

EDUCATIONAL SESSIONS/CREDENTIAL COURSES/WORKSHOPS/SPECIAL EVENTS



2009 ATLANTA GEORGIA

ANNUAL CONFERENCE
National Environmental Health Association
73rd Annual Educational Conference (AEC) & Exhibition
Sunday, June 21—Wednesday, June 24
Hyatt Regency Atlanta



FOOD SAFETY AND PROTECTION
Educational Program

National Environmental Health Association 73rd AEC & Exhibition

In these uncertain times and with the increasing importance of food safety, environmental health and food safety professionals need the knowledge and abilities to handle the increased food safety issues and increased workload, and to have the necessary skills to rise to the top of their profession.

At the National Environmental Health Association (NEHA) 73rd Annual Educational Conference (AEC) & Exhibition, we are exploring a more in-depth role in food safety—one that emphasizes a stronger collaboration of industry and regulatory communities exploring burgeoning food safety issues together, both locally, nationally, and internationally. The food safety and protection educational program will address topics such as:

- Food safety management from the industry perspective
- Managing food-related disease outbreaks
- Ethnic diversity and challenges in the food industry
- Food defense/Agro-terrorism – what is being done to protect the nation’s food supply from terrorist attacks (featured in the Terrorism and All-Hazards Preparedness educational program)

The Food Safety and Protection educational program has also been expanded this year to include NEHA’s Food Safety Summit—a gathering of the top industry and regulatory professionals discussing such noteworthy topics as sustainability and food safety, global food safety, and how regulators and retail operators can better work together. The Summit will feature panels discussing the problems as well as solutions with several new food safety concerns.

For information regarding all educational sessions and events offered at the NEHA 2009 AEC & Exhibition, visit neha.org for the most complete and up-to-date information.

NEHA Food Safety Summit // Monday, June 22 // 1:00 – 5:00pm

	INDUSTRY REPRESENTATIVE	REGULATORY REPRESENTATIVE	MEDIATOR
1:00 – 2:00 It’s Not Easy Being Green: Exploring Sustainability in Food Safety	Chef Jackson Lamb, <i>Metro State College</i> Steve Grover, <i>Steak n Shake</i>	CAPT Charles Higgins, <i>National Park Service</i>	David McSwane, <i>Indiana University</i>
2:15 – 3:30 Hey, Who Made That? Global Food Safety: Where is Our Food Coming From?	Dr Muhammad M. Chaudry, <i>Islamic Food and Nutrition Council</i> Steve Grover, <i>Steak n Shake</i> Roy Costa, <i>EH Associates</i>	Jack Guzewich, <i>FDA</i>	David McSwane, <i>Indiana University</i>
3:45 – 5:00 Why Can’t We Be Friends? Regulators and Retail Operators Working Together	Bill Marler, <i>Civil Penalties</i> Tara Paster, <i>Paster Training</i> Steve Heissner, <i>Church’s Chicken</i>	Alan Tart, <i>FDA</i> Chris Gordon, <i>NRA</i> James Mack, <i>WI DOH</i>	David McSwane, <i>Indiana University</i>

Additional Speakers TBA.

The Lecture Hall and Learning Laboratory NEHA offers you the opportunity to design your conference experience to meet your educational needs, and to choose how you want your education delivered by attending sessions in either the Lecture Hall (LH) or the interactive Learning Laboratory (LL). Both the LH and LL are rich learning environments that will equip you with the skills, knowledge, and tools you seek.

Food Safety and Protection Educational Program is designed to help you:

- Explore food safety issues from both the regulatory and industry perspectives.
- Address emerging and re-emerging food safety challenges utilizing model programs and assessments.
- Envision the challenges and opportunities that surround global food safety issues and identify practical actions to address these issues.

