

129th AFDO Educational Conference Agenda Outline

Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
SATURDAY - June 21, 2025 8:00 a.m. - 5:00 p.m. EDT						
Workshop 2	Sat	240	1:00 p.m.	5:00 p.m.	A Murder Mystery Matinée: Mastering Outbreak Investigation Skills and Identifying Root Causes	Was it Colonel Mustard in the preparation area with the <i>Salmonella</i> -tainted lettuce, or Miss Scarlet in the kitchen with the undercooked burger? In this murder mystery, attendees will engage in an interactive scenario where they must investigate a mysterious illness outbreak and identify the root cause. This hands-on experience aims to improve problem-solving abilities in conducting outbreak investigations. Focusing on developing effective interviewing techniques, utilizing outbreak investigation resources, and determining how and why outbreaks occur, this session provides a comprehensive learning experience. By the end of the exercise, attendees will have a deeper understanding of the critical steps involved in outbreak investigations and the importance of identifying root causes.
Workshop 3	Sat	240	1:00 p.m.	5:00 p.m.	The Risk-Based Inspections Trail: Where Are You Along the Journey?	<p>Audience the Course Should be Promoted To: Retail Regulatory Leaders</p> <p>Who Should Attend: Retail regulatory food safety leaders who want to improve their retail food inspection program by exploring the elements of an effective risk-based inspection program.</p> <p>Course Description:</p> <ul style="list-style-type: none"> -Learn what a risk-based approach to retail food safety inspections is and why it's important. -Learn how to determine the next steps to develop your risk-based inspection program. -Learn how to monitor and evaluate the effectiveness of your risk-based inspection program. <p>Whether you are just starting out on risk-based inspections for your retail food program or have been on the risk-based inspection path for years, this workshop will help you along the way. Learn where your program is on this journey, what direction your next steps should be, and get some tools to conduct more effective risk-based inspections.</p>
Workshop 4	Sat	240	1:00 p.m.	5:00 p.m.	FSMA Traceability Rule "204" Interactive Workshop – Finding the Way Forward	Join traceability experts from GS1 US as they guide you through hands-on exercises around tracing tomatoes from farm to fork and simulated scenarios to explore the challenges and solutions in sharing traceability information with trading partners and regulators. Come prepared to roll up your sleeves and take away strategies to comply with FDA's traceability requirements.

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	Workshop 5	Sat	240	1:00 p.m.	5:00 p.m.	Leadership Workshop: Tools to Inspire and Influence	<p>Success in today's workplace demands the ability to project authority, think creatively, motivate others, and tackle challenges with confidence. In this high-energy, interactive workshop, Nancy Singer, adjunct professor at the University of Southern California, and AFDO board members (Angela, Kimberly, Pam, and Brad), will lead you through hands-on activities designed to build these essential leadership skills.</p> <ul style="list-style-type: none"> * Project authority by leveraging attire, body language, and tone to shape perceptions. * Communicate effectively with clear, concise, and persuasive talks that resonate with others * Motivate and advocate by inspiring your peers and presenting compelling arguments. * Handle challenges gracefully using proven frameworks for giving feedback, resolving conflicts, and navigating tough conversations. <p>Through practical scenarios and engaging exercises, you'll enhance critical thinking, creativity, and collaboration skills. Leave the session with actionable strategies to inspire those around you and lead with confidence.</p>

