



Programme Overview

v. 21 March 2021 *May be subject to change

Virtual Conference Format – More than just a Webinar!

All sessions, presentations, networking and exhibition will be hosted online via a virtual conference platform. This platform offers a centralised location with one login where delegates, sponsors and presenters can view sessions, participate in live discussion groups and interact with each other using live Q&A, polling, chat messaging and video calls.

Make connections with other participants and share information, video chat or message sponsors and exhibitors to find out about their latest products and services or, drop into a discussion group or meet the speaker session to interact and collaborate.

Earn points by completing challenges, engaging with other attendees and participating in sessions. The more points you gain the more tickets you earn in the lucky draw – the winner gets to nominate a registered charity of their choice to receive a \$1000 donation, plus the winner will receive a \$50 prezzy card.

Wednesday 24 March 2021	
Session 1	
9.00am – 9.45am	Welcome - Tanya Morrison (NZIEH), Convenor
	Keynote 1: Ikigai, Love & Environmental Health in 2021 – Dr David Dyjack, NEHA <i>Environmental health professionals play an essential role in the health, safety, and economic security of the communities they serve. Our profession is highly educated, trained, and skilled, yet we remain a mystery to most of society, including key influencers and decision makers. This professional opacity remains a source of chronic annoyance and frustration. The profession possesses three characteristics which make us particularly valuable: affect, access, and axis. We should develop a common understanding of our strengths, capitalize on teachable moments, and commit to sharing resources which advance our brand and visibility. As we consider these initiatives, let's care for and nurture the profession, as we do the same for our communities. Examples and illustrations of NEHA's advocacy efforts will be shared, which reflect the notion that if we all think the same, no one thinks very much.</i>
	Building resilience in the Food Safety System – Paul Dansted, Director Food Regulation, New Zealand Food Safety <i>The worldwide outbreak of the novel coronavirus has been a source of unexpected stress and adversity for Food Act co-regulators and food businesses. Both New Zealand Food Safety and local government are navigating a new reality where building resilience in the food safety system is vital.</i>
Session 2	
9.45am – 10.30am	Outbreak Scenario: Part 1 – Barry Palmer & Christine Roseveare, Massey University <i>An interactive outbreak scenario will be presented whereby you need to determine what to do next. Delegates will be guided to determine how the investigation will unfold as the situation continues to develop.</i>
	Keynote 2: Wellness Awareness Resilience Negotiation: Part 1 – The Importance of Talking - Lance Burdett, WARN International <i>A thought provoking session with lots of laughter as Lance outlines how we process information, the importance of taking control and how we can de-escalate situations by finding our foundation and managing our own stress – especially in a COVID world. Included are practical tips on how to change negative thinking, boost energy and motivation while at work and how we can switch off after a long day at work and sleep better. This presentation will be split into 2 parts (Part 2 is presented on Day 2 of conference at 1.10pm).</i>