FOOD SAFETY SUMMIT

Monday, June 22, 1:00 – 5:00pm

NEHA is bringing you hours of exciting discussion forums featuring a fusion of industry and regulatory agencies exploring burgeoning food safety issues. These Learning Laboratory session topics will include:

1:00 – 2:00pm It's Not Easy Being Green: Exploring Sustainability in Food Safety

Attending this session will better enable you to understand regulatory issues involved with new "green" practices and investigate the legality of sustainable food practices in retail establishments. This panel discussion will go into how sustainability and food safety fit together and explore:

- Regulating green practices
- Recycling, mulching and pest control
- Home-grown retail food

2:15 – 3:30pm Hey, Who Made That? Global Food Safety: Where is Our Food Coming From?

This session will focus on global food safety issues and emerging trends. It will also explore the web of global food safety and regulation versus reality. The panel discussion will delve into the growing importance of food point of origin and discuss:

- Illegal imports
- Country of origin
- Trace-back
- Foreign contaminants

3:45 – 5:00pm Why Can't We Be Friends? Regulators and Retail Operators Working Together

This panel discussion will delve into the practical matter of regulators and retail operators working together to assure food safety by outlining concerns and constraints of "the other side" and presenting ways to initiate workable communication strategies in your area. The session will explore:

- What retail needs from regulators
- What regulatory offices and personnel can do
- Civil penalty process – voluntary/mandatory closures
- How regulatory can better communicate and educate retail

Sunday, June 21

Lecture Hall

1:00 – 1:50pm

Updates from the 2009 FDA Food Code

Glenda Lewis, MSPH, Team Leader, Retail Food Protection Team, FDA/Center for Food Safety & Applied Nutrition, Office of Food Safety, College Park, MD

2:00 – 2:50pm

Transcending Language Barriers to Food Safety: Practical Tools and Strategies for the Food Industry

Eliezer Bermúdez, PhD, CP-FS, Associate Professor, Indiana State University, Terra Haute, IN

Cindy A. Rice, RS, CP-FS, MSPH, Food Safety Specialist, Eastern Mass Food Safety Daydotes/Ecolab, Braintree, MA

3:00 – 3:50pm

Modifying Food Worker Behaviors

Alan M. Tart, Regional Retail Food Specialist, FDA, Atlanta, GA

4:00 – 4:50pm

Halal from the Environmental Health Perspective: Not Just Food

Muhammad M. Chaudry, PhD, President, Islamic Food and Nutrition Council of America, Park Ridge, IL

Monday, June 22

8:00am – 3:30pm

Exhibition Open

8:00 – 11:30am

Poster Session & Silent Auction

Lecture Hall

1:00 – 1:50pm

Special Session: Engaging Food Safety Partners – USDA and FDA

Richard Barnes, Director of Division of Federal-State Relations, Office of Regulatory Affairs, FDA, Rockville, MD

David Goldman, MD, MPH, Captain (USPHS), Assistant Administrator, Food Safety Inspection Service, USDA, Washington, DC

Tuesday, June 23

Lecture Hall

8:30 – 9:20am

Outbursts, Outbreaks, and Outtakes—Chefs Take on Food Safety

Fritz Doss, Executive Chef, Hyatt Regency Atlanta, Atlanta, GA

9:30 – 10:20am

Using Risk Analysis to Inform Microbial Food Safety Decisions

Mary Alice Smith, PhD, Associate Professor, University of Georgia, Athens, GA

10:30 – 11:20am

Nanotechnology: Potential Impacts on Food Safety

Jim Dingman, REHS, DLAAS, Regulatory Services, Underwriters Laboratories, Northbrook, IL

1:00 – 1:50pm

Investigation of a National *Listeria* Outbreak

Sylvanus Thompson, Quality Assurance Manager, Toronto Public Health, Toronto, Ontario, Canada

2:00 – 2:50pm

2009 *Salmonella* Typhimurium Outbreak

Speakers from Centers for Disease Control and Prevention, Atlanta, GA, Minnesota State Department of Health Team Diarrhea, St. Paul, MN. (Invited)

