



CKC Design & Construction

CKC Design & Construction offers a complete solution with the belief that an effective designer not only envisions the future but also achieves it.

CKC exceeds the traditional architectural design firm by taking ideas from initial sketches all the way to opening night, managing all subcontracting, construction, permits and approvals, from start to finish.

--for a seamless transition from imagination to reality.



The Association of Municipal Employees (AME) is the largest independent union in Suffolk County. AME represents more than 8,500 active and retired municipal employees working for Suffolk County. Blue Collar workers and White Collar workers performing literally hundreds of different jobs that keep Suffolk County government operating on a day-to-day basis.

30 Orville Drive - Suite A, Bohemia, New York 11716
Telephone: (631) 589-8400
Fax: (631) 589-3860
www.scame.org



The AFDO Offices are located in York, Pennsylvania.
Business Hours are Monday - Friday, 8:00 a.m. - 5:00 p.m. (Eastern)

2550 Kingston Road, Suite 311
York, PA 17402

Phone: (717) 757-2888

Fax: (717) 755-8089

E-mail: afdo@afdo.org

The Association of Food and Drug Officials (AFDO) is an international, non-profit organization that is in the forefront of streamlining and simplifying regulations by either drafting regulatory rules or by commenting on government proposals. By developing a broad base of support for new approaches, AFDO has become a recognized voice in determining the rules and shape of the regulatory playing field of the future. The consensus that AFDO develops is key to advancing uniform laws, regulations, and guidelines that result in more efficient regulation and less confusion among industry in the marketplace. AFDO develops support for its positions by interfacing with high-level regulatory officials, industry representatives, trade associations, and consumer organizations. This continues to have a significant impact on regulations at the federal, state and local level.



Celebrating 100 Years of Public Service



Food and Drug Administration is a federal agency under the Department of Health and Human Services. The FDA is responsible for protecting the public health by assuring the safety, efficacy, and security of human and veterinary drugs, biological products, medical devices, our nation's food supply, cosmetics, and products that emit radiation. The FDA is also responsible for advancing the public health by helping to speed innovations that make medicines and foods more effective, safer, and more affordable; and helping the public get the accurate, science-based information they need to use medicines and foods to improve their health.

Available will be A.L.E.R.T. materials. **ALERT, is** a food defense awareness program. Information available will show you what food defense means and how to make it part of your operation. Also available will be materials from the second part to the A.L.E.R.T materials, Employees FIRST. Employee FIRST is a food defense awareness initiative for employees that food industry management can include in their ongoing food defense training programs.

Diana D. Monaco, RD, CDN
Public Affairs Specialist
Food and Drug Administration - NY District
Olympic Towers Suite 100
300 Pearl Street, Buffalo, NY 14202
(W) 716-541-0318, (FAX) 716-551-3845
Diana.Monaco@fda.hhs.gov, www.fda.gov



The International Food Protection Training Institute (IFPTI) is a 501(c)(3) non-profit organization established to deliver career-spanning food protection training for state and local food protection professionals to build capacity and assure competency and equivalency in meeting established U.S. federal food safety standards.

Joan G. Bowman
Communications Director
International Food Protection Training Institute
Direct: 269-441-2992
Cell: 269-350-1811
www.ifpti.org



- * **Reduces Cross-Contamination**
- * **No More Touching Faucet Handles**
- * **Replaces Any Aerator- On Any Faucet**
- * **Saves Water & Money**
- * **Stops Drippy Faucets**
- * **Made In U.S.A.**

Cross-contamination is a major source of food-borne illness. It is important that food-service workers avoid touching faucet handles after washing their hands. The INSTANT-OFF is the most cost-effective device available to solve this problem.

INSTANT-OFF replaces the aerator on any faucet. Once installed, the water is controlled by a stainless steel rod. The rod is bumped out of the way with the knuckle side of the thumb and does not come in contact with the fingers or palm. As soon as pressure is released from the rod the water stops.

INSTANT-OFF reduces cross-contamination caused by touching faucet handles after hands have been washed. With INSTANT-OFF you wash your hands then reach for the paper towels.

In addition to being much cleaner, INSTANT-OFF eliminates wasted water and stops drippy faucets. If your hands aren't in the water you don't need the water running.

INSTANT-OFF costs around \$20 and installs in two minutes. INSTANT-OFF is now the leading device used by the food industry to reduce cross-contamination at hand-wash sinks. There are over 100,000 units now used by restaurants, food processors, the poultry industry and meat packing.

Food service professionals all over the country rely on INSTANT-OFF to avoid touching faucet handles.