SUNDAY - June 22, 2025 | 8:00 a.m. - 5:30 p.m. EDT

Opening Session	General	Sun	210	8:00 a.m.	11:30 a.m.	Talking to Decision Makers: What to Say and How to Say it	<p>Managers are busy. They have too many things to do and not enough time to do them. When they come to work, they have their time planned out. When one of their employees requests a meeting, the manager expects the employee to explain the issue succinctly and what the manager needs to do. Employees who can describe the issue in 30 seconds or less are considered assets to an organization and get rewarded with promotions and outstanding performance reviews.</p> <p>During a high-energy, interactive session, Nancy Singer, adjunct professor at University of Southern California, will demonstrate how to prepare and describe an issue in 30 seconds using the "What", "So what," and "Now what" pattern. She will also explain how to respond to a manager's probing questions. After the formal presentation, attendees will be divided into teams with two other participants, provided case studies, and given the opportunity to apply the concepts.</p> <p>Upon the conclusion of the program, participants will be able to:</p> <ul style="list-style-type: none"> * Identify traits that demonstrate credibility * Recognize the importance of being able to succinctly present an issue
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General	Sun	210	8:00 a.m.	11:30 a.m.	Taking Your Instructor Skills from Ordinary, to Extraordinary!	Get ready for an interactive learning experience that will challenge your current way of delivering training. Walk away with new ideas on how to engage your participants and make not-so-exciting topics the most memorable and enjoyable for your learners. Who should attend: If you deliver training and have a mindset of continuous learning and improvement, then this session is perfect for you.
General	Sun	210	8:00 a.m.	11:30 a.m.	Grant Reporting Activities & eRA Commons Walk-Thru	
General	Sun	210	8:00 a.m.	11:30 a.m.	Retail Foods Program Managers Roundtable Discussion (INVITE ONLY)	
General	Sun	210	8:00 a.m.	11:30 a.m.	Manufactured Foods Program Managers Roundtable Discussion (INVITE ONLY)	
General	Sun	60	11:30 a.m.	12:30 p.m.	Lunch	
General	Sun	90	12:30 p.m.	2:00 p.m.	Office of Integrated Food Safety System Partnerships (OIFSSP)	The Office of Integrated Food Safety System Partnerships will provide an update on its current funded and programmatic partnerships.
General	Sun	90	2:00 p.m.	3:30 p.m.	Live Podcast Recording of Food Safety Talk	Dr. Don and Professor Ben will record a live episode of their (mostly) biweekly hit food safety podcast called Food Safety Talk. They have been recording together for almost 13 years and still strive to be relevant, funny, and informative... or, at the very least, make each other laugh. Don and Ben will open the session by talking about food safety in the news. After they cover the stories of the day (and anything else they have on their minds), they will take questions from the audience.
General	Sun	60	3:30 p.m.	4:30 p.m.	First-Time Attendee Orientation	AFDO considers first-time attendees to be VIPs at the Annual AFDO Conference. If this is your first AFDO meeting, you're invited to attend the First-Time Attendee Welcome Reception being held in your honor. During the session, you'll have the opportunity to meet AFDO alumni, fellows, and other first-time attendees; learn about AFDO and its affiliate organizations; and find out about the exciting events taking place during the 2025 conference.
General	Sun	90	4:30 p.m.	6:00 p.m.	Opening Session	
Event	Sun	60	6:30 p.m.	7:30 p.m.	Welcome Reception & Exhibitor Showcase	
Event	Sun	120	8:00 p.m.	10:00 p.m.	Endowment Foundation Benefit	Live Band Karaoke supporting the AFDO Endowment Foundation

MONDAY - June 23, 2025 | 8:00 a.m. - 5:30 p.m. EDT

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	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
General Session	General	Mon	30	8:00 a.m.	8:30 a.m.	U.S. Food and Drug Administration Jim Jones	
	General	Mon	20	8:30 a.m.	8:50 a.m.	U.S. Food and Drug Administration Michael Rogers	
	General	Mon	20	8:50 a.m.	9:10 a.m.	Centers for Disease Control and Prevention Megin Nichols	
	General	Mon	20	9:10 a.m.	9:30 a.m.	U.S. Department of Agriculture - TBD	
	General	Mon	30	9:30 a.m.	10:00 a.m.	Q&A - Panel Discussion with Federal Leaders	
	General	Mon	30	10:00 a.m.	10:30 a.m.	Break	
	General	Mon	90	10:30 a.m.	12:00 p.m.	Virtually Extinct: Reviving Human Interaction for More Effective Teams	Now several years into the virtual work experiences that have affected nearly every organization in the economy, Dr. Evans will discuss the empirical implications of this massive cultural shift for work performance and workplace culture and will present big ideas for how to reintroduce real human interaction into how our professional teams communicate, network, and succeed.
	General	Mon	90	12:00 p.m.	1:30 p.m.	Lunch	
	Food/Outbreaks	Food	Mon	90	1:30 p.m.	3:00 p.m.	From Deli Cases to Designer Edibles: Navigating the Spectrum of Foodborne Risks - Boar's Head and Diamond Shruumz
Food		Mon	30	3:00 p.m.	3:30 p.m.	Break	N/A