3:00 – 3:50pm

Breaking News and Media Headlines—How Reporters Handle Food Safety

Speakers TBA

Tuesday, June 23

Learning Laboratory

10:00 – 11:20am

Trading Scheduled Inspections for Hand Hygiene AMC

Poor hand hygiene is amongst the most frequently cited contributing factors in foodborne outbreaks. Regulators would like to see more Active Managerial Control (AMC) of hand hygiene standards and operators would like inspections that are more scheduled. Can these two groups negotiate a trade, scheduled inspections in return for AMC of hand hygiene standards? Attend this interactive session and discover different elements of Active Managerial Control of hand hygiene standards.

1:00 – 2:20pm

Food Safety Training Showcase

This hands-on session will focus on ideas for creative and successful training strategies. Learn how to train to all employee-learning styles, while addressing barriers and motivating factors to food safety in day-to-day operations. Also, find out how to develop incentive programs like contests, scorecards, and reward points to communicate your food safety messages. Presenters will provide you with tangible take-home ideas that can be implemented quickly once you're back at the office!

2:30 – 3:50pm

A Mock Deposition of a Restaurant Inspector

Is there a deposition in your future? Learn what to expect in this "mock" deposition of a local health restaurant inspector following a foodborne illness outbreak investigation. Can our inspector keep his cool while on the hot seat? Observe noted attorneys Bill Marler and Al Maxwell go head-to-head as they pursue the truth from two different perspectives.

Wednesday June 24

Lecture Hall

8:30 – 9:20am

Creating and Implementing an Integrated Food Safety Management System

Chris Hand, Quality Assurance Product Manager, Wawa, Inc., Wawa, PA

Mike Moffett, Quality Assurance Product Manager, Wawa, Inc., Wawa, PA

9:30 – 10:20am

CIFOR Consensus Guidelines for Foodborne Disease Outbreak Detection and Response

Donald J. Sharp, MD, DTM&H, Associate Director of Public Health, Food Safety Office, National Center for Zoonotic, Vector-borne, and Enteric Diseases, CDC, Atlanta, GA

10:30 – 11:20am

Five Days, 11,511 Meals—Catering at the Republican National Convention

Bette Packer, REHS, Food Safety Consultant, Bette Packer & Associates, Andover, MN

1:00 – 1:50pm

Measuring the Effectiveness of the Nation's Retail Food Protection System

John A. Marcelllo, REHS, CP-FS, Pacific Region-Retail Food Specialist, FDA, Tempe, AZ

2:00 – 2:50pm

Solving Our Supply Chain Food Safety Dilemma: The Global Food Safety Initiative

Donna Garren, PhD, Garren Food Safety Consulting, Woodbridge, VA

3:00 – 3:50pm

Rising Waters and Rising Concerns for Food Safety Amidst the 2008 Floods

Frank A. Brown, RS, LEHP, Environmental Supervisor, St. Louis County Health Dept., St. Louis, MO

Jenna Link, LEHP, Director of Environmental Health and Administrator, Henderson & Mercer County Health Depts., Warren County Health Dept., Gladstone, IL

Credential Courses and Exams

Only qualified applicants will be able to sit for an exam, and a separate application for the NEHA credentials is required and due to NEHA by May 8, 2009. For credential applications and information on eligibility, please visit NEHA's Credentialing Department online at neha.org.

Certified Professional of Food Safety (CP-FS)

» **REVIEW COURSE:** Friday, June 19, 8:00am – 5:00pm

This one-day refresher course is designed to enhance your preparation for the CP-FS exam. The course will cover exam content areas. Participants are expected to have some level of preparation prior to the review course. You will be able to question the instructor who has many years of experience in the food safety and protection field. *Cost is \$299 for members and \$399 for nonmembers, which includes the CP-FS Study Package (NEHA CP-FS Study Guide Second Edition, SuperSafeMark Guide to Food Safety and the 2005 Food Code CD) a \$149 value. Limit 50 people.*