Manufactured by **INSTANT-OFF, INC. Since 1991.**

4400 118th Avenue North, Suite 204

Clearwater, Florida 33762

Sales: 800-972-8348 Fax: 866-582-5023

email: steve@instant-off.com

Web: www.instant-off.com



The Metropolitan Association for Food Protection (MAFP) is a non-profit organization of food safety professionals in New Jersey and the metropolitan areas of New York and Philadelphia. Our membership consists of local, state, and federal government agencies, the food industry, and academia. The Association is dedicated to the education and service of its Members, as well as industry personnel. MAFP is the local affiliate of the International Association for Food Protection (IAFP). Through the Association, Members are able to keep informed of the latest scientific, technical, and practical developments in food safety and sanitation. The Association provides its Members with information through two annual seminars, and interaction with other food safety professionals. In addition, continuing education credits (CEs) are provided for Registered Environmental Health Specialists and Health Officers. For more information, and a membership application, you may visit the MAFP website:

www.metrofoodprotection.org or call
Carol Schwar at 908-475-7960.



Live safer.[®]
NSF International

NSF International is an independent, not-for-profit organization that certifies products and writes standards for food, water and consumer goods to minimize adverse health effects and protect the environment. Founded in 1944, NSF is committed to protecting public health and safety worldwide, operating in more than 120 countries. NSF is a World Health Organization Collaborating Centre for Food and Water Safety and Indoor Environment. NSF world headquarters in Ann Arbor, MI includes a 150,000 square-foot laboratory and employs more than 400 microbiologists, toxicologists, chemists, engineers and public health professionals.

NSF's Food Safety Services offers growers, processors, distributors, retailers and food-service operators a total food safety solution. Services include: food safety and quality auditing and certification through NSF Davis Fresh and NSF Cook & Thurber; Global Food Safety Initiative-benchmarked standards (SQF, BRC, Global Gap, FSSC, IFS, Dutch HACCP); NSF's Restaurant and Supermarket Food Safety programs; MSC, ACC, HACCP validation and inspection through the NSF Surefish Seafood Safety program; organic certification provided by QAI; and bottled water/flavored beverage certification.

Additional NSF services include sustainable standards development and product certification, greenhouse gas verification and environmental management systems registration, training and education, and management systems registrations delivered through NSF International Strategic Registrations (NSF-ISR).

Ron Grimes, RS, MPH, DAAS
Manager Environmental Health Programs
Regulatory Affairs
NSF International
789 N. Dixboro Rd.
Ann Arbor, MI 48105
Phone: 734-827-6863
Fax: 734-827-7850



NATIONAL PASTEURIZED EGGS, INC.

www.safeeggs.com

National Pasteurized Eggs, Inc. (NPE) is the world's largest producer of in-shell pasteurized eggs. NPE has perfected this all-natural, multi-patented process to insure that its eggs are pasteurized to meet U. S. Food and Drug Administration (FDA) and World Health Organization (WHO) standards of salmonella-free assurance. While only recently available nationally in all 50 states, NPE has already produced more than one billion in-shell pasteurized eggs.

The key benefit of NPE's technology is to protect human health against possible contamination from egg-related salmonella. NPE's process is all natural resulting in eggs that look, cook and taste like regular table eggs. They also provide an important extra level of safety for particular groups of consumers such as the elderly, children and other immunocompromised individuals who otherwise could suffer severe complications if exposed to egg related Salmonella. Nutritionists, cooks and chefs love this benefit as many favorite and traditional dishes made with eggs can now be offered with salmonella-free assurance to all food operation guests.

NPE eggs provide unsurpassed safety, great taste and extended shelf life. Serving Safe food in restaurants is a legal and ethical requirement and NPE safe eggs help restaurants insure that their dishes meet the upmost level of safety.

These Safe Eggs can be found under various labels such as; National Pasteurized Shell Eggs, Wholesome Farms Pasteurized Shell Eggs and Davidson's Safest Choice.

Always look for the Circle P on each egg to be sure they are processed with NPE safe technology.

For further information visit: www.SafeEggs.com



Bob Lewis, Special Assistant for Market Development
NYS Dept. of Agriculture and Markets
55 Hanson Place, Room 388, Brooklyn, NY 11217
(718) 722-2830, FAX (718) 722-2836
bob.lewis@agmkt.state.ny.us
www.agmkt.state.ny.us

When you bite into a crunchy New York State apple or enjoy a glass of New York State wine, you can almost taste the pride. New York growers and food manufacturers are proud to provide a rich and diverse array of quality products such as locally grown produce, syrups and sauces, cheese, honey, meats, pasta and baked goods – fresh and processed products that never go out of season.

The Pride of New York Program was developed to promote and support the sale of agricultural products grown and food products processed within New York State. The Program's growing membership now includes farmers and processors, retailers, distributors, restaurants and related culinary and support associations all working together to bring you wholesome, quality New York State products.

Be part of the Pride. Look for products displaying the Pride of New York logo when you shop and support your neighbors – the generations of family farms and food processors who have made New York State one of America's leading suppliers of food and agricultural products.

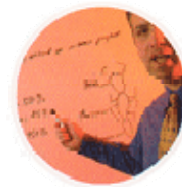


RK Environmental Services
130 Broadway
Cresskill, NJ 07626
800-996-4402 toll free
201-503-9800
201-503-9080 fax
info@rkenvironmental.com

RK Environmental Services:

Consultants to the Food Industry

Because we specialize in the food industry, we know the challenges you face in maintaining vigilance in all aspects of sanitation and food safety within your business.



