

**TUESDAY • March 6, 2018**

**Morning Session  
Regulatory/Legislation**

**| Session Chairs |**

*Kristin Lindahl, Cargill  
Alison Griffino, Tyson Foods*

**7:00 a.m.**  
**Breakfast**  
**Registration Desk Open**

**8:20 a.m.**  
**Welcome**  
*Shane Acosta, Cargill*

**8:30 a.m.**  
**FSIS Update**  
*Paul Kiecker, USDA FSIS*

**9:00 a.m.**  
**FSIS Policy Update**  
*Roberta Wagner, USDA FSIS*

**9:30 a.m.**  
**Foreign Material Update**  
*Kendra Waldbusser, Pilgrim's*

**10:00 a.m.**  
**Break**

**10:30 a.m.**  
**Regulatory Update**  
*Dr. Ashley Peterson, NCC*

**11:00 a.m.**  
**Legislative Update**  
*Leslee Oden, NTF*

**11:30 a.m.**  
**Food Service Keynote Speaker**  
*Paul Hoffman, US Foods*

**12:00**  
**Lunch**

**Afternoon Session  
Processing Intervention/Risk Reduction**

**| Session Chairs |**

*Suzanne Finstad, Tyson Foods  
Dr. John Marcy, UA CEPS*

**1:00 p.m.**  
**Campylobacteriosis/CIDT**  
*Dr. Mark Laughlin, Centers for Disease Control*

**1:30 p.m.**  
**Staphylococcus Toxin Testing**  
*Dr. Stan Bailey, BioMerieux*

**2:00 p.m.**  
**Defense in a Food Safety Case**  
*Shawn Stevens, Food Industry Counsel, LLC*

**2:45 p.m.**  
**Break**

**3:15 p.m.**  
**The Importance of PAA to Poultry Industry**  
*Dr. Oriana Leishman, Ecolab-Food and Beverage*

**3:50 p.m.**  
**Safety Considerations for PAA in the Industry**  
*Joseph Donabed, Enviro Tech Chemical Services*

**4:25 p.m.**  
**Monitoring and Control of PAA Vapor Exposure**  
*David Hilliker, ChemDAQ*

**5:00 p.m.**  
**Reception**

**WEDNESDAY • March 7, 2018**

**Morning Session  
Live Animal Pathogen Control**

**| Session Chairs |**

*Dr. Scott Gustin, Tyson Foods  
Dr. Kabel Robbins, Butterball*

**7:00 a.m.**  
**Breakfast**  
**Registration Desk Open**

**8:05 a.m.**  
**FSIS Public Health Science**  
*Dr. David Goldman, USDA FSIS*

**8:40 a.m.**  
**Update: Live Side Food Safety**  
*Bruce Stewart Brown, Perdue Farms*

**9:10 a.m.**  
**Global Animal Partnership**  
*Dr. John Smith, AAA*

**9:40 a.m.**  
**Salmonella in Broilers: Everyone is Part of the Solution**  
*Dr. Douglas Fulnechek, Zoetis*

**10:10 a.m.**  
**Break**

**10:40 a.m.**  
**Premier Sponsor Presentation  
QTI - Egg Shell Quality Parameters: Is there a Relationship to Food Safety?**  
*Dr. Brian Dirks, QTI*

**11:00 a.m.**  
**Premier Sponsor Presentation  
Diamond V - Persistence of Salmonella on Poultry: Adhesion, Dispersion, Masking and Methodology**  
*Dr. Doug Smith, Clemson University*

**11:20 a.m.**  
**Premier Sponsor Presentation  
Elanco - Salmonella 360: A Holistic Approach to Food Safety**  
*Dr. Sara Steinlage, Elanco*

**11:40 a.m.**  
**Premier Sponsor Presentation  
Safe Foods - Managing Your Chiller to Maximize Food Safety**  
*Rob Baker, Safe Foods*

**12:00 p.m.**  
**Lunch**

**Afternoon Session  
Hot Topics**

**| Session Chair |**  
*Marvin Childers, TPF*

**1:00 p.m.**  
**FBI Terrorism Briefing**  
*Kelsey Groff, FBI*

**1:30 p.m.**  
**Industry Keynote**  
*Doug Ramsey  
Group President, Tyson Foods*