» **EXAM:** Saturday, June 20, 8:00 – 10:30am

If you would like to sign up to take the exam, you MUST complete the NEHA Application for Professional Credentials, which can be downloaded at neha.org/credential, and return it to NEHA no later than May 8, 2009. *Separate application and examination fees do apply.*

Registered Environmental Health Specialist/Registered Sanitarian (REHS/RS)

» **REVIEW COURSE:** Friday & Saturday, June 19 & 20, 8:00am – 5:00pm

This two-day refresher course is designed to enhance your preparation for the REHS/RS exam. The course will cover exam content areas. Participants are expected to have a solid level of preparation prior to the review course. You will be able to question the instructor who has many years of experience in environmental health teaching. *Cost is \$399 for members and \$499 for nonmembers, which includes the instructor workbook, a \$149 value. Limit 50 people.*

» **EXAM:** Monday, June 22, 8:00am – 12:00noon

If you would like to sign up to take the exam, you MUST complete the NEHA Application for Professional Credentials, which can be downloaded at neha.org/credential, and return it to NEHA no later than May 8, 2009. *Separate application and examination fees do apply.*

Healthy Homes Specialist (HHS)

» **REVIEW COURSE:** Saturday, June 20, 8:00am – 3:00pm

This half-day refresher course is designed to enhance your preparation for the HHS exam. The course will cover exam content areas. Participants are expected to have some level of preparation prior to the review course. You will be able to question the instructor who has many years of experience in the housing sanitation field. Following the written examination, there will be a visual assessment to complete the credential process. *Cost is \$99 for members and \$149 for nonmembers. Limit 50 people.*

» **EXAM:** Saturday, June 20, 3:30 – 5:30pm

If you would like to sign up to take the exam, you MUST complete the NEHA Application for Healthy Homes Specialist Credential, which can be downloaded at neha.org/credential/HHS, and return it to NEHA no later than May 8, 2009. *Separate application and examination fees do apply.*

Be inspired to lead yourself,
your organization, and your profession into the future!

CONTINUING EDUCATION CREDITS

Earn up to 24 hours of NEHA continuing education (CE) contact hours by attending the educational sessions at NEHA's 2009 AEC & Exhibition (visiting the exhibition alone qualifies you for up to two CE contact hours)! This is enough to meet your full two-year NEHA professional credential requirement.

The CE form will be available for download on the CD received at the registration desk. A limited number of hard copy forms will be available upon request at the registration desk. CE units have also been requested for correlating portions of the conference from the: American Board of Industrial Hygiene (ABIH); American Dietetic Association (ADA); American Indoor Air Quality Council (AmIAQC); and National Environmental, Safety & Health Training Association (NESHTA).

Food Safety-Related Pre-Conference Workshops

NEHA RESERVES THE RIGHT TO CANCEL ANY OF THE WORKSHOPS IF THE MINIMUM ATTENDANCE REQUIREMENTS ARE NOT MET.

NSF Plan Review Survey Course / Saturday, June 20, 8:30am – 5:00pm

The National Sanitation Foundation (NSF) Plan Review Survey Course for food service and retail food is designed to provide environmental health professionals with an understanding of the components and process of plan review. It is based on the current version of the FDA *Model Food Code* and the CFP/FDA *Blue Book*. The course covers the application process; menu review; site, mechanical, and structural systems utilities layout; and equipment specifications. It includes sections on water and wastewater, storage, refrigeration, cooking, dishwashing, and installation of equipment. *Cost is \$109 for members and \$159 for nonmembers if you sign up by June 8, 2009. Limit 50 people.*

Train-the-Trainer Workshop: Presentation Skills for Food Safety Educators

Saturday, June 20, 8:00am – 5:00pm

For the individual who is interested in teaching a nationally recognized food safety certification course, knowledge of the subject matter is only the first step. Effective, persuasive, and inspiring trainer skills are essential. It is vital to involve the audience in order for them to remember and act upon key information. In essence, the trainer should inspire individual behavior change. This full-day, participant focused workshop provides a variety of training essentials to add energy and emphasis to fundamental food safety messages. The intended outcome is to provide participants with new trainer skills, enthusiasm, and confidence as a food safety educator. *Cost is \$109 for members and \$159 for nonmembers if you sign up by June 8, 2009. Limit 25 people.*