Based on more than two decades of experience, we've developed a unique and comprehensive program that extends far beyond traditional pest control services.

We find solutions to the *underlying* challenges of food safety - from pest *prevention* and monitoring...to specialized training of your staff...to tailored preparation for

industry and government audits.

There's more to pest management than meets the eye...



Toll Free: 800-996-4402
Email: info@rkenvironmental.com





Paster Training, Inc. serves the hospitality industry and is dedicated to reaching and educating food and beverage industry members worldwide when, where and how they need training, products and support. Paster Training, Inc. is a unique training resource because our trainers are highly skilled and have made food and alcohol safety training their career focus. Our trainers bring decades of real-world experience and passion to our programs. As the authority in food safety, HACCP, and responsible alcohol management training, we help food and hospitality industry organizations and operations act smarter, quicker and safer. Paster Training, Inc. has trained over 30,000 servers, bartenders, managers, and owners across the country and the world.

To complement our training services, Paster Training Inc. offers custom consulting to help business owners and operators prepare and protect their business. Paster Training, Inc. partners with their clients to ensure safe operations, quality, and profitability. For years, Paster Training, Inc. has been impacting food industry members with breakthrough approaches to programming and safety education making its services some of the most sought after in the marketplace. Paster Training is proud to be leaders in the food and hospitality industry with a complete array of subject matter experts to support its clients around the world.

- We help companies become compliant with food and alcohol safety regulations
- We influence and develop the right procedures
- We help implement food and alcohol safety regulations, policies and procedures to ensure safe

Paster Training Inc.
1262 Laurelwood Road
Pottstown, PA 19465
Phone: 1-610-970-1776
Fax: 1-610-970-1760
Web: www.PasterTraining.com



STERITECH OVERVIEW

THE STERITECH GROUP, INC. IS THE LEADING PROVIDER OF SPECIALIZED BRAND PROTECTION SERVICES IN NORTH AMERICA.

WE SPECIALIZE IN CONFORMITY ASSESSMENTS AND PEST PREVENTION SERVICES TO INDUSTRIES IN WHICH HEALTH, SAFETY AND CLEANLINESS ARE POWERFUL DRIVERS OF PREFERENCE AND SATISFACTION. OUR RANGE OF SERVICES INCLUDES CONSULTING, TRAINING, AUDITS, VENDOR CERTIFICATION AND ZERO TOLERANCE® PEST PREVENTION.

DELIVERING ON YOUR BRAND PROMISES – ESPECIALLY IN THE AREAS OF EXPECTED QUALITY SUCH AS HEALTH, SAFETY AND CLEANLINESS – IS CRITICAL TO THE SUCCESS OF YOUR BRAND.

BY DEFINING THE OPTIMAL CUSTOMER EXPERIENCE AND DEVELOPING THE CAPABILITY TO DELIVER CONSISTENTLY, YOU CAN DRIVE CUSTOMER SATISFACTION AND BOOST FINANCIAL PERFORMANCE.

AT STERITECH, WE TAKE THE TIME TO UNDERSTAND YOUR BUSINESS, WORKING WITH YOU TO DESIGN, DEVELOP AND IMPLEMENT PROGRAMS THAT PROVIDE YOU WITH THE RIGHT LEVEL OF PROTECTION FOR YOUR BRAND – RIGHT FOR YOUR INDUSTRY, RIGHT FOR YOUR BUSINESS, AND RIGHT FOR YOU EMPLOYEES AND CUSTOMERS.

CONFORMITY ASSESSMENTS

WE PROVIDE CONSULTING, TRAINING AND CONFORMITY ASSESSMENT SERVICES TO THE WORLD'S LEADING BRANDS, BY DEVELOPING AND IMPLEMENTING PROGRAMS THAT MEASURE, MANAGE AND IMPROVE EXECUTION IN AREAS SUCH AS OPERATIONS, BRAND STANDARDS AND FOOD SAFETY.

CERTIFICATION

STERITECH IS A REGISTERED SQF CERTIFICATION BODY ACCREDITED UNDER ISO GUIDE 65.

PEST PREVENTION

STERITECH'S INDUSTRY CHANGING ZERO TOLERANCE PEST PREVENTION APPROACH MEANS WE DO NOT TOLERATE PEST INFESTATIONS OF ANY KIND, UNDER ANY CIRCUMSTANCES, FOR ANY REASON. WHEN COMBINED WITH OUR PROPRIETARY ECOSENSITIVE® SYSTEM, IT IS A MORE INTELLIGENT APPROACH TO PEST PREVENTION – SAFE, YET HIGHLY EFFECTIVE.

TECHNOLOGY

Steritech has collaborated with ComplianceMetrix on a breakthrough technology solution to power our service platform, OnBrand360™, and provide solutions for the increasingly complex demands of firms providing food and related services to the public.

We also thank:

SUMMERWOOD
corporation

**Wawa**[®]

 **superfresh**  **waldbaums**

With over 400 locations
to serve you from
Connecticut to
Washington D.C.

**Pathmark**
sav-a-center

The Food Emporium[®] **Food Basics**
new york