

Food Safety and Meat Microbiology School (registration begins June 4th, 2024)

Date:

August 13 -15, 2024

Cost (per person):

\$1400.00

\$1100.00 for FRI sponsors

About the Food Safety and Meat Microbiology School:

This short course (aka. school) takes a comprehensive approach to understanding food safety of raw and further processed meat and poultry products. Collaboratively organized and led by the UW Food Research Institute and the Meat Science & Animal Biologics Discovery programs, attendees will learn from nationally and internationally accomplished industry and academia experts about pertinent topics impacting your food safety systems and the safety of your meat and poultry products. We will explore all a wide array of facets important to understanding, maintaining, and improving the food safety of meat and poultry products. Topics will include microbiology, sanitation programs, facility design, thermal processing & ingredients / new technologies, to name a few. Several hands-on and small group interactive demonstrations and microbiology lab exercises will take place at the UW Meat Science & Animal Biologics Discovery building to expand microbiological skills, sampling techniques, plant/equipment sanitary design, product bacterial contamination prevention & control concepts to build a comprehensive food safety knowledge base for attendees. Participants from all meat industry backgrounds and levels of experience can benefit from this program with content focused on those interested in or currently involved in food safety.

Audience:

Those employed in the meat industry.

Topics Covered (subject to change):

- History of Food Safety in the Meat Industry
- Understanding Microbiology in Meat Processing: Pathogens
- Understanding Microbiology in Meat Processing: Production & Process
- Rapid Methods for Microbiology
- **Process Integration for Hygienic Design**
- Pre- and Post- Food Safety Considerations, Challenges & Opportunities
- Gram Positive Pathogens in the Meat Industry
- Gram Negative Pathogens in the Meat Industry
- Spoilage Bacteria, Yeasts, and Molds in the Meat Industry
- Developing a Company Wide Food Safety Culture
- Foodborne Illness Outbreaks & Investigations

- Developing an Effective Food Safety Recordkeeping System
- Thermal Processing to Control Microorganisms; Microbial Modeling / Determining Process Lethality / Stabilization
- **HACCP from a Microbiological Perspective**
- Ingredients with Antimicrobial Impact Commonly Used in the Meat Industry
- Validation of Food Safety Systems
- Environmental Sampling Programs
- Developing Effective Food Safety Systems (including regulations)
- Two Separate Laboratory Sessions covering Microbiology Methods, Meat Processing, Sanitation, and Shelf-life

Registration Information:

The registration fee is \$1400.00 per person, for FRI sponsors the cost is \$1100.00 per person. Registration includes course materials & handouts, breaks & lunches, refreshments, one evening reception, and local transportation between the Double Tree Hilton Madison Downtown and the MSABD building. Lodging, parking, and other meals are not included.

Registration link: <https://charge.wisc.edu/animalscience/workshops.aspx>

This link will be active on June 4th, 2024.

Location, Transportation and Parking:

The Food Safety and Meat Microbiology School will be held at the University of Wisconsin – Madison, Meat Science & Animal Biologics Discovery (MSABD) building, located at 1933 Observatory Drive, Madison, WI 53706.

A shuttle service will be provided from the Double Tree by Hilton Madison Downtown to the MSABD building and MSABD. If you will be staying at a hotel other than the Double Tree by Hilton Madison Downtown, it will be your responsibility to meet the shuttle departing each morning.

In addition to the shuttle, nearby parking is also available in Lot 67 (2002 Linden Drive) or Lot 36 (1645 Observatory Drive). Rates are \$1 per 30 minutes for the first 3 hours, and \$1/hour thereafter. The maximum rate for the day is \$15. For additional information about parking, visit this [map](#) which shows the location of the Meat Science & Animal Biologics Discovery building.

Tentative Schedule (subject to change):

Tuesday:	8:00am - 5:30pm (shuttle leaves hotel at 7:15am, registration begins at 7:45am)
Wednesday:	8:00am – 5:15pm (shuttle leaves hotel at 7:15am)
Thursday:	8:00am – 4:00pm (shuttle leaves hotel at 7:15am)

Meals/Social Events:

Continental Breakfast:	Provided all three days
Breaks:	Break items and beverages provided all three days
Lunch:	Provided all three days
Evening Reception:	Wednesday evening (optional)

Lodging:

A block of rooms has been reserved at the Double Tree by Hilton Madison Downtown. The group rate expires on July 30, 2024, after this date you will be subject to availability and regular rates. You may click on this link to book directly:

[Food Safety and Meat Microbiology School \(hilton.com\)](https://www.hilton.com)

DoubleTree Hotel by Hilton

(1.7 miles from class site, MSABD building)

525 W Johnson Street

Madison, WI

Phone: (608) 251-5511 (if registering by phone, please use group code: "*Wisconsin Animal Harvest and Fabrication School*")

Change in plans:

You may substitute another person at any time prior to the start of the course.

If you need to cancel your registration before August 1st, 2024, you may receive a refund less a \$50.00 processing fee. If you need to cancel your registration between August 1st and August 8th, 2024, you may receive a 50% refund. If you cancel your registration between August 9th and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

Please contact Colleen Crummy, colleen.crummy@wisc.edu or 608-890-0587, for questions, substitutions, and cancellations.