HACCP Manager Certification Course / Saturday, June 20, 8:00am – 5:00pm

Managing food safety risks in a foodservice setting has never been more important. With foodborne illness outbreaks occurring weekly in the United States, retail operations need to protect their liability and livelihood by implementing food safety management plans to reduce the risk in becoming involved in a foodborne illness outbreak. The HACCP Manager Certification Course is designed for NEHA trainers, students, and current foodservice professionals working in retail foodservice operations which include: restaurants, hotels, schools, grocery stores, corporate dining operations, hospitals, retirement living facilities, senior feeding, caterers, cruise ship dining, and any individual who provides food safety management oversight in a foodservice operation. This course will provide participants with the information necessary to implement an effective and dynamic food safety management system in a retail foodservice operation. The course will teach students how to identify, assess, and reduce or eliminate food safety risks by utilizing the *Process Approach To HACCP*. Students will take a nationally recognized HACCP Manager Certification Exam at the end of the course. *Cost is \$199 for members and \$249 for nonmembers if you sign up by June 8, 2009. Limit 50 people.*

Additional Pre-Conference Workshops

Environmental Health Training in Emergency Response (EHTER) – Introductory Level

Thursday, Friday & Saturday, June 18-20, 8:00am – 5:00pm

Sponsored by DHS/FEMA and CDC/NCEH, the EHTER - Introductory Level course is a 24-hour (3-day) course that provides an overview of environmental health topics, issues, and challenges faced during emergency response. The purpose of the course is to increase the level of emergency preparedness of environmental health practitioners and other emergency response personnel by providing them with the necessary knowledge and skills to address the environmental health impacts of emergencies and disasters. Applicants are encouraged to complete basic NIMS/ICS trainings prior to attendance. This course will be held at the DHS/FEMA Center for Domestic Preparedness (CDP) in Anniston, AL. Transportation, lodging, and meals for this course are provided by DHS/FEMA to students from state and local jurisdictions at no cost to their agency. **DHS/FEMA will NOT provide logistical support or cover costs associated with attending the conference itself (e.g., registration, hotel lodging, meals, etc.).** Those attending the NEHA 73rd Annual AEC & Exhibition should visit <https://cdp.dhs.gov/schedules/program/s.html> for more details on this course and to register for it as a pre-conference workshop. (NOTE: Please click on the "Continue with LIMITED functionality" tab to proceed.) **When registering for this course, applicants should indicate whether or not they will be attending the conference by writing "ATTENDING CONFERENCE" or "NOT ATTENDING CONFERENCE" across the top of the Training Course Application form.** *Registration for the course is available only through the above link. Please contact Christl Tate at ctate@neha.org for more information. There is no charge for this course. Deadline to submit an application is May 1, 2009. Limit 50 people.*

Environmental Public Health Performance Standards Workshop: Building Local and National Excellence

Saturday, June 20, 8:30am – 4:30pm

The Environmental Public Health Performance Standards (EnvPHPS), built upon the 10 essential environmental health services, are viewed as the primary tool for strengthening the nation's environmental public health infrastructure. Endorsed by several national agencies and professional associations, they are being used to build capacity, consistency, and accountability within and across the nation's environmental public health system. Attendees will learn about the standards and their application to day-to-day activities, complete the agency self-assessment instrument, identify their own agency capacity gaps, and learn about and share best practices aimed at improving program

capacity. Participants will leave with an action plan to address gaps, and an ongoing evaluation plan. By participating, attendees will also be assisting with building an accurate picture of the nation's environmental public health infrastructure, and providing information on how best to focus capacity-building resources. Applicants should be middle or senior level managers who are able to complete the assessment of their agencies in advance of the workshop, and implement follow-up improvements. *For more information and a workshop application, please contact Tom Dickey at tdickey@neha.org. There is no charge for this workshop. Deadline to submit an application is April 17, 2009. Applicants will be notified of their acceptance by April 29, 2009. Limit 20 people.*

