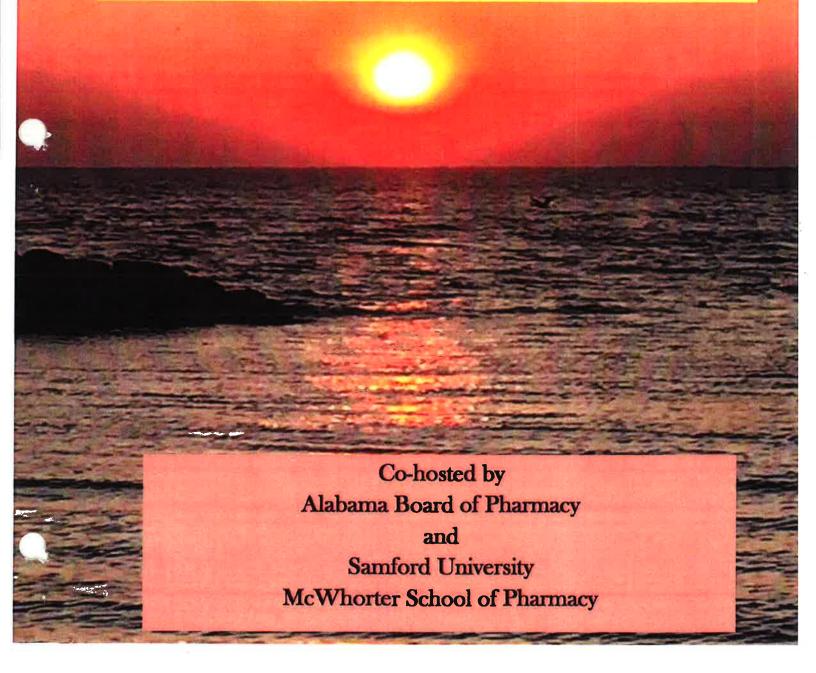
NABP/AACP DISTRICT III August 14 -16, 2016 Grand Hotel Marriott Resort Point Clear, AL

District III

Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, Puerto Rico, South Carolina, Tennessee, Virgin Islands



DISTRICT III ANNUAL MEETING AUGUST 14TH, 15TH, AND 16TH GRAND HOTEL MARRIOTT RESORT, GOLF CLUB & SPA

Sunday, August 14th

3:00 pm: General Welcome and Meeting Overview (Salon AB)

3:30 pm: Continuing Education:

• "What Role Should Pharmacy Schools and Boards of Pharmacy Play In Training of Pharmacy Technicians"

Presenter:

Peter J. Hughes, PharmD, BCPS

Director, Continuing Pharmacist and Technician Education, Associate Professor Office of Professional Studies, Samford University School of Pharmacy

Objectives:

- 1. Discuss the current landscape of pharmacy technician education in the USA and within District III states/territories.
- 2. List core elements of the ASHP accreditation pathway.
- 3. Provide examples of how schools and colleges of pharmacy are active in the education of pharmacy technicians.
- 4. Differentiate between currently available training and certification pathways for pharmacy technicians and evaluate the merits of each pathway.
- 5. Articulate the challenges and opportunities facing the profession of pharmacy in the context of pharmacy technician educational/training needs.
- 6. Describe the different roles schools and colleges of pharmacy have in the education of pharmacy technicians.

Hours: 1.5 credit hours (0.15 CEUs)

Pharmacist: 0205-9999-16-040-L04-P Technician: 0205-9999-16-040-L04-T

This is a knowledge-based program that is appropriate for all Pharmacists and Pharmacy Technicians (Including techs in the event some inspectors are licensed techs in their states)

Assessment methods will include polling questions and active learning using tabletop exercises to generate participation and feedback.

References:

Anderson DC, Draime JA, Anderson TS. Descripton and comparison of pharmacy technician training programs in the United States. *JAPhA*. 2016;56(3):231-6.

Pharmacy Technician Educators Council website. https://www.pharmacytecheducators.com.

