Advanced *Listeria monocytogenes* Intervention and Control Workshop
April 17-18, 2019, Kansas City, MO

**Wednesday, April 17, 2019**

7:00 am  **Continental Breakfast/Registration**

7:30 – 7:45 am  **Welcome & Introduction to *Listeria* Process Control Technology and Principles**
Roya Galindo, Director of Regulatory Services, North American Meat Institute

7:45 – 8:00 am  **Case Study: Why Are We All Here?**
Steve Tsuyuki, Senior Director, Sanitary Design & Corporate Sanitation, Maple Leaf Foods

8:00 – 8:45 am  **Sanitary Design Principles**
Rory Redemann, Sanitation Lead, The Kraft Heinz Company

8:45 – 9:00 am  **Break**

9:00 – 10:00 am  **Sanitation Best Practices**
Jeremy Adler, Sr. Area Technical Support Coordinator, Ecolab, Inc.
James Davis, Corporate Sanitation Manager, OSI Group, LLC

10:00 – 10:15 am  **Intro to Sampling, Investigation, Data Analysis and Process Control**
Peter Taormina, President, ETNA Consulting Group

10:15 – 10:45 am  **The Process of Environmental Monitoring**
Suzanne Finstad, Vice President, Food Safety & Quality Assurance, Poultry Division, Tyson Foods

10:45 – 11:00 am  **Seek and Destroy (Critical Thinking) Game Preparation**
Susan Usjak and Steve Tsuyuki, Maple Leaf Foods

11:00 – 12:30 am  **Seek and Destroy (Critical Thinking) Game On**

12:30 – 1:15 pm  **Lunch and Seek and Destroy De-brief**
Susan Usjak, Corporate Sanitation Auditor, Maple Leaf Foods
1:15 – 2:00 pm  Investigation: Aggressive Sampling and Data Analysis  
Steve Tsuyuki, Maple Leaf Foods

2:00 - 2:30 pm  Introduction and Preparation for Equipment Demonstrations  
Representatives from Multivac, Inc.

2:30-2:45 pm  Break

2:45 - 3:00  Bus to Multivac (Group A)

3:00 – 4:00 pm  Hands-On Demonstrations at Multivac, Inc. (Group A)

2:45 – 3:45 pm  Best Practices: Equipment Steaming and Deep Cleaning (Group B)  
James Davis, OSI Group, LLC  
Rory Redemann, Sanitation Lead, The Kraft Heinz Company

3:45 – 4:00 pm  Bus to Multivac (Group B)

4:00 – 5:00 pm  Hands-On Demonstrations at Multivac, Inc. (Group B)

4:00 – 4:15 pm  Bus back from Multivac, Inc. (Group A)

4:15 – 5:15 pm  Best Practices: Equipment Steaming and Deep Cleaning (Group B)  
James Davis, OSI Group, LLC  
Rory Redemann, Sanitation Lead, The Kraft Heinz Company

5:00 – 5:15 pm  Bus back from Multivac, Inc. (Group B)

5:15 – 5:30 pm  Break/Networking

5:30 – 7:15 pm  Reception/Technology Fair & Panel Discussion

Thursday, April 18, 2019

7:00 am  Continental Breakfast/Registration

7:30 – 8:15 am  Maple Leaf Food Safety Journey: A Living Example  
Steve Tsuyuki, Maple Leaf Foods

8:15 – 9:00 am  Process Management and Preventive Controls  
Matt Henderson, Director of Food Safety, Land O’Frost, Inc.

9:00 – 9:15 am  Break
Susan Usjak, Maple Leaf Foods
Matt Henderson, Land O’Frost, Inc.

10:00 – 10:30 am  Traceback and Whole Genome Sequencing
Peter Taormina, ETNA Consulting Group

10:30 – 10:45 am  Break – Check-out

10:45 – 11:30 am  Understanding Product Risk and Appropriate Intervention
Hayriye Cetin-Karaca, Ph.D., Food Microbiologist, Corporate Food Safety & Quality, Smithfield Foods

11:30 – 12:00 pm  Regulatory Update
Roya Galindo, North American Meat Institute

12:00 pm  Adjourn