



FOOD SAFETY LEADERSHIP CONFERENCE

DOUBLING DOWN ON LISTERIA PREVENTION

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

Monday, February 25 (Pre-Conference Workshops)

- 7 a.m. **Workshop Registration Open**
- 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**
- Food safety has always been a priority for AFFI. 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 will unveil its food safety best practices and walk attendees through a newly-created interactive tool that is a one-stop resource for all things Lm prevention.*
- 9 a.m. – 12:30 p.m. **Workshop #1a: *Listeria monocytogenes (Lm)* Mapping Through Your Frozen Food Facility** (*optional workshop – separate registration required*) - Old Town 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: Sanitation and Hygienic Design** (*optional workshop – separate registration required*) – Old Town B
- Sanitation and hygienic design are core components of a facility's Listeria Control Program. Learn from industry experts how to appropriately develop effective sanitation programs and procedures, and the hygienic design principles needed to purchase new equipment and assess existing equipment.*
- 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) – Old Town 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. Dr. Mark Harrison of 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) – Old Town B*

Have you validated your process controls critical to safe food production? Have you validated your cooking instructions? Learn from industry experts as they share case studies for how to determine if you've taken the necessary steps to validate your systems.

4:30-5:30 p.m.

Food Safety Leadership Conference Registration Open

5-7 p.m.

Welcome Reception

Tuesday, February 26 (Conference Day One)

7-8:30 a.m.

Conference Registration Open

7:30-8:30 a.m.

Continental Breakfast

8:30-9:30 a.m.

Listeria Current State of Play

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

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 Chilled Foods Association Executive Kaarin Goodburn about the impact of these outbreaks on global regulatory requirements.

11:15 a.m.-12:15 p.m. **U.S. FDA Lm Policies Impacting the Food and Beverage Industry**

Don't miss this U.S. regulatory update on food safety. Experts from the U.S. Food and Drug Administration (FDA Senior Science Advisors Mickey Parish and Jenny Scott) will provide the latest updates and potential changes related to Lm policies within their respective agencies, followed by a Q&A with attendees.

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

1:45-2:45 p.m. **U.S. USDA Lm Policies Impacting the Food and Beverage Industry**

Don't miss this U.S. regulatory update on food safety. USDA FSIS Assistant Administrator, Office of Policy and Program Development, Roberta Wagner will provide the latest updates and potential changes related to Lm policies within their respective agencies, followed by a Q&A with attendees.

3-5 p.m. **Legal Perspective of AFFI Lm Strategy Outcomes and Regulatory Policies**

Presenters 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.

Wednesday, February 27 (Conference Day Two)

7-8:30 a.m. **Conference Registration Open**

7:30-8:30 a.m. **Continental Breakfast**

8:30-10:30 a.m. **AFFI Lm Strategy Update and Food Safety Best Practices Deep Dive**

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 will unveil its 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

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

1:30-5 p.m.

Bringing AFFI's Food Safety Best Practices to Life: Measurements of Successful Implementation and Opportunities for Training

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, EyeSucceed and NSF International.