

# CASA -NFC 2010 Holiday Meeting Tony Rome's Restaurant – West Seneca, NY



## CASA - NFC 2010 Holiday Training Meeting

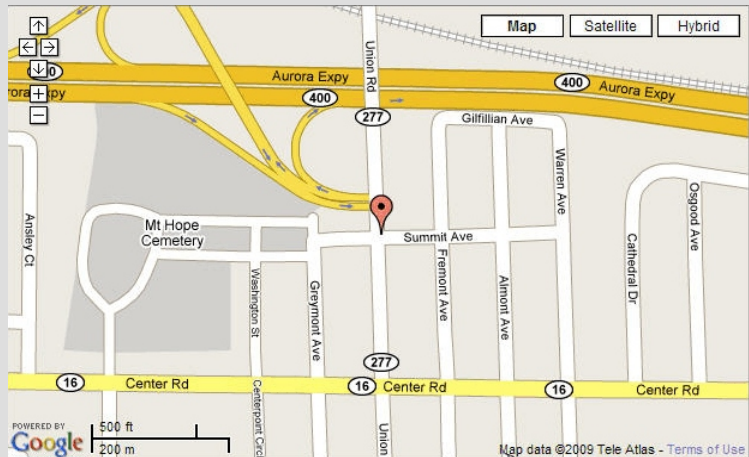
Halloween decorations are being taken down and stores are already displaying their Christmas and other holiday items. That can only mean one thing – Niagara Frontier Conference's annual holiday training/meeting!

This year's gathering will be held at Tony Rome's Restaurant in West Seneca, NY (Yes – the restaurant is named after a character played by one of the owner's favorite Rat Pack members – Frank Sinatra!).

The meeting will include an educational presentation on "Egg Safety and Best Practices" delivered by George Zameska.

### WHERE

Tony Rome's  
1537 Union Road  
West Seneca, NY 14224  
(716) 675-4351  
[www.tonyromesws.com](http://www.tonyromesws.com)



### WHEN

Friday, December 10, 2010  
11:00 a.m. - 3:00 p.m.

**PLEASE RSVP BY FRIDAY, DECEMBER 3<sup>rd</sup> TO:**

Tara M. Paraszczuk  
(905) 570-8068  
[tara.paraszczuk@inspection.gc.ca](mailto:tara.paraszczuk@inspection.gc.ca)

# Presentation and Guest Speaker Information

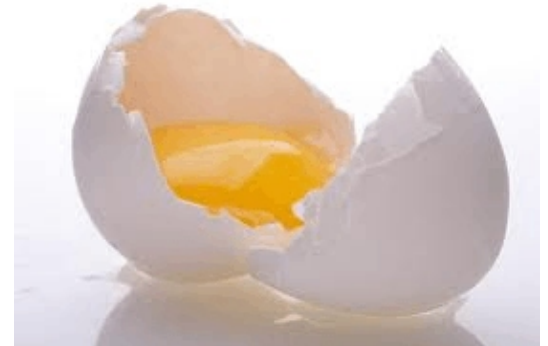
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### About the Presentation

This meeting's presentation is titled "Egg Safety and Best Practices". The presentation will highlight the following topics:

- Salmonella enteritidis cross contamination risks and controls within the food service environment
- Identification of pasteurized eggs
- Pasteurized egg processing
- FDA Food Code provisions related to egg safety
- Review of egg industry essentials
- FDA Final Rule for SE control for egg production and potential impacts



### About the Presenter

George Zameska has worked as a food industry regulator for 32 years and is currently engaged in coordinating regulatory agency requirements in conjunction with food industry services offered by Paster Training Inc. that includes food safety and alcohol management training, consulting, and auditing services. Regulatory responsibilities included inspections, enforcement, establishment plan review approvals and food program management. Food program activities encompassed all aspects of the food industry including restaurants, retail stores, food processing plants, food vendors, and institutional food service facilities.

Mr. Zameska has regularly provided food safety training to the food industry, is a National Restaurant Association- Educational Foundation ServSafe Instructor, and has regularly presented talks regarding environmental and food safety concerns to regulatory agencies and associations, food industry associations, civic and other public health related interest groups.

