



Food Safety Forum – Calgary Program
 Monday April 30, 2007 – Palomino E Ballroom, Roundup Centre

8:00	Registration & Table Top Exhibits Open
	Continental Breakfast Sponsored by Abell Pest Control
8:30 – 8:45	Welcome
8:45 - 9:30	General Session Food Safety - Top Three Challenges and Top Three Successes <i>Industry Panel</i> Restaurant/Foodservice, Processing, Grocery Jodi Richards, Panago Pizza Inc. Jacqueline Holowath, Alberta Food Processors Association Leslie Tomlenovich, Sobeys Inc.
9:30 – 10:15	Outbreak Response – Liability and Risk <i>Lessons from the recent US greens and peanut butter outbreaks</i> William D. Marler, Marler Clark LLP PS
10:15 - 10:45	Break Sponsored by The Steritech Group, Inc Visit Table Top Exhibits
10:45 – 11:45	Exploring the Disconnect Between Public Health & Industry <i>PHI Panel</i> Greg Thibault, Calgary Health Region Ryan Philipation, Kelsey Trail Health Region Jasmina Egeler, Vancouver Coastal Health
11:45 – 1:00	Buffet Lunch Visit Table Top Exhibits
	Afternoon Sessions
1:00 – 1:50	Industry Best Practices in Recall Management Leslie Tomlenovich, Sobeys Inc.
1:50 – 2:40	What You Need to Know About Organics John Kukoly, QMI
2:40 – 3:30	How Consumer and Industry Trends Are Changing How We think About Food Safety Jyoti Sahasrabudhe, Canadian FoodSafety Management Magazine
3:15 – 3:30	Wrap-up