

**2025 Innovations in Cleaning and Sanitation for Low Moisture Foods**  
**Tuesday, April 29<sup>th</sup> and Wednesday, April 30<sup>th</sup>**  
**Arden Hills, MN (Land O' Lakes)**  
*Draft Program (subject to change)*

---

**Tuesday, April 29<sup>th</sup>.**

8:00 a.m. Registration/Continental breakfast  
8:25 a.m. Welcome

**Morning Session: Regulatory Update**

Chair:

8:30 a.m. Glenn Bass, U.S. FDA  
9:15 a.m. Industry perspective – TBD.  
9:45 a.m. Ice-breaker activity disassembly and cleaning. Karl Thorson, General Mills

10:00–10:30 a.m. Break

Morning Session: Design of manufacturing facilities to enhance safety

Chair:

10:30 a.m. Water control in environment/condensation to reduce contamination. Karl Thorson, General Mills.  
11:00 a.m. Ideal design of plants/equipment. Blake Criswell.  
11:30 a.m. Remediation of legacy equipment and facilities engineering – TBD.

Noon – 1:00 p.m. Lunch

Afternoon Session: Low water usage in cleaning and sanitation – 15- minute research lightening talks.

Chair:

1:00 p.m. Application of risk models to physical dry-cleaning: scenario testing to optimize interventions and quantify risk reduction. Abigail Snyder, Cornell University  
1:15 p.m. Cross-contamination from surfaces and niches. Nate Anderson OR Elizabeth Grasso-Kelly, U.S. FDA  
1:30 p.m. The roles of environmental factors on persistence of Salmonella. Jennifer Acuff, University of Arkansas  
1:45 p.m. The Cactus Effect: Survival and recovery of Salmonella and Cronobacter in low moisture environments. Paul Hanlin, Ecolab  
2:00-2:30 p.m. Round Table Discussion. I would suggest just the speakers above plus Dan Belina (Land O'Lakes).

2:30–3:00 p.m. Break

Afternoon session: Microbiological monitoring of dry cleaning and sanitation

Chair:

3:00–3:30 p.m. Virulence factors and microbial tolerance/stress response leading to persistence and tolerance. Chuck Kaspar, UW-Madison.  
3:30 – 4:00 p.m. Appropriate indicator organisms and correlation with pathogens. Karen McCarty.  
4:00 – 4:30 p.m. Tracking and trending (molecular, WGS or other); identifying hot spots; resident populations. – TBD.

**2025 Innovations in Cleaning and Sanitation for Low Moisture Foods**  
**Tuesday, April 29<sup>th</sup> and Wednesday, April 30<sup>th</sup>**  
**Arden Hills, MN (Land O' Lakes)**  
*Draft Program (subject to change)*

---

**Wednesday, April 30<sup>th</sup>**

8 a.m. Continental breakfast

**Morning Session: Overcoming Barriers in Dry Cleaning and Sanitation.**

Chair:

8:30 a.m. Interactive topic break-out groups (scenarios to solve; 30 min + 5 min reports)

9:15 a.m. Research needs from industry - TBD

9:45 a.m. Roundtable Discussion: Food Safety capital investments, cost savings, return on investment.

**10:30–10:45 a.m. Break**

10:45 a.m. Current practices in equipment and facilities design, surfaces, and materials. Greg Marconnet, retired, Mead and Hunt.

11:15 a.m. New technologies for dry cleaning and validation of methods. - TBD.

11:45 a.m. Round table discussion on barriers to implementation; innovations in training, case studies, exercises, etc.

12:15 p.m. Farewell