

Presented by

**DIETARY**  
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## 1st Annual Food Safety Symposium on Healthcare March 31st 2010

6 credit hours

### Location

Embassy Suites Hotel/Busch Gardens  
3705 Spectrum Blvd  
Tampa, FL 33612  
Phone: 813-977-7066

### Time

Check-in: 7:30 A.M. to 8:00 A.M.  
Program: 8:00 A.M. to 3:45 P.M.  
Lunch: 11:30 A.M. to 12:30 PM

### Hotel Reservations

Dietary Support Services sleeping room block rate is \$109 per night single/double/triple/quad. Make reservations directly with Embassy Suites Hotel by calling 800-362-2779 and mention Dietary Support Services group. Cut-off date for this reduced price is March 1st, 2010.

### Presenter



**Alan M. Tart**, Regional Retail Food Specialist, U.S. Food and Drug Administration (FDA), Southeast Regional Office. Evaluates the effectiveness of state and local retail food regulatory programs; provides technical assistance and consultation to regulatory and industry food safety professionals on the FDA *Food Code*, the Voluntary National Retail Food Regulatory Program Standards, and other retail food related issues; standardizes state and local officials in the proper inspection of retail and foodservice facilities and interpretation of the FDA *Food Code*; delivers food safety training to state, local, and tribal regulatory officials and industry; performs food safety surveillance and oversight for Special Security Events like the G8 Summit and Olympics and disaster relief efforts such as Hurricanes Katrina and Rita; and represents FDA on numerous national food safety and food defense committees. In 2004, Alan was elected by his peers to serve as Co-Team Leader for the FDA National Retail Food Field Team. In this capacity, Alan serves as a member of FDA's Retail Food Steering Committee that is responsible for formulating and coordinating the Agency's strategic plan and policy on retail food safety issues.

### Presenter



**Gail Yip-Chuck**, MS, RD, LD/N, CP-FS is a Food Safety Specialist, Food Safety Trainer, Professional Speaker, Practicing Clinical Dietitian in Nursing Homes, and President of Dietary Support Services Inc. Presented at the Florida Health Care Association & Florida Assisted Living Affiliation 2003 and 2005 Annual Conferences as well as various dietetic and healthcare groups. Quoted in FHCA's **Focus on Florida** newsletter, April 17th, 2009 regarding storage of foods in the freezer and interviewed and published in **Food Service Director magazine**, Vol. 18/ No.9 – September 15, 2005. Title 'Pitfalls of Food Storage'. Member of Florida Association for Food Protection (FAFP); distinguished registered trainer with National Environmental Health Association (NEHA) and credentialed as a Certified Professional—Food Safety (CP-FS) in December 2009; a SuperSafeMark® Trainer with Food Marketing Institute (FMI), a Test Administrator with National Registry of Food Safety Professionals (NRFSP), and a member with the Commission on Dietetic Registration (CDR).

### Who Should Attend

Food service directors, certified dietary managers (CDM/CFPPs), registered and licensed dietitians (RDs and LD/Ns), registered diet technicians (DTRs), nursing home administrators (NHAs), directors of nursing (DONs), corporate dietitians, food safety policy makers in healthcare, regulatory authority responsible for sanitation inspections in nursing homes and hospitals, chefs, cooks and anyone interested or involved in food safety, food quality and sanitation and the prevention of a food-borne-illness outbreak.

### Benefits

- √ Network with other healthcare and food safety professionals.
- √ Learn the latest in food safety science.
- √ Receive guidance—practical and factual information—in an enjoyable and collaborative environment from knowledgeable, motivational and highly skilled experts.
- √ Become involved in establishing best practices with regards to food safety in the healthcare setting in this informational, interactive educational environment.
- √ Receive a Certificate of Attendance.
- √ Earn 6 continuing education credit hours for NHAs, LDs, RDs, DTRs, and CDM,CFPPs.
- √ Program submitted for approval to Florida Department of Health (CE Broker), Commission on Dietetic Registration (CDR) learning need code: 8040, and Dietary Managers Association (DMA) for food safety and sanitation.

### Symposium Topics

- Incidence of foodborne illness in the healthcare setting: focus on nursing homes and hospitals.
- Preview the latest findings and trends on foodborne illness risk factors and employee behaviors in most need of improvement in the healthcare industry.
- Interpretation and the latest changes to the FDA Food Code with application of principles using CMS citations F-tag 371.
- Behavior-based food management and food safety training, new food service employee training requirements per 2009 FDA Food Code.

