Perspectives In Food Safety – Outbreaks, Data And Controlling Risks
Conference for Food Protection

8:00 AM Patrick Guzzle Welcome

8:10 RETAIL RISK FACTORS OR OTHER TOPIC – presented by FDA

8:45 Big Data and Risk – Dr. Ben Chapman

9:10 Cleanability and Environmental Sampling – NSF Sarah Krol

9:30 Break

10:00 Menu Labeling/Intended Use Panel Discussion FDA/FYSON/USDA/FDA/USDA

10:45 Outbreak Demonstration with Dr. LeAnn Jakus and Norocore

11:30 Lunch on your own

1:00 Interactive Activities with FSIS

1. Deli slicer maintenance and sanitation
2. Restaurant menu and service pitfalls
3. Hand Washing 2.0 – Dr. Sujata Sirsat
4. Based on Retail Risk Factor Results – possible FDA TBD

2:15 Outbreaks from Local to Federal Perspectives – panel

- State - Steve Mandernach from AFDO/Iowa Potato Salad Outbreak
- Local - Deanna Copeland similar event
- Rotisserie Chicken Outbreak
  - CDC - Vince Ratke – Salmonellosis outbreak
  - FSIS - William Shaw - Rotisserie Chicken Retail Investigation
  - FDA – Glenda (TBD) – Liaison for retail jurisdiction

3:00 Darin Detwiler – becoming the food safety leader you want to be.

3:20 Wrap up

3:30 End Session