<table>
<thead>
<tr>
<th>Time</th>
<th>Session W-T1</th>
<th>Location</th>
</tr>
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<tbody>
<tr>
<td>7:00 am-5:30 pm</td>
<td>Registration Table Open</td>
<td>Westin Foyer</td>
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<tr>
<td>7:30 am-2:30 pm</td>
<td>Catalina Sea Ranch Tour/AltaSea - $75.00</td>
<td>Meet in Westin Lobby</td>
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<td>The $200 billion global aquaculture industry is the fastest-growing food-production sector in the world. Farmed seafood exceeded global beef production for the first time in 2011 and now provides about half of all fish consumed by humans. Come take a boat tour of the Catalina Sea Ranch about six miles off the California coast and learn about this state of the art production facility and why they are receiving grants from NOAA and USDA. As part of the day, we will also be touring AltaSea. This innovative facility is built on a 35-acre campus and houses leaders in science, business and education, brought together to generate innovative solutions to global challenges of human and environmental sustainability. <strong>Leader:</strong> Dr. Kelly Stromberg, Catalina SeaRanch</td>
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<tr>
<td>9:00 am-1:30 pm</td>
<td>The Growing Experience: An Urban Farm and Community Garden Tour - $50.00</td>
<td>Meet in Westin Lobby</td>
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<td>The Growing Experience is an innovative program that simultaneously addresses a multitude of complex issues including neighborhood blight, obesity, teaching job skills and building community. Join us for a tour and healthy lunch made by one of Long Beach’s best local chefs. <strong>Leader:</strong> Holly Carpenter, Long Beach Growing Experience</td>
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<tr>
<td>9:30 am-12:00 am</td>
<td>Port of Long Beach Tour - FREE</td>
<td>Meet in Westin Lobby</td>
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<td>The Port of Long Beach and Los Angeles together make up the largest port complex in the United States. Join us on a highly informative guided boat tour of our port complex. Learn the history of the port and how food is moved in and out of this busy point of commerce. <strong>Leader:</strong> Renee Moilenen, Port of Long Beach</td>
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<tr>
<td>9:00 am-11:00 am</td>
<td>Long Beach Bike Tour</td>
<td>Meet in Westin Lobby</td>
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<td>Come tour Long Beach’s beautiful coast with Long Beach’s Bike Ambassador, Tony Cruz. This tour will be a healthy and fun outing. No bike? No worries. Use one of Long Beach’s BikeShare bikes for about $25 for the ride.</td>
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<tr>
<td>1:00 pm-1:50 pm</td>
<td>Food Safety Training - $35.00</td>
<td>Westin Ballroom</td>
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<td>Shared Economy Tales of Woe: Outbreaks and Legal Issues from Contra Costa and San Joaquin Counties. <strong>Co-Leaders:</strong> Dr. Marilyn Underwood, Contra Costa Co. and Linda Turkatte, San Joaquin County</td>
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<tr>
<td>2:00 pm-2:50 pm</td>
<td>Food Safety Training - $35.00</td>
<td>Westin Ballroom</td>
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<td>California Legislative Update-Focusing on Home Kitchens, Caterers, Edibles and other Shared Economy Bills. <strong>Leader:</strong> Justin Malan, CCDEH Executive Committee</td>
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<td>3:00 pm-3:50 pm</td>
<td>Food Safety Training - $35.00</td>
<td>Westin Ballroom</td>
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<td>Food Waste BMP’s and the Essential Role of the Environmental Health Specialist. <strong>Leader:</strong> Savannah North, PHI and Mike Haller, Orange County Environmental Health</td>
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<td>4:00 pm-5:00 pm</td>
<td>Food Safety Training - $35.00</td>
<td>Westin Ballroom</td>
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<td>Menu Labeling- A way forward for Californians. <strong>Leader:</strong> George Decker, FDA</td>
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<td>3:00 pm-5:00 pm</td>
<td>CCDEH Executive Committee Meeting and Region IV Meeting</td>
<td>Barcelona Room</td>
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<tr>
<td>5:00 pm-6:00 pm</td>
<td>Networking Hour</td>
<td>Westin Lobby and Foyer</td>
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<td>Enjoy and relax while visiting with colleagues, then stroll down to the Aquarium after 6pm to enjoy refreshments and more networking.</td>
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<td>6:30 pm-10:00 pm</td>
<td>Dinner and Discourse/Discussion - Dinner at the Aquarium with special introduction and message by Lori Ann Guzman, President of the Long Beach Board of Harbor Commissioners. There will be a presentation by the Aquarium Chef on local sourcing, marching penguins, and a tour of the Aquarium following dinner. $55.00</td>
<td>Long Beach Aquarium of the Pacific</td>
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<td><strong>Venue:</strong> Long Beach Aquarium of the Pacific</td>
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2017 Symposium on Food Systems and Public Health  
*Long Beach - “Where S3 Meets the Sea”*  
updated 5/5/2017