10.30am – 10.50am	Break / Virtual Exhibition / Networking
Session 3	
10.50am – 11.25am	Mobile Abattoir – Aaron Tangaroa, Manager Animal Products, New Zealand Food Safety <i>The APA establishes a risk management system that requires all animal products traded and used to be ‘fit for their intended purpose’ through meeting New Zealand animal product standards. Aaron discusses the Meat Act 1939, where we are today with the Animal Products Act 1999 and mobile and micro abattoirs focusing on the opportunities this presents.</i>
	Haumaru Kai Kete Marae Food Safety Plan & Ka Ora, Ka Ako Healthy School Lunches Programme – Chris Hewins, Janet Lymburn and Alesha Garton, Food & Beverage team, New Zealand Food Safety <i>An exciting development in the Food Act space is the Haumaru Kai Kete (Food Safety Plan) programme. The team is working in partnership with marae and tangata whenua to build and co-design a Haumaru Kai Kete.</i> <i>The Ministry of Education's (MoE) Ka Ora, Ka Ako programme will soon be serving over 200,000 students a healthy school lunch daily. Some schools and kura are taking up the option of making these lunches in their own kitchens. New Zealand Food Safety is currently working with MoE on developing a supportive verification process designed to recognise behaviours that influence the application of good food safety and suitability practices in school kitchens.</i>
Session 4	
11.25am – 11.55am	Early Childhood Centres in an Environmental & Public Health Context – Mike Bedford, Massey University <i>Mike will describe current health concerns in the sector, and aspects of the sector that EHOs and HPOs need to be aware when working with ECE centres.</i>
12.00pm – 12.30pm	NZIEH AGM
12.00pm – 1.15pm	Lunch Break / Virtual Exhibition / Speed Networking
Session 5	
1.15pm – 2.00pm	SFS Food Labelling & Allergen Workshop – Karen Perry, Safe Food Services <i>An interactive workshop where Karen presents updates from the Allergen Bureau regarding Food Allergen Labelling, as well as delivering worked examples of labelling scenarios. (Workshop notes and additional information along with model answers will be provided to delegates following this presentation).</i>
Session 6	
2.00pm – 2.35pm	Water standards – Jim Graham <i>This presentation will cover the three parts of water sector reform, why the reform is necessary, the organisations that have responsibility for policy, oversight and regulation in the water sector, key features of the Water Services Bill, new standards and rules, and acceptable solutions.</i>
2.35pm – 2.50pm	Break / Virtual Exhibition / Meet the Speaker – Karen Perry
Session 7	
2.50pm – 3.10pm	Reducing Foodborne Campylobacteriosis – Emil Murphy, Principal Adviser Animal Products, New Zealand Food Safety <i>The presentation will outline the current and future work New Zealand Food Safety is undertaking to reduce the level of foodborne campylobacteriosis.</i>
	Close of Day One - Tanya Morrison, NZIEH - Convenor
Virtual Tour	
3.20pm – 3.50pm	Virtual brewery tour – Steve Flint, Massey University <i>Beer is an ancient brew developed to provide a beverage that was safe, unlike many of the water sources available at the time. Brewing has now evolved into an industry that thrives on boutique brews with many variations in fermentation style and flavour. This tour will provide a basic outline of the brewing process and take you through the brewery we have at Massey University. The safety hazards in the brewing process will be covered in the tour and presentation.</i>

Thursday 25 March 2021	
Session 8	
8.30am – 9.30am	Welcome to day 2 - Tanya Morrison, NZIEH Convenor
	Verifying Food Importers – Mark Potter, Manager Imported Foods, New Zealand Food Safety <i>Mark shares new information about our importers, discusses some of the current challenges, and talks about some of the ways that verifiers and registration authorities can help – including some real-life practical examples of issues that have occurred.</i>
	Keynote 3: An American EHO's COVID Experience – Tim Hatch, Alabama Department of Public Health
Session 9	
9.30am – 10.45am	HEADLINE SPEAKER Do 1 thing: Waste Free Living – Interactive Workshop with Q&A Discussion - Kate Meads <i>Well-known as a 'waste-free warrior' Kate works with many Councils throughout New Zealand to help educate people on ways to reduce waste. In this engaging and entertaining live presentation, Kate will touch upon a number of topics including how landfills work (or don't work), where exactly our waste goes and what happens to our waste once we put it out at the curb, the rise in popularity of single-use bio-degradable food packaging (especially in light of COVID) and what impact this has, how recycling at hair salons is a missed opportunity, a case study on recycling nappies at an early childhood centre and much more! An enlightening and eye-opening session not to be missed!</i>
	10.45am – 11.00am Break / Virtual Exhibition / Networking & Meet the Speaker – Kate Meads
Session 10	
11.00am – 11.30am	New Technologies for the Food Industry – Steve Flint, Massey University <i>Food processing is primarily for the preservation of foods to ensure safety and shelf life. Traditional technologies focus on heating and chilling of foods. The cost of the traditional methods and the potential to damage the flavour and nutrition of a food have driven the development of alternative processing techniques. In this presentation I will present a range of alternative food processing techniques with a focus on the benefits and limitations of irradiation, high pressure processing, ultraviolet light, cold plasma and microwave assisted thermal processing.</i>
Session 11	
11.30am – 12.25pm	Food Recalls – Melinda Sando, Manager Food Compliance, Ministry for Primary Industries and Penny Jorgensen, Allergy Advisor, Allergy New Zealand <i>On behalf of Allergy New Zealand, Penny presents a brief overview on issues for communities managing food allergies effectively, and why accurate food allergen labelling is important. Melinda follows Penny's presentation and discusses recall processes, allergen-related recall data, goes through a case study on Hellers and concludes with recall-related initiatives.</i>
	Food Safety Consumer Behaviour Research Survey – May Tien, Principal Adviser Communications and Julie Dias Poujade, Senior Marketing Adviser, Ministry for Primary Industries <i>May and Julie will present the context, objectives, methodology and findings of the 2020 Food Safety Consumer Behaviour Research. They will describe how the research results are being used to create a more appropriate and targeted Food Safety at Home communication campaign.</i>
12.25pm – 1.10pm	Lunch Break / Virtual Exhibition / Speed Networking
Session 12	
1.10pm – 1.45pm	Noise Case study: Empire Tavern – The relationship between Existing Usage Rights and Section 16 of the RMA – Jon Styles, Styles Group <i>Case study presentation followed by Q&A discussion</i>
Session 13	
1.45pm – 2.10pm	Keynote 4: Wellness Awareness Resilience Negotiation - Part 2 - Challenging Conversations – Lance Burdett, WARN International <i>A thought-provoking session with lots of laughter as Lance outlines how we process information, the importance of taking control and how we can de-escalate situations by finding our foundation and managing our own stress – especially in a COVID world. Included are practical tips on how to change negative thinking, boost energy and motivation while at work and how we can switch off after a long day at work and sleep better.</i>

