



**Advanced *Listeria monocytogenes* Intervention and Control Workshop  
October 23-24, 2018, Kansas City, MO**

**Tuesday, October 23, 2018**

7:00 am	<b>Continental Breakfast/Registration</b>
7:30 – 7:45 am	<b>Welcome &amp; Introduction to <i>Listeria</i> Process Control Technology and Principles</b> Roya Galindo, Director of Regulatory Services, North American Meat Institute
7:45 – 8:00 am	<b>Case Study: Why Are We All Here?</b> Steve Tsuyuki, Senior Director, Sanitary Design & Corporate Sanitation, Maple Leaf Foods
8:00 – 8:45 am	<b>Sanitary Design Principles</b> Rory Redemann, Sanitation Lead, The Kraft Heinz Company
8:45 – 9:00 am	Break
9:00 – 10:00 am	<b>Sanitation Best Practices</b> Kris Olson, Assistant Vice President, Food and Beverage, Ecolab, Inc. James Davis, Corporate Sanitation Manager, OSI Group, LLC
10:00 – 10:15 am	<b>Intro to Sampling, Investigation, Data Analysis and Process Control</b> John Butts, VP Research and Development, Land O’Frost, Inc
10:15 – 10:45 am	<b>The Process of Environmental Monitoring</b> Suzanne Finstad, Vice President, Food Safety & Quality Assurance, Poultry Division, Tyson Foods
10:45 – 11:00 am	<b>Seek and Destroy (Critical Thinking) Game Preparation</b> Susan Usjak and Steve Tsuyuki, Maple Leaf Foods
11:00 – 12:30 am	<b>Seek and Destroy (Critical Thinking) Game On</b>
12:30 – 1:15 pm	<b>Lunch and Seek and Destroy De-brief</b> <i>Susan Usjak, Maple Leaf Foods</i>
1:15 – 1:45 pm	<b>Investigation: Aggressive Sampling and Data Analysis</b> Steve Tsuyuki, Maple Leaf Foods
1:45 - 2:15 pm	<b>Introduction and Preparation for Equipment Demonstrations</b>
2:15-2:30 pm	Break
2:30- 2:45	Bus to Multivac
2:45 – 3:45 pm	<b>Hands-On Demonstrations at Multivac, Inc.</b>

- 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*)

**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 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**