Advanced *Listeria monocytogenes* Intervention and Control Workshop  
October 22-23, 2019, Kansas City, MO

**Tuesday, October 22, 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**  
Jeff Klumpyan, Quality Manager-Sanitation, The Kraft Heinz Company

8:45 – 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  
**Break**

10:15 – 10:30 am  
**Intro to Sampling, Investigation, Data Analysis and Process Control**  
Tim Freier, Division Vice President, Scientific Affairs and Microbiology, North America, Mérieux NutriSciences

10:30 – 11:00 am  
**The Process of Environmental Monitoring**  
Suzanne Finstad, Vice President, Food Safety & Quality Assurance, Poultry Division, Tyson Foods

11:00 – 11:15 am  
**Seek and Destroy (Critical Thinking) Game Preparation**  
Matt Henderson, Director of Food Safety, Land O’Frost, Inc.

11:15 am – 12:45 pm  
**Seek and Destroy (Critical Thinking) Game On**

12:45 – 1:45 pm  
**Lunch and Maple Leaf Food Safety Journey: A Living Example**  
Steve Tsuyuki, Maple Leaf Foods
1:45 – 2:30 pm  Investigation: Aggressive Sampling and Data Analysis  
Steve Tsuyuki, Maple Leaf Foods

2:30 - 3:00 pm  Introduction and Preparation for Equipment Demonstrations  
Representatives from Multivac, Inc.

3:00-3:15 pm  Break

3:15- 3:30 pm  Bus to Multivac (Group A)

3:30 – 4:15 pm  Hands-On Demonstrations at Multivac, Inc. (Group A)

3:15 – 4:00 pm  Listeria Control Jeopardy (Group B)

4:00 – 4:15 pm  Bus to Multivac (Group B)

4:15 – 5:00 pm  Hands-On Demonstrations at Multivac, Inc. (Group B)

4:15 – 4:30 pm  Bus back from Multivac, Inc. (Group A)

4:30 – 5:15 pm  Listeria Control Jeopardy (Group A)

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

**Wednesday, Oct. 23, 2019**

7:00 am  Continental Breakfast/Registration

7:30 – 8:15 am  Process Management and Preventive Controls  
Matt Henderson, Director of Food Safety, Land O’Frost, Inc.

8:15 – 9:00 am  Understanding Product Risk and Appropriate Intervention and Use of Bacteriophage  
Hayriye Cetin-Karaca, Ph.D., Food Microbiologist, Corporate Food Safety & Quality, Smithfield Foods

9:00 – 9:15 am  Break
9:15 – 9:45 am  
**Traceback and Whole Genome Sequencing**  
Tim Freier, Mérieux NutriSciences

9:45 – 10:45 am  
**Case Study: You’ve Got a Positive? Now What? Lot and Line Segregation and Product Testing and Seek and Destroy De-brief**  
Matt Henderson, Land O’Frost, Inc.

10:45 – 11:15 am  
Break - check out

11:15 – 11:45 am  
**Regulatory Update**  
Roya Galindo, North American Meat Institute

11:45 am  
**Adjourn**

### Break-out Groups

<table>
<thead>
<tr>
<th>Group Number &amp; Group Leader</th>
<th>Room</th>
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<tbody>
<tr>
<td>1-  Jeff Klumpyan</td>
<td>Salon B</td>
</tr>
<tr>
<td>2-  Tim Freier</td>
<td>Salon C</td>
</tr>
<tr>
<td>3-  Suzanne Finstad</td>
<td>Salon D</td>
</tr>
<tr>
<td>4-  James Davis</td>
<td>Boardroom</td>
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<tr>
<td>5-  Matt Henderson</td>
<td>Kansa C</td>
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<tr>
<td>6-  Jeremy Adler</td>
<td>Kansa D</td>
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<tr>
<td>7-  Roya Galindo</td>
<td>Kansa E</td>
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<tr>
<td>8-  Steven Tsuyuki</td>
<td>Shawnee B</td>
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<tr>
<td>9-  Hayriye Cetin-Karaca</td>
<td>Shawnee B</td>
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<tr>
<td>10- Matt Thomas/Sarita Raengpradub</td>
<td>Shawnee B</td>
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