

April 26, 2016
South Point Casino

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.

Risk Assessment

You are encouraged to bring along anyone in your operation that can help establish the risk of the unwashed hand and be part of a team to implement change if so desired.



Who should attend:

Chefs, F&B, IT, Training, Legal,
Health District Managers,
Operations, Safety Managers,
Risk Managers,
General Managers, Purchasing.

- Fees are included in registration.

9777 S. Las Vegas Blvd, Las Vegas, NV 89183

You and your food safety team are invited to the Norovirus Summit III as a featured component of this year's NFSTF & NVEHA Annual Joint Education Conference. This is 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.

7:00 AM

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

8:00 AM

- Welcome
- Keynote, Aimee Trefilleti, CDC's Vessel Sanitation

9:30 AM

- Dr. Jen Shields, Global Microbiology P&G
and Jim Mann, Handwashing For Life Institute
- 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
- Electronic Handwash Monitoring Review
 - + SmartLink
 - + CloudClean
 - + Airista
 - + HigenX (European leader)
- Recommendations to cross-functional Food Safety Board

Noon

- Workshop closure
- Demonstrations at Handwashing For Life exhibit

2:40 PM

- Break
- Exhibit visits

4:30 PM

- Adjourn

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

- Register at www.nfstf.com