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, FDA

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, Nestlé

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

Tentative program. Topics and times may be subject to change.
2:30 – 4:30 p.m.

Break Out Sessions – to include introduction to problems, working group solutions, concluding with solutions.
- Refrigerated RTE foods without lethality step (multi-component deli salads)
  - Aaron Usegi, Kraft Heinz; Ben Howard, Certified Labs; Claudia Coles, Seafood Products Association
- Low Moisture Foods (dry dairy powders)
  - Elizabeth Grasso, IFSH; Nate Anderson, FDA; Kristen Acker, Chestnut Labs
- Fresh Produce (cut fruit)
  - Annmarie Bucholz, FDA; Michelle Danyluk, University of Florida; Mary Lou Tortorello, IFSH
- Frozen Foods (frozen cheese cake)
  - Scott Hood, General Mills; Donna Garren, AFFI; Deann Akins-Lewenthal, Conagra Foods
- Resources for small producers

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

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

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