



The Association of Correctional Food Service Affiliates  
The 2019 ACFSA  
Annual International  
Conference & Vendor Showcase



Join your industry peers  
for hot topics that include:

- Effective Communication
- Reducing Food Waste
- Religious Diets
- Food Bourne Illness
- PREA Standards
- And More!

Featuring  
Keynote Speakers:



Brandon  
Chrostowski

&



Jim  
Painter, Ph.D.



September 22 - 25, 2019  
Memphis, TN  
The Guest House at Graceland



# The 2019 ACFSA Annual International



**This year's Conference will be held in Memphis, Tennessee!  
Prepare to be All Shook Up!**

The theme for the 2019 ACFSA Annual International Conference is 50 Years of being All Shook Up! It's ACFSA's 50 Year Anniversary and we will be celebrating in Memphis at the Guest House at Graceland! ACFSA and the 2019 ACFSA Conference Committee has continued to diligently work on another outstanding program for you with relevant, exciting educational sessions to keep you up-to-date on the latest trends in the Correctional Food Service Industry.

Visit [www.ACFSA.org](http://www.ACFSA.org) often for the latest information and Agenda as they will be updated often in the coming months. The current version of the Agenda is on the next couple pages. Take a moment to look at it and get yourself excited for your visit to Tennessee this September 22-25!

Food Service Members can use the registration form provided in this invitation or you can visit the ACFSA Conference Page

at [www.ACFSA.org/events/conference2019.php](http://www.ACFSA.org/events/conference2019.php) to sign up. You will also find a draft letter to your Supervisor to assist you in requesting the opportunity to attend! It's a great tool and I do urge you to take advantage. Additionally, if you qualify for a Scholarship to Conference, make it a point to get those forms filled out ASAP! Don't let that opportunity slip away!

Professional Partner Members, please secure your booth(s) and the best space available before it's grabbed up by someone else! We anticipate another sell-out in Memphis and you don't want to be left out. You may visit the conference page at [www.ACFSA.org/events/conference2019.php](http://www.ACFSA.org/events/conference2019.php) to sign up, as well. Additionally, we have new Sponsorship Packages available and you can peruse what's available for you to support ACFSA, maximize your exposure and ensure that Conference attendees have the best possible time in Memphis!

## ACFSA Annual Awards Banquet

As always, we ask that you be on hand to recognize our Award winners. The Annual Awards Banquet is the time when we recognize the Operator of the Year, Employee of the Year, Founder's Award Recipient, President's Award Recipient, Chapter of the Year and the inaugural Bud Chambers Industry Appreciation Award Recipient!

It's a great night to spend with friends and to honor your peers and colleagues for their hard work.



# Conference & Vendor Showcase Highlights

## Training and Education

As always, the main focus of this conference is to provide training and education opportunities to our membership and Conference attendees. ACFSA strives to bring the most current information and trends in the Correctional Food Service Industry to light in our educational sessions, Keynote Presentations and certification courses. This year's Agenda is outstanding in scope and touches on the most important topics that our members are currently interested in and challenged with.

Topics at the Conference will include: Re-Entry, What Can We Do to Help Them on the Outside; OSHA; Nutrition with our Ask the Dietitian's Panel; Nutrition; Digitized Menu Data and e-Technologies for Revolutionizing Food-Shopping Decisions; Recruitment and Staffing Retention; Food Inspection and Compliance; and Leadership. There will be a terrific session about the "pitfalls" of purchasing new equipment, remodeling or designing a new facility. This is just a sample of the great topics this year!

As you can see, this is Correctional Food Service's most important gathering of the year. With great sessions and numerous networking opportunities with colleagues, peers, friends and Industry experts, you cannot afford to miss it! Mark your calendars now! Register for the 2019 Annual International Conference and Vendor Showcase and then book a room at the Guest House at Graceland. Rooms are booking fast, so don't delay. Do it today!

Find hotel booking information on the last page of this flyer or visit the Conference page on the ACFSA website at [ACFSA.org](http://ACFSA.org).

We look forward to seeing you all in September in Memphis, Tennessee!

## Karaoke Competition

*Monday, September 23*

*6 - 10:30 p.m.*

*Dinner/Vendor Reception,  
Networking, Dinner and  
Entertainment*

Come spend the evening networking with all the great ACFSA vendors. Reception will transform into a Karaoke competition and other entertainment.

