



SAVE THE DATE

06.22.17



19th Annual Food Quality & Safety Symposium

The 19th annual Food Quality and Safety symposium is being held on Thursday June 22, 2017 at the Wine & Roses - 2505 W Turner Rd, Lodi, CA 95242. A few of the day's notable speakers and presentation topics are as follows:

- Michael Coates (University of South Australia)
Harvest moisture and drying conditions to minimize concealed damage formation
- Dr. Linda Harris (UC Davis)
 1. 2017 FDA Almond Risk Assessment – What did they find, and what does it mean for?
 2. What can the almond industry learn from the recent outbreaks of *E. coli* in flour and nut butters?
- Elizabeth Fawell (Associate, Hogan Lovells, LLP)
 1. FDA's new approach to facility inspection; What to do before and when they arrive
 2. FSMA overview for farms and handlers – What rules apply to you, and when do you need to comply
- Steve Patton (California Department of Food and Ag)
State of California's role in FSMA Produce Safety Implementation

Registration is **free** for the symposium (see attached registration form). To register please contact Jayme Puthoff by email at jputhoff@almondboard.com or by telephone at 209-343-3279.