Environmental Public Health Tracking Workshop

Saturday, June 20, 8:00 – 11:30am or 1:30 – 5:00pm

This is an introductory course, intended to introduce environmental health professionals to CDC's National Environmental Public Health Tracking Network. The workshop will feature demonstrations of the national network and two state networks, and provide opportunities for hands-on exercises to try out these websites. This workshop will be held in two sessions, one in the morning (8:00 – 11:30am) and one in the afternoon (1:30 – 5:00pm). Attendees must choose **either** the morning or afternoon session to attend. *There is no charge for this workshop. For more information and to register, please contact Christl Tate at 303.756.9090 x305 or ctate@neha.org.*

Guidance on Moisture and Mold: A Workshop for Environmental Health Professionals and Health Practitioners

Saturday, June 20, 8:00am – 5:00pm

Environmental health professionals and health providers are faced with a rapidly growing number of concerned individuals troubled by mold and moisture in their homes, schools, and work environments. The Center for Indoor Environments and Health at the University of Connecticut Health Center is pleased to offer this one-day, interactive workshop combining presentations and small group exercises to provide attendees with knowledge and tools to explore, respond to, intervene upon, and communicate about mold and moisture. Workshop segments will focus on the unique needs of health providers and environmental health professionals to appropriately address the affect of moisture and mold on public health. *This educational activity qualifies for Continuing Medical Education (CME). There is no charge for this workshop. To register, please check the appropriate box on the registration form. Physicians please also refer to the workshop program and complete the registration at <http://oehc.uconn.edu/CIEH.asp>. Limit 60 people.*

Special Events

MEET NEW PEOPLE, LEARN NEW THINGS, AND CATCH UP WITH COLLEAGUES DURING THE SPECIAL EVENTS HELD AT THE CONFERENCE.

Saturday, June 20

Golf Tournament: Enjoy an afternoon with your friends and colleagues on a beautiful golf course. The registration cost includes green fees, lunch, cart, and more.



NEHA Ice Breaker Reception: Get settled into your room and then come mingle with NEHA's Board of Directors and your friends from afar. Enjoy light hors d'oeuvres as you feel the anticipation of the events of the next four days in the air. *No charge.*

Sunday, June 21

Awards Ceremony & Keynote Session: The Awards Ceremony honors the best in environmental health. Be inspired by environmental health professionals and students doing outstanding work in our field of practice. This is a morning of recognition and inspiration you're not going to want to miss!



This year's keynote session will feature Dr. Howard Frumkin, MD, MPH, DrPH, from the National Center of Environmental Health/Agency for Toxic Substances and Disease Registry. Dr. Frumkin's presentation will explore how environmental health professionals can assist communities and governments develop far reaching and long-term strategies designed to ward off prolonged climate change and achieve sustainable ways of living with and within the natural environment.

Exhibition Grand Opening & Party: Come and meet the exhibitors and learn how they can be your partners in environmental health. There will be food, fun, and the opportunity to do business and socialize at this party. Stop by the Silent Auction and bid on unique items and gifts. The proceeds raised by the Silent Auction support the fund to bring speakers to the Annual Educational Conference & Exhibition. *This event is included with most registrations.*



Monday, June 22

Annual UL Event: Night at the Aquarium: NEHA conference attendees will get private access to the Georgia Aquarium during the Annual UL Event. The aquarium tells a global water story with more than 60 exhibits, and is home to a state-of-the-art animal health facility that is the only integration of an aquarium and a veterinarian teaching hospital. The aquarium supports, conducts and leads research on environmental and conservation issues. This exciting evening starts with access to the exhibits from 5:30-7:30pm. From 7:00-9:00pm, enjoy hors d'oeuvres and a cash bar in the Atlantic Ballroom at the Aquarium.