Dinner will be provided.



KEYNOTE SPEAKER



# Brandon Chrostowski



**B**randon Edwin Chrostowski is on a mission to change the face of re-entry in the United States. In 2007, he founded EDWINS Leadership & Restaurant Institute. His belief that “every human being regardless of their past has the right to a fair and equal future” is what has driven the creation of EDWINS. The idea for EDWINS was born “from a break” that Chrostowski received early in life and has grown into a six-month program conducted at EDWINS restaurant in Cleveland, Ohio as well as in prison. His approach is simple: arm those re-entering society with a skill set and a smile. The program provides training in Culinary Arts and the Hospitality Industry. Individuals are not only equipped with basic culinary skills, but also are assisted with finding employment, have the opportunity to utilize free housing, basic medical care, clothing, job coaching, and literacy programs.

Chrostowski began his career in Detroit sixteen years ago and has since trained in some of the world’s finest restaurants. He received an Associate’s degree in Culinary Arts and a Bachelor’s degree in Business and Restaurant Management at The Culinary Institute of America. He apprenticed at Chicago’s legendary restaurant, Charlie Trotters and after graduation worked at Lucas Carton, Paris’ longest standing Michelin 3-star restaurant. At Lucas Carton, Brandon began to develop cutting-edge skills, while learning the intricacies of a French kitchen.

Certified by the Court of Master Sommeliers in 2008,

Brandon was the General Manger, fromager and sommelier of L’Albatros Brasserie for nearly five years building it into one of Cleveland’s finest restaurants. Leaving in 2013 Brandon commitment to EDWINS Leadership & Restaurant Institute has grown, teaching in prisons and opening its flagship restaurant. Today EDWINS Leadership and restaurant Institute graduates nearly 100 students a year between its prison program and restaurant institute.

Chrostowski’s philosophy is simple, “make it happen.” No matter what the problem is it can be solved with hard work and care. This approach has led to the success of EDWINS and a revolution in the non profit world. Issues from housing, health care and substance abuse treatment are all addressed while at EDWINS. Graduates of the program have gained employment in Cleveland’s finest restaurants after finishing the program or after release from prison. The results have been astounding 97% employment after graduation. The plans to expand with an EDWINS campus are already underway with a 30 bed apartment building and a fitness center and library.

EDWINS has received three stars from the Cleveland Plain Dealer, regarded by The New York Times as “High-Stakes Haut Cuisine, a Silver Spoon recipient for Best French restaurant from Cleveland Magazine and called one of the best new restaurants in Cleveland by Scene magazine as well as one of the top new restaurants from Eater.com.

KEYNOTE SPEAKER



Jim  
Painter, Ph.D.



Jim Painter earned a Ph.D. from the University of Illinois and is currently an Adjunct Professor at University of Texas, School of Public Health.

His current areas of research include reducing risk of heart disease through phyto-nutrient and dietary intervention, mindless eating and stealthy calorie intake to control calorie intake. Dr. Painter has been a Registered Dietitian since 1980 and has served as the Director of Nutrition research for the California Raisin Marketing Board, nutrition advisor for Sun-Maid Raisin Growers of California and Paramount Farms Wonderful Pistachios. He consults for the Davison's Safest Choice and the National Dairy Council. He currently serves on the American Heart Association's Products and Services Eat Well Task Force and is the author of the 2016 Academy of Nutrition & Dietetics Dyslipidemia section update. Dr. Painter worked for Marriott Corporation in the 1980s, taught nutrition at the University of Illinois during the 1990s and Chaired the School of Family and Consumer Sciences at Eastern Illinois University until 2013.

He has more than 100 peer reviewed publications and presentations to his credit and has authored text book, Nutrition You Can Use.

Dr. Painter and his wife Rosemary live in the United States and have two sons, two daughter-in-law's and four grandchildren.



