38th Annual Food Safety and Sanitation Workshop Proposed Agenda*

November 6, 2018
8:15 am General Sessions I – Cleaning Heirlooms from the Manufacturing Environment
   Silas Strother

10:15 am Workshop Session I
   • Industry Panel Discussion – Best Practices in Different Industry Sectors for FSMA Implementation
   • Embedding Food Defense in your Food Safety Culture – Stephanie Lopez, AIB, Manhattan, KS
   • Basic Food Microbiology – Nina Parkinson, NGP Consulting, Brentwood, CA
   • FSMA Implementation: Updates – Deb Devlieger, FDA, Bothell, WA
   • Cleaning for Food Safety: Best Practices – Ron Shepard, Shepard Brothers, Inc., La Habra, CA

11:15 am Repeat Workshop Session I

1:15 pm General Session II – Boosting the ROI of Your PMP: Using Data to Optimize Your Pathogen Environmental Monitoring Program
   Timothy Freier, Mérieux NutriSciences, Chicago, IL

2:50 pm Workshop Session II
   • Foaming: Best Practices – Don Jones, FOAM-iT / Clean-Logix, Grand Rapids, MI
   • Food Fraud: Why? What? and Now What? - Stephanie Lopez, AIB, Manhattan, KS
   • Water in Fresh Produce from Production to Packing – Faith Critzer, Washington State University, Prosser, WA
   • Cleaning and Sanitation of Equipment in Spanish/ Limpieza y Desinfección de los Equipos @ 2:50 pm – Jesus Heredia, Wesmar Company, Lynwood, WA
   • CGMPs in Spanish/Las Buenas Prácticas de Manufactura @ 3:50 pm – Nina Parkinson, NGP Consulting, Brentwood, CA
   • Hand Hygiene: A Cornerstone for Food Safety in Food Manufacturing – Ron Shepard, Shepard Brothers, Inc., La Habra, CA

3:50 pm Repeat Workshop Session II

5:00 pm Cheese and Wine Reception & Top 5 Line Worker Award Nominees Announced

November 7, 2018
8:30 am General Session III – From Mercury to International Space Station: A History of Food Safety at NASA
   Kimberly Glaus Läte, Leidos, Reston, VA

10:15 am Workshop Session III
   • Food Production at NASA: Current Practices and Future Plans – Kimberly Glaus Läte, Leidos, Reston, VA
   • Making a Plan and Sticking to It: Understanding Verification and Validation – Stephanie Lopez, AIB, Manhattan, KS
   • Choosing an Effective Sanitizer – Don Jones, FOAM-iT / Clean-Logix, Grand Rapids, MI
   • Bird Control for Food Plants – Keith Rowney, Sprague Pest Solutions, Tacoma, WA
   • Microbiological Contaminants in Food Processing Environments – Jovana Kovacevic, Oregon State University, Portland, OR

11:15 am Repeat Workshop Session III

1:15 pm General Session IV – Foodborne Illness Litigation 25 Years of Lessons
   Bruce Clark, Marler and Clark, Seattle, WA

2:15 pm Closing Remarks & Line Worker Award Ceremony

* Any portion of the proposed agenda is subject to change.
^ Denotes basic workshop session.

Contact Cathy Blood (blood@wsu.edu or 509-335-2845) for registration questions.
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