Tuesday, June 23

Networking Luncheon: Enjoy a wonderful meal, meet new people, learn new things, and visit with old friends at the Networking Luncheon. *This event is included with most registrations.*

Wednesday, June 24

President's Banquet: Concluding the conference is this semi-formal evening of excellent food and gathering with friends. Remarks from NEHA's new president, and the presentation of two distinctive awards highlight the evening and wrap-up the conference. The banquet will take place at the Westin. *This event is included with most registrations.*

Participation from the Centers for Disease Control and Prevention at the NEHA 2009 AEC & Exhibition



As the nation's premiere health promotion, prevention, and preparedness agency and a global leader in public health, it seems only fitting that the NEHA 2009 AEC & Exhibition be held in Atlanta—the hometown of the Centers for Disease Control and Prevention (CDC). NEHA has drawn upon CDC's vast expertise to help explore and define the evolution of our profession. From the keynote speaker, Dr. Howard Frumkin, to tours on the CDC campus—the involvement of CDC in the NEHA conference gives attendees the opportunity to learn and interact with an agency and group of experts that are helping to lead environmental health into the future.

Stay tuned to the NEHA Web site (neha.org) for further developments of CDC's involvement in the NEHA 2009 AEC & Exhibition.

Conference Registration Form

NEHA Membership Number (if applicable) _____

Please check the box if you DO NOT want your information listed in conference materials or in the password-protected AEC Attendees section of NEHA's Web site.

NAME _____ SPOUSE/GUEST* _____ KEYCODE FROM ADDRESS PANEL _____

ORGANIZATION _____ PROFESSIONAL ASSOCIATION/AFFILIATIONS _____

MAILING ADDRESS** _____ CITY/STATE/ZIP _____

DAYTIME PHONE _____ FAX _____ E-MAIL _____

Yes No

AREA OF EXPERTISE _____ SPECIAL DIETARY OR OTHER NEEDS? _____ IS THIS YOUR FIRST NEHA AEC & EXHIBITION _____

*If purchasing extra event tickets, please provide the name of your spouse or guest above. **Registration packets will be shipped to this address.

		MEMBER/NONMEMBER		
REGISTRATION		Thru June 8	After June 8	TOTAL
REGISTRATION	Carbon Offset Help "green" the conference. Offset carbon emissions generated by your travel by donating to the Carbon Offset fund. All proceeds generated will go to TerraPass.	\$10	\$10	
	NEHA Membership Fee Join NEHA now and save on registration!	\$95	\$95	
	Full Conference Registration Includes Sunday-Wednesday education, plus one each of the * items below	\$495/\$625	\$550/\$680	
	One-Day Registration Includes education plus the * item specified below (if applicable) for the day. Does not include Presidents Banquet. Please specify: <input type="checkbox"/> Sun <input type="checkbox"/> Mon <input type="checkbox"/> Tues <input type="checkbox"/> Wed	\$199/\$255	\$230/\$285	
CREDENTIAL COURSES AND EXAMS	NEHA Retired and Student Member Registration Includes Sunday-Wednesday education. Does not include food functions or special events.	\$99/\$159	\$125/\$185	
	CP-FS Review Course Friday, June 19. <i>Limit 50 people.</i>	—	—	
	CP-FS review course, including CP-FS study package	\$299/\$399	n/a	
	REHS/RS Review Course Friday & Saturday, June 19 & 20. <i>Limit 50 people.</i>	—	—	
	REHS/RS review course, including instructor workbook	\$399/\$499	n/a	
PRE-CONFERENCE WORKSHOPS	HHS Refresher Course Saturday, June 20. <i>Limit 50 people.</i>	\$99/\$149	n/a	
	Guidance on Moisture and Mold Workshop Saturday, June 20. <i>Limit 60 people.</i> <input type="checkbox"/> Please check this box to register for this workshop	n/c	n/c	
	NSF Plan Review Survey Course Saturday, June 20. <i>Limit 50 people.</i>	\$109/\$159	n/a	
	Train-the-Trainer Workshop: Presentation Skills for Food Safety Educators Saturday, June 20. <i>Limit 25 people.</i>	\$109/\$159	n/a	
	HACCP Manager Certification Course Saturday, June 20. <i>Limit 50 people.</i>	\$199/\$249	n/a	
SPECIAL EVENTS	Optional Field Trip: Waste Water Systems Inc. Monday, June 22	\$25	\$30	
	NEHA Golf Tournament Saturday, June 20 (<i>Includes green fees, cart, lunch, bus, & more</i>) HANDICAP _____	TBA	TBA	
	*Exhibition Grand Opening & Party Sunday, June 21	\$38/\$45	\$45/\$50	
	Uniformed Services Luncheon & Business Meeting	TBA	TBA	
	AAS Luncheon & Business Meeting	\$49/\$49	\$49/\$49	
	UL Event Monday, June 22. <i>Limit 300 registrations. Note: Any registrations beyond 300 will be handled by the NEHA office and priced accordingly.</i>	\$15 for the first 300 registrations	n/a	
	*Networking Luncheon Tuesday, June 23	\$44/\$49	\$49/\$54	
*Presidents Banquet Wednesday, June 24	\$65/\$75	\$75/\$80		
		TOTAL DUE \$		

