



**PHILADELPHIA CONFERENCE**

FOUNDED AUGUST 3, 1923

OF THE CENTRAL ATLANTIC STATES ASSOCIATION OF FOOD AND DRUG OFFICIALS  
IN ASSOCIATION WITH A.F.D.O.

**December 11, 2009**

**\*\*\*\*\*N.J. CEU's 5.75 (Pending) \*\*\*\*\***

**Meeting Location:**

Newportville Fire House  
2425 New Falls Road  
Levittown, PA 19056

- 08:00 – 08:30 Registration
- 08:30 – 08:45 Introduction  
Mary Beck, Vice President, Philadelphia Conference of CASA
- 08:45 – 09:00 Overview of Tabletop Exercise\*  
Howard Rabinovitch, Regional Retail Food Specialist, USFDA
- 09:00 – 11:00 Retail Risk Factors Tabletop Exercise  
Group Assignments: Hand Washing, Protection from Contamination,  
Time/Temperature, Employee Health, Warewashing  
Break as needed
- 11:00 – 12:00 Group Discussion of Risk Control Plans  
Moderator – Tara Paster, President of Paster Training
- 12:00 – 01:00 Catered Lunch
- 01:00–02:00 Food Code Updates  
Howard Rabinovitch, Regional Retail Food Specialist, USFDA
- 02:00 – 02:15 Break
- 02:15 – 03:15 Inspection Competition \*\*  
Robert Iler, REHI, NJ Department of Health & Senior Services
- 03:15 – 04:00 Competition Discussion/Q & A/Competition Award

**NOTE: Pre-Registration is required. Cost for this meeting is \$10.00 (plus \$15 membership if you are not a current member of CASA) which includes lunch and breaks. Registration must be received no later than close of business on December 4, 2009. Please contact Lynn Bonner to pre-register at (215) 717-3074 or email her at [Lynn.Bonner@fda.hhs.gov](mailto:Lynn.Bonner@fda.hhs.gov) Also, please consider renewing your 2010 CASA membership at this meeting.**

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\* **Risk Factor Tabletops** – Interpretations of retail risk factors from industry and regulatory perspectives. Attendees will be divided into groups containing both Regulatory and Industry representatives. Each group will be assigned one of the risk factor topics listed above to discuss and develop a risk control plan.

\*\* **Inspection Competition** – Our special chef will provide an opportunity for you to evaluate risk control practices in a food service environment. Put your inspection skills to the test and see if you can come out on top.

\*\*\* Do not forget to bring items for donation to the annual CASA food drive to help the needy. The following items are needed: juice/drink mixes, tuna, peanut butter & jelly, jello/ pudding, hamburger helper, rice, pancake mix & syrup, paper products- toilet paper, paper towels and tissues, condiments- ketchup, mustard, mayonnaise, toiletries-soap, toothpaste, shampoo, deodorant.