



Advanced *Listeria monocytogenes* Intervention and Control Workshop October 24-25, 2017, Kansas City, MO

Tuesday, Oct 24, 2017

- 7:00 am **Continental Breakfast/Registration**
Shawnee A
- 7:30 – 7:40 am **Welcome & Introduction**
Shawnee B
- 7:40 – 8:00 am **General Session: Introduction to *Listeria* Process Control Technology and Principles**
Shawnee B
Mark Dopp, Senior Vice President, Regulatory and Scientific Affairs/General Counsel, North American Meat Institute
- 8:00 – 8:15 am **Case Study: Why Are We All Here?**
Shawnee B
Steve Tsuyuki, Senior Director, Sanitary Design & Corporate Sanitation, Maple Leaf Foods
- 8:15 – 8:45 am **Break Out Group Introductory Session 1**
Salon B, C, D, E
- 8:45 – 9:00 am **Break**
Kansa Foyer
- 9:00 – 10:30 am **Sanitary Design Principles**
Shawnee B
Matt Henderson, Director of Food Safety, Land O’Frost, Inc.
Rory Redemann, Sanitation Lead, The Kraft Heinz Company
- 10:30 – 11:30 am **Sanitation Best Practices**
Shawnee B
Kris Olson, Director, Corporate Accounts, Food and Beverage, Ecolab, Inc.
James Davis, Corporate Sanitation Manager, OSI Group, LLC
- 11:30 – 11:45 am **Intro to Sampling, Investigation, Data Analysis and Process Control**
Shawnee B
Tim Freier, Division Vice President, Scientific Affairs and Microbiology, North America, Merieux NutriSciences
- 11:45 – 12:15 pm **The Process of Environmental Monitoring**
Shawnee B
Sharon Birkett, VP North American Quality and Food Protection, OSI Group, LLC
- 12:15 – 1:15 pm **Lunch & Maple Leaf Food Safety Journey: A Living Example**
Shawnee A
Steve Tsuyuki, Maple Leaf Foods
- 1:15 – 1:45 pm **Investigation: Aggressive Sampling and Data Analysis**
Shawnee B
Steve Tsuyuki, Maple Leaf Foods

1:45 - 2:15 pm <i>Shawnee B</i>	Introduction and Preparation for Equipment Demonstrations
2:15-2:30 pm <i>Shawnee Foyer</i>	Break
2:30- 2:45	Bus to Multivac
2:45 – 3:45 pm <i>Offsite</i>	Hands-On Demonstrations at Multivac, Inc.
2:30 – 3:30 pm <i>Shawnee B</i>	Best Practices: Equipment Steaming and Deep Cleaning James Davis, OSI Group, LLC Rory Redemann, The Kraft Heinz Company
3:30 – 3:45 pm <i>Shawnee Foyer</i>	Bus to Multivac
3:45 - 4:45 pm <i>Shawnee B</i>	Hands-On Demonstrations at Multivac, Inc.
3:45-4:00 pm	Bus back from Multivac, Inc.
4:00 – 5:00 pm <i>Shawnee B</i>	Best Practices: Equipment Steaming and Deep Cleaning James Davis, OSI Group, LLC Rory Redemann, The Kraft Heinz Company
4:45 – 5:00 pm	Bus back from Multivac, Inc.
5:00 – 5:30 pm <i>Kansa C, D, E and Salons</i>	Break Out Group Session 2
5:30 – 7:15 pm <i>Shawnee A</i>	Reception/Technology Fair & Panel Discussion (<i>Immediately following Education Program</i>)

Wednesday, October 25, 2017

7:00 am <i>Shawnee A</i>	Continental Breakfast/Registration
7:30 – 8:15 am <i>Shawnee B</i>	Process Management and Preventive Controls Matt Henderson, Land O’Frost, Inc.
8:15 – 8:45 am <i>Kansa C, D, E and Salons</i>	Break Out Group Session 3
8:45 – 9:00 am <i>Shawnee Foyer</i>	Break

- 9:00 – 9:30 am **Case Study: You’ve Got a Positive? Now What? Lot and Line Segregation and Product Testing**
Shawnee B Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods
Matt Henderson, Land O’Frost, Inc.
- 9:30 – 10:00 am **Traceback and Whole Genome Sequencing**
Shawnee B Tim Freier, Merieux NutriSciences
- 10:00 am – 11:00 am **Break Out Group Session 4**
Kansa C, D, E and Salon
- 11:00-12:15 **Group Presentations**
Shawnee B
- 12:15 – 1:15 pm **Lunch**
Shawnee A
- 1:15pm – 2:00 pm **Understanding Product Risk and Appropriate Intervention**
Shawnee B Gene Bartholomew, Corporate Manager, HACCP & Food Safety, John Morrell & Company
- 2:00 – 2:30 pm **Regulatory Update**
Shawnee B Mark Dopp, North American Meat Institute
- 2:30 pm **Adjourn**