# 2019 Conference Agenda

Sunday, September 22, 2019	
Family Day/ Vendor Day	
12:00 pm - 5:00 pm	Registration
11:00 am - 2:45 pm	Board Meeting
2:45 pm - 3:45 pm	<b>CCFP/CFSM Workshop</b>
3:30 pm - 4:30 pm	Chapter Presidents' Meeting
Monday, September 23, 2019	
7:00 am - 4:00 pm	Registration
7:30 am - 8:30 am	Breakfast on your own
8:30 am - 9:30 am	<b>Opening Ceremonies and Speaker - Sheriff</b>
9:30 am - 10:30 am	<b>Opening Keynote: Re-Entry "What Can We Do to Help Them On the Outside?" - Brandon Chrostowski</b>
10:30 am - 11:00 am	Break
11:00 am - 12:00 pm	<b>Regional Round Table</b>
12:00 pm- 1:30 pm	Lunch on Own
12:00 pm- 1:30 pm	<i>Dietitians Lunch (invitation only) Hosted by Good Source Solutions</i>
12:00 pm- 1:30 pm	<i>CFSM Lunch (invitation only) Hosted by Design Specialties</i>
12:00 pm- 1:30 pm	<i>Administrator's Lunch (invitation only) Hosted by Food Concepts</i>
1:30 pm- 2:30 pm	<b>Keeping Your Corrections Foodservice Program Safe! - Barbara Kane - Ecolab</b>
2:30 pm- 2:45 pm	Break
2:45 pm- 3:45 pm	<b>Dietitian's Panel; Facilitator - Barbara Wakeen, MA, RDN, LD, CCFP, CCHP</b>
4:00 pm- 4:45 pm	Vendors Meeting (Vendors Only)
5:00 pm- 6:00 pm	First Timers Reception
6:00 pm- 10:30 pm	<b>Vendors Reception &amp; Entertainment</b>
Tuesday, September 24, 2019	
7:30 am - 8:30 am	<b>Business Meeting Breakfast</b>
8:30 am - 9:30 am	<b>Keynote Speaker - Where all the diet doctors agree, the starting point for a healthy diet - Dr. Jim Painter</b>
10:00 am - 1:00 pm	<b>Vendors Showcase</b>
1:00 pm- 1:10 pm	Break
1:20 pm- 2:20 pm	<b>Digitized Menu Data and e-Technologies for Revolutionizing Food-Shopping Decisions - Rick Pedi, MenuFoodCommerce</b>
2:20 pm- 3:20 pm	<b>Correctional Food Service Recruitment, Staffing Retention Panel</b>
3:20 pm- 4:20 pm	<b>Dealing with the Stress of Working in a Correctional Institution - Monica Flanigan, LCSW, CSOTP, Virginia Center for Behavioral Rehabilitation (VCBR)</b>
4:30 pm- 5:30 pm	<b>Regional Team Building Challenge - Game Show</b>
6:00 pm- 7:00 pm	Pictures
7:00 pm- 9:00 pm	<b>Awards Banquet</b>
Wednesday, September 25, 2019	
7:00 am - 8:00 am	Scenic Walk
8:30 am - 9:30 am	<b>Equipment Panel: Facilitator - Stephanie Gilbert, Hobart</b>
9:30 am - 9:45 am	Break/Networking
9:45 am - 10:45 am	<b>Food Inspection and Compliance - Julie Hobbs &amp; Brian Flaherty</b>
11:00 am - 12:00 pm	<b>General Session: An Offender Success Story</b>
Afternoon	Departures until next year!

**Please Note: Conference Agenda is tentative and subject to change.  
For most up-to-date schedule, please visit [ACFSA.org](http://ACFSA.org)**

# ACFSA 2019 Annual International Conference & Vendor Showcase

September 22-25, 2019 ■ Memphis, Tennessee ■ The Guest House at Graceland



Name \_\_\_\_\_

Nickname for Badge \_\_\_\_\_ First ACFSA Conference (circle) YES NO

Position \_\_\_\_\_

Facility/Company \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Email Address (MANDATORY) \_\_\_\_\_

