Useful Information A-Z

AGENDA
The agenda-at-a-glance, complete with locations can be downloaded here. For the most up-to-date agenda, please download the conference mobile app, where you’ll find full session descriptions, speaker information, room locations and a map to help guide you. Please note that the most accurate information can be found on the conference app since changes may be made at the last minute.

ATTENDEES
To view the most up-to-date attendee list, please click here. To assist you with networking, we have also created a list of attendees sorted by Food Sector Category and by company, which can be downloaded from the mobile app.

The conference mobile app will enable you to send messages to other attendees providing they have set up a profile.

ATTENDEE LEARNING JOURNAL
sponsored by Eurofins

All attendees will receive a learning journal. It will have space for you to write notes and to jot down your key learnings. Please make sure to write your name and contact information in the front of the book, so you don’t lose your valuable notes. There is a limited supply of books, so if you lose yours we will not be able to replace it!

ATTIRE
Suggested daytime attire is business casual. For the Wednesday evening event, casual dress is suggested.

Regardless of outside temperatures, meeting rooms are notorious for being somewhat chilly, so we advise you to bring layers to ensure your comfort. Meeting rooms are generally set at 70 degrees. For some this is too cold, for some too warm. So, just like Goldilocks, we unfortunately can’t please everyone! Please plan accordingly.

BADGES
Badges must be worn at all times and serve as your entry ticket to all meal and reception functions. Everyone, including spouses attending the evening functions, and exhibitor staff must have a badge.
Exhibitor Exchange powered by

Most meals take place in the Exhibitor Exchange, which is located on the Exhibition Level of the hotel.

At the Exhibitor Exchange you can:

- Get access to the latest food safety products, tools and technologies
- Make new connections with food safety professionals and catch up with old friends
- Meet product and service providers who can help you build and strengthen your food safety programs

The following companies will be exhibiting:

- ACET Global Consulting LLC
- Alchemy Systems
- American National Standards Institute
- Bia Diagnostics
- BSI Supply Chain Services and Solutions
- BIOMIST
- CERT ID
- DNV GL - Business Assurance
- EAGLE Certification Group
- Emport LLC
- Eurofins Scientific
- Exemplar Global
- Food Safety News
- Food Safety Tech
- Food Safety & Quality Magazine
- FSNS C&A
- GFSR
- Invisible Sentinel
- Mérieux NutriSciences
- METTLER TOLEDO
- National Registry of Food Safety Professionals
- NSF
- OurRecords, Inc.
- Presage Analytics
- Prometric
- QWerks
- Racepoint Global
- Rentokil Steritech
- Repositrak
- SafetyChain Software
- Safefood 360
- SAI Global
- Silikal America
- SGS
- Testo Solutions USA, Inc.
- Trace Analytics, LLC
- Tracegains
- TRI Air Testing
- TUV USA, Inc.
- Where Food Comes From, Inc. | Validus Verification Services

Click here for a map of the Exhibitor Exchange

CANCELLATION POLICY

Refund of the registration fee, minus a $75 processing fee, will be made for any cancellation received in writing to register@fmi.org by October 5, 2018. If notice is received after October 5, 2018, a 60% refund will be given. Any cancellations received after October 12, 2018, will not be refunded. Please note, registrations can be transferred to another company employee at any point prior to the conference. All registrations must be paid in full prior to the conference to avoid automatic cancellation.
CONTACTS

General/Program  Amanda Bond-Thorley, 202-220-0606, abondthorley@fmi.org
Hotel/Logistics  Marc Thomas, 202-220-0804, mthomas@fmi.org
Registration  Debbie Stewart, 202-220-0828, register@fmi.org

After October 17, please direct all registration questions to register@fmi.org

The above-named staff will be onsite from Sunday, October 21 onwards. If you need assistance from a staff member, please stop by the registration and information desk (see “REGISTRATION” section for opening times.)

