

Invitation to Attend ANFP/ACFSA Training and Tabletop Event



WELCOME TO THE **T'n'T** TRAINING AND TABLETOP FOOD CONFERENCE

A JOINT EVENT FEATURING ACFSA AND ANFP CALIFORNIA CHAPTER!

Bringing together leaders, innovators, and dedicated professionals from the corrections and healthcare foodservice industries. This collaborative event combines critical educational insights with a specialized tabletop floor, giving you the direct tools and connections needed to elevate your operations.

FEATURED GENERAL SESSIONS

Make sure to plan your day around these high-impact educational sessions!



Serv Safe

Presented by Phil Bettencourt
November 2 & 3, 2026



Come to my Table

Presented by Suzanne Ousey
November 3, 2026



A.I. in Healthcare

Presented by Nadine Braunstein
Healthcare Assoc. Professor, Sacramento State
November 3, 2026



Emergency Readiness

Presented by Joe Miller
November 3, 2026



Inspection Hints

Presented by California Department
of Public Health



FOOD EXHIBIT & EQUIPMENT TABLETOP



NOVEMBER 3, 2026



11:00 AM – 1:00 PM



WHAT TO EXPECT:

Explore the tabletop displays, connect directly with industry suppliers, and discover the latest innovations in equipment, technology, and nutritional solutions tailored for high-volume and non-commercial dining.



EQUIPMENT



TECHNOLOGY



NUTRITIONAL
SOLUTIONS



LOCATION



Lake Natoma Inn

702 Gold Lake Drive
Folsom, California, 95630

Take full advantage of the training,
enjoy the tabletop networking, and have a fantastic
T'n'T Experience!

**Learn
Connect
Grow**



Day 1, Monday, November 2, 2026

8:30 AM – 11:30 AM General Session: Serv Safe

This class is free to attend however you must be signed up three (2) weeks in advance plus attend the Tabletop event Tuesday, November 3, 2026

Featuring: Phil Bettencourt, CFM II

12:00 AM – 1:00 PM Lunch (On your own)

1:00 PM – 16:00 PM General Session: Serv Safe Training Con't

Food Safety training and tabletops are our premiere educational and networking events for Food Service Staff. Our Tabletops provide several companies offering a wide variety of products and services. During our tabletop, attendees can engage and network with prospective and current vendors and build relationships through face-to-face interaction.

It is important to note that our tabletops are exclusive, meaning you will be able to focus solely on meeting with vendors and learn more about their products and services.



ACFSA & ANFP California monitors all Food Safety Programs and offers Food Safety Classes, educational programs and certifications to ensure that you compliant with the California Retail Food Code (CALCODE) and that you continue to receive Professional Education units.



Tuesday, November 3, 2026

8:00 AM – 10:00 AM

General Session: **Serv Safe Exam**
Featuring: Phil Bettencourt

9:00 AM – 10:00AM
Participants)

Registration (Non Serv Safe

10:00 AM – 11:00 AM

General Session: **Emergency Readiness**
Featuring: Joe Miller

11:00 AM – 1:00 PM

Tabletop Event

1:00 PM – 2:00 PM

General Session: **Come to my Table**
Featuring: Suzanne Ousey

2:00 PM – 3:00 PM

General Session: **AI in Healthcare**
Featuring: Nadine Braunstein, Health
Care Assoc. Professor, Sacramento
State University

3:00 PM – 4:00 PM

General Sessions: **State Findings**
Featuring: CDPH

*Classes and start times are subject to change



Benefits of a Food Safety Certification:

REGULATOR COMPLIANCE (Cal Code)
KEEPS THE POPULATION SAFE
REDUCE THE SPREAD OF VIRUSES

ENHANCE FOOD SAFETY
ELIMATES FOOD WASTE
REDUCE COST

Benefits of Attending the Tabletop:

COST REDUCTION/SAVINGS
CLEAR EXPECTATIONS ON PRODUCT
MEET NEW VENDORS

STRONGER RELATIONSHIPS
IDENTIFY NEW PRODUCT

RECENT EXHIBITORS

The Food Exchange
Harvest Farms
Platinum Packaging
International Restaurant Supply
Jones Zylon
Simple Thick
Meals for ALL
Federal Supply USA
Global Foods Inc
Performance Food Group
Highland Wholesale

Good Source Solutions
Design Specialty
National Food Group
Horizon Produce
Intersect USA
CB Enterprises
Coast Tropical
HPSI Corporate
GFI
AFLAC
Pasta Di Fiore

Serving Again
Food Concepts
Cal PIA
Cal Veteran Supply
Burlodge, USA
Ecolab
The Langlois Company
Tucs Equipment
Sysco
Michael Brown Sales
Allen Packaging

Conference Registration Form
ACFSA/ANFP California 2026 Training/Tabletop Event

Name: _____ Nickname for Badge (optional): _____

Position: _____ Facility/Company: _____

Contact Phone Number: _____ Email: _____

Phone for publication (Optional): _____

Is this your first CA. Chapter State event? **Yes** **No**

Guest Name: _____

Cancellations

Cancellations requested in writing to CA. Chapter ACFSA will be given a full refund if received on before September 15, 2026. **Cancellations received after September 15, 2026 will not be refunded.**

Registration will begin Monday, November 2, 2026 at 7:30 AM. Name Tags, programs, and other materials will be provided at that time. Please be aware that no confirmations will be sent.

Number of Attendees	Type of Registration	Registration Before Sept. 15, 2026	Registration After Sept. 15, 2026	Amount Due
	ACFSA/ANFP Member	\$Free	\$Free	
	ACFSA/ANFP Non-member	\$50.00	\$75.00	
	Food Expo Only	Free	Free	

This form is for Correctional Food Service Professional to attend the Training Event. Free admittance to the Food Expo for Food Service personnel that work in Foodservices (Food Expo only). There is **ABSOLUTELY NO SOLICITATION** from people representing non-exhibiting companies. Those caught will be escorted from the show or conference without a refund.

You can pay by Check, Money Order, or Credit Card.

Paying by Check or Money Order:

Make Check or Money Order out to **CC-ACFSA**

Send your completed form and payment to: ACFSA, CA Chapter, 265 W. Redwood St., Hanford, Ca. 93230

Paying by credit card:

Make payment at www.acfsa.org/chapters/ca.php

Send your completed form to carlos.salazar@cdcr.ca.gov

ACFSA/ANFP California Chapter will be utilizing the beautiful Lake Natoma Inn in Folsom, California as its Headquarters for the 2026 Tabletop n Training event. 702 Gold Lake Drive, Folsom, California, 95630