

# 2nd Annual Food Safety and Microbiology Conference

“Key Elements of a Food Safety System”  
February 25-28, 2018



**Presented by:**



# They say everything's bigger in Texas, and this is no exception!

Join us February 25-28, 2018 for the second annual food safety and microbiology conference

## "Key Elements of a Food Safety System"

curated by

**Kornacki Microbiology Solutions, Inc. and ClorDiSys Solutions, Inc**

This 2.5 day conference will cover a variety of topics aimed provide its attendees with the knowledge, tools, resources and solutions to manufacture safe food, meet regulations and still run a profitable business. With a number of world class speakers and industry leaders, this conference will provide insights not found anywhere else. Don't miss the opportunity to learn various aspects of developing a world-class food safety system!

**For more information, visit:**

[clordisys.com/foodsafetyconference](http://clordisys.com/foodsafetyconference) or call ClorDiSys at 908-236-4100

### LOCATION

Gaylord Texan Resort  
1500 Gaylord Trail  
Grapevine, TX 76051

### ROOM RESERVATIONS

<https://aws.passkey.com/go/ClorDiSys> or  
call 877-491-5138 and mention "Group Name: FSM Conference"

### REGISTRATION

\$995 per registrant

Early Bird Pricing is \$875 and valid until 10/31

**Sign up online at [clordisys.com/foodsafetyconference](http://clordisys.com/foodsafetyconference)**

### WHO SHOULD ATTEND?

Owners, Plant Managers, Quality Assurance Personnel  
Production Supervisors, Sanitation Personnel, Laboratory Managers

Anyone responsible for designing and implementing food safety, HACCP, or  
Preventive Controls programs

# Schedule of Events

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## Sunday, February 25

|                   |                          |                       |
|-------------------|--------------------------|-----------------------|
| 4:00 pm - 5:30 pm | Registration.....        | Yellow Rose Pavillion |
| 5:30 pm - 6:00 pm | Conference Kick Off..... | Yellow Rose Ballroom  |
| 6:00 pm - 8:00 pm | Reception.....           | Yellow Rose Pavillion |

## Monday, February 26

|                    |                                 |                       |
|--------------------|---------------------------------|-----------------------|
| 7:00 am - 8:00 am  | Registration and Breakfast..... | Yellow Rose Pavillion |
| 8:00 am - 12:15 pm | Morning Session.....            | Yellow Rose Ballroom  |
| 12:15 am - 1:15 pm | Lunch.....                      | Yellow Rose Pavillion |
| 1:15 pm - 5:30 pm  | Afternoon Session.....          | Yellow Rose Ballroom  |
| 5:30 pm - 6:30 pm  | Evening Reception.....          | Yellow Rose Pavillion |

## Tuesday, February 27

|                    |                        |                       |
|--------------------|------------------------|-----------------------|
| 7:00 am - 8:00 am  | Breakfast.....         | Yellow Rose Pavillion |
| 8:00 am - 12:15 pm | Morning Session.....   | Yellow Rose Ballroom  |
| 12:15 am - 1:15 pm | Lunch.....             | Yellow Rose Pavillion |
| 1:15 pm - 5:30 pm  | Afternoon Session..... | Yellow Rose Ballroom  |
| 5:30 pm - 6:30 pm  | Evening Reception..... | Yellow Rose Ballroom  |

## Wednesday, February 28

|                    |                      |                       |
|--------------------|----------------------|-----------------------|
| 7:30 am - 8:00 am  | Breakfast.....       | Yellow Rose Pavillion |
| 8:00 am - 12:30 pm | General Session..... | Yellow Rose Ballroom  |

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# Conference Program

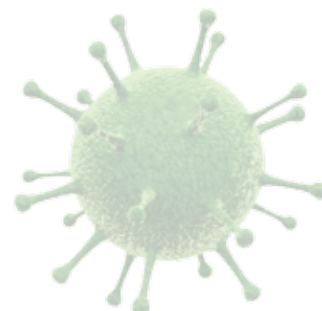
## Monday, February 26

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- 7:00 am Registration and Breakfast
- 8:00 am Welcome Message
- 8:30 am Food, Water & Time: The Unholy Trinity of Microbial Growth  
Jeffrey L. Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc.
- 9:45 am Break
- 10:15 am How to Have No Fear of an FDA or FSIS Inspection  
Shawn K. Stevens, Food Industry Counsel
- 11:30 am How to Battle Complacency in Your Food Safety Program  
Jeffrey L. Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc.
- 12:30 pm Lunch
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- 1:30 pm Practical Applications of One-Hour Listeria Test using Listeria Right Now®  
Jim Topper, Neogen
- 2:15 pm Whole Genome Sequencing: Should it be part of your Environmental Monitoring Program?  
Jeffrey L. Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc.
- 3:15 pm Break
- 3:45 pm Updates from the FDA  
Mickey Parish, Ph.D., Food and Drug Administration
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- 5:00 pm Evening Reception

