

Tuesday, November 3, 2009

- 7:30 am Registration and Refreshments—Exhibits Open (Two \$50 cash drawings at 8:00 am)
- 8:25 am Welcome and Introductions
- 8:30 am GENERAL SESSION I  
Training Techniques for Food Processors  
Richard Linton, Purdue University, West Lafayette, IN
- 9:45 am Break in the Exhibit Hall
- 10:15 am WORKSHOP SESSION I (Repeated at 11:10 am)  
\*Micro 101 - Basics of Food Microbiology  
Mark Daeschel, Oregon State University, Corvallis, OR  
\*Basics of Cleaning  
Ron Shepard, Shepard Brothers, Inc., La Habra, CA  
Equipment Design for Sanitation  
Randy Porter, ConAgra Foods Omaha, NE  
Rapid Microbiological Testing  
Purnendu Vasavada, University of Wisconsin - River Falls, River Falls, WI  
\*Micro 101 - Basic Food Microbiology (Spanish)  
Nina Parkinson, Brentwood, CA  
\*Cleaning and Sanitizing (Spanish)  
Roberto Flores, DeLaval Cleaning Solutions, San Diego, CA
- 12:00 pm Lunch—Exhibits Open (Cougar Gold Cheese Drawing)
- 1:15 pm GENERAL SESSION II  
An Integrated Approach to Food Safety Management Systems  
Frank Schreurs, Guelph Food Technology Centre, Guelph, ON, Canada
- 2:30 pm Break in the Exhibit Hall
- 3:00 pm WORKSHOP SESSION II (Repeated at 3:55 pm)  
\*Choosing a Sanitizer  
Don Jones, Aqua Phoenix Scientific, Inc., Hanover, PA  
\*Introduction to HACCP  
Karen Killinger, Washington State University, Pullman, WA  
Bioremediation - Cleaning with Microorganisms  
Jeff Weier, Sprague Pest Solutions, Tacoma, WA  
Effective Environmental Micro Testing  
Purnendu Vasavada, University of Wisconsin - River Falls, River Falls, WI  
\*Introduction to HACCP (Spanish)  
Nina Parkinson, NGP Consulting, Brentwood, CA  
Food Defense for the Workplace (Spanish)  
Food and Drug Administration
- 5:00 pm–6:30 pm Reception in the Exhibit Hall Ballroom

Wednesday, November 4, 2009

- 7:30 am Registration and Refreshments—Exhibits Open
- 8:00 am Two \$100 cash drawings
- 8:30 am GENERAL SESSION III  
Produce Safety – Challenges and Opportunities  
David Gombas, United Fresh Produce Association, Washington, D.C.
- 9:45 am Break in the Exhibit Hall
- 10:15 am WORKSHOP SESSION III (Repeated at 11:10 am)  
\*Safety for Sanitation Workers  
Don Jones, AquaPhoenix Scientific, Inc., Hanover, PA  
Food Defense for the Workplace  
Alan Bennett, Food and Drug Administration, Beaverton, OR  
Securing the Food Chain  
Aronson Security Group, Beaverton, OR  
Advanced Microbiology - Salmonella  
Karen Killinger, Washington State University, Pullman, WA  
Energy and Water Conservation  
Ron Shepard, Shepard Brothers, Inc., La Habra, CA
- 12:00 pm Lunch—Exhibits Open  
Cougar Gold Cheese Drawing
- 1:15 pm Concluding GENERAL SESSION IV  
Regulatory Update - Reportable Food Registry  
Charles Breen, Food and Drug Administration, Olympia, WA
- 2:30 pm Workshop Adjourns (\$150 Cash drawing with a fully validated Exhibitor Raffle Card)  
Please drop your evaluation in the box at the door.

\* Indicates Basic Track