DINING OPTIONS

Dining Options in The Marriott Marquis

Sear
Savor the delicious flavors at our signature steakhouse restaurant, where our culinary team lifts classic American dining to a new level. Join us for our tempting breakfast buffet, meet colleagues for lunch or dinner, or plan a private event.
Open for breakfast, lunch and dinner  Dress code: Casual

High Velocity
One of the largest sports bars in downtown Atlanta, High Velocity showcases pub fare, an array of beverages and over 20 flat-screen plasma TV screens. An official partner of the Atlanta United, we offer exclusive access to all the games.
Open for lunch and dinner  Dress code: Casual

Pulse
Don't miss downtown's meeting spot, located in our Atrium. During the day, it's the place to work and enjoy a light bite. In the evening, Pulse transforms to an energetic bar, with creative cocktails, a comprehensive mixology program and shareable bites.
Open for dinner  Dress code: Casual

Sear Bar
Located adjacent to Sear restaurant, Sear Bar is the perfect setting for a relaxing end to your evening. Choose from over 20 local and specialty-sourced Bourbon selections or enjoy a glass of wine served from our temperature-controlled vaults.
Open for dinner  Dress code: Casual

Starbucks®
Stop by for your favorite Starbucks® coffee beverage, sweet treat or snacks to take along as you explore Atlanta or head to events at the nearby Georgia World Congress Center or AmericasMart.
Open for breakfast, lunch and dinner
Marketplace
Pick up food, drinks and snacks to enjoy in your hotel room or on your travels throughout Atlanta. Marketplace also offers an assortment of sundries as well as Georgia souvenirs.

Dining Options Outside of the Hotel

SOUTHERN, 0.1 MILES
White Oak Kitchen & Cocktails
Shop for gifts and sundries or pick up to-go items for breakfast, lunch and dinner at Atlanta Marriott Marquis’ hotel convenience shop. M-Store serves ready-to-eat sandwiches and snacks to take back to your room or on-the-go.
Open for lunch and dinner Dress code: Casual Phone: +1 404-524-7200

AMERICAN, 1.3 MILES
Community Smith
Simple food and superior goods, expertly crafted with the neighborhood in mind. Community Smith also has The Garden open spring to fall; located atop of Community Smith. The Garden is a modern bar and grill with fantastic views.
Open for breakfast, lunch and dinner Dress code: Smart Casual Phone: +1 678-412-2402

SEAFOOD, 0.7 MILES
Legal Sea Foods - Restaurant & Oyster Bar
Our two-story restaurant is double the fun for Atlantans who love seafood. The buzz-worthy Oyster Bar is our street level lounge.
Open for lunch and dinner Dress code: Casual Phone: +1 678-500-3700

AMERICAN, 0.2 MILES
Ray’s in the City
Enjoy Live Music, hand-cut steaks, made-to-order sushi and seafood flown in daily from the Atlantic and Pacific all in a casual, yet elegant setting.
Open for lunch and dinner Dress code: No Jeans Phone: +1 404-524-9224

For more dining options, https://www.atlanta.net/dining/

HEADSHOT LOUNGE
Sponsored by Tri Air Testing

Need to update your professional headshot? Stop by the Tri Air Testing Headshot Lounge for a complimentary photo shoot. A professional makeup artist will provide subtle makeup, before a professional photograph takes your new portrait picture. Photos will be sent electronically so you’ll have digital access to your headshot after the conference. The headshot lounge is open at these times:

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
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<tbody>
<tr>
<td>Tuesday, October 23</td>
<td>8:00 a.m. – 5:00 p.m.</td>
</tr>
<tr>
<td>Wednesday, October 24</td>
<td>8:00 a.m. – 5:00 p.m.</td>
</tr>
<tr>
<td>Thursday, October 25</td>
<td>9:00 a.m. – 1:00 p.m.</td>
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</table>
KNOWLEDGE SWAPS
Participate in advance using the mobile app

Tuesday, October 23, 2:00 p.m. – 3:00 p.m.

Join fellow food safety professionals in a peer-driven informal discussion on issues that affect your particular food sector category. The Knowledge Swap will give you an opportunity to review the top SQF non-conformances in your FSC, exchange best practice ideas and take home actionable solutions to your toughest food safety challenges. Please pick up an FSC sticker at the registration desk which will indicate the room that you need to go to.

To help facilitate the discussion, we suggest you use our Q&A app. Just click on “Knowledge Swaps” in the agenda (Tuesday 2-3 pm) and click on the link or go to https://fmi.cnf.io/ There you’ll be able to ask questions or suggest issues that you’d like to discuss with your peers. You’ll also can “upvote” any questions/issues you like so that the facilitator knows which ones are of most importance to the group.