# Conference Program

## Tuesday, February 27

- 7:00 am Breakfast
- 8:00 am Continuous Finished Product Sampling  
Nick Willison, Hollison
- 9:00 am Using Surrogates to Test for Food Safety  
Jeffrey L. Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc.
- 10:00 am Break
- 10:30 am Process Validation: Do I Have What it Takes From a USDA and FDA  
Prospective?  
Gary Acuff, Ph.D, Texas A&M
- 11:30 am Hygienic Design: Highly Effective or Hardly Attainable?  
Kevin Lorcheim, ClorDiSys Solutions, Inc
- 12:15 pm Lunch
- 1:15 pm A Real World Discussion on CIP  
Dave Blomquist, DFB Consulting, LLC
- 2:00 pm Biofilms: From Formation to Elimination  
Diane Walker, Center for Biofilm Engineering
- 3:15 pm Break
- 3:45 pm Dealing with Resident Strains using Chlorine Dioxide Gas  
Kevin Lorcheim, ClorDiSys Solutions, Inc
- 4:30 pm Decontamination as a Preventive Control  
Anna Jesus, Amy's Kitchen
- 5:30 pm Evening Reception



# Conference Program

## Wednesday, February 28

- 7:00 am Breakfast
- 8:00 am Risk Transfer: What is Product Recall Insurance?  
Gwenyth Luu, JGS Insurance
- 8:45 am How We Went from Recall to Supplier of the Year in 18 Months  
Michele Sayles, Diamond Pet Foods
- 10:00 am Break
- 10:15 am Automating Supply Chains for FSMA and GFSI: Real-world Case Studies  
Gary Nowacki, TraceGains
- 11:15 am Implementing Top Notch Food Safety Culture  
Michele Sayles, Diamond Pet Foods
- 12:15 pm First Steps to Take When You Get Back To Work  
Roundtable
- 12:30 pm Adjournment

# Speakers

## Gary Acuff

Director, Center for Food Safety  
Texas A&M University  
gacuff@tamu.edu  
979-845-4402

## David Blomquist

President  
DFB Consulting, LLC  
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## Anna Jesus

VP, Quality and Food Safety  
Amy's Kitchen  
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## Jeffrey L. Kornacki, Ph. D.

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## Kevin Lorcheim

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## Gwenyth Luu

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## Gary Nowacki

CEO  
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## Mickey Parish, Ph.D.

Sr. Science Advisor  
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and Applied Nutrition  
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## Michele Sayles

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## Shawn K. Stevens

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Food Industry Counsel  
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## Jim Topper

Market Development Manager  
Neogen Corporation  
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## Diane Walker

Research Engineer  
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## Nick Willison

VP of Business Development  
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# 2nd Annual Food Safety & Microbiology Conference

## Exhibitor & Sponsorship Information

### EXHIBIT DATES

Sunday, February 25 to  
Tuesday, February 27

### MOVE IN

Sunday, February 25  
12:00PM-5:00PM

### MOVE OUT

Tuesday, February 27  
6:30PM-9:00PM

Note: All exhibits are tabletop only, and the exhibit space does not have electricity.

### INTERESTED?

Email

foodsafetyconference  
@clordisys.com

or call

(908) 236-4100

for a registration form.

### GOLD SPONSOR - \$5000

- 1 6-foot presentation table with two chairs and linen
- Full page ad in program
- Company logo on website and all marketing materials
- Address attendees prior to Monday's reception
- Signage during evening reception
- 2 complimentary conference passes
- Daily breakfast and lunch

### SILVER SPONSOR - \$3000

- 1 6-foot presentation table with two chairs and linen
- One-half page ad in program
- Company logo on website and all marketing materials
- Address attendees prior to break
- Signage during the break
- 2 complimentary conference passes
- Daily breakfast and lunch

### EXHIBITOR - \$1500

- 1 6-foot presentation table including 1 chair and linen
- One-quarter page ad in program
- Company logo on website
- 1 complimentary conference pass
- Daily breakfast and lunch

### What did last year's attendees say?

"Extremely useful and relevant. Great content and speakers"

"Wonderful conference, the food, information, & resources given were all excellent"

"Great conference overall. Detailed presentations were the best part"