Technician Accreditation. ASHP website. http://www.ashp.org/menu/Technicians/Technician-Accreditation

Pharmacy Technician Accreditation Commission. ASHP website. <a href="http://www.ashp.org/menu/Technicians/Technici

Pharmacy Technician Certification Board website. http://www.ptcb.org

Pharmacy Technician Certification. National Healthcareer Association. http://www.nhanow.com/certifications/pharmacy-technician

5:00 pm: Evaluation and Dismissal

6:00 pm: Welcome Reception, *Lagoon Room - Two drink tickets will be provided*

Monday, August 15th

7:00 am - 8:00 am: Breakfast Buffet (Salons C-F)

8:00 am - 10:00 am: Continuing Education (Salon AB)

o "What Boards Wish the Academic Side of the Equation Understood & What Academia Wishes the State Board Side Understood"

Presenter: Joseph DiPiro, Pharm.D.

Dean and Archie O. McCalley Chair

School of Pharmacy, Virginia Commonwealth University

Presentation on the status and concerns of academic pharmacy followed by table discussions.

Table discussion of about 50 minutes followed by reports from tables.

Objectives:

- 1. Reveal the strengths and concerns of pharmacy education moving forward.
- 2. Options for collaborative approaches to further both education and practice
- 3. Discover what views exist regarding these two sides of a pharmacist's world.

Hours: 2 credit hours (0.2 CEUs)

Pharmacist: 0205-9999-16-041-L04-P Technician: 0205-9999-16-041-L04-T

This is an active learning and knowledge-based program that is appropriate for all Pharmacists and Pharmacy Technicians. Joseph T. DiPiro, Pharm. D, Dean and Archie O. McCalley Chair School of Pharmacy, Virginia Commonwealth University Susan Alverson, D.P.A. R.Ph. Executive Secretary, Alabama Board of Pharmacy

10:00 am - 10:30 am: Coffee, Cookies, and Conversation Break (Foyer)

10:30 am - 12:00 pm: Breakout Sessions

Academic Section (Magnolia 1):

Hosted by Samford University

Discussion Topics to be determined by Samford after polling academics.

Investigator Section (Magnolia 2):

Mississippi will present their efforts to impact physician office dispensing and compounding.

Susan McCoy, R.Ph., Mississippi Board of Pharmacy

Alabama will present uncovering illegal networks and practices in compounding.

Eddie Braden, Chief Investigator, Alabama Board of Pharmacy

Justin Wood, DEA Director in Alabama, will present their efforts to decrease trade in narcotics.

Justin G. Wood, Diversion Group Supervisor

Drug Enforcement Administration, Birmingham District Office, New Orleans Field Division

Session for Board members, Legal Counsels and Directors (Beachside Room):

Round table discussion

12:00 pm - 12:15 pm: Brown bag lunch pickup (Foyer)

12:15 pm -12:45 pm: NABP District III Business Session I (Salon AB)

- o Report of President & Secretary/Treasurer
- o Future District III Hosts
- o Discussion of Resolutions
- Nominations and speeches by candidates for District III Executive Committee Member

5:30pm: Evening Dinner and Activities at Oak Hollow Farm (transportation provided)

Tuesday, August 16th

7:00 am - 8:00 am: Breakfast Buffet (Salons C-F)

8:00 am -- 10:00 am: Continuing Education (Salon AB)

o "Preparing for Licensing Under DSCQA: What Must Be Included, Collected and Monitored"

Presenter: Glenn Pruitt, CEO, Gap Consulting

Objectives:

- 1. Participants should be able to delineate those businesses which FDA has identified as needing individualized state licenses.
- 2. Begin planning for increases in work, staffing, training, and financial backing for expected changes in Board of Pharmacy responsibilities.
- 3. Consider action steps needed to prepare investigators for inspections and investigations.
- 4. Identify components to include in legislation and those to eliminate.

Hours: 2 credit hours (0.2 CEUs)

Pharmacist: 0205-9999-16-042-L03-P Technician: 0205-9999-16-042-L03-T

This is a knowledge-based program that is appropriate for all Pharmacists and Pharmacy Technicians. Will include a 30 minute Q & A session at the end for both testing and for participation.

Presenter:

Glenn Pruitt, Gap Regulatory Consulting, Consultant and Owner

25+ Years in Pharmaceuticals 100% Compliant; NO Violations

300+ Audits to Date: Manufacturers, Distributors, Laboratories, Packagers, and 3PLs.

