

MANAGING MICROBIOLOGICAL TESTING AS A PREVENTIVE CONTROL VERIFICATION

October 24, 2019
Program

- 7:30 a.m. Registration and networking breakfast**
- 8:00 a.m. Welcome and Introduction to Verification vs. Validation overview –**
Robert Brackett, Director - IFSH
- 8:15 a.m. Criteria and Principles in Developing a Verification Testing Program –**
Jenny Scott, Senior Advisor - CFSAN
- 8:45 a.m. Considerations in Setting Specifications and Action Limits –**
Katie Swanson - Retired Food Safety Professional
- 9:15 a.m. Overview of Statistical Sampling: Limitations and use to determine process control and lot disposition -** Robert Buchanan, Director - University of Maryland
- 9:45 a.m. Food Ingredient and Product Testing and Validation: Surrogates vs. Pathogen Testing**
Pam Wilger, Global Senior Food Safety Specialist & Applied Microbiologist – Cargill
- 10:15 a.m. Networking Break**
- 10:45 a.m. Environmental monitoring and sampling (targets for microbes, locations, frequency)**
Deann Akins-Lewenthal, Sr. Director of Food Safety & Enterprise Laboratory Services
Conagra Brands
- 11:15 a.m. Methodology Overview: Validation of Existing and New Technologies, and How Fitness for Purpose Affects Methods Validation –** Tom Hammack
- 11:45 p.m. Networking Lunch**
- 12:30 p.m. Food Safety Microbiology management in the up-stream value chain –**
Fabien Robert, PhD in organic chemistry, Nestle
- 1:00 p.m. Considerations for Selecting Tools to Create Sampling Plans –**
Nancy Thiex, Consultant – Thiex Laboratory Solutions, LLC
- 1:30 p.m. Legal Considerations: Negligence for not Testing vs. Liability with False Positives –**
Maile Hermida, Attorney – Hogan Lovells
- 2:00 p.m. Networking Break**

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2:30 – 4:30 p.m.

Break Out Sessions – to include introduction to problems, working group solutions, concluding with solutions.

- **Refrigerated RTE foods (multi-component deli salads)**
- **Low Moisture Foods (dry dairy powders)**
- **Fresh Produce (cut melon)**
- **Frozen RTE Foods (frozen desserts)**

4:30 p.m. Panel Discussion – all speakers

5:00 pm Concluding remarks; adjourn – Chuck Czuprynski, Director UW - Madison