



Crisis Planning: Business Continuity Workshop for Restaurateurs

Presented by the National Restaurant Association and the National Restaurant Association Educational Foundation

Dallas, TX | Oct. 30, 2007



National Restaurant Association
EDUCATIONAL FOUNDATION

ECOLAB



Agenda

8:30 a.m.–9 a.m.	Welcome and Introductions <i>Donna Garren, vice president, health and safety regulatory affairs, National Restaurant Association</i>
9 a.m.–9:30 a.m.	Keynote Address on Crisis Recovery <i>Suzy Riesterer, vice president, audit & business risk management, Carlson Restaurants Worldwide, Carrollton, Texas</i>
9:30 a.m.–10:30 a.m.	Business Continuity Planning for Norovirus and Avian Flu <i>Donna Garren</i>
10:30 a.m.–Noon	Plan, Prepare, Prevent, Respond and Recover <i>Tom Ford, vice president, food safety, Ecolab, Inc., and Ellen Hartman, APR, president, Fitzgerald + CO Public Relations, and IPG Company</i>
Noon–1 p.m.	Lunch
1 p.m.–1:30 p.m.	Roundtable Overview <i>Donna Garren</i>
1:30 p.m.–3 p.m.	Roundtable Breakout Sessions <i>Attendees</i>
3:30 p.m.–4 p.m.	Roundtable Report Drafts <i>Attendees</i>
4 p.m.–5 p.m.	Report Presentations <i>Attendees</i>
5 p.m.–5:15 p.m.	Closing Remarks <i>Donna Garren</i>

www.restaurant.org/businesscontinuity