



FOOD SAFETY LEADERSHIP CONFERENCE

DOUBLING DOWN ON LISTERIA PREVENTION

FEBRUARY 25-27, 2019 • SAN DIEGO
MANCHESTER GRAND HYATT

Monday, February 25

7 a.m. Workshop Registration Open – Cortez Hill Foyer

7:15-8:45 a.m. AFFI Annual Meeting: Raising the Bar on Food Safety with AFFI's *Listeria monocytogenes* (*Lm*) Food Safety Best Practices Rollout

Cornell University researchers will guide participants through a novel model (agent-based modeling) to allow food companies to map the migration of Listeria through the food manufacturing facility. Additionally, models to assess food safety risks associated with Lm in frozen foods will be discussed. Use of these simulation models allow for more effective decision making related to the presence of Listeria in food facilities and frozen foods.

9 a.m. – 12:30 p.m. Workshop #1a: *Listeria monocytogenes* (*Lm*) Mapping Through Your Frozen Food Facility (*optional workshop – separate registration required*) – Cortez Hill A

Dr. Martin Wiedmann of Cornell University will guide participants through a half-day workshop exploring how agent-based modeling can be used by food companies to map the migration of Listeria through the plant. Use of these simulation models allow for more effective decision making related to Listeria controls.

9 a.m. – 12:30 p.m. Workshop #1b: Controlling Listeria Risks Through Hygienic Design and Sanitation Programs (*optional workshop – separate registration required*) – Cortez Hill B

Sanitation and hygienic design are core components of a facility's Listeria Control Program. Attendees will work with industry experts to assess equipment design and develop strategies to control risk through integrated design assessment, remediation, and sanitation programs.

12:30-1:30 p.m. Workshop Lunch

1:30-4:30 p.m. Workshop #2a: Implementing an Effective *Lm* Environmental Monitoring Program in Your Frozen Food Facility (*optional workshop – separate registration required*) – Cortez Hill A

Environmental monitoring is a core component of a food safety program and involves routine collection of swab samples from equipment, tools, personnel and the facility environment. Researchers from the University of Georgia will guide participants through the essential components of a robust environmental monitoring program and practices that will inform appropriate corrective actions associated with positive findings of Lm.

1:30-4:30 p.m. Workshop #2b: Process Validation: The How To's (*optional workshop – separate registration required*) – Cortez Hill B

Have you validated your process controls critical to safe food production? Have you validated your cooking instructions? Hear from industry experts and food safety professionals as they share case studies for how to determine whether you've taken the necessary steps to validate your processing controls and cooking instructions.

4:30-5:30 p.m. Food Safety Leadership Conference Registration Open

5-7 p.m. Welcome Reception – LaJolla AB

Tuesday, February 26

7-8:30 a.m. Conference Registration Open – Cortez Hill Foyer

7:30-8:30 a.m. Continental Breakfast – LaJolla AB

8:30-9:30 a.m. Listeria Current State of Play
Cortez Hill ABC

Every recall impacts consumer confidence in the safety of the food supply. Presenters will examine why Lm is a public health concern, where it comes from, unique characteristics, how it has impacted the frozen food industry and how it is regulated currently. Specifically, Dr. Craig Hedberg of the University of Minnesota will provide an overview of his proposed research to better understand the true public health consequences of listeriosis.

9:30-11 a.m. Lessons Learned from European and South African Listeriosis Outbreaks
Cortez Hill ABC

In the past year high-profile listeriosis outbreaks have occurred, including to date the most severe listeriosis outbreak that occurred in South Africa. These outbreaks are reminders that listeriosis doesn't recognize international borders. Attendees will learn from Kaarin Goodburn of the Chilled Foods Association and Dr. Phil Voysey of Campden BRI about the impact of these outbreaks on global regulatory policy requirements.

11:15 a.m.-12:15 p.m. U.S. Food and Drug Administration's *Lm* Policies Impacting the Food and Beverage Industry
Cortez Hill ABC

Don't miss this U.S. regulatory update on food safety. FDA's Senior Science Advisor Dr. Mickey Parish will provide the latest updates and potential changes related to Lm policies within his agency, followed by a Q&A with attendees.

12:30-1:30 p.m. Lunch – LaJolla AB

1:45-2:45 p.m. U.S. Department of Agriculture's *Lm* Policies Impacting the Food Industry
Cortez Hill ABC

Don't miss this U.S. regulatory update on food safety. USDA FSIS Food Technologist, Office of Policy and Program Development, Dr. Meryl Silverman will provide the latest updates and potential changes related to Lm policies within her agency, followed by a Q&A with attendees.

3-4 p.m. Legal Perspective of AFFI *Lm* Strategy Outcomes and Regulatory Policies
Cortez Hill ABC

Elizabeth Fawell of Hogan Lovells US, LLP will explore how AFFI's overall Lm strategy and creation of best food safety practices can assist and protect frozen food companies in mitigating their regulatory and civil liability risks.

4-5 p.m. Communicating Food Safety with Consumers: Part I
Cortez Hill ABC

Communicating Food Safety with Consumers: Consumer education is one component of AFFI's multi-pronged Lm Strategy. However, informing consumers about food safety is a fine balance between education vs. not being alarming. AFFI's Adrienne Seiling and Eric Davis of FLM Harvest will share food safety education resources and ideas of how to effectively strike this balance.

Wednesday, February 27

7-8:30 a.m. Conference Registration Open – Cortez Foyer

7:30-8:30 a.m. Continental Breakfast – Hillcrest ABC

8:30-9:30 a.m. Communicating Food Safety with Consumers: Part II
Cortez Hill ABC

Building on the previous day discussion regarding consumer education, participants will learn that what consumers say they do and what they actually do in handling and preparing food safely are often not the same. Dr. Ben Chapman of North Carolina State

University will share how he measures consumer behavior changes resulting from food safety messaging and how the food industry can improve our communications with consumers.

9:30-10:30 a.m. AFFI Lm Strategy Update and Food Safety Best Practices Deep Dive
Cortez Hill ABC

Over the past year, AFFI's Food Safety Working Group has worked to advance food safety by doubling down on Lm prevention through the development of best practices. During this session, AFFI's Dr. Donna Garren and Dr. Sanjay Gummalla will unveil these food safety best practices and walk attendees through a newly-created interactive tool that is a one-stop resource for all things Lm prevention.

10:30-Noon Frozen Food Foundation Research Update
Cortez Hill ABC

Dr. Martin Wiedmann of Cornell University and Dr. Mark Harrison of the University of Georgia will provide an update on their respective Lm Quantitative Risk Assessment research. They'll share how companies can use research results to improve risk-based decision making in controlling Lm in their operations.

Noon-1 p.m. Lunch – Hillcrest ABC

1:30-5 p.m. Bringing AFFI's Food Safety Best Practices to Life:
Measurements of Successful Implementation and Opportunities
for Training
Cortez Hill ABC

It's true what they say when it comes to food safety, "we're only as strong as our weakest link." Come hear how AFFI plans to measure the impact of its best food safety practices, including new partnerships with Mérieux NutriSciences, Alchemy, EyeSucceed and NSF International.