

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 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

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

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

Conference Program

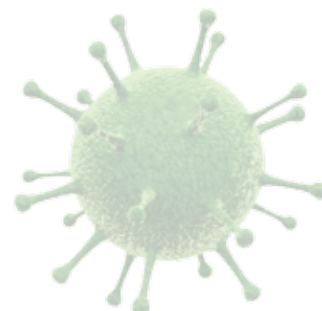
Monday, February 26

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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
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David Blomquist

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Anna Jesus

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Nick Willison

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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"