<table>
<thead>
<tr>
<th></th>
<th>Food Industry Category</th>
<th>Marquis</th>
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<tbody>
<tr>
<td>19</td>
<td>Food Ingredient Manufacture Group</td>
<td>Marquis D</td>
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<tr>
<td>8/9</td>
<td>Processing of Manufactured Meats and Poultry</td>
<td>M304</td>
</tr>
<tr>
<td>27</td>
<td>Manufacture of Food Sector Packaging Materials</td>
<td>M104</td>
</tr>
<tr>
<td>13</td>
<td>Bakery and Snack Food Processing</td>
<td>M302</td>
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<tr>
<td>10</td>
<td>Dairy Food Processing</td>
<td>M106</td>
</tr>
<tr>
<td>15/18</td>
<td>Canning, Pasteurizing, UHT and Aseptic Operations and Preserved Foods Manufacture</td>
<td>M202</td>
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<tr>
<td>22</td>
<td>Processing of Cereal Grains and Nuts</td>
<td>M103</td>
</tr>
<tr>
<td>26</td>
<td>Food Wholesaling and Distribution</td>
<td>M303</td>
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<tr>
<td>14</td>
<td>Fruit and Vegetable Processing</td>
<td>M105</td>
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<tr>
<td>3/4/25</td>
<td>Growing and Production of Fresh Produce, Fresh Produce Wholesaling and Distribution</td>
<td>M109</td>
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<tr>
<td>20</td>
<td>Recipe Meals Manufacture</td>
<td>M107</td>
</tr>
<tr>
<td>16</td>
<td>Ice, Drink and Beverage Processing</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>17</td>
<td>Confectionery Manufacturing</td>
<td>Marquis A-C</td>
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<tr>
<td>9</td>
<td>Seafood Processing</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>34/2</td>
<td>Manufacture of Animal Feed &amp; Pet Food, Growing and Harvesting of Animal Feed</td>
<td>Marquis A-C</td>
</tr>
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<tr>
<td>24</td>
<td>Food Retailing</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>7</td>
<td>Slaughterhouse, Boning &amp; Butchery Operations</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>21</td>
<td>Oils, Fats, and the Manufacture of Oil or Fat-Based Spreads</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>12</td>
<td>Egg Processing</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>30</td>
<td>Provision of Sanitation and Hygiene Services</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td>23</td>
<td>Food Catering and Food Service Operations</td>
<td>Marquis A-C</td>
</tr>
<tr>
<td></td>
<td>FSMA VQIP certification – advantages, challenges and alternatives</td>
<td>Marquis A-C</td>
</tr>
</tbody>
</table>

**FOOD AND BEVERAGE**

IMPORTANT: Please let us know in advance if you have a food allergy or religious requirement. Food containing allergens will be labelled appropriately.

Your conference registration includes meals and snacks (2 breakfasts, coffee breaks, 2 receptions and 3 lunches). The welcome break on Tuesday will consist of coffee and pastries and fruit. Breakfast on Wednesday and Thursday will be a buffet consisting of breakfast bakeries, fruit, and a hot entree Lunch will be a buffet or plated lunch. Lunches include hot and cold hors d’oeuvres and alcoholic and non-alcoholic beverages. Vegetarian and gluten-free selections will be available upon request. During the scheduled coffee and refreshment breaks we provide coffee, sodas and light snacks (at selected breaks only). For environmental reasons, we do not provide bottled water. However, there are water stations available in every room.

**HOTEL**

The official conference hotel is:

Atlanta Marriott Marquis
265 Peachtree Center Avenue
Atlanta, GA 30303
Main Phone: (404) 521-0000

Check-in: 4:00pm (local time)
Check-out: 11:00am (local time)