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<thead>
<tr>
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<tbody>
<tr>
<td>Thursday, May 11, 2017</td>
<td>LOCATION</td>
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<tr>
<td>7:00 am- 5:00 pm</td>
<td>Registration Table Open</td>
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<tr>
<td>7:00 am- 8:00 am</td>
<td>Continental Breakfast, Exhibitor Viewing and Posting Viewing</td>
</tr>
</tbody>
</table>
| 8:00 am- 9:00 am | Welcome Address  
*Introduction*  
*Nelson Kerr, City of Long Beach Environmental Health Director & Special Message from Long Beach Department of Health and Human Services Executive Director, Kelly Colopy*  
*Pledge of Allegiance and Message from CCDEH*  
*Terri Williams, President, California Conference of Directors of Environmental Health; Director, Los Angeles County Environmental Health*  
*Welcoming Remarks*  
*City of Long Beach Third District Councilmember, Suzie Price*  
*Michael Johnston, Administrative Analyst, Department of Public Works*  
*Justin Malan, Executive Director, California Conference of Directors of Environmental Health* |
| 9:00 am- 9:50 am | SESSION 1  
(1 CEU)  
Session Code TH-C1  
Moderator- Nelson Kerr  
*Keynote Address: Jerry Schubel CEO of the Aquarium of the Pacific*  
*Dr. Schubel will be addressing the future of food and the relationship of our ocean’s health and our food supply. Dr. Schubel will also address impacts of climate change on our oceans and sustainability and management of our fisheries.* |
| 10:00 am- 10:50 am | SESSION 2  
(1 CEU)  
Session Code TH-C2  
Moderator- Dr. Liz Pozzebon  
*Sea to Fork Panel Discussion*  
*Sarah Rathbone, Dock to Dish*  
*Dr. Kelly Stromberg, Catalina Sea Ranch*  
*Dr. Theresa Sinicrope Talley, Scripps Institution of Oceanography, UCSD*  
*A practical view of how our seafood moves from the “seafarm” to the dock to the consumer with an emphasis on sustainability.* |
| 11:00am - 11:50am | SESSION 3  
(1 CEU)  
Session Code TH-C3  
Moderator- Keith Allen  
*What’s the catch? Bringing safe, sustainable wild-caught fish to your dish*  
*Dr. Carrie Pomeroy, California Sea Grant, UCSC, UCSD and Dr. Carolynn S. Culver, California Sea Grant, UCSB, UCSD. Session covers availability of local, wild-caught seafood and how to expand efforts to bring in sustainable fish to the California market.* |
| 12:00pm- 1:00pm | Lunch Presentations:  
*Gary Erbeck Food Safety Leadership Award, Food Symposium Steering Committee Recognition, and Exhibitor & Poster Viewing* |
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| 1:00 pm-1:50 pm | Session 4 | University of California Global Food Initiative (GFI) – Feeding Eight Billion by 2025  
"Thinking Globally, Acting Locally: UC's approach to addressing a pressing global challenge" Dr. Katie Maynard from UCSB will describe GFI’s overarching mission in the context of global food systems as well as current and innovative practices in food security initiatives, safe food concepts and sustainable practices. | Westin Ballroom        |
| 2:00 pm-2:50 pm | Session 5 | GMO Panel Discussion  
Paula Daniels, Founder, Los Angeles Food Policy Council  
Chef Paul Buchanan, Primal Alchemy  
Dr. Alan McHughen, UC Riverside  
Will GMO’s serve a purpose in the future of feeding eight billion people or are there too many unknowns? This panel discussion will represent all points of view with a goal of understanding the risks and benefits of GMO’s and crafting a way forward. | Westin Ballroom        |
| 2:50 pm-3:10 pm | Break |                                                                                                                                                                                                             | Westin Ballroom        |
| 3:10 pm-4:00 pm | Session 6 | Food Security Innovative Approaches  
Deema Tamimi - Giving Garden  
Holly Carpenter - Long Beach Growing Experience  
Tyler Watson - Student Food Access and Security  
This panel discussion will focus on practical aspects of addressing food access and security, from an urban farm in the middle of a housing project to a program for food insecure students to an app for finding available healthy food. | Westin Ballroom        |
| 4:10 pm-5:00 pm | Session 7 | Social Enterprise Panel Discussion with Homeboy Foods and LA Kitchen  
Russ Parsons, Former Los Angeles Times Food Editor and Author  
Arlin Crane, Homeboy Foods  
Robert Eggers, DC Kitchen  
An impactful panel discussion on how culinary training coupled with supportive programming can provide new hope for reformed gang members, previously incarcerated men and women, and emancipated foster youth and the communities they live in. | Westin Ballroom        |
| 5:00 pm-5:30 pm | Exhibitor | Exhibitor Viewing, Poster Viewing and Networking                                                                                                                                                           | Westin Foyer           |
| 5:30 pm-7:30 pm | Taste of Local Fare-Long Beach | Special Welcome by Long Beach Port Commissioner Lou Anne Bynum  
Enjoy a chance to socialize with your colleagues while enjoying “tastes” from local growers and businesses. Ticket to this event is included with registration. If you have guests you may purchase additional tickets. | Westin Foyer           |
| 8:00 pm-11:00 pm | Long Beach Night Life Music Walk | Long Beach Night Life Music Walk - Enjoy a guided tour led by a live horn section to some of Long Beach’s hippest night spots.                                                                           | Westin Foyer           |
### Friday, May 12, 2017

