of the top pests that post the greatest threat to your operations</li> </ul> <p><b>Judy Black</b>, Vice President of Quality Assurance and Technical Services for Rollins Inc, <b>Orkin Commercial</b></p>	
10:20	Morning break	
10:50	<b>Award presentation</b>	
11:00	<b>Panel session: Sustainability, ethics and food safety: balancing competing demands.</b> <ul style="list-style-type: none"> <li>Outlining the challenges of defining and measuring sustainability</li> <li>Examining the competing demands of sustainability and food safety in food waste, packaging, and water use.</li> <li>Understanding the considerations taken into account for ethical sourcing.</li> <li>Balancing the issues of ethics, sustainability and food safety; are they competing or complementary?</li> <li>Assessing the audit landscape – can ethical and food safety audits be combined? How can compliance be ensured?</li> <li>What strategies do food manufacturers and retailers need to put in place now to ensure long-term brand management and protection?</li> </ul> <p><b>Chair:</b> <b>Mike Wilson</b>, Global Head – Ethical Trade and Responsible Sourcing, <b>BRCS</b></p> <p><b>Panelists:</b></p> <p><b>Hilary Thesmar</b>, Chief Food &amp; Product Safety Officer and Senior Vice President, Food Safety Programs, <b>Food Marketing Institute</b></p> <p><b>Sherri Williams</b>, Regional Beef Technical Services, <b>JBS USA</b></p> <p><b>Weldon Williams</b>, Senior Director, Quality Assurance, Packaging – Global Lead, <b>HAVI</b></p> <p><b>Patricia McGeough</b>, Vice President Quality and HSE – North America, <b>Kerry Foods</b></p>	    
11:50	<b>Detailing the new Ethical Trade and Responsible Sourcing Standard.</b> <b>Mike Wilson</b> , Global Head – Ethical Trade and Responsible Sourcing, <b>BRCS</b>	
12:30	Networking lunch	

13:30	<p><b>Examining how technology can be used to address some of the key industry issues without compromising the safety of the food chain.</b></p> <ul style="list-style-type: none"> <li>Outlining how remote audit technology can give information on where products are sourced and how they are manufactured.</li> <li>Evaluating how approaches to technology can be used to think differently while gaining real-time solutions leveraging data that can be used for a continuous improvement.</li> <li>Detailing how non-food safety personnel could conduct a basic audit guided by a trained auditor.</li> <li>Assessing the pros and cons of remote auditing.</li> <li>Forecasting timescales for widespread use of digital technology for remote inspection.</li> </ul> <p><b>Mark Morales</b>, Corporate Accounts Director- Customized Assurance, <b>Lloyd's Register</b></p>	 Lloyd's Register
	<b>Main stream</b>	<b>Delivery Partner stream</b>
14:00	<p><b>BRCS digital solutions and directory update.</b></p> <p><b>Anthony Harrison</b>, Head of Digital Services, <b>BRCS</b></p>	
14:30	<p><b>Food safety audit scheme and initiatives.</b></p> <p><b>Mekisha Cunningham</b>, Chief Warrant Officer 3, Deputy Director of Field Operations, <b>Food Analysis &amp; Diagnostic Laboratory</b></p>	
15:00	<p><b>Developing a food defense plan: preparing for the FSMA Intentional Adulteration Rule.</b></p> <ul style="list-style-type: none"> <li>Outlining the need for a food defense plan to protect the food supply from intentional adulteration, such as acts of terrorism.</li> <li>Understanding the food defense plan requirements of the FSMA Intentional Adulteration Rule.</li> <li>Addressing concerns about costs of meeting the implementation.</li> <li>Outlining timelines for compliance for large and small businesses. When will inspections start?</li> </ul> <p><b>Frank Pisciotta</b>, President and CEO, <b>Business Protection Specialists, Inc.</b></p>	 <b>Session TBC</b> <b>Anthony Harrison</b> , Head of Digital Services, <b>BRCS</b>

15:20	<b>Wake up! Session</b>	
15:30	<b>Examining the different impacts of packaging on food safety.</b> <ul style="list-style-type: none"> <li>• Outlining advances in packaging that offer food protection and advance customer confidence.</li> <li>• Ensuring the safety of food packaging materials; understanding current regulations for the use of materials such as BPA and PFAS.</li> <li>• Conducting risk assessments for packaging materials.</li> </ul> <p><b>Weldon Williams</b>, Senior Director, Quality Assurance, Packaging – Global Lead, <b>HAVI</b></p> <p><b>BRCGS 5-minute update: The Global Standard for Packaging Materials Issue 6</b></p> <p><b>Mike Sharpe</b>, Regional Sales Manager, <b>BRCGS Americas</b></p>	 
16:00	<b>Chair's closing remarks</b>	
16:10	<b>Conference close</b>	

\*\* Program subject to change \*\*