

American Society for Quality (ASQ) Quality Leaders Network (QLN)

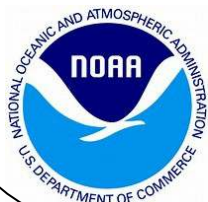
FOOD GROUP

Lewie Casey	Mas Hori
Rosemarie Christopher	Klara Kalfa
Marlene Garcia-Swider	Aura Stewart
Richard Sheppard	Sumita Som
Jill Golden	Carolyn Yu

Thank you!



Food, Drug, &
Cosmetic Division
The Global Voice of Quality™



FIBR
FOOD INDUSTRY
BUSINESS ROUNDTABLE

FSMA Half Day Workshop & Networking Event

PROGRAM

September 22, 2016

7:00 a.m.	REGISTRATION & BREAKFAST
7:45 a.m.	WELCOME Dr. Marlene Swider, FDA District Office Hostess
7:50 a.m.	Lewie Casey, ASQ FD&C Division: Sponsor
7:55 a.m.	Introduction of Government Speakers, Rosemarie Christopher
8:00 a.m.	Dan Solis, Director, FDA Import Operations, Los Angeles District
8:40 a.m.	Captain Larry Howell, Deputy Director FDA Import Operations Branch,
9:10 a.m.	BREAK
9:25 a.m.	Laurice Churchill, Chief Southwest Region of the NOAA Seafood Inspection Program
9:50 a.m.	Mary Kate Miller, Regional Administrator Food Safety Inspection Unit of CDPH Food and Drug Branch
10:15 a.m.	Q&A - All Speaker/Presenters
10:30 a.m.	Rosemarie Christopher, RxRS Apprentice Program for the Food Industry: Sponsor
10:35 a.m.	Jill Golden, Moderator CASE STUDIES Mas Hori, Consultant Dick Sheppard, R&D Scientific Scott Storms, FSNS
11:35 a.m.	BREAKOUT SESSION—Sumita Som, Moderator, Lead Instructor- FSMA (FSPCA) for Human Food 2016
12:15 p.m.	Best Practices Discussion and Wrap Up
12:30 p.m.	Adjournment

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HOST



Dr. Marlene Garcia-Swider has served in the FDA for more than 29 years in different capacities. Most recently, she serves as Quality System Manager for Los Angeles District Office, FDA. She holds a Bachelor in Science, a Masters in Health Service Administration, and a doctorate in Organizational Management, is a Certified Black Belt (CSSBB from ASQ) and Project Manager (PMP from PMI) . She is also a professional public speaker and published author. Her private presentations focus on current FDA policies and medical regulated products.

SPEAKERS

Dan Solis started his career with FDA in 1998 and was selected to be the Director of the Los Angeles District Imports Operations Branch in November 2009. He is a nationally-recognized subject matter expert in the program area of Import Operations and gives training on Import Investigations. Aside from his duties at the port, Mr. Solis is also a member of the FSMA – Foreign Supplier Verification Program (FSVP) Implementation Team as well as the Associate Commissioner’s IT Advisory Workgroup and the Associate Commissioner’s Import Advisory Panel. Mr. Solis holds a Masters Degree in Healthcare Administration from the University of LaVerne and a Bachelor’s Degree from University California of Irvine.

Captain Larry Howell joined the FDA in 2002 and has been the Deputy Director for the Import Operations Branch of the US Food and Drug Administration Los Angeles District since July 2011. Additionally, he has collateral duties with the US Public Health Services Office of Force Readiness and Deployment as a member of one of their First Responder Medical Teams. He is a graduate of the Ohio State University College of Pharmacy and has over 20 years’ experience in clinical and retail pharmacy practice.

Laurice Churchill, Chief Southwest Region of the NOAA Seafood Inspection Program, began her career working on the water raising oysters to driving a delivery truck. In 2012 she joined the Office of International Affairs and Seafood Inspection Program following over 30 years of work in fisheries management, regulatory affairs and compliance in Maine.

Mary Kate Miller , Regional Administrator, Food Safety Inspection Unit of CDPH Food and Drug Branch, has been with CDPH-FDB for approximately 22 years. She is currently oversees the Southern California Food Safety Inspection Unit district offices and operations. Mary Kate has a BS in Food Science and Nutrition from San Diego State.

Jill Golden is a retired instructor Food Science and Nutrition, Orange Coast College. Currently teaching Food Science to Chefs for the Research Chefs Association online. I especially enjoy translating complex scientific concepts into understandable material that my students can apply to practical problems in the laboratory, kitchen or processing plant. I am active in the Research Chefs Association, Institute of Food Technology and the Academy of Nutrition and Dietetics. Past chair of the Southern California Section of the Institute of Food Technologist. .Specialties: Food Science for Chefs, Nutrition and Online Education.

Mas Hori is presently working for food and seafood firms in Southern California as their HACCP/ Sanitation/ GMP Consultant. He had worked for the California Department of Preventive Health Services, Food and Drug Branch, in the Southern California area for 26.5 years. Since 1996, he has trained over 2500 individuals in HACCP. He is a Lead Trainer for the Preventive Controls for Human Foods which will be enforced for all food companies starting in October 2017 for all food companies.

Scott Storms is a Laboratory Manager for FSNS, which provides a wide range of microbiological testing and chemical analysis. He is responsible for laboratory operations, quality systems and compliance. He holds a PhD in Biological Sciences from University of California, Irvine and a BA in Biology from California State University, Long Beach.

Richard (Dick) Sheppard is CEO and Founder of R&D Scientific Corporation, which provides temperature monitoring for FDA regulated industries. He has over 27 years of experience helping companies insure their product safety.

Sumita Som has over 12 years of food industry work in food, beverages and dairy products. Her experience includes time with companies like WhiteWave Foods, Dean Foods and Kraft Foods. She has a Masters in Dairy Manufacturing, Masters in Dairy Chemistry and a Bachelors in Food Technology. Her certifications include Six Sigma Green Belt, Certified HACCP Auditor, CQIA and Lead Instructor on FSPCA (Food Safety and Preventative Controls Alliance for Human Food).