Contact Phone (MANDATORY) \_\_\_\_\_

Phone for Publication (OPTIONAL) \_\_\_\_\_

Guest Name \_\_\_\_\_

Guest Name \_\_\_\_\_

Guest Name \_\_\_\_\_

REGISTRATION FEES					
Number of Attendees	Type of Registration	Early July 31, 2019	Regular Aug 31, 2019	Late Sept 1 - On-Site	Amount Due
	ACFSA Food Service, Institutional or Retired	\$375	\$425	\$475	
	ACFSA NON-MEMBER <b>Food Service Employees ONLY NO EXCEPTIONS**</b>	\$445	\$500	\$550	
	Guests (Includes Friends, Relatives, ONLY)	\$250	\$275	\$325	
	One Day Member and Non-Member <small>DOES NOT INCLUDE BANQUET</small> <b>Food Service Employees ONLY - NO EXCEPTIONS**</b> Please Specify Date: Sun Mon Tues Wed	\$120	\$145	\$175	
	Vendor Show Only <b>Food Service Employees ONLY - NO EXCEPTIONS**</b>	\$30♦	\$40♦	\$50♦	

**TOTAL DUE**

(FULL PAYMENT **MUST** ACCOMPANY COMPLETED REGISTRATION FORM)

♦ If there are five or more attendees from the same facility attending Conference, they will receive a 25% discount. This discount applies ONLY to Foodservice Professionals attending the Vendor Show.

**\*\* Only Food Service Employees & Exhibitors will be permitted to attend Conference & Trade Show. Non-Exhibiting Vendors will NOT be permitted to attend Conference or Trade Show under ANY circumstances.**

**CANCELLATIONS**  
Cancellations requested in writing to ACFSA will be given a full refund if received on or before August 15, 2019. Cancellations received after August 15, 2019 & No-Shows will NOT be refunded.

**REGISTRATION**  
Registration will begin Sunday, Sept. 22, 2019 at 1 P.M. Badges, programs and other materials will be provided at that time. Please be aware that NO confirmations will be sent.

Please Notify ACFSA of any Special Dietary Requirements. Send this information with your Registration and we will do our best to accommodate your needs.

Questions? 818-843-6608

**PAYMENT INFORMATION:** If paying by check, make payable to ACFSA  
Check # \_\_\_\_\_

**Send Payment to: ACFSA, PO Box 10065, Burbank, CA 91510**

**For those paying with a credit card, please fill in the information below. FAX to 818-843-7423 or mail.**

Credit Card Number \_\_\_\_\_ Expires \_\_\_\_\_ V-Code \_\_\_\_\_

Billing Address \_\_\_\_\_ Billing Zip Code \_\_\_\_\_

Name on Card \_\_\_\_\_ Signature of Cardholder \_\_\_\_\_



Association of Correctional Food Service Affiliates  
PO Box 10065  
Burbank, CA 91510

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Tucson, AZ

## YOUR INVITATION TO ATTEND

### The 2019 ACFSA Annual International Conference & Vendor Showcase



#### **The Guest House at Graceland**

3600 Elvis Presley Blvd, Memphis, TN 38116

Introducing an extraordinary hotel experience in the heart of Elvis Presley's Graceland®! Located just steps away from the iconic Graceland Mansion, The Guest House at Graceland welcomes music fans, Graceland guests, Memphis visitors and groups from around the world with Southern hospitality, royal treatment and luxurious amenities that would make the King™ proud.



**The Guest House at Graceland  
is the Home of the 2019 Annual Conference.**

ACFSA has a special rate of  
Single/Double - \$139\*

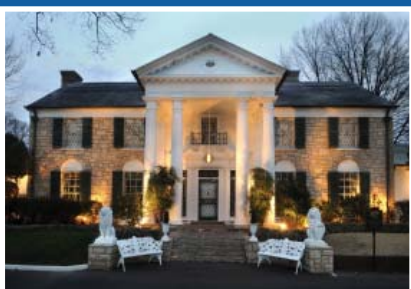
**Room reservation cut-off is August 21, 2019**

The Group Rate will be offered for 3 days prior and 3 days following  
ACFSA Conference dates

*\*BASED ON AVAILABILITY. Hotel rooms and exhibit space fill up quickly.*

#### **Reservations:**

Please call Central Reservations at 1-800-238-2000  
and mention “*ACFSA Conference*” for your special rate. You can also  
book your room online at: <http://www.graceland.com/lodging/guesthouse/>  
(Promotional Code: 190918ASSO)



**Questions? Visit [ACFSA.org](http://ACFSA.org) or call 818-843-6608**