Member of the Regulatory Affairs Professional Society (RAPS)

Formerly the Executive Vice President of Regulatory at Cypress Pharmaceuticals,

He has endeavored to create a one-stop-shop for companies in search of solutions to pharmaceutical

management and FDA regulatory issues.

10:00 am - 10:30 am: Coffee, Cookies, and Conversation Break (Foyer)

10:30 am - 11:30 am: NABP District III Business Session II (Salon AB)

- o Voting on Resolutions
- o Election of District III Executive Committee Member
- o Invitation to Next Year's District III

11:30 am: Closing Remarks and Adjourn



The National Association of Boards of Pharmacy (NABP) is accredited by the Accreditation Council for Pharmacy Education as a provider of continuing education

MANAGING YOUR CE HOURS AND CREDITS

What Role Should Pharmacy Schools and Boards of Pharmacy Play in Training of Pharmacy Technician Code:
What Boards Wish the Academic Side of the Equation Understood & What Academia Wishes the Star Board Side Understood Code:
Preparing for Licensing Under DSCSA: What Must Be Included, Collected, and Monitored Code:

Instructions to Submit Codes to NABP for Credit:

- 1. Visit http://nabp.learnercommunity.com and log in.
 - If you have not used NABP's CPE Submission Site before, you will need to create an
 account. You may use the same email and/or password that you use for CPE Monitor,
 but it is not required. You may need your NABP e-Profile ID and DOB when creating an
 account.
- 2. Navigate to "NABP/AACP District III Annual Meeting Point Clear, AL (August 14-16, 2016)" and click on "Enter Session Code"
- 3. Type in the session code(s) and hit submit
 - Use a comma between multiple attendance codes
- 4. The participants must complete both of the evaluations for each session in order to obtain CPE credit.
- 5. Once the code has been entered and the evaluations are completed, the credit will be automatically sent to CPE Monitor and participants will be able to print out their statement of credit.
- 6. Codes must be submitted (and evaluations completed) by October 13, 2016, in order to receive credit. There are absolutely no exceptions or extensions given.

MONDAY, AUGUST 15, 6:00 p.m.

EVENING RECEPTION OAK HOLLOW FARM

4210 Greeno Road, Fairhope

Limited seating shuttle service departing Point Clear Resort at 5:30 p.m. or you may provide your own transportation



WHERE SOUTHERN CHARM MEETS RUSTIC BEAUTY

In addition to a "Southern Feast", the following activities will be offered.

Hayride

Fishing (please bring your own tackle)

Horseshoes

Corn hole

Skeet shooting (prior registration required)

Wrap around porch on 4 sides with rocking chairs (yes, in the South this is an activity)

Special Thanks To Our Generous

Domors

CVS HEALTH

EXPRESS SCRIPTS

GENETECH

HDMA

IGOV

RITE AID

NATIONAL ASSOCIATION OF CHAIN DRUG STORES

WALGREENS

WALMART

NAPB/AACP DISTRICT III OFFICERS

Jay Campbell, President/ Director Executive Director North Carolina Board of Pharmacy

Reginald Dilliard, Director Executive Director Tennessee Board of Pharmacy

Susan Alverson, Chairperson
Executive Director Alabama Board of Pharmacy

Cindy Parham, Secretary/Treasurer Investigations/Inspections Coordinator North Carolina Board of Pharmacy

Downtown Fairhope Restaurants

IAME

- 1. McSharry's Irish Pub 599-7080
- 2. Andree's Wine, Cheese & Things 928-8863
- 3. Julwin's 990-9372
- 4. Honey Baked Ham 928-7262
- 5. Pelican Porch 928-1714
- 6. Courtyard 311 928-2032
- 7. Sweet Olive's
- 8. Sandra's Place 990-3344
- 9. Mary Ann's Deli (at Windmill Market) 928-3663
- 10. Mr. Gene's Beans 928-6915
- 11. Latte Da 928-5295
- 12. Fairhope Inn 928-6226
- 13. The Ravenite 929-2525
- 14. Panini Pete's 929-0122 i. Buck's Diner
- 928-8521
- 16. Bay Breeze Café 990-0294
- 17. Master Joes 928-8668
- 18. Papa's Pizza 990-9600
- 19. Tamara's Downtown 929-2219
- 20. My Place Downtown 928-1300
- 21. Gumbo Shack 928-4100
- 22. Local's 928-1444
- 23. Camellia Café 928-4321
- 24. Dragonfly Foodbar 990-5722
- 25. Red and White 990-0003
- 26. R Bistro 928-2399
- 27. Pinzone's 990-5535
 - . Christina's Café 928-7598

HOURS

Open seven days week, 11 a.m. to 2 a.m.

