

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**
- 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, 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**
- 10:15 A.M. Food Ingredient and Product Testing and Validation: Surrogates vs. Pathogen Testing**
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

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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)**
 - Claudia Coles, President, Seafood Products Association
 - Ben Howard, Laboratory Director, Certified Labs, Midwest Laboratory
 - Aaron Usegi, Food Safety Manager, Kraft Heinz
- **Low Moisture Foods (dry dairy powders)**
 - Kristen Acker, Vice President/GM Food Safety and Quality Solutions, Chestnut Labs
 - Nathan Anderson, Research Agricultural Engineer, CFSAN
 - Elizabeth Grasso-Kelley, Assistant Professor, Illinois Institute Technology
- **Fresh Produce (cut fruit)**
 - Annmarie Buchholz, Consumer Safety Officer, FDA
 - Michelle Danyluk, Professor and Extension Specialist, University of Florida
 - Mary Lou Tortorello, (retired), Supervisory Microbiologist, FDA
- **Frozen Foods (frozen cheese cake)**
 - Deann Akins-Lewenthal, Sr. Director of Food Safety, Conagra Brands
 - Sanjay Gummalla, Vice President of Scientific & Regulatory Affairs, American Frozen Food Institute
 - 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