

8TH FOODHACCP ANNUAL CONFERENCE

Major Topic:

Detection/Control Methods
for Food Safety

November 4~8, 2013



Flamingo hotel, Las Vegas

Food Safety Microbiology	Nov. 4
Risk Assessment	Nov. 4
Main Event 8th Conference	Nov. 5-6
Basic HACCP	Nov. 7-8
Advanced HACCP	Nov. 7-8

Food Safety Microbiology

Nov. 4. 1 day Short course

Nov. 4 8AM-5PM

History of Food Microbiology
Bacteria/Yeast/Mold/ Virus
Growth Factors for microorganisms
Intrinsic/Extrinsic Factors for microbial growth
Gram Negative bacteria
Gram Positive bacteria
Importance of Spore forming bacteria in food
Details for Foodborne pathogens

Pathogenesis and importance
Media preparation/Petrifilm
Detection Methods
Control Methods
Hurdle Technology for control pathogens

*Text book will be provided.
Coffee, Tea, (No lunch provided)*

Risk Assessment

Nov. 4. 1 day short course

Nov. 4 8AM-5PM

Contents

How to Implement a Risk Assessment System
Root Cause Analysis in Practice

Basic and Advanced HACCP Training

Nov. 7 8AM-5PM

Nov. 8 8AM-3PM

1. Basic HACCP Training Development & Implementation

2. Advanced HACCP Training Verification Validation and Auditing a HACCP System

Food Safety And HACCP Systems
Biological, chemical and physical hazards
Initial steps in applying HACCP principles
Hazard Analysis And Critical Control Points (CCP's)
Hazard analysis/preventive measures
Critical control point identification
Critical Limits, Monitoring and Corrective Actions
Establishing Monitoring Procedures
Verification And Record keeping
Managing/Implementing Your HACCP Plan Systems
Strategies For Implementing Your HACCP Plan
Regulatory Update

Target Audience
**Fresh Produce/Packers/
Restaurant Chains/Meat products/
Seafood products/Consultants
Food distributors/Wholesalers/
Daily productsEducators/students**

Main Event Nov. 5-6

8th International Conference

(Detection/Control Methods for Food safety)

DETECTION METHODS DAY

Tuesday, November 5, 2013

Conference Place: Flamingo Hotel

7:00 - 8:30 Registration and Poster Display

Exhibitors booth displaying Preparation time

Nov. 4, 5:00PM - 7:00PM or Nov. 5, 7:00AM - 9:00 AM

8:30 - 9:00 - Opening remarks

9:00 - 9:40 - Current Foodborne Outbreak and legal issues

William Marler (MarlerClark attorneys at Law)

9:40 - 10:20 - Importance of food safety issues for food industries

Ann Marie McNamara (DVP, Jack in the Box)

10:20 - 10:40 - Exhibitors Presentation and Coffee Break

10:40 - 11:20 - Rapid detection methods: Where they come from and how it impacted food testing.

Peter Feng (US FDA)

11:20 - 11:35 - Molecular Detection testing: Pure and Simple (MDS)

Christine Aleski (3M)

11:35 - 11:50 - Advancing Accuracy, Speed and Efficiency with Atlas

Erin Dreyling (Roka Bioscience)

11:50 - 12:00 - Group Picture

12:00 - 1:00 - Exhibitors Presentation and Coffee Break and Lunch (Own Lunch time)

1:00 - 1:10 - Cash Drawings

1:10 - 1:50 - Novel biosensor for high throughput screening of pathogens and toxins.