# Spend the day with Alan M. Tart from the FDA! Register early!

## 1ST ANNUAL FOOD SAFETY SYMPOSIUM REGISTRATION FORM

### 5 Ways to Register

#### Registration Tuition:

Early registration until 3-1-2010	\$125
Regular registration after 3-1-2010	\$135
On-site registration	\$145
Food Protection Manager Certification	\$ 75

**Discounts:** \$5 off per person when 2 registrations are received at the same time. \$10 off per person when 3 or more registrations are received at the same time. Past participants receive 10% off.

**Register by Mail:** return form to Dietary Support Services Inc, PO Box 290256, Tampa, FL 33687-0256

Name 1: \_\_\_\_\_  
 Name 2: \_\_\_\_\_  
 Name 3: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_ Zip \_\_\_\_\_  
 Daytime Phone: \_\_\_\_\_  
 Evening Phone: \_\_\_\_\_  
 Fax number: \_\_\_\_\_  
 E-mail \_\_\_\_\_

(Confirmations will be e-mailed to the number above).

**Register Online:** Visit [www.dietaryservices.us](http://www.dietaryservices.us) and click on 'register online!' Visa / MasterCard accepted.

**Register by Phone:** Call 813-385-3205 and leave message if needed.

**Register by Fax:** Send completed registration form to fax number 801-846-2191.

**Register On-Site:** Call 813-385-3205 at least 24 hours prior to event date to check seating availability.

**Refunds:** Less 25% when cancelled by 3/1/2010; less 50% when cancelled by 3/15/2010. Requests must be made in writing. Tax ID #: 04-3714412

#### Form of payment:

\_\_\_\_\_ Check or Money Order for \$ \_\_\_\_\_  
 Make payable to Dietary Support Services Inc.  
 \_\_\_\_\_ Charge \$ \_\_\_\_\_ to my \_\_\_\_\_ VISA \_\_\_\_\_ MC  
 Card Number: \_\_\_\_\_  
 Card Security Code: \_\_\_\_\_ Exp. Date: \_\_\_\_\_  
 Card Statement Mailing Address: \_\_\_\_\_  
 \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

**Confirmations:** Please allow 3 days to process your registration. Confirmations are sent via email. If an email address is returned undeliverable, letter will be faxed. If you have not received a confirmation within five days of the program, please call our office at 813-385-3205 or email us at [info@dietaryservices.us](mailto:info@dietaryservices.us).

**Other:** Register early and arrive before the scheduled start time. Program starts promptly at 8:00 A.M. A transfer can be made from one registrant to another registrant for a \$30 administrative fee, if requested. If the program cannot be held for reasons beyond the control of the sponsor (e.g. acts of God), the registrant will receive free admission to a rescheduled program or a full-value voucher, good for one year, for a future program.

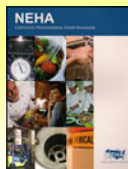
### Food Protection Manager Certification



National Registry of Food Safety Professionals (NRFSP) examination is nationally recognized and accredited by the Conference for Food Protection. We are offering this highly recommended and optional examination following the seminar. The test allows up to 2 hours to complete 80 multiple choice questions that is based on the FDA Food Code. Good for 5 years.

- ✓ Measure your understanding of food safety principles and application in a foodservice operation.
- ✓ Become recognized as a food safety professional.
- ✓ First step in becoming a food safety auditor working in government and in the private food retail sector.
- ✓ Opportunity to renew your certification.

### TRAINING AND ONGOING ACTIVE MANAGERIAL CONTROL IS THE KEY TO EFFECTIVELY PREVENTING FOODBORNE ILLNESS



Resources are available for foodservice employees, managers and trainers. **Publications UPDATED TO THE 2009 FDA Food Code.**

### Notice

It is our policy and that of the associations we work with to award continuing education credit hours only for **actual time** spent attending our programs. Please adhere to the following guidelines when in attendance.

- Sign-in sheets will be provided at the end of the program. Attendees must sign-in and record the ACTUAL hours of instruction.
- Dietary Support Services instructors have the authority to correct the hours recorded if necessary.
- Cell phones and any electronic communication devices must be turned off during instruction. Fifteen (15) minute breaks will be given in the A.M. and P.M. sessions, during which time, attendees may use their devices.
- The instructor has authority to remove any attendee who is disruptive and who prohibits the learning experience of the other individuals.
- No credit hours will be awarded to an attendee who leaves the meeting for personal matters. Emergency situations must be valid and communicated with the instructor.

### Mission

Dedicated to providing the finest training and resources for professional and personal growth.

### Values

- Adding value to your professional skills.
- Personal growth.
- Living with integrity.
- Raising up and developing food safety professionals.

### Services

Dietary Support Services Inc specializes in food safety education, employee training, food safety testing and certification, corporate training, consultation, Risk-based food establishment inspections, professional speaking and quality food safety products. Products include textbooks, employee training booklets, employee Certificates of Training, HACCP thermometers, light meters, humidity meters, pH meters, videos and DVDs.