



Continuing Education Form
 Nevada Environmental Health Association
 46th Annual Educational Conference &
 FDA's Pacific Region retail Food Safety Seminar.
 August 4-6th 2009, Las Vegas Hilton

Use this form to track your attendance at the NveHA Conference & FDA Seminar **Retain for your records.** National Environmental Health Association (NEHA) credential holders may submit their CE hours online at www.neha.org/CEweb/CE.asp.

TUESDAY, August 4, 2009

| Speaker & Topic (Bold indicates FDA Seminar Presentation) | Time | Hrs | Attended | Total Hours* |
|--|---------------------|------------|-----------------|---------------------|
| Mary Cartagena CFSAN Food Code Update | 9:15 to 10:15 a.m. | 1 | | |
| Mary Guinan, MD, PhD Keynote Presentation | 9:30 to 10:30 a.m. | 1 | | |
| Lawrence Pong, REHS, SFDH East/West Paradigms | 10:45 to 11:45 a.m. | 1 | | |
| Dale Walsh Basics of mold | 10:45 to 11:45 a.m. | 1 | | |
| David Plunkett Consumer Perceptions & Expectations on Food Safety | 10:45 to 11:30 a.m. | .75 | | |
| Lawrence Pong, SFDH Ethnic Food Prep (is)-Should Be in The Preparation | 1:00 to 2:00 p.m. | 1 | | |
| Dale Walsh Industry Standards for Mold | 1:00 to 2:00 p.m. | 1 | | |
| Industry Panel-Effective Training Methods & Materials for Food Staff | 1:00 to 2:00 p.m. | 1 | | |
| Ron Grimes, RS, MPH, DAAS NSF, Using National Standards to Enhance Codes | 2:15 to 3:15 p.m. | 1 | | |
| Kathryn Fergus, NDEP State of the State, Recycling in Nevada | 2:15 to 3:15 p.m. | 1 | | |
| Alan Tart Modifying the Behavior of Food Workers Using Educational Materials Designed for Oral Culture Learners | 2:45 to 3:45 p.m. | 1 | | |
| David Babcock Food Liability Law and the Potential Liability of Health Inspectors for Alleged Negligent Inspection | 3:30 to 4:30 p.m. | 1 | | |
| Penny Shaver Virginia Graeme Baker Pool and Spa Safety Act Webinar Q & A Report | 3:30 to 4:30 p.m. | 1 | | |
| Ill Employees and Certified Managers EHS-Net Studies on Their Roles in Foodborne Illness Outbreaks | 4:15 to 5:15 p.m. | 1 | | |
| State Reports: Alaska, Arizona, California, Hawaii | Various | 1 | | |

WEDNESDAY, August 5, 2009

| Speaker & Topic (Bold indicates FDA Seminar Presentation) | Time | Hrs | Attended | Total Hours* |
|--|---------------------|------------|-----------------|---------------------|
| John Marcello Enhancing the Effectiveness of the Nation's Retail Food Protection System | 8:00 to 9:00 a.m. | 1 | | |
| Brian Nummer Educational Sharing Food Safety Information and Resources | 8:30 to 9:30 a.m. | 1 | | |
| Anna Vickrey, REHS Nevada Dairy Program | 8:30 to 9:30 a.m. | 1 | | |
| Rich Peter Active Managerial Control – Olmsted County's Innovative Procedures, Training, Verification | 9:30 to 10:30 a.m. | 1 | | |
| VENDOR DISPLAY AREA | 9:30 to 10:45 a.m. | | | |
| Bill Blasbeck Preventive Maintenance for Food Service Refrigeration | 11:00 to 12:00 p.m. | 1 | | |
| Richard Elloyan, REHS Development and Implementation of the State Shellfish Program | 11:00 to 12:00 p.m. | 1 | | |
| Dale Yamnik Food Safety Internal Audits | 11:00 to 11:45 a.m. | .75 | | |
| Legislative Issues Panel-- National and State Legislative Food Safety Initiatives | 1:00 to 2:15 p.m. | 1.25 | | |
| Bruce Anderson Verbal Defensive Techniques | 1:30 to 5:00 p.m. | 3.5 | | |
| Allan Tart Reduced Oxygen Packaging (ROP) in Retail and Foodservice Establishments | 1:30 to 5:00 p.m. | 3.5 | | |
| Richard Barnes Impact of Recent Food Recalls | 2:45 to 3:30 p.m. | .75 | | |
| Erick Snellman, PhD Seafood Pathogens of Concern | 4:15 to 5:15 p.m. | 1 | | |
| State reports: Idaho, Montana, Nevada, Oregon Health & Ag. | Various | 1.25 | | |

THURSDAY, August 6, 2009

| Speaker & Topic (Bold indicates FDA Seminar Presentation) | Time | Hrs | Attended | Total Hours* |
|--|---------------------|------------|-----------------|---------------------|
| Lynn Hodges Curing of Meats | 8:00 to 9:15 a.m. | 1.25 | | |
| Jay Singh Food Safety & Pest Solutions | 8:30 to 9:30 a.m. | 1 | | |
| Janet Stout, PhD. Legionella and Waterborne Pathogens in the Built Environment | 8:30 to 9:30 a.m. | 1 | | |
| Dr. Christian Hardigree Las Vegas vs. Bed Bugs: The Lowdown on Litigation | 9:45 to 10:45 a.m. | 1 | | |
| Jeff Page Emergency Preparedness | 9:45 to 10:45 a.m. | 1 | | |
| Dave Ludwig 12 Million Reasons to Ensure a Competent Food Safety Program | 9:45 to 10:45 a.m. | 1 | | |
| Brian Labus The Process of Outbreak Investigation | 11:00 to 12:00 p.m. | 1 | | |
| Frank O'Sullivan General Principles of Exhaust Ventilation in Food Establishments: an Overview | 11:00 to 12:00 p.m. | 1 | | |
| Janet Williams Update from FDA Division of Human Resource Development (DHRD –State Training Branch) | 11:30 to 12:00 p.m. | .5 | | |
| John Marcello Establishing an Effective Field Training Process for Regulatory Retail Food Professionals | 1:00 to 1:45 p.m. | .75 | | |
| VENDOR DISPLAY AREA | 1:30 to 2:45 p.m. | 1.25 | | |
| James Dingman (UL) Nanotechnology: Potential Impacts on Food Safety | 2:45 to 3:45 p.m. | 1 | | |
| Rabbi Harlig Kosher: It's More Than a Rabbi Blessing the Food | 2:45 to 3:45 p.m. | 1 | | |
| Brian Labus H1N1 (Swine) Influenza: Looking Toward Flu Season | 4:00 to 5:00 p.m. | 1 | | |
| Herb Sequera, REHS Backflow installation and Maintenance | 4:00 to 5:00 p.m. | 1 | | |
| State Reports: Washington, Guam, CNMI, Indian Health Services | Various | 1 | | |

If you only attended part of a session, please record only the number of presentation hours you actually spent in that session in the "Total Hours" column. Also be sure to fill in the Grand Total hours in the "Applicant Information Section" BELOW.

Applicant Information Section (please complete the following section for your records.)

Grand Total CE Hours _____

Name _____ NEHA membership number (if applicable) _____

Address _____
 Street address City State Zip Country

Daytime Phone _____ Email _____

If you are a NEHA member submit your CE hours online at www.neha.org/CEweb/CE.asp.

For submission to any other organization other than NEHA or state, submit directly to that organization/state.

Do not submit this form directly to NEHA.

Please retain this form for your records in the event you are chosen for and audit.