Tuesday, September 13, 2022

7:15 AM  Shuttle departs DoubleTree hotel for Meat Science & Animal Biologics Discovery (MSABD)

7:30 AM  Registration & Pre-Test

8:00-8:15  Welcome and Introductions
Chuck Kaspar, Director, FRI; University of Wisconsin-Madison
Kent Weigel, Chair of Department of Animal & Dairy Science; University of Wisconsin-Madison
Jeff Sindelar, University of Wisconsin-Madison

8:15-8:45  History of Food Safety in the Meat Industry
Andy Milkowski, University of Wisconsin-Madison

8:45-9:45  Understanding Microbiology in Meat Processing: Pathogens
Peter Taormina, Etna Consulting Group

9:45-10:15  BREAK & Group picture

10:15-11:15  Understanding Microbiology in Meat Processing: Production & Process
Peter Taormina, Etna Consulting Group

11:15-12:00  Rapid Methods for Microbiology
Dana Dittoe, University of Wisconsin-Madison

12:00-1:00  LUNCH - Dejope

1:00-5:30  Laboratory Exercise #1: 1.25 hour sessions with a 15-min break between each session.

1:00-5:20

Group A:  Microbiology Methods (MSABD 2133): microbiological laboratory methods, dilution & plating techniques, stomaching, enrichments, streaking
Kathy Glass, Adam Borger, Kristin Schill, UW-Madison, Jessica Brown, UW-Madison, Dana Dittoe, UW-Madison, Mark Mulvahill, Stratix Labs

Group B:  Meat Processing (MSABD 1127): analytical tools important for food safety, developing thermal processing profiles
Jeff Sindelar, Andy Milkowski, Jordan Nehls UW-Madison
Group C: **Sanitation (MSABD 1111):** environmental monitoring, pre-operational inspections (visual, swabbing). ATP testing, principles of sanitary equipment design, product sampling procedures  
**Greg Marconnet, Mead & Hunt, Cindy Austin, University of Wisconsin-Madison**

- **5:30 PM** Shuttle departs MSABD building for DoubleTree hotel
- **6:00** Shuttle departs the DoubleTree Hotel for Café Hollander (MMC Candidates Only)
- **6:15** Reception at Café Hollander
- **6:45** Dinner
- **7:15** Evening Program at Café Hollander  
  Professional Development Activity: Plant Project Ideas Presentation  
  **Jeff Sindelar, University of Wisconsin-Madison**  
  **Jeff Swenson, WI Dept. of Ag, Trade, and Consumer Protection**  
  **Jesse Brookstein, University of Wisconsin-Madison**
- **9:00 p.m.** Shuttle departs Café Hollander for the DoubleTree Hotel

**Wednesday, September 14, 2022**

- **7:15 AM** Shuttle departs DoubleTree hotel for MSABD
- **7:30 AM** Breakfast – MSABD
- **8:00-9:00** Process Integration for Hygienic Design  
  **Greg Marconnet, Mead & Hunt**
- **9:00-10:00** Pre- and Post- Food Safety Considerations, Challenges & Opportunities  
  **Ted Brown, Cargill Meat Solutions**
- **10:00-10:15** BREAK
- **10:15-11:00** Gram Positive Pathogens in the Meat Industry  
  **Kathy Glass, University of Wisconsin-Madison**
- **11:00-11:45** Gram Negative Pathogens in the Meat Industry  
  **Chuck Kaspar, University of Wisconsin-Madison**
11:45-12:45 LUNCH – MSABD

12:45-1:30 Spoilage Bacteria, Yeasts, and Molds in the Meat Industry
Adam Borger, University of Wisconsin-Madison

1:30-2:15 Developing a Company Wide Food Safety Culture
Mark Ryan, Maple Leaf Foods

2:15-3:00 Foodborne Illness Outbreaks & Investigations
Lynn Roberts, Wisconsin Division of Public Health

3:00-3:30 BREAK

3:30-4:15 Developing an Effective Food Safety Recordkeeping System
John Weisgerbe, Weisgerber Consulting LLC

4:15-5:15 Thermal Processing to Control Microorganisms; Microbial Modeling / Determining Process Lethality / Stabilization
Jason Enfield, Hormel Foods

5:15 Reception at MSABD

6:00 Picnic at MSABD

8:00 PM Shuttle departs MSABD for DoubleTree

Thursday, September 15, 2022

7:15 AM Shuttle departs DoubleTree for MSABD building

7:45-8:45 HACCP from a Microbiological Perspective
Joe Meyer, WI Dept. of Agriculture, Trade, and Consumer Protection

9:00-11:45 Laboratory Exercise #2: 45-minute sessions with a 15-min break between each session.