Session 14	
2.10pm – 2.45pm	<p>Panel Discussion and live Q&A with New Zealand Food Safety – Paul Dansted (Chair), Susanna Barris, Mark Potter, Shona Scott and Emil Murphy, Leading our food safety system. Protecting consumers. New Zealand Food Safety (Haumaru Kai Aotearoa) is the government body responsible for food safety, ensuring systems are in place to support businesses to make safe and suitable food – protecting the health and wellbeing of consumers here and overseas. A team from Food Regulation will be on hand to answer your questions about the Food Act 2014 and Animal Products Act 1999, including verifying imported food, mobile abattoirs, Haumaru Kai Kete Marae Food Safety Plan, Ka Ora, Ka Ako Healthy School Lunches Programme, and building resilience in the food safety system. Questions about the Campylobacter Action Plan, Food Recalls and Food Safety Consumer Behaviour Research Survey are also welcome.</p>
2.45pm – 3.00pm	Break / Virtual Exhibition / Networking
Session 15	
3.00pm – 3.55pm	<p>The monitoring of our environmental health, and Social vulnerability indicators for natural hazards and pandemics – Barry Borman & Kylie Mason, Massey University <i>The presentation will give an overview of the work of Environmental Health Intelligence NZ (EHINZ) in monitoring the effect of the environment on human health. The overriding goal of the programme is to produce “information for public health action” for a wide range of stakeholders and clients across the health-related sectors. EHINZ used the Multiple Exposures Multiple Effects (MEME) framework to bring together aspects of hazard, exposure and outcome surveillance. We will discuss the process used for developing the suite of indicators to monitor 13 environmental domains (e.g., climate change, air and water quality, recreational water, transport, border health, animals & human health, and hazardous substances).</i> <i>This talk describes a set of social vulnerability indicators for natural hazards that we have developed for New Zealand. Social vulnerability indicators are a valuable tool for understanding which population groups are more vulnerable to experiencing negative impacts from natural hazards, and where these groups live.</i></p> <p>Overhauling the RMA: risks and opportunities for environmental public health – Alex Macmillan, University of Otago <i>The Resource Management Act is environmental health practice bread and butter. In response to cross-Party recognition that our resource management legislation requires an overhaul, the RMA Review Panel released its hefty Randerson report last year, making recommendations that, if taken up, have profound implications for environmental and public health practice. The current government is right now looking at how it responds. In this talk I will summarise the Panel’s recommendations, draw implications for environmental health practice, report on the signals from government, and hope to start a conversation about influencing the next steps.</i></p>
Session 16	
3.55pm – 4.35pm	<p>Outbreak Scenario, Live Discussion – Barry Palmer & Christine Roseveare, Massey University <i>Following on from the scenario presented early on Day 1 of conference, Barry and Christine will run through the scenario outcomes and delegates are invited to discuss the investigation and offer their insights into how outbreak scenario in their view was handled.</i></p> <p>Conference Closing – Tanya Morrison, NZIEH Convenor</p>

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