



**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

- 9:15 – 10:00 am **Case Study: You’ve Got a Positive? Now What? Lot and Line Segregation and Product Testing**
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**