

**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/TYSON/ USDA

**Comment [JN1]:** Jennifer Williams with Tyson?

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

11:30 Lunch on your own

1:00 Interactive Activities with FSIS

**Comment [JN2]:** Can we say hosted?

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