



Meat Industry Food Safety Conference September 4-5, 2019 | Hilton Rosemont, Chicago O'Hare

Note: This industry-only conference is closed to media and government participants.

Wednesday, September 4th

- 10:30 am – 11:30 am Chicago District FSIS Government Relations Meeting
- 10:00 am – 4:00 pm Conference Registration (Lunch not provided)
- 1:00 pm – 1:05 pm Welcome and Introduction
Casey Gallimore and KatieRose McCullough, Directors of Regulatory and Scientific Affairs, North American Meat Institute
- 1:05 pm – 1:30 pm Focusing Food Safety on Public Health Outcomes
Dane Bernard, Managing Director, Bold Bear Food Safety
- 1:30 pm – 2:00 pm Building a Better Food Safety Culture
Megan Kenjora, Senior Manager, Food Safety Culture, The Hershey Company
- 2:00 pm – 2:45 pm The Global Food Safety Initiative (GFSI) Panel Discussion: What We've Learned and What's Next
Jessica Burke, Senior Manager, Technical Services, BRCGS, Kristie Grzywinski, Technical Director, SQFI, Tracie Sheehan, VP Technical Services, Mérieux NutriSciences Moderated by Sharon Beals, SVP Food Safety & Quality, CTI Foods
- 2:45 pm – 3:30 pm Understanding *Salmonella* Control in Product and Environment
Jennifer Williams, Vice President, Tyson Fresh Meats
- 3:30 pm – 3:45 pm Break

3:45 pm – 5:15 pm Concurrent Sessions

| Beef | Pork | Further Processed |
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| <p>A Closer Look at <i>Salmonella</i> in Beef</p> <p><i>Angie Siemens, Vice President, Food Safety, Quality & Regulatory, Cargill</i></p> <p><i>Brenden McCullough, VP of Technical Services, National Beef Packing</i></p> <p><i>Sherri Williams, Regional Beef Technical Services, JBS</i></p> | <p><i>Salmonella</i> in Pork and Intervention Update</p> <p><i>Randy Phebus, Professor, Kansas State University</i></p> <p>A Practitioner’s Reflections on the use of SPC/SQC in Processing</p> <p><i>Joel Coble, Senior Director Food Safety and Quality Assurance, Tyson Foods</i></p> | <p>Changes and Challenges in Lethality and Stabilization</p> <p><i>Bradley Marks, Professor, Michigan State University</i></p> <p><i>Jeff Sindelar, Associate Professor, University of Wisconsin-Madison</i></p> |

5:15 pm – 6:45 pm Networking Reception with Tabletop Exhibits

Thursday, September 5th

- 7:45 am – 8:30 am FSIS Update: Regulatory Initiatives and Food Safety Challenges
Mindy Brashears, Deputy Under Secretary for Food Safety, USDA
- 8:30 am – 9:15 am Connecting the Dots in Outbreak Investigations
Craig Hedberg, Professor, Division of Environmental Health Sciences, University of Minnesota
- 9:15 am – 10:00 am Going Local? How to Get the Most Out of In-house Labs
Aaron Asmus, Director of Lab Services and Refrigerated Foods Product Development, Hormel Foods
- 10:00 – 10:15 am Break

10:15 am – 11:00 am Concurrent Sessions

| Beef | Pork | Further Processed |
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| <p>Making <i>Salmonella</i> Count</p> <p><i>Alex Brandt, Chief Science Officer, FSNS</i></p> <p><i>Kendra Nightingale, Professor, Texas Tech University</i></p> | <p>The New Swine Inspection System: Panel Discussion</p> <p><i>Nate Jansen, President/CEO, Quality Pork Processors, Joel Coble, Senior Director Food Safety and Quality Assurance, Tyson Foods, Katie Hanigan, Vice President, Food Safety, Smithfield Foods, and Barry Wiseman, Sr. Director of Research, Development, and Technical, Triumph Foods Moderated by Casey Gallimore, Director, Regulatory and Scientific Affairs, NAMI</i></p> | <p>Pathogen Growth in Alternatively Cured Products During Cooking and Cooling and Processing Deviations</p> <p><i>James Dickson, Professor, Iowa State University</i></p> |

11:00 am – 12:00 pm Lunch

12:00 pm – 12:45 pm Tackling Foreign Material Contamination: Prevention and Reaction
Brian Covington, Vice President, Food Safety and Quality, Lopez Foods

12:45 pm – 1:00 pm Break

1:00 pm – 1:45 pm Concurrent Sessions: Foreign Material Focus

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| <p>Detection Capabilities and Technology Review</p> <p><i>Robert Rogers, Sr. Advisor for Food Safety Mettler Toledo, Jeff Youngs, President/CEO, Prospection Solutions, Kevin Guernsey, Head of New Product Development, Intralox, and representative Christopher Young, Business Development Manager, Anritsu Infivis, Inc. Moderated by Ashley Lembke, Director of QA & Food Safety, American Foods Group</i></p> | <p>Best Practices in Monitoring and Control</p> <p><i>Rob Elder, Sr. Director FSQA/Regulatory Compliance, Seaboard Triumph Foods</i></p> | <p>Root Cause Analysis and Equipment Evaluation</p> <p><i>Curtis Pittman, Director of Food Safety and Quality Assurance, Harris Ranch Beef</i></p> |
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1:45 pm – 2:00 pm Break

2:00 pm – 3:00 pm Recall Investigations: Lessons Learned Panel Discussion
Jeremiah Johnson, Corporate Manager, Regulatory Compliance, Hormel Foods, Angie Siemens, Vice President, Food Safety, Quality & Regulatory, Cargill, and Sherri Williams, Regional Beef Technical Services, JBS. Moderated by Barb Masters, VP Regulatory Policy, Food and Agriculture, Tyson Foods

3:00 pm Conference concludes