Registration

Registration Fees
$900 General Registration
$700 FRI Sponsors, State of Wisconsin employees, or Master Meat Crafter Program graduates

Registration fee includes workshop materials, supplies, lunches, and breaks.

Register online at https://fri.wisc.edu/events_workshops.php

Registration is required to attend. Space is limited, so be sure to register early. No onsite registration will be offered. Deadline to register is August 7.

Cancellation Policy
Applicants may cancel up to two weeks before the workshop for a refund less a $75 cancellation fee. No refunds will be given after August 7, 2018. Substitutions may be made at any time.

Lodging & Parking

Lodging
Make your lodging reservation directly with the hotel you have selected. Rooms have been set aside at the Double Tree as well as the Lowell Center. Hotel contact information, meeting codes, and deadline dates for guaranteed rates are available on our website: https://fri.wisc.edu/files/Hotel_PDF/2018-05-02_1619_MeatMicro2018_hotels.pdf

Parking
Parking is extremely limted on campus. Most hotels offer free shuttle service, and we encourage you to use the shuttle. Lot 36, the Observatory Ramp next to Steenbock, is located at 1645 Observatory Drive and is closest to the Microbial Sciences Building. You may purchase a daily parking permit in advance by completing the online order form (http://transportation.wisc.edu/parking/visitor.aspx); allow two weeks for processing. Inquiries about visitor parking can be sent to visitorparking@fpm.wisc.edu, or call the Special Events Office at 608-262-8683.

Advanced Meat Microbiology and Food Safety for Processed Meats

August 21–22, 2018

Room 1420, Microbial Sciences Building
University of Wisconsin-Madison

Food Research Institute
UNIVERSITY OF WISCONSIN–MADISON

Course Summary

Description
This two-day Advanced Meat Microbiology and Food Safety for Processed Meats Workshop is designed for those who have previously attended the University of Wisconsin-Madison Food Safety & Meat Microbiology School or a similar program, or for those with strong knowledge of food safety practices in the meat and poultry industries. Lectures and breakout sessions will be led by industry and academic experts. Topics covered include alternate/novel technologies for pathogen reduction, surface-applied antimicrobials, formulating with synthetic and clean-label antimicrobial ingredients, predictive modeling, thermal processing, hygienic design of facilities and equipment, sampling plan development and statistics, validation strategies and support, regulatory issues, and use of genomic technologies for investigating contamination.

This course will include numerous hands-on and interactive exercises to build upon classroom discussion. Attendees will have the opportunity to acquire proficiency with predictive models and other resources to manage process variations, establish thermal process, formulating foods for safety, and handling cooling deviations, focusing on real-world, in-plant scenarios. Panel discussions and opportunities to interact with instructors are built into the schedule and will provide substantial one-on-one education.

Agenda

Day One	Formulation and Processing
7:30 a.m.	*Registration/Continental Breakfast*
8 a.m.	Introductions
8:15 a.m.	Meat Microbiology: Then and Now
8:45 a.m.	Alternate Technologies for Pathogen Reduction
9:15 a.m.	Surface-applied Antimicrobials: Pros and Cons
9:45 a.m.	*Break*
10:15 a.m.	Formulation Effect on Gram-positive Pathogens and Spoilage
11 a.m.	Predictive Modeling for Growth and Cooling Deviations
11:45 a.m.	*Lunch*
12:45 p.m.	Exercise: Predictive Modeling Growth Inhibition and Cooling
2:15 p.m.	Thermal Processing and Measuring Critical Factors
3 p.m.	*Break*
3:30 p.m.	Thermal Processing Studies
	Lunch
4 p.m.	Exercise: Thermal Processing: Collecting Data and Analysis and Process Variation
5:30–7:30 p.m.	*Networking Picnic*

Agenda

Day Two	Environmental Controls and Validation
7:30 a.m.	*Breakfast*
8 a.m.	Hygienic Design of Equipment and Facilities
8: 45 a.m.	Environmental Control: Developing Sampling Plans
9:30 a.m.	Applying Statistics for Product Sampling
10:15 a.m.	*Break*
10:45 a.m.	Validation Overview
11:15 a.m.	Use of Literature Review for Validation Support
12:30 p.m.	*Lunch*
1:30 p.m.	Exercise: Scenario Problem Solving
2:30 p.m.	*Break*
2:45 p.m.	Exercise: Report Out and Panel Discussion
4 p.m.	Regulations, Whole Genome Sequencing, Advanced Genomics for Tracking, and the Future of Meat Safety
4:45 p.m.	Concluding Remarks

Location and Contact Information

Venue
Room 1420
Microbial Sciences Building, UW-Madison
1550 Linden Drive
Madison, WI 53706

Questions:
Contact Lindsey Jahn at lindsey.jahn@wisc.edu or 608-263-4229 with registration questions.
Contact Kathy Glass with any questions about the program at kglass@wisc.edu or 608-263-6935.