PAYMENT METHOD

Full payment must be made in advance

Check Enclosed (payable to NEHA)

Purchase Order (#) _____

Credit Card: (Mastercard or Visa only)

Credit Card Number _____

Exp. Date _____

Signature _____

Register Online: neha.org

By Fax: **303.691.9490**

By Mail: 720 S Colorado Blvd, Ste 1000N
Denver, CO 80246-1926

On Site: See Web site for details

Reserve your hotel room today!

Visit neha.org for reservation information.



Hyatt Regency // 265 Peachtree Street NE,
Atlanta, GA 30303

Tel: 1-404-577-1234 // Fax: 1-404-588-4137

Membership: Membership is 12 months from date of receipt. | **Confirmation:** You should receive a registration confirmation by e-mail. Please call a NEHA Service Specialist at 303.756.9090, ext. 0, if you do not receive your confirmation. Your registration packet will be mailed a few weeks prior to the conference. | **Refund Policy:** All cancellations must be received in writing for consideration. If NEHA is notified by May 15, 2009, a full refund will be issued—less a \$50 nonrefundable service fee for all cancellations. If NEHA is notified after May 15, 2009, but on or before May 29, 2009, a 50% refund will be issued. No refund will be granted after May 29, 2009. Extra function tickets will not be refunded after May 29, 2009.



National Environmental Health Association
 720 S. Colorado Blvd., Suite 1000-N
 Denver, CO 80246-1926

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Register online at
neha.org

Why should you attend? What's in it for you? What's in it for your organization?

The National Environmental Health Association Annual Educational Conference & Exhibition offers robust education on the large variety of topic areas and issues facing the environmental health profession with over 200+ speakers and 170+ educational sessions. The conference offers vital knowledge that you and your organization can apply to strengthen environmental health programs in a regulatory agency or industry organization. For a complete list of educational sessions and full conference information, visit neha.org.

"Greening" the Conference

NEHA is continuing to pursue ways in which we "green" our AEC & Exhibition. We are building upon last year's effort by expanding the focus on sustainability as an educational track; asking exhibitors to "think green" in their exhibiting efforts; awarding the 2nd Annual Excellence in Sustainability Award; and more. Be a participant in this effort — carbon offsets for your travel to the conference may be purchased for \$10 along with your conference registration.

plan ahead, NEHA's AEC & Exhibition...

June 5-9, 2010



Albuquerque, New Mexico