Arun Bhunia (Purdue University)

1:50 - 2:30 - Indicator Microbiology: Revisiting an old friend in the year 2013

Gregory Siragusa (DuPont Nutrition and Health)

2:30 - 2:45 - Automation and Rapid Methods for Food

Pathogen Testing Laboratories

Stuart Clark (Microbiology International)

2:45 - 3:00 - Sample6: Breaking the Enrichment Barrier

Tim Curran (Sample6)

3:00 - 3:15 - Exhibitors Presentation and Coffee Break

3:15 - 3:40 - New demands for Rapid and Automotive Detection Methods for Food Safety

Stan Bailey (2006 IAFP President)

3:40 - 3:55 - Rapid enumeration of microorganisms in food
Timothy S. Wheeler (bioMerieux)

3:55 - 4:10 - Exhibitors Presentation and Coffee Break

4:10 - 4:35 - Conventional and Rapid Detection Methods for food safety and food quality

Daniel Y.C. Fung (Kansas State University)

4:35 - 4:50 - New Microorganism Detection Method for Same Day Results

Martin Easter (Hygiena)

5:20 - Adjourn

CONTROL METHODS DAY

Wed. November 6, 2013

Conference Place: Flamingo Hotel

7:00 - 8:40 Registration and Poster Display

8:40 - 9:00 Poster Competition Award

9:00 - 9:50. Innovative chemical treatments to kill foodborne pathogens and spoilage bacteria

Michael Doyle (Regents Professor, University of Georgia)

9:50 - 10:40 Bacteriophage to detect and control foodborne pathogens

Mansel Griffiths (Director: CRIFS)

10:40 - 11:00 Break and Coffee Break

11:00 - 11:50 Natural antimicrobial agents for controlling pathogens

V.J. Juneja (ARS, USDA)

11:50 - 12:40 - Effective controlling methods to inactivate Norovirus

Jan Vinje (CDC)

12:40 - 1:40- Lunch Time

1:40 - 2:30 Innovative thermal processing to control pathogens and spoilage microorganisms

Juming Tang (Washington State University)

2:30 - 3:20 Control Methods against STEC (Shiga toxin producing E. coli)

Terrance Arthur (ARS, USDA)

3:20 - 3:40 - Cleaning Verification: Continuous Improvement in Environmental Areas to Reduce Micro Challenges and

Consumer Complaints in Food Manufacturing

Eric O'Brien (Charm Sciences)

3:40 - 4:00 Break and Coffee Break

4:00 - 4:25 Application of innovative processing to control pathogens

Dong-hyun Kang

(Seoul National University)

4:25 - 4:50 - Parameters for Determining In-plant Microbiological Challenge and Validation Study Protocols
Erdogan Ceylan (Director, Silliker)

4:50 - Attendees' Certificate / Adjourn

Registration Fee

Individual course (AFTER JULY 31, THE REGISTRATION FEE WILL BE CHANGED)

Food Safety Microbiology Short Course Only: (Only available with combination of 8th Annual Conference)

[] Nov. 4. **Risk Assessment Only: \$380**

[] Nov. 5-6. **8th International Conference: \$395**

[] Nov. 7-8. **Basic HACCP : \$397**

[] Nov. 7-8. **Advanced HACCP: \$397**

Combination (Two Courses)

[] Nov. 4,5,6 **Food Micro + 8th Conf.: \$670**

[] Nov. 4,5,6 **Risk Ass + 8th Conf.: \$670**

[] Nov. 5,6,7,8. **8th Conf. + Basic HACCP: \$750**

[] Nov. 5,6,7,8. **8th Conf. + Adv. HACCP: \$750**

[] Nov. 4,7,8, **Food Micro + Basic HACCP: \$699**

[] Nov. 4,7,8, **Food Micro + Adv. HACCP: \$699**

[] Nov. 4,7,8, **Risk Ass + Basic HACCP: \$699**

[] Nov. 4,7,8, **Risk Ass + Adv. HACCP: \$699**

Combination (Three Courses).

[] November 4,5,6,7,8.

Food Micro + 8th Conf + Basic HACCP: \$950

[] November 4,5,6,7,8.

Food Micro + 8th Conf. + Adv. HACCP: \$950

[] November 4,5,6,7,8.

Risk Ass + 8th Conf + Basic HACCP: \$950

[] November 4,5,6,7,8.

Risk Ass + 8th Conf. + Adv. HACCP: \$950

For more info.

<http://www.foodhaccp.com>