9:00-11:30 Group A: Microbiology Methods (MSABD 2133): ppt; review microbiology results; deviation troubleshooting; common deviations/errors; scenarios
Kathy Glass, Adam Borger, Kristin Schill UW-Madison, Jessica Brown, UW-Madison, Dana Dittoe, UW-Madison, Tina Caskey, Neogen; Mark Mulvahill, Stratix Labs
Group B:  **Meat Processing (MSABD 1127):** ppt on and generating and interpreting thermal processing profiles; modeling data  
*Jeff Sindelar, Jordan Nehls, University of Wisconsin-Madison,  
Jason Enfield, Hormel Foods*  

Group C:  **Shelf-life Methods (MSABD 1111):** Finished product evaluations (off product), understanding product shelf life  
*Cindy Austin, Andy Milkowski University of Wisconsin-Madison*  

11:45-12:45  
**LUNCH – Dejope**  

12:45-1:45  
**Ingredients with Antimicrobial Impact Commonly Used in the Meat Industry**  
*Garrett McCoy, Corbion*  

1:45-2:30  
**Validation of Food Safety Systems**  
*Jeff Sindelar/Jordan Nehls, University of Wisconsin-Madison*  

2:30-2:45  
**BREAK**  

2:45-3:30  
**Environmental Sampling Programs**  
*Joe Meyer, WI Dept. of Agriculture, Trade, and Consumer Protection*  

3:30-4:30  
**Developing Effective Food Safety Systems (including regulations)**  
*John Butts, Land O’Frost / Food Safety by Design*  

4:30-4:45  
**Concluding Comments/ Final Questions**  

4:45 PM  
**Shuttle departs MSAB for DoubleTree hotel**
Laboratory Exercises

Tuesday, September 13, 2022
1:00-5:30 pm

**MSABD Building (1 h, 20 min sessions, 15 min transition)**

**Group A:** Microbiology Methods (MSABD 2133): ppt on micro methods, hands on plating, microbiological laboratory methods, dilution & plating techniques, stomaching, enrichments, streaking; supplies (media, culture, lab coats, etc.)

*Kathy Glass, Adam Borger, Kristin Schill, UW-Madison, Jessica Brown, UW-Madison, Dana Dittoe, UW-Madison, Mark Mulvahill, Stratix Labs*

**Group B:** Meat Processing (MSABD 1127): 20 min ppt on analytical tools important for food safety and developing thermal processing profiles, water activity demo, pH demo,

*Jeff Sindelar, Andy Milkowski, Jordan Nehls University of Wisconsin-Madison*

**Group C:** Sanitation (MSABD 1111): 1) overview (list) of sanitary design (ppt-Greg); 2) environmental monitoring (ppt-Cindy) 3) screw cleaning (demo-Greg); 4) plant walk-thru (harvest floor/processing; staged equipment; 5) in-plant environmental monitoring/swabbing/conversation (pre-operational inspections, swabbing, ATP testing)

*Cindy Austin, University of Wisconsin-Madison; Greg Marconnet, Mead & Hunt*

1:00 – 2:20 pm
2:30 – 3:50 pm
4:00 – 5:20 pm
5:25 pm: reconvene before dismissal (picnic start immediately after)
Thursday, September 15, 2022
9:00-11:30 am

**MSABD Building (45 Min Sessions; 15 min transition)**

**Group A:** Microbiology Methods (MSABD 2133): ppt; review microbiology results; deviation troubleshooting; common deviations/errors; scenarios
*Kathy Glass, Adam Borger, Kristin Schill UW-Madison, Jessica Brown, UW-Madison, Dana Dittoe, UW-Madison, Tina Caskey, Neogen; Mark Mulvahill, Stratix Labs*

**Group B:** Meat Processing (MSABD 1127): ppt on and generating and interpreting thermal processing profiles; modeling data
*Jeff Sindelar, Jordan Nehls, University of Wisconsin-Madison, Jason Enfield, Hormel Foods*

**Group C:** Shelf-life Methods (MSABD 1111): Finished product evaluations (off product), understanding product shelf life
*Cindy Austin, Andy Milkowski University of Wisconsin-Madison*

9:00 – 9:45 am
9:55 – 10:35 am
10:45 – 11:30 am