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	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
Retail Track	Food	Mon	120	3:30 p.m.	5:30 p.m.	Explore Innovation, Technology, and New Products From Around the World	<p>Has this ever happened to you? You walk into a food establishment and see something you know you are supposed to know, but you don't? Then it hits you ... this overwhelming stress, and you quickly try to figure it out so you aren't embarrassed. Or, have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you've ever felt this way, then this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world. Adding to the excitement, there is a "pushing the limits" section: The challenge is to think of new ways to integrate innovations and new technologies into the food safety landscape while protecting public health.</p>
	Retail	Mon	90	1:30 p.m.	3:00 p.m.	New Handwashing Evidence: No Soap? No Water? No Worry!	<p>Drs. Don Schaffner (Department Chair, Rutgers University) and Jim Arbogast (Consultant, JW Arbogast Advanced Science Consulting) will highlight the most relevant published hand-washing evidence since 2019. Findings presented at the October 2024 Infectious Diseases Society of America conference will be reviewed in depth. This study directly compared a 20-second soap-and-water hand wash to two alcohol-based protocols, using the ASTM E2784 Standard Test Method to measure effectiveness. Both pathogen removal and food transfer rates were measured. Learn the latest in hand-washing protocols and applications for food preparation at temporary venues and emergency situations with limited water availability.</p>
	Retail	Mon	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Retail	Mon	120	3:30 p.m.	5:30 p.m.	Explore Innovation, Technology, and New Products From Around the World	<p>Has this ever happened to you? You walk into a food establishment and see something you know you are supposed to know, but you don't? Then it hits you ... this overwhelming stress, and you quickly try to figure it out so you aren't embarrassed. Or, have you ever found yourself looking at a food product, scratching your head, and saying, "What in the world is this?" If you've ever felt this way, then this is the session for you!</p> <p>This interactive experience explores innovation, technology, and new products from around the world. Adding to the excitement, there is a "pushing the limits" section: The challenge is to think of new ways to integrate innovations and new technologies into the food safety landscape while protecting public health.</p>
	Produce	Mon	45	1:30 p.m.	2:15 p.m.	Troubled Waters: Tackling Issues With Wells	<p>Explore critical issues surrounding wells and water quality on farms, with a focus on uncommon but impactful challenges. Learn how to identify potential vulnerabilities in water systems and mitigate risks.</p>

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Produce Track	Produce	Mon	45	2:15 p.m.	3:00 p.m.	Growing in the Dark: Illuminating Food Safety Blind Spots in Hydroponic Systems	Explore the current landscape of food safety in hydroponic systems, highlighting crucial knowledge gaps from water management through harvest that could impact produce safety. Evidence-based analysis of existing research and industry practices identify key areas where additional research and standardized protocols are urgently needed to ensure the safety of hydroponically grown produce.
	Produce	Mon	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Produce	Mon	60	3:30 p.m.	4:30 p.m.	Scrub-a-Dub-Dub: Exploring Sanitizers in the Produce Industry Including Usage and Labels	A panel will provide an in-depth look at different sanitizers used in the produce industry as well as intended usage, labels, and tolerance levels. New and current resources will be provided and a group activity will challenge attendees to review approved usage and concerns. An update regarding the recent Sanidate 12 announcement will also be discussed.
	Produce	Mon	60	4:30 p.m.	5:30 p.m.	R.E.S.P.O.N.S.E. ... Find Out What It Means to Me	Experience some hands-on activities as we break down the who, what, when, and where of all our partners when it is time to respond to an outbreak.
Cannabis Track	Cannabis	Mon	90	1:30 p.m.	3:00 p.m.	TBD	
	Cannabis	mon	30	3:00 p.m.	3:30 p.m.	Break	
	Cannabis	Mon	30	3:30 p.m.	4:00 p.m.	The Science Behind Prescribing Specific Cannabis Strains based on the Cannabinoid and Terpene Profiles, A Medical Perspective	
	Cannabis	Mon	60	4:00 p.m.	5:00 p.m.	TBD	
Body-Art Track	Body-Art	Mon	5	1:30 p.m.	1:35 p.m.	Welcome	Opening Remarks by the BAC Co-chairs
	Body-Art	Mon	85	1:35 p.m.	3:00 p.m.	History of Tattooing and Evolution Through the Years	
	Body-Art	Mon	30	3:00 p.m.	3:30 p.m.	Break	
	Body-Art	Mon	60	3:30 p.m.	4:30 p.m.	Past, Present, and Future of Aftercare – a Scientific Perspective	
	Body-Art	Mon	60	4:30 p.m.	5:30 p.m.	FDA Update: Manufacturers & Relationship with AFDO	