There are NO shuttle buses provided to overflow hotels.
LOCAL AREA ATTRACTIONS

Mercedes-Benz Stadium
1.5 miles from hotel

Philips Arena
1 Philips Dr
0.9 miles W from Hotel

Georgia World Congress Center
285 International Blvd.
2 miles S from Hotel

Centennial Olympic Park
265 Luckie St.
0.7 miles NW from Hotel

College Football Hall of Fame
250 Marietta St NW
0.5 miles from hotel

Center for Civil and Human Rights
100 Ivan Allen Jr Blvd
0.6 miles SW from Hotel

Georgia Aquarium
225 Baker Street
0.5 miles W from Hotel

World of Coca-Cola
121 Baker Street
0.4 miles NW from Hotel

CNN Center
CNN Center, 100 Techwood Drive
1.5 miles SW from Hotel

Georgia Dome
1 Georgia Dome Drive
1 mile W from hotel

Carter Center
1 Copenhill Avenue
2.7 miles NE from Hotel

Six Flags over Georgia
275 Riverside Parkway SW
14.4 miles W from Hotel

Suntrust Park
755 Battery Avenue Southeast
12 miles NE from Hotel

Children's Museum of Atlanta
0.4 miles from hotel

Zoo Atlanta
800 Cherokee Ave. SE
3.1 miles SE from Hotel

For a full list of things to do and see in the local area, go to www.atlanta.net

MOBILE APP
Sponsored by NSF

Download the 2018 SQF International Conference mobile app and get up-to-the-minute conference information such as the latest agenda, session and speaker information, presentations, maps, exhibitor and sponsor details, the attendee list and more. The app is available on the Apple App Store and Google Play Store; search “FMI Events” to download and use the password SQF2018 to access the app. If you are registered for the conference with a unique email address, you will have been sent a welcome email. If you did not receive it or are registering onsite, please contact us or come to the registration desk.
What can you do on the mobile app?

- Create a personal profile and share your information with other attendees
- Scan an attendee’s bar code to upload their information to your contacts
- Create a customized schedule by marking sessions as “favorites”
- Arrange meetings with attendees and add to your schedule
- Send messages and emails to other attendees (provided they have created a profile)
- View a list of exhibitors by name or by booth and find them on the floorplan
- Get event information and up-to-the-minute notifications
- Take no
- Upload pictures to the activity feed and “like” or comment on other posts
- Play the SQF Treasure Quest game!
- Gain points for your engagement and a chance to win a prize
- And much more!

Please see a member of staff if you have any difficulties downloading or using the mobile app.

**PARKING**

Off-Site Parking: $4.00/hour or $25.00/day  
Valet Parking: $45.00/day

**PARTNER PAVILION**

Stop by the Partner Pavilion to check out additional resources and solutions for your business and sign up for the latest food safety news and updates. The Partner Pavilion is located next to registration and across from the Marquis Ballroom.

**POLLING AND Q&A**

The polling and Q&A app will allow you to engage in each session and submit questions and feedback to the presenter. You will also be able to see what questions your peers are asking and “upvote” the questions that you most want answered. This way the presenter will know which questions are most important to the attendees.

You can participate by clicking on the polling link in the mobile app. Don’t forget to take your mobile device to the sessions so that you can participate!
PRESENTATIONS

Providing we have permission from the presenter, presentations can be downloaded from the conference mobile app prior to or on the day of the session. They will also be made available for download on the SQF web site www.sqfconference.com. Click on the link to “My Meetings” on the right-hand sidebar. Enter your username and password (the one you used to register for the conference). If you have forgotten your username and password, please click on the link “Obtain Password” and follow the instructions.

PLEASE NOTE: PowerPoint presentations are intended to be visual aids NOT detailed notes. Please be prepared to take your own notes and don’t be disappointed if your presenter’s presentation has slides with just a few words on them. He/she wants you concentrate on what he/she is saying and not on the screen! The conference mobile app allows you to take notes, so please make use of this function!

PROFESSIONAL DEVELOPMENT CREDITS

SQF Professional Re-Registration
Full participation in the SQF International Conference meets the 15-hour continuing professional development requirements for re-registration as an SQF professional (SQF Auditor, Trainer or Consultant). In addition, participation in the pre-conference SQF Professional Update (separate fee required) may be used as an alternative to the SQF Professional Update webinar.

Certified Food Scientist
This program qualifies for Certified Food Scientist (CFS) renewal contact hours (CH). CFS Certificants may claim a maximum of 12.5 CH for their participation in this program. For more information, please visit ift.org/certification or email ifsc@ift.org

National Environmental Health Association (NEHA)
The National Environmental Health Association has approved the education program at the SQF International Conference for 16 contact hours of continuing education credit. The approved courses have an expiration date of one year from the date the course is offered. Attendance must be verified by a member of the FMI/SQFI staff by signing the Continuing Education Attendance Form, which can be downloaded here. The form serves as proof of attendance and should be retained for your records. In the event you are audited by NEHA, you will need to provide a copy of this form as proof of participation.

For individuals to receive Continuing Education credit with NEHA, members would log into their MyNEHA account on the neha.org website, and enter their hours using the “Report CE Credits” link under the “My Credentials and CEs” tab. Those that do not hold a NEHA credential would need to submit the CE Attendance Form with all the requested information completed and the appropriate processing and maintenance fee.
REGISTRATION (online registration closes October 16)

When you arrive for the conference, please proceed to the Conference Registration Desk located in the Marquis Ballroom lobby on the Marquis level (down the escalator from the lobby level). You will be able to pick up your conference badge at the following times ONLY:

- Monday, October 22  
  2:00 pm – 5:30 pm
- Tuesday, October 23  
  6:45 am – 6:00 pm
- Wednesday, October 24  
  6:45 am – 5:30 pm
- Thursday, October 25  
  6:45 am – 10:30 am

All attendees, including exhibit staff must wear a badge at all times.

