Tuesday, October 23, 2018

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
Kris Olson, Assistant Vice President, Food and Beverage, Ecolab, Inc.
James Davis, Corporate Sanitation Manager, OSI Group, LLC

10:00 – 10:15 am  Intro to Sampling, Investigation, Data Analysis and Process Control
John Butts, VP Research and Development, Land O’Frost, Inc

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, Maple Leaf Foods

1:15 – 1:45 pm  Investigation: Aggressive Sampling and Data Analysis
Steve Tsuyuki, Maple Leaf Foods

1:45 - 2:15 pm  Introduction and Preparation for Equipment Demonstrations

2:15-2:30 pm  Break

2:30- 2:45  Bus to Multivac

2:45 – 3:45 pm  Hands-On Demonstrations at Multivac, Inc.
2:30 – 3:30 pm  **Best Practices: Equipment Steaming and Deep Cleaning**  
James Davis, OSI Group, LLC  
Rory Redemann, Sanitation Lead, The Kraft Heinz Company

3:30 – 3:45 pm  Bus to Multivac

3:45 - 4:45 pm  **Hands-On Demonstrations at Multivac, Inc.**

3:45-4:00 pm  Bus back from Multivac, Inc.

4:00 – 5:00 pm  **Best Practices: Equipment Steaming and Deep Cleaning**  
James Davis, OSI Group, LLC  
Rory Redemann, Sanitation Lead, The Kraft Heinz Company

4:45 – 5:00 pm  Bus back from Multivac, Inc.

5:00 – 5:30 pm  **Break/Networking**

5:30 – 7:15 pm  **Reception/Technology Fair & Panel Discussion** *(Immediately following Education Program)*

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**Wednesday, October 24, 2018**

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

9:15 – 10:00 am  **Case Study: You’ve Got a Positive? Now What? Lot and Line Segregation and Product Testing**  
Susan Usjak, Sanitary Design Specialist, Maple Leaf Foods  
Matt Henderson, Director of Food Safety, Land O’Frost, Inc.

10:00 – 10:30 am  **Traceback and Whole Genome Sequencing**  
Matt Henderson, Director of Food Safety, Land O’Frost, Inc.

10:30 – 10:45 am  Break – Check-out

10:45 – 11:30 am  **Understanding Product Risk and Appropriate Intervention**  
Hayriye Çetin-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**