



Listeria monocytogenes Intervention and Control Workshop for the Produce Industry

March 5-6, 2019
 Chick- Fil-A Headquarters
 5200 Buffington Rd, Atlanta, GA 30349

Tuesday, March 5

7:30 – 8:00 am	Hot Breakfast, Registration and Check-in
8:00 – 8:20 am	Welcome & Introduction <i>Beth Oleson, GFVGA; Jessica Jones, Chick-Fil-A</i>
8:20 – 8:45 am	Family Feud: Background Information on Lm/Listeriosis <ul style="list-style-type: none"> • Level setting with basic information <i>Jennifer McEntire, United Fresh</i>
8:45 – 9:30 am	Case Study: Pick 2 to Learn What Went Wrong <ul style="list-style-type: none"> • Understand the factors, that may or may not have been visually obvious, that resulted in outbreaks and recalls <i>Trevor Suslow, PMA</i>
9:30 – 10:15 am	Panel Discussion: Whole Genome Sequencing: <ul style="list-style-type: none"> • Understanding Applications to Preventive Controls • Regulatory decision-tree for recalls and outbreaks <i>Moderator: TBD</i> <i>Panelists:</i> <i>Trevor Suslow, Ph.D., PMA</i> <i>Jennifer McEntire, Ph.D., United Fresh</i> <i>Amanda Conrad, CDC</i> <i>Don Kautter, FDA</i>
10:15-10:30 am	Break
10:30- 11:30	Break Out Session: You’ve Got A Positive, Now What? You Didn’t Get Any Positives!,Why Not and What Might That Mean? <i>Peter J. Taormina, Ph.D., Etna Food Safety Consulting (invited)</i>
11:30- noon	Sanitation Best Practices <i>Elis Owens, Ph.D., Birko</i>
12:00 – 1:00 pm	Lunch, provided
1:00- 1:45 pm	Blue Sky Sanitary Design <i>Rudi Groppe, Heizen Manufacturing International</i>
1:45 – 2:30 pm	Sanitary Design in Legacy Operations <i>Melissa Ortner, Channelized Integrated Solutions</i>

- 2:30 -3:30 pm **Break Out Session: Sanitary Design**
Breakout Leaders:
Rudi Groppe, Heinzen Manufacturing International
Melissa Ortnier, Channelized Integrated Solutions
- 3:30 – 3:45 pm **Break**
- 3:45 – 4:30 pm **Using GMPs to manage Listeria**
TBD
- Review the key elements of the FDA draft guidance and industry guidance as they pertain to basic food safety practices that help control *Listeria*
- 4:30 – 5:00 pm **Q&A Session**
- 5:30 – 7:30 pm **Lm Workshop Reception & Networking Session with Sponsors**
Full open bar with hot and cold hors d'oeuvres
 Courtyard Atlanta Airport, West Camp Creek
 3400 Creek Point Dr.; East Point, GA 30344

Wednesday March 6

- 7:30 – 8:00 am **Hot Breakfast**
- 8:00 – 8:30 am **Group Exercise: Picture the Solution**
- It's easy to see the problems in the photos that will be shared. But if you had these challenges in your facility, what would you do in the short and long term?
- 8:30 - 9:30 am **Details of Environmental Monitoring**
- The who, what, where, when and how of your EMP
 - How many swabs should you take? Which test method should you use? When should you confirm? Which zones?
- Trevor Suslow, Ph.D., PMA*
- 9:30 – 10:00 am **Case Study: Investigation Toolbox**
- You got a positive. Or maybe a few. What (and who) do you need in your investigation toolbox?
- Erin Mertz, Ecolab*
- 10:00 – 10:15 am **Break**
- 10:15 – 11:00 am **Regulatory Update**
Jennifer McEntire, Ph.D., United Fresh
- 11:00 – 12:00 pm **Debate: Pros and Cons of Zone 1 testing**
- Should you test zone 1?
 - What do your customers think?
 - What does FDA think?
 - What do you do when FDA does it (during a swabathon)?
 - What if you (or FDA) get a positive?
- all*
- 12:00 – 1:00 pm **Lunch, provided**

1:00 – 1:30 pm

Interpretation Complications

- What if you never get a positive? Understand how to evaluate your testing approach to have confidence in your results and understand what actions to take next

Peter Taormina, Ph.D. (invited)

1:30 – 2:30 pm

Breakout: Assessing “the next best thing”

- A vendor calls you with a whiz-bang solution to solve your *Listeria* woes. How do you know if it’s a good idea or snake oil?
- Learn what questions to ask to evaluate if a “solution” is right for you

2:30 – 3:00 pm

Q&A Session

3:00 pm

Adjourn