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Monday Night Event	Event	Mon	180	6:30 p.m.	9:30 p.m.	Discover the Wonders: A Journey Through Nature and Science at the Perot Museum	<p>The AFDO Annual Educational Conference is not just about learning – it's about connecting, collaborating, and inspiring change! Continue the conference momentum with a one-of-a-kind Monday night experience at Dallas's prestigious Perot Museum of Nature and Science.</p> <p>Why You Can't Miss This Event:</p> <ul style="list-style-type: none"> • Step into the future of discovery with hands-on exhibits and interactive displays that let you explore the wonders of our world in a new light. • Immerse yourself in innovation and science while mingling with like-minded professionals and curious minds. • Indulge in an eclectic spread of food and enjoy two refreshing drinks as you network in this dynamic setting. Whether you're a science enthusiast, a lifelong learner, or someone simply looking for an evening of inspiration and amazement, the Perot Museum delivers an unforgettable adventure. <p>Don't miss your chance to explore one of Dallas's most iconic destinations while building meaningful connections with fellow attendees.</p> <p>See you there!</p>
Tuesday - June 24, 2025 8:00 a.m. - 5:30 p.m. EDT							
General Session	General	Tues	120	8:00 a.m.	10:00 a.m.	Food Safety Culture	
	General	Tues	30	10:00 a.m.	10:30 a.m.	Break	
	General	Tues	90	10:30 a.m.	12:00 p.m.	Our sum is greater than the parts – exploring value and influence in our shared food safety system.	Join us for this multi-perspective panel discussion exploring the complexity of participating in our modern-day U.S. food system. COVID-19 supply chain lessons, changing consumer preferences, and conflicting policy approaches are influencing food businesses and their decisions and participation in the broader food safety system. This in-depth conversation will delve into the nuance of the economic, cultural, environmental, and political issues that food businesses face and how they influence planning and maintaining a safe food supply.
	General	Tues	90	12:00 p.m.	1:30 p.m.	Wiley Awards Luncheon - Included with Registration	
1	Food	Tues	90	1:30 p.m.	3:00 p.m.	What the Heck Is That? Tackling Food Safety Challenges With Ethnic and Novel Foods (or Drugs or Supplements)	This session will explore newly emerging ethnic foods as well as those foods produced using new technology. We will discuss potential food safety hazards associated with these foods. We'll hear from a regulatory agency on how they are regulating these products, as well as drugs and supplements, and we'll get industry's perspective on understanding to what extent consumers embrace these food innovations. By the end of this session, you'll have a solid understanding of whether a product is a food, a drug, or a supplement. Join us so you can figure out, "what is that?!"

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Food Track	Food	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Food	Tues	60	3:30 p.m.	4:30 p.m.	TBD	
	Food	Tues	60	4:30 p.m.	5:30 p.m.	On your mark, get set, go! Food recall traceability within 24 hours or 1,440 minutes or 86,400 seconds! Go! The clock is ticking!	Are you ready? Yes, we are asking for 3,600 seconds of your time to help YOU understand better, as well as navigate FSMA 204, also known as the Food Traceability Rule. How would you rate your level of knowledge on the enhanced record-keeping requirements? The time is now: Start by marking your calendar for this interactive AFDO Conference session. Get your questions answered in real time!
Food Track 2	Food	Tues	90	1:30 p.m.	3:00 p.m.	Water Reuse: Understanding the Technology, Current Uses, and Evaluating Risk	As sustainability initiatives reach new heights within the food and dietary supplement industry, the focus on water reuse has never been more critical. Organizations worldwide are prioritizing water reuse, making it essential for us to stay informed about both well-established methods and novel developments. With direct potable reuse becoming increasingly prevalent in the industries we work in and regulate, it's crucial to understand these technologies, how municipalities and businesses currently use them, and how the latest technologies mitigate risks. This is especially important as the public grows more interested in and regulations take a closer look at new chemical hazards. In this session, we'll dive into the most established methods and the latest approaches to water reuse, offering insights from regulatory, industry, municipality and scientific perspectives. Join us in exploring these innovative methods and staying ahead to ensure water safety and sustainability.
	Food	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Food	Tues	120	3:30 p.m.	5:30 p.m.	Warming Up to Non-Thermal Processes: Understanding the Uses and Building Skills to Assess Risk	This panel presentation of technical and regulatory experts will explore non-thermal processes and focus on high-pressure processing (HPP) and freeze drying. We'll begin by exploring these technologies for a solid understanding. Next, we'll identify the products that utilize them, assess the associated food safety risks, and discuss considerations for effective controls. Lastly, we'll examine regulatory applications and interpretations.

