

Association of Nutrition & Foodservice Professionals

SPRING Meeting May 9th, 2019

Merrimack County Nursing Home
324 Daniel Webster Highway
Boscowan, NH
Meeting will be held in the Theater

8:00-8:30	Registration with our treasurer — Chanta	1 Rioux
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8:30-9:00	Business meeting- ANFP — NH Board
	Review of ANFP news & events, meeting minutes,
	treasurer's report

9:00-11:00 £	eb Chulada.	RP International	Digt Standardization Initiative
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11:00-12:00 US Foods Patsy Handy The CORE Group Benefits of Cranberries

12:00-1:00 * PJ Laliberte AJ Letizia Sales Menu Design and Offerings

1:00-3:00 SAFE Mary Saucier Choate MS, RDM, LDN UNH Food Safety

*Working Lunch

NH DMA Members - \$20.00 With a non-perishable donation

"Bring a Buddy" -NH DMA Member and non-member Buddy - \$30.00

Non-Members - \$30.00

Students - \$20.00

6 hours have been approved for this meeting – 4 Gen and 2 San

To register for this meeting contact Chantal Rioux, CDM, CFPP

Meeting Objectives- SAFE: SAN 2 CE's

Mary Saucier Choate, Food Safety Field Specialist, UNH Extension, Grafton County, is also a Registered Dietitian/Nutritionist with 20 years of service in the retail food industry. She earned a BA in Communication from UNH and a MS in Food and Nutrition from Framingham State College. Mary teaches ServSafe® and introductory food safety classes for managers and staff of food service establishments. She works with farmers and food processors to assist them with understanding how the Food Safety Modernization Act (FSMA) regulations may affect their business. Mary also teaches and writes articles and blogs on practical food safety for consumers.

Class overview:

Food Safety in the Healthcare Kitchen

- Review of Food Safety Challenges/Review of Pathogens
- Flow of Food Activity
- CIFOR Process Guide Handout
- Top 10 Contributing Factors to Foodborne Illness
- Review of FDA Resources/Employee Personal Health and Hygiene
- Lee Dominick Foodborne Illness Video
- Glo-Germ Activity/Gloves and Handwashing
- Cleaning & Sanitizing
- It's in the Bag- Chemical/Food ID Activity
- Thermometer Calibration Activity
- CIFOR Sample Food Establishment Food Safety Checklist Form
- Changes to 2017 Food Code

Mary Saucier Choate, M.S., R.D.N., L.D.N. Field Specialist, Food Safety Food & Agriculture

Meeting Objectives-International Diet Standardization Initiative GEN 2 CE's

IDDSI (International Dysphagia Diet Standardization Initiative) Conference Presented by: Karen Sheffler, SLP

Patsy Handy from Core Group: Benefits of Cranberries

Meeting Objectives- Health Benefits with Cranberries and Nourishment solutions GEN 1 CE's