

Space is reserved to accommodate group discussion focused entirely on healthcare  
- from the kitchen to the patient's or resident's room.

**April 26, 2016**  
**South Point Casino**

9777 S Las Vegas Blvd, Las Vegas, NV 89183

**Who should attend:**

Culinary, Infection Preventionists,  
Quality Executives,  
Risk Management, Operations,  
Finance, Administrators

- Fees are included in registration.

**7:00 AM**

- Registration/Breakfast
- Preliminary exhibit visits
- Meet Norovirus presenters

**8:00 AM**

- Welcome/Keynote

**9:30 AM**

- NoroCORE update
- Norovirus on high-touch surfaces
- Clean-as-you go protocols  
Compliance monitoring  
& motivation

**10:10 AM**

- Break

**10:20 AM**

- HandsOn workshop
- Learning from recent Norovirus outbreaks
- Handwashing compliance technology review
- Recommendations to cross-functional Food Safety Board

**Noon**

- Workshop closure
- Demonstrations at Handwashing For Life exhibit

**2:40 PM**

- Break
- Exhibit visits

**3:10 PM**

- Program continues

**4:30 PM**

- Adjourn

**A conference for cross-functional teams to assess the Norovirus risk and technology-based solutions in light of the Chipotle Norovirus outbreak and resultant federal subpoena.**

**Background:** Norovirus remains far and away the number one source of foodborne outbreaks across the country and across the seas. There is new research indicating that concerned operators have new weapons to fit their individual operations.

It is a special problem for healthcare where it's a leading killer in nursing homes and a frequent cause of staff absenteeism. New data confirming just how long this pathogen lives on inanimate surfaces highlights the need to periodically reassess hand hygiene practices and surface cleaning regimens.

**Conference tables will be setup for collaboration to assess risk and identify solutions together.**

**- Register at [www.nfstf.com](http://www.nfstf.com)**

# Norovirus Summit III