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	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
OutBreaks Track	Food	Tues	90	1:30 p.m.	3:00 p.m.	REP Strains: Challenges and Opportunities for Advancing Food Safety	Reoccurring, emerging, and persisting (REP) strains of enteric pathogens present unique challenges to food safety. These strains, identified through surveillance efforts and whole genome sequencing, often cause illness over extended periods, evade detection, or resist mitigation strategies, making them a persistent threat to public health. This session will delve into the implications of REP strains for food safety professionals, highlighting their challenges to outbreak response, root cause analysis, and prevention strategies. Attendees will also explore key lessons learned from REP strain investigations, such as how better surveillance, enhanced collaboration, and innovative tools can strengthen food safety systems and reduce the burden of foodborne illnesses. Discover how REP strains can serve as critical learning opportunities to drive advancements in food safety and public health protections.
	Food	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Food	Tues	120	3:30 p.m.	5:30 p.m.	Novel Outbreaks	Join us to hear from your state and local health colleagues as they share their lessons learned from outreach responses, including some unique products, environments, and investigative approaches.
Retail Track	Retail	Tues	90	1:30 p.m.	3:00 p.m.	Retail Resource Roundup	The Retail Resource Roundup is a buffet of presentations for retail food regulators in a fast-paced, speed dating-style session. Participants will leave equipped with tools, resources, and information needed to support successful retail food programs. Get a taste of a variety of different topics including data tools, allergens, ghost kitchens, the newly released Food Code Supplement, and more!
	Retail	Tues	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Retail	Tues	60	3:30 p.m.	4:30 p.m.	Mastering Active Managerial Control: Strategies for Effective Oversight and Optimization	In this interactive session, we will explore Active Managerial Control Strategies, including best practices and lessons learned. Participants are challenged to do a comprehensive review of existing policies and procedures, as well as existing processes. The question is: Are you censuring optimal use of resources, technology, and the most effective use of information?
	Retail	Tues	60	4:30 p.m.	5:30 p.m.	Risk Control Plans: Take the Fear Factor Challenge – If You DARE!	Join us for an action-packed session, Risk Control Plans reimagined! One of the most underutilized tools in our food safety toolbox is a Risk Control Plan. What is it? What can it do for YOU? Together we will create risk control plans addressing some of the most common risk factors in a way that empowers! We'll find custom solutions that lead to safer food and less energy spent on enforcement or reputation recovery. You will get great resources in this session!

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Produce Track	Produce	Tues	90	1:30 p.m.	3:00 p.m.	A River Runs Through and Adjacent to It	Hey look ... what's that over there? Oftentimes, on inspections, we're not sure what is around the corner or at the end of the field. After working through hands-on scenarios, you will have more questions than ever – and that's a good thing!
	Produce	Tues	30	3:00 p.m.	3:30 p.m.	Break	N/A
	Produce	Tues	45	3:30 p.m.	4:15 p.m.	From Rookie to Pro: Training New Inspectors for Success	Ready to build a team of rock-solid inspectors? Hear how state programs cover essential skills, hands-on techniques, and strategies for fostering critical thinking and attention to detail. Learn ideas for tackling common challenges, inspiring continuous improvement, and ensuring consistency across inspectors.
	Produce	Tues	45	4:15 p.m.	5:00 p.m.	Killing Me Softly: The Qualified Exempt Story	Issues with qualified exempt farms, due to lack of uniformity in applications, continue for states. Hear how some states verify these exemptions, the uncovered costs to a program, and the misrepresentation by some farms to avoid inspections.
	Produce	Tues	30	5:00 p.m.	5:30 p.m.	NASDA	
Cannabis Track	Cannabis	Tues	90	1:30 p.m.	3:00 p.m.	TBD	
	Cannabis	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Cannabis	Tues	60	3:30 p.m.	4:30 p.m.	Texas Cannabis & Hemp Panel	
	Cannabis	Tues	30	4:30 p.m.	5:00 p.m.	TBD	
Body-Art Track	Body-Art	Tues	45	1:30 p.m.	2:15 p.m.	Cathy Monte Update	
	Body-Art	Tues	45	2:15 p.m.	3:00 p.m.	Photochemical Aspects of Tattoo Ink	TBD
	Body-Art	Tues	30	3:00 p.m.	3:30 p.m.	Break	
	Body-Art	Tues	60	3:30 p.m.	4:30 p.m.	Supplier Agreements in the Supply Chain of Inks and PMU	Supplier agreements will be discussed generally and then also as specifically related to tattoo ink from a profession-specific perspective, including the shop owner/practitioner's relationship with ink suppliers/ distributors. We will discuss challenges and benefits that industry may realize with supplier agreements and also how such agreements can support compliance with FDA regulations for body art that involve manufacturers, practitioners, and the public and also how to make it, ultimately, a positive step for all involved.
	Body-Art	Tues	60	4:30 p.m.	5:30 p.m.	Q&A Panel	