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<td>Registration, Continental Breakfast, Exhibitor Viewing &amp; Posting Viewing</td>
<td>Westin Foyer</td>
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<td>8:00 am-8:50 am</td>
<td><strong>SESSION 8</strong>&lt;br&gt;(1 CEU)&lt;br&gt;<strong>Welcome and Introduction</strong>&lt;br&gt;<em>Keynote Speaker:</em> Paula Daniels, Founder, Los Angeles Food Policy Council&lt;br&gt;<strong>Designing a Renewable Food System</strong>&lt;br&gt;Borrowing from the renewable energy sector, we can create a better food system by organizing regional governments to create markets for smaller producers and establishing coordinated networks that can amplify best practices.</td>
<td>Westin</td>
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<td>9:00 am-9:50 am</td>
<td><strong>SESSION 9</strong>&lt;br&gt;(1 CEU)&lt;br&gt;<strong>SAFETY</strong>&lt;br&gt;<em>Rance Baker, NEHA</em>*&lt;br&gt;FSMA and Food Safety Audit Certification&lt;br&gt;<em>Rance Baker, NEHA, Entrepreneurial Zone</em>*&lt;br&gt;FMSA and Food Safety Audits</td>
<td>Port of Long Beach Private Sector Challenges w Food Safety Import and Export&lt;br&gt;Brian Dunn&lt;br&gt;Seascape, Inc.&lt;br&gt;Seafood Importer</td>
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<td>10:00 am-10:50 am</td>
<td><strong>SESSION 10</strong>&lt;br&gt;(1 CEU)&lt;br&gt;<strong>SECURITY</strong>&lt;br&gt;<em>Dr. Elizabeth Baca-Governor’s Office of Planning and Research</em>*&lt;br&gt;National Health Impacts</td>
<td>Port of Long Beach Private Sector Challenges w Food Safety Import and Export&lt;br&gt;Brian Dunn&lt;br&gt;Seascape, Inc.&lt;br&gt;Seafood Importer</td>
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<td>11:00 am-11:50 am</td>
<td><strong>SESSION 11</strong>&lt;br&gt;(1 CEU)&lt;br&gt;<strong>SUSTAINABILITY</strong>&lt;br&gt;<em>Dr. Amrith Gunasekara, CDFA</em>&lt;br&gt;John Tenerelli, Local Farmer&lt;br&gt;Jeanne Merrill, CalCAN</td>
<td>Port of Long Beach Private Sector Challenges w Food Safety Import and Export&lt;br&gt;Brian Dunn&lt;br&gt;Seascape, Inc.&lt;br&gt;Seafood Importer</td>
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### Friday, May 12, 2017 Continued

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<th>Time</th>
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</table>
| 12:00 pm-1:00 pm | Lunch and Presentations:  
Kim Thompson of the Aquarium of the Pacific, on Healthy and Sustainable Eating  
Judeth Luong and Peter Keshishian on Recognition of Student Poster Session Winners | Westin Ballroom |
| 1:10 pm-3:00 pm | “Where Do We Go From Here”  
Moderators: Justin Malan, California Conference of Directors of Environmental Health Executive Director; John Rogers, Sacramento County Environmental Health Chief (ret); Terri Williams, Los Angeles County Environmental Health Director; Paula Daniels, Founder, Los Angeles Food Policy Council; & Dr. Tracy Delaney, Public Health Institute | Westin Main Room |
SPECIAL THANKS TO:

**Taste of Local Fare Contributors**
- Farm Fresh to You
- Joelle Olive Oil
- Polly's Gourmet Coffee
- Roe Restaurant
- Wine Country
- Beachwood BBQ & Brewery
- Primal Alchemy
- Gladstone’s
- James Republic
- Long Beach Creamery
- Restauration

**Sponsors**
- AltaSea
- Aquarium of the Pacific
- CA Retailer’s Assoc
- CCDEH
- CCDEH Regions II, III, IV
- CDPH
- CA CUPA Forum
- CA Endowment
- Catalina Sea Ranch
- CRFSC
- Hormel Foods/Farmer John's
- Kaiser Permanente
- Keesal, Young & Logan Law Firm
- Long Beach Bike Share
- Long Beach Cares
- Long Beach Growing Experience
- Long Beach Transit
- Port of Long Beach
- Primal Alchemy
- Whole Foods

**Exhibitors**
- CA Sea Grant
- Farm Fresh to You
- FDA
- Kern County Ag
- City of Long Beach Economic Development
- City of Long Beach Office of Sustainability
- Healthy Active LB
- SCPHA
- USDA