M, T, TH, F & Sat., 7 a.m. –8 p.m. Wed, 7 a.m. – 6 p.m. Mon.-Wed, 6 a.m. - 4 p.m. Thurs.-Sat. 6 a.m.- 9 pm.; Sun 6 am- 2 p.m. Mon.-Fri., 10 a.m. –5:30 p.m. Sat., 10 a.m. -3 p.m. 11 am-10pm Mon, Tues. & Sun. 11 am-12am Weds.-Sat. Mon.-Sun., 3:30 p.m. – until

Fri. 11 am-3 pm Sat & Sun 11-4pm Mon.-Sat., 10 a.m. - 4 p.m. Sun., 11 a.m. -2 p.m. Mon-Sat, 8am- 4pm/Sun-11am-4pm

Mon.-Thur., 8 am -9 pm
Sat 8 a.m. -10 p.m.; Sun 1- 6 p.m.
M-W 7am-6 pm, Th & F 7am-8pm
Sat., 9 a.m.-6 p.m.; Sun., Noon-5 pm
Tues.-Sun, 11 a.m. - 2 p.m. (closed Mon.)
Tues.-Sun., 5 p.m.-9 p.m.
Open 7 days a Week 4pm -10pm
Kitchen closes at 10pm, open until 2 a.m.
Mon.—Sat., 8 a.m. to 2:30 p.m.

Mon.—Sat., 11 a.m. to 2 p.m.

Mon.—Sat., 11 a.m. to 3 p.m.

Mon-Sat-11am-3pm; Fr-Sat 5-1030pm Mon.-Thur 5pm-9:30pm Mon.-Sat., 11 a.m. to 9:00 p.m.

Mon.—Sun., 11 a.m. to 10 p.m.

Mon.—Sat., 4 p.m. to 2 a.m.

Mon.-Sat. 11 am-12 a.m.

Mon.-Fri. 6 a.m.-5 p.m. Sat. 8 a.m.- 5.pm. Sun. 8 a.m.- 2 p.m.
Tues - Thurs: 5;30 pm-10:30 pm
Fri.-Sat.: 5:30 p.m.-11:00 p.m.
Mon.-Sat. 11a.m.-9p.m. closed Sun

Mon. 10:30-5:30pm, Tues-Sat 10:30-8p.m.

Sun-Mon Closed; Tue-Sat 10am-until

Mon-Sat.11am-3pm,Mon.-Thurs.5pm-9 pm Fri.-Sat. 5pm-10pm

lunch M-Sat & Dinner Th-Sat closed Sundays

MENU

Traditional Irish food, wraps, salads & cheesecakes
Sandwiches, soups, salads
Pies, cakes & fresh bread
Full country menu
Seafood & BBQ buffet
Sandwiches, soups, salads
Honey baked hams & side dishes
Gourmet pizzas, Tapas
Fine wine, specialty Martinis
Steaks, pasta, wrap sandwiches
Daily specials & happy hour
smoothies, baked goods
Sandwiches, soups, salads
Homemade desserts
Sandwiches, soups, salads

Coffee, ice cream, yogurt

Coffee, bagels & Italian ice cream Iced drinks, shakes & razzles
Full menu; Sunday brunch
Crab cake specialty
Hand tossed pizza, pasta, salads, wings, live music late night
Beignets from 8 a.m. to 10:30 a.m
Lunch & afternoon sweets/treats
Country Cooking

Homemade Soups, Salads, Pitas & sweets

Sushi & Asian Cuisine

Pizza and Italian specialties

Seafood & Steaks

Causal food, full bar & live music

Gumbo, BBQ and more

Burgers, all local ingredients

Fine dining, regional cuisine Large wine selection, full bar Small plates, specialty tacos, bowls, full bar Pizza, Antipasto, Cheese Bar

Gumbo, Po'boys, Desserts

Italian, Pizza, Seafood

Latin American cuisine