You may pick up your badge during these hours only. Please note that if you are attending the pre-conference training sessions, you will be able to pick up your badges ONLY for the classes on Sunday, October 21 and Monday, October 22 from 6:45 a.m. – 9:00 a.m. You will not be able to pick up your conference badge until the times / date indicated above.

RESTAURANTS

See “Dining” Section

ROOM LOCATIONS

Most of the education sessions are located in the Marquis Ballrooms, which are on the Marquis level. The Exhibitor Exchange powered by FSNS is located on the International level, one floor below the education sessions. Knowledge Swaps take place on the Marquis level. Please see the Knowledge Swap section for exact locations. All rooms are noted on the mobile app and in the agenda-at-a-glance.

- Keynotes/General Sessions  
  Marquis Ballroom A-C
- Breakouts  
  Marquis Ballroom A, C, D, E
- Happy Hour (Tues)  
  Exhibitor Exchange powered by FSNS C&A, International South
- Meals (Breakfast/Lunch)  
  Exhibitor Exchange powered by FSNS C&A, International South
- Casino Night (Wednesday)  
  Exhibitor Exchange powered by FSNS C&A, International South
- Roundtables  
  Multiple Rooms – Please See Mobile App
SOCIAL AND NETWORKING EVENTS

AMBASSADOR ORIENTATION (STRICLY BY INVITATION ONLY)
Monday, October 22, 2018, 5:30-6:30 pm
Sponsored by Prometric

Participants of the SQF Conference Ambassador Program are invited to meet other first-timers and program participants at this pre-conference mixer.

Please note that this is a private event and not included in your conference ticket. The event is restricted to invited participants of the Ambassador Program.

WELCOME REFRESHMENT BREAK
Tuesday, October 23, 9:00 a.m. – 10:00 a.m.
Exhibitor Exchange powered by FSNS C&A
Sponsored by Mérieux NutriSciences

Join fellow conference participants for a pre-conference mixer to kick off the event. Meet up with old friends and acquaintances and get to know new people.

HAPPY HOUR AT THE EXHIBITOR EXCHANGE POWERED BY FSNS C&A
Tuesday, October 23, 5:00 p.m. – 7:00 p.m.
Exhibitor Exchange powered by FSNS C&A
Sponsored by American National Standards Institute

SQF appreciates the generosity of the vendor community in providing sponsorship dollars to fund the educational and networking events at the 2018 SQF International Conference. Please show your appreciation for their support by joining us on Tuesday evening in the Exhibitor Exchange powered by FSNS C&A for Happy Hour with our vendor partners. Don’t forget to play the SQF Treasure Quest for a chance to win a prize!

CASINO NIGHT
Wednesday, November 8, 6:30 p.m. – 10:00 p.m.
Exhibitor Exchange powered by FSNS C&A
Sponsored by EAGLE Certification Group

HERE’S THE DEAL...Feeling Lucky? Ready to Sing? Last Year’s Bar+Cade event was such a success that we have brought the Live Band Karaoke back and paired it up with Black Jack, Roulette, Slots and many more exciting casino games. Dance, sing, eat, drink and play casino games to win prizes! No cash required or permitted. Participants will be provided with "SQF Bucks." An open bar and food is provided. Event is included in your full conference ticket. You must wear your badge to gain admittance.
SOCIAL MEDIA

We encourage you to tweet about your experiences and share the information you learn at the conference using our hashtag #SQFILearning. Want to keep up with the latest SQF news and conversations? Follow us on Facebook and LinkedIn.

SPONSORS

SQFI appreciates the generous support of our conference sponsors, who help to make this event happen. Please take some time to say hello to them and stop by their exhibit booth.

