MANAGING MICROBIOLOGICAL TESTING AS A PREVENTIVE CONTROL VERIFICATION

October 24, 2019
Program

7:30 a.m.  Registration and networking breakfast and Exhibitor Visits

8:00 A.M.  Welcome and Introduction to Verification vs. Validation Overview –
            Robert Brackett, Director, IFSH

            **Moderator:**  Kathy Glass, Associate Director, FRI

3.15 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, Center for Food Safety & Security Systems, University of Maryland

9:45 A.M.  Networking Break and Exhibitor Visits

            **Moderator:**  Alvin Lee, Director, Center for Processing Innovation, IFSH

            Pam Wilger, Senior Applied Food Safety & Quality Microbiologist & Food Safety Expert, Cargill

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
            Thomas Hammack, Senior Policy Analyst for Microbiology, CFSAN

11:45 A.M.  Networking Lunch and Exhibitor Visits

            **Moderator:**  Jason Wan, Associate Director, IFSH

12:30 P.M.  Food Safety Microbiology Management in the Up-Stream Value Chain –
            Fabien Robert, Zone American Quality Assurance Center Head, 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, Partner, Hogan Lovells

*Tentative program. Topics and times may be subject to change.*
MANAGING MICROBIOLOGICAL TESTING AS A PREVENTIVE CONTROL VERIFICATION

October 24, 2019
Program

2:00 P.M.  Networking Break and Exhibitor Visits
Moderator: Adam Borger, Outreach Program Manager, FRI
2:30 P.M.  Break Out Sessions – Introduction to Problems, Working Groups, Solutions

- Refrigerated RTE Foods Without Lethality Step (multi-component deli salads)
  o Claudia Coles, President, Seafood Products Association
  o Ben Howard, Laboratory Director, Certified Labs, Midwest Laboratory
  o Aaron Usegi, Food Safety Manager, Kraft Heinz

- Low Moisture Foods (dry dairy powders)
  o Kristen Acker, Vice President/GM Food Safety and Quality Solutions, Chestnut Labs
  o Nathan Anderson, Research Agricultural Engineer, CFSAN
  o Elizabeth Grasso-Kelley, Assistant Professor, Illinois Institute Technology

- Fresh Produce (cut fruit)
  o Annmarie Buchholz, Consumer Safety Officer, FDA
  o Michelle Danyluk, Professor and Extension Specialist, University of Florida
  o Mary Lou Tortorello, (retired), Supervisory Microbiologist, FDA

- Frozen Foods (frozen cheese cake)
  o Deann Akins-Lewenthal, Sr. Director of Food Safety, Conagra Brands
  o Sanjay Gummalla, Vice President of Scientific & Regulatory Affairs, American Frozen Food Institute
  o Scott Hood, Director Food Safety, Global Scientific & Regulatory Affairs, General Mills

4:30 P.M.  Resources for Small Producers and Panel Discussion – all speakers
5:00 pm   Concluding Remarks; Adjourn
Chuck Czuprynski, Director, FRI

Tentative program. Topics and times may be subject to change.