



# Crisis Planning: Business Continuity Workshop for Restaurateurs

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

Santa Monica, CA | Oct. 10, 2007



National Restaurant Association  
EDUCATIONAL FOUNDATION



## Agenda

8:30 a.m.–9 a.m.	<b>Welcome and Introductions</b> <i>Donna Garren, vice president, health and safety regulatory affairs, National Restaurant Association</i>
9 a.m.–9:30 a.m.	<b>Keynote Address on Crisis Recovery</b> <i>Mike Simmons, director, risk management, El Pollo Loco Inc., Irvine, CA</i>
9:30 a.m.–10:30 a.m.	<b>Business Continuity Planning for Norovirus and Avian Flu</b> <i>Bruce R. Cords, Ph.D., vice president, environment, food safety and public health, Ecolab Inc., and Donna Garren</i>
10:30 a.m.–Noon	<b>Plan, Prepare, Prevent, Respond and Recover</b> <i>Ruth Petran, corporate scientist, food safety, Ecolab Inc., and Rod Clayton, general manager, Weber Shandwick/LA</i>
Noon–1 p.m.	<b>Lunch</b>
1 p.m.–1:30 p.m.	<b>Roundtable Overview</b> <i>Donna Garren</i>
1:30 p.m.–3 p.m.	<b>Roundtable Breakout Sessions</b> <i>Attendees</i>
3:30 p.m.–4 p.m.	<b>Roundtable Report Drafts</b> <i>Attendees</i>
4 p.m.–5 p.m.	<b>Report Presentations</b> <i>Attendees</i>
5 p.m.–5:15 p.m.	<b>Closing Remarks</b> <i>Donna Garren</i>

[www.restaurant.org/businesscontinuity](http://www.restaurant.org/businesscontinuity)