

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
Carmen Rottenberg, 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.
Retail Keynote Speaker
Speaker TBD

1:30 p.m.
Campylobacteriosis/CIDT
Speaker, Centers for Disease Control

2:00 p.m.
Staphylococcus Toxin Testing
Dr. Stan Bailey, BioMerieux

2:30 p.m.
Defense in a Food Safety Case
Shawn Stevens, Food Industry Counsel, LLC

3:00 p.m.
Break

3:30 p.m.
The Importance of PAA to Poultry Industry
Dr. Oriana Leishman, Ecolab-Food and Beverage

4:00 p.m.
Safety Considerations for PAA in the Industry
Joseph Donabed, Enviro Tech Chemical Services

4:30 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*