

SYMPOSIUM PROGRAM
July 17, 2005

8:00 Spangler Klopp Intro and welcome from Committee

Session I. The Different Perspectives on Food Safety
Moderator: Dr. Birch McMurray

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|-------------|----------------------------|---|--------------------|
| 8:05 – 8:20 | Dr. Barbara Masters | FSIS Overview of Poultry Initiatives and Operations | |
| 8:20 – 8:35 | Dr. Scott Gillingham | Role of the Veterinarian in Communication of Food Safety Issues to the Consumer | |
| 8:35 – 8:50 | Mr. Bob Thrash | Independent Auditor's Perspective on the Domestic Market | |
| 8:50 – 9:05 | Dr. Mark Lobstein | International Situation and its Ramifications | |
| 9:05 – 9:35 | Dr. Elizabeth Krushinskie | Overview of Raw and Cooked Foods of Poultry Origin | |
| 9:35 – 9:45 | Questions to Speaker Panel | | |

9:45 – 10:15 BREAK

Session II. Interaction of Live Production and Food Borne Pathogens
Moderator: Dr. Dave Hermes

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| 10:15 – 10:30 | Dr. Greg Rosales | Reduction of Risk in the Primary Breeder Production System | |
| 10:30 – 10:45 | Dr. Marshall Putnam | Reduction of Risk in the Integrated Broiler Production System | |
| 10:45 – 11:00 | Dr. Eric Gonder | Reduction of Risk in the Turkey Production System including Breeder and Hatchery Operations | |
| 11:00 – 11:20 | Dr. Eric Gingerich | Reduction of Risk in the Commercial Layer Production System including Breeder/Hatchery and Egg Processing Operations | |
| 11:20 – 11:30 | Questions to Speaker Panel | | |

11:30 – 1:00 LUNCH

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Session III. Role of Processing in Control of Food Borne Pathogens Including Research Initiatives

Moderator: Dr. Marty Ewing

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| 1:00 – 1:15 | Dr. Ken Petersen | FSIS Perspective on HACCP and Current Status of Food Safety | |
| 1:15 – 1:45 | Mr. Dan Pearson | International Perspective on Broilers and Turkeys | |
| 1:45 – 2:00 | Dr. Bruce Stewart-Brown | Industry Perspective in Broilers and Turkeys | |
| 2:00 – 2:15 | Dr. David Dreesen | Industry Perspective on HACCP and Current Status of Food Safety | |
| 2:15 – 2:25 | Questions to Speaker Panel | | |

2:25 – 2:45 BREAK

Session IV. Role of Further Processing in Control of Food Borne Pathogens

Moderator: Dr. Bruce Charlton

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| 2:45 – 3:00 | Dr. Alice Johnson | Overview and Impact of FSIS Rule on Listeria | |
| 3:00 – 3:15 | Dr. Payton Pruett | Role of the Formulation of Poultry Food Products | |
| 3:15 – 3:30 | Mr. Ken Rutledge | Role of Facility Design in Microbial Process Control | |
| 3:30 – 3:45 | Dr. Mike Benson | Post Packaging Lethality Treatments in Poultry (Broiler, Turkey, Egg) | |
| 3:45 – 3:55 | Questions to Speaker Panel | | |

Session V. Programs and Issues

Moderator: Dr. Barry Kelly

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|-------------|------------------------|--|--------------------|
| 3:55 – 4:25 | Dr. Tony Cox | Approaches to Antimicrobial Risk analysis in Food Safety Decision Making in Poultry Medicine | |
| 4:25 – 4:55 | Dr. Jill Hollingsworth | Retail Perspective of the Domestic Market Relative to Food Safety | |
| 4:55 – 5:00 | Dr. Spangler Klopp | Wrap Up of Symposium | |

5:00 ADJOURN