



IAFP 2009 WORKSHOPS

WORKSHOP 1	WORKSHOP 2	WORKSHOP 3
Your Toolkit for Cleaning by Design...What Can Go Right	Microbiological Sampling and Testing in Food Safety Management	Beyond Food Safety Management – How to Create a Food Safety Culture
Friday and Saturday July 10–11 8:00 a.m. – 5:00 p.m.	SOLD OUT <small>Saturday July 11 8:00 a.m. – 5:00 p.m.</small>	Saturday July 11 8:00 a.m. – 5:00 p.m.

REGISTRATION – (Payment must be received by June 26, 2009 to avoid late registration rates).
Cancellations received by June 26 will be refunded, less a \$50.00 administrative fee. No refunds will be made after this date.

	<u>Early Rate</u>	<u>Late Rate</u>		<u>Early Rate</u>	<u>Late Rate</u>		<u>Early Rate</u>	<u>Late Rate</u>
Member	\$675.00	\$750.00	Member	\$380.00	\$455.00	Member	\$345.00	\$420.00
Non-Member	\$775.00	\$850.00	Non-Member	\$480.00	\$555.00	Non-Member	\$445.00	\$520.00

Student rates available, contact Julie at jcattanach@foodprotection.org for more information.

Workshop 1 – Your Toolkit for Cleaning by Design...What Can Go Right — Friday and Saturday, July 10–11

The concept of sanitary design has long been recognized by the food industry as an integral part of developing, implementing and maintaining a successful food safety program. Hygienic design considerations play a vital role in food safety management, as processors face potential economic challenges resulting from loss of product through spoilage, food safety concerns and loss of market confidence. Investigations involving product contamination by spoilage organisms or pathogenic bacteria however, have shown that faulty equipment design and use of incompatible construction materials can lead to ineffective cleaning and sanitation, and create conditions that will allow microbial growth to occur, resulting in product contamination. Although cleanability of the equipment is a major criterion in the pre-qualification stage prior to purchase of new equipment; consideration for addressing hygienic design during installation and its integration with auxiliary systems in food production areas could be overlooked.

Furthermore, although the application of sanitary design principles is widely embraced by the food industry in new equipment acquisitions and in the construction of food plant and retail establishments, upgrading an existing plant/equipment design to meet hygienic requirements can be prohibitively expensive. Understanding the concept of sanitary design when modifying existing plant equipment can prevent or minimize the risk of microbial contamination resulting from the development of harborage areas or niches.

Whether building a new facility, remodeling an existing food plant and retail establishment, purchasing new equipment, or simply repairing existing structures or equipment, participants will receive practical information from experts in meat, liquid, dry and retail food processes in designing cleaning and sanitation programs that can be implemented to advance food safety and quality. Attendees will gain practical and theoretical understanding of hygienic design and be able to identify non-hygienic features, improve equipment designs and make better informed decisions about equipment purchases and/or modifications.

Topics:

- Hygienic design standards in the US
- Hygienic design standards in European countries (EHEDG) and equipment validation to meet US requirements
- Challenges and improvement opportunities in the cleaning and sanitation of existing and retrofitted equipment in various industries: case studies
- Validation of cleaning and sanitation processes: What works and how effective it is
- Considerations for equipment qualification and redesign

Instructors:

John N. Butts, Land O'Frost, Lansing, IL, USA
 Don Graham, Graham Sanitary Design Consulting, Ltd., Jackson, MI, USA
 Debra Henyon, Elopak, Inc., New Hudson, MI, USA
 John T. Holah, Campden & Chorleywood Food Research Association, Gloucestershire, UK
 Jeffrey L. Kornacki, Kornacki Microbiology Solutions, Inc., McFarland, WI, USA
 Todd Rossow, Publix Super Markets, Inc. Lakeland, FL, USA
 Tracie G. Sheehan, Sara Lee Corporation, Downers Grove, IL, USA
 Purnendu C. Vasavada, University of Wisconsin-River Falls, River Falls, WI, USA
 John Weisgerber, Weisgerber Consulting LLC, Downers Grove, IL, USA

Organizers:

Rocelle Clavero, Sara Lee Corporation, Downers Grove, IL, USA
 Yale Lary, Sysco Corporation, Houston, TX, USA

INTENDED AUDIENCE

Engineers working in equipment design, processors specifying or purchasing new equipment, technical sales people, new project managers and plant quality assurance/food safety managers. Manufacturers, fabricators and engineers of food plant and retail equipment. Food safety professionals involved in the design, implementation and validation of food safety systems.