Wednesday - June 25, 2025 | 8:00 a.m. - 12:30 p.m. EDT

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	Track	Day	Duration	Start Time (EDT)	End Time (EDT)	Title	Description
Retail Track	Retail	Wed	60	8:00 a.m.	9:00 a.m.	Building Bridges for Success: Strengthening Industry and Regulatory Partnerships	<p>Have you ever admired a colleague who seamlessly collaborates with their industry or regulatory counterpart, achieving remarkable results through a simple phone call or email? Imagine the possibilities if you could cultivate that same level of trust and efficiency in your partnerships.</p> <p>Join us as we share inspiring success stories and actionable strategies for fostering mutual respect and trust between industry and regulatory professionals. Discover how to transform your interactions into powerful, productive partnerships that drive meaningful outcomes for all stakeholders.</p>
	Retail	Wed	60	9:00 a.m.	10:00 a.m.	Roaches and Rodents and Flies, Oh My!	<p>People love eating at restaurants, and pests are no different. The only catch is pests don't tip and they won't leave on their own, either. Join us for an informative session on Integrated pest management (IPM) in food establishments with a varied panel of experts from academia, regulatory, and industry. Together we'll learn the risks associated with pests, effective methods to prevent and control them, and what's just an urban myth that only wastes apple cider vinegar.</p>
	Retail	Wed	30	10:00 a.m.	10:30 a.m.	Break	
	Retail	Wed	90	10:30 a.m.	12:00 p.m.	I See a Specialized Process – Now What? A Field Guide to Food Safety and Science at Retail	<p>Have you ever been asked to inspect a retail establishment that does one or more specialized processes? This speed dating session will connect you with seasoned experts who will share their tips and tricks for recognizing and navigating these processes.</p> <ul style="list-style-type: none"> - Learn to recognize equipment used in specialized processes. - See the basics of a retail HACCP plan. - Become familiar with reduced oxygen packaging and unpasteurized juice requirements. - Build power skills working with retail operators.
Cannabis Track	Cannabis	Wed	120	8:00 a.m.	10:00 a.m.	TBD	
	Cannabis	Wed	30	10:00 a.m.	10:30 a.m.	Break	
	Cannabis	Wed	45	10:30 a.m.	11:15 a.m.	TBD	
	Cannabis	Wed	45	11:15 a.m.	12:00 p.m.	TBD	

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Produce Tour	General	Wed	270	9:00 a.m.	1:30 p.m.	The Future of Agriculture Produce Tour	<p>Experience the future of agriculture with an exclusive tour of Eden Green Technology, a leader in vertical farming and sustainable innovation. The company's facility showcases how it transforms fresh produce production through cutting-edge vertical greenhouses, hyper-efficient hydroponic systems, and technology that ensures freshness and sustainability.</p> <p>The tour will depart from the hotel at 9:00 a.m., followed by an interactive 1½-hour visit. Perfect for AFDO state and local regulators ... this is your chance to see innovation in action!</p> <p>"Eden Green Technology revolutionizes agriculture with innovative vertical greenhouses, combining hydroponic systems and sustainable practices to grow fresh, local produce year-round. Using 98% less water and 99% less land than traditional farming, Eden Green minimizes environmental impact while maximizing efficiency. By shortening supply chains and reducing food waste, the company ensures fresher, more nutritious produce reaches consumers faster. Focused on scalability and community impact, Eden Green collaborates with partners to create a more sustainable, accessible, and resilient food system for the future."</p>
<p>Additional Details provided on the AFDO Conference website: https://www.afdo.org/events/129th-afdo-annual-educational-conference/</p>							