Principal Underwriters

Casino Night EAGLE Certification Group
Headshot Lounge Tri Air Testing

Premier Supporters

Attendee Journal Eurofins
Lanyards Alchemy Systems

Tier 1 Partners

Mobile App NSF International
Tuesday Reception ANSI
Visual Content Capture Testo Solutions USA, Inc.
Exhibit Hall FSNS C&A

Tier 2 Partners

Tuesday Lunch TraceGains
Wednesday Lunch SAI Global
Thursday Lunch SafetyChain Software
Ambassador Program Prometric
Awards Exemplar Global

Tier 3 Partner

Tuesday Breakfast Mérieux NutriSciences
Wednesday Breakfast FoodChain ID
Thursday Breakfast SGS North America
Wi-Fi SafeFood 360
**SQF TREASURE QUEST**

Participate in the SQF Treasure Quest for a chance to win prizes! Download the mobile app, click on “More” and then “SQF Treasure Quest.” Then use your mobile device to scan codes at Exhibitor booths. You must scan all of the sponsors and at least 15 of the exhibitors (non-sponsors). Participants who complete the required number of scans will be entered into a drawing to win a prize!

**SQF STORE**

Whether you’re getting SQF gear for company morale or decorating your office space, the SQFI Store has what you need to show your SQF Spirit! Send a message that you are committed to food safety and quality and doing your part to ensure safe food is delivered to consumers. Stop by the SQFI Resource booth to check out our merchandise selection. Checks and credit cards only please.

**SURVEY**

Within 3 days of the conference you will receive a survey by email that will ask you to rate the education program, social events and logistics. Please take the time to fill this out so that we can use the information to improve future conferences. Your cooperation is appreciated.

**TRAINING**

If you are attending the Training Classes on Sunday, October 21 and Monday, October 22, please pick up your badge at the Registration Desk located in the Marquis Ballroom lobby between 6:30 a.m. and 9:00 a.m. Please note that you will not be able to pick up your conference badge until registration begins at 2:00 p.m. on Monday, October 22.

Training Class locations (please do not go to the classroom until you have picked up your conference badge!) are listed below.

**Sunday, October 21**

- 8:00 a.m. – 5:00 p.m. Advanced SQF Practitioner Training
- 8:30 a.m. – 4:00 p.m. Food Defense/ Crisis Management/ Emergency Preparedness Management

**Monday, October 22**

- 8:00 a.m. – 5:00 p.m. Advanced SQF Practitioner Training
- 8:30 a.m. – 4:00 p.m. Food Defense/ Crisis Management/ Emergency Preparedness Management
- 8:00 a.m. – 5:00 p.m. Environmental Monitoring for Manufacturing Plants
- 8:00 a.m. – 5:00 p.m. Improving Your HACCP Plan
- 8:00 a.m. – 5:00 p.m. Strategies for Food Fraud Prevention
- 8:00 a.m. – 1:00 p.m. 2019 SQF Professional Update
- 8:00 a.m. – 5:00 p.m. Implementing the SQF Quality Code

Many classes are already sold out. Please visit [www.sqfconference.com](http://www.sqfconference.com) to check on availability or contact Debbie Stewart at register@fmi.org.
**TRAVEL AND TRANSPORTATION**

**AIRPORT**
Hartsfield-Jackson Atlanta International Airport (ATL) – 12 miles
*hotel does not provide airport shuttle service*

**TRANSPORTATION**
Estimated taxi fare: 32 USD (one way)
Bus service fee: 16.5 USD (one way)
Subway service fee: 2.5 USD (one way)

**PARKING**
Off-Site Parking: $4.00/hour or $25.00/day
Valet Parking: $45.00/day

**WEATHER**
Atlanta averages a daily maximum temperature in October that's between 68- and 75-degrees Fahrenheit. The minimum temperature usually falls between 50 to 60 degrees.

Meeting rooms are notorious for being chilly, so we advise you to bring layers to the sessions! The rooms are usually set at 70 degrees. For some, this is too warm, for others it’s too cold, so layers are the best option to ensure everyone’s comfort!

**WI-FI (MEETING SPACE)**
*Sponsored by SafeFood 360*

Complimentary wireless internet access is available in the meeting space. When connecting, select the network labeled “Marriott_CONFERENCE” and enter the password “winatSF360” (case sensitive).

Please note that the bandwidth provided by the hotel is suitable for viewing email and webpages and downloading small files but not for live streaming.

**QUESTIONS?**

We hope we've covered all the questions you might have, but if you have additional questions, please feel free to contact us!

General/Program  Amanda Bond-Thorley, 202-220-0606, abondthorley@fmi.org
Hotel/Logistics   Marc Thomas, 202-220-0804, mthomas@fmi.org
Registration     Debbie Stewart, 202-220-0828, register@fmi.org