Workshop 2 – Microbiological Sampling and Testing in Food Safety Management – Saturday, July 11

It is well recognized that no amount of sampling and testing can ensure the absence of pathogens in foods. However, there are many useful applications of microbiological testing related to monitoring and verification; e.g., testing critical ingredients, in-process monitoring, final product verification, port-of-entry testing where there is no historical data, etc.

In the 1970s, ICMSF introduced statistically based sampling plans, derived from a risk-based approach. These sampling plans have been adopted by organizations such as Codex Alimentarius and national authorities for certain applications. However, there are many examples where these plans have been applied inappropriately or incorrectly.

This ‘hands-on’ workshop will (re-)introduce participants to the principles and limitations of microbiological sampling and testing for food safety assurance. Participants will learn how the performance of a sampling can be determined and how suitable sampling plans for particular pathogens and foods and intended consumers are established. Some calculations of the statistical aspects of sampling will be illustrated, like detection probabilities, effects of log-normal distributions of organisms, operating characteristic curves, and within-lot and between-lot testing. The use of sampling and testing in food safety management will be discussed and illustrated from both the governmental and industry perspectives.

Participants are asked to bring laptops to the workshop and will work individually, or in pairs, on case studies to demonstrate the issues and principles discussed.

Topics:

- Importance of testing in food safety management
- Basics of establishing suitable sampling plans and determining their performance
- Within-lot and between-lot sampling and statistics
- Illustrative examples of microbial testing and sampling plans

**ORGANIZED
AND SUPPORTED
BY ICMSF**

Instructors:

Leon G.M. Gorris, Unilever, Safety & Environmental Assurance Centre, Sharnbrook, U.K.
Marcel H. Zwietering, Laboratory for Food Microbiology, Wageningen University, Wageningen, The Netherlands
Tom Ross, Food Safety Centre, University of Tasmania, Hobart, Australia
Russell S. Flowers, Silliker Group Corp., Homewood, IL, USA

Organizer:

Leon G.M. Gorris, Unilever, Safety & Environmental Assurance Centre, Sharnbrook, U.K.

INTENDED AUDIENCE

Members involved in, or with a keen interest in understanding, microbiological sampling and testing for food safety management from the industry as well as the governmental perspective.

Workshop 3 – Beyond Food Safety Management – How to Create a Food Safety Culture – Saturday, July 11

Food safety awareness is at an all time high. New and emerging threats to the food supply are being recognized. Accordingly, retail and foodservice establishments, and food producers at all levels of the food production chain, have a growing responsibility to ensure that proper food safety and sanitation practices are followed, thereby, safeguarding the health of their guests and customers.

Achieving food safety success in this changing environment requires going beyond traditional training, testing, and inspectional approaches to managing risks. It requires a better understanding of organizational culture and the human dimensions of food safety. To improve the food safety performance of a retail or foodservice establishment, an organization with thousands of employees, or a local community, you must change people's behavior.

The importance of organizational culture, human behavior, and systems thinking is well documented in the occupational safety and health fields. However, significant contributions to the scientific literature on these topics are noticeably absent in the field of food safety.

This workshop will be the first of its kind designed to teach participants how to create a food safety culture – not just a food safety program. Designed as a series of lectures and participatory, hands-on sessions, workshop participants will be divided into teams to work through different case studies such as:

- food safety for large foodservice chains
- you are hired as consultant by the CEO of a large international company to strengthen their food safety performance, what advice will you give?
- a community's inspection scores are getting worse, as public health director, what can you do to improve restaurant inspection scores in the community?

By the end of the workshop, participants will have gained a real working knowledge of different behavioral change theories, key elements of an effective food safety culture, and a thorough understanding of the differences between a traditional food safety management system versus a behavior-based food safety approach. In addition, participants will have received practical, real-world advice and be better equipped for their next promotion or challenge. As a take away resource, participants will also receive an autographed copy of Frank Yiannas' new book, *Food Safety Culture, Creating a Behavior-based Food Safety Management System*.

Organized and Instructed by Frank Yiannas: In addition to working for well-known global brands, Frank is the Past President of the International Association for Food Protection, recipient of the 2007 NSF Lifetime Achievement Award for Leadership in Food Safety, and author of the book, *Food Safety Culture, Creating a Behavior-based Food Safety Management System*.

INTENDED AUDIENCE

Food safety managers, consultants, public health directors, restaurateurs, etc.

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