



2019 ANNUAL
AAFP
 CONFERENCE

Sept 17-18, 2019 - Fayetteville AR



Agenda

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Monday, September 16, 2019

Poster Set-Up Main Room	08:00 am - 12:00 pm	Poster Competition and Vendor Setup Main Room	1:00 pm - 5:00 pm
Vendor Set-Up Main Room	11:00 am - 1:00 pm	Opening Reception Main Room	5:00 pm - 7:00 pm

Tuesday, September 17, 2019

Registration and Badge Pick Up Lobby	8:00 am - 3:00 pm	Session B, Secondary Room Gut Health in Industry <i>Speaker: Nikki Shariat</i>	11:30 am - 12:00 pm
Opening Speaker Main Room <i>Speaker: Jeyam Sabbiah, Food Science Dept Chair, University of Arkansas</i>	8:30 am - 9:00 am	Lunch Provided - Main Room	12:00 pm - 1:30 pm
Session A, Main Room Produce Safety <i>Speaker: Amanda Philyaw, University of AR, Cooperative Extension Service</i>	9:00 am - 9:30 am	Session A, Main Room Peracetic Acid as an Antimicrobial in Produce and MPS Food Safety Applications <i>Speaker: Vijay Choppakatla, BiosafeSystems</i>	1:30 pm - 1:50 pm

Session B, Secondary Room 9:00 am - 9:30 am

Application of Microbiome Analysis in Conventional and Alternative Poultry Production Systems

Speaker: Michael J. Rothrock, Jr., USDA-ARS, US National Poultry Research Center

Session A, Main Room 9:30 am - 10:15 am

Food Safety of Culinary Herbs

Speaker: Linda Harris, University of California - Davis, IAFP Guest Speaker

Session B, Secondary Room 9:30 am - 10:15 am

Microbiome and Metabolomic Analysis for Feed Additives in Poultry

Speaker: Steven C. Ricke, Center for Food Safety, UofA

Break 10:15 am - 10:30 am

Lobby/Main Room

Session A, Main Room 10:30 am - 10:45 am

Active Managerial Control within Retail Food Establishments

Speaker: Sherri Woodus, Arkansas Dept of Health

Session B, Secondary Room 10:30 am - 10:45 am

Poultry and Gut Health

Speaker: Christi Swaggerty, USDA-ARS

Session A, Main Room 11:00 am - 11:30 am

Water Quality and Produce Sanitation

Speaker: Victoria Smith, Water Engineering

Session B, Secondary Room 11:00 am - 11:30 am

Future Directions for Exploring the Gut-Microbiome-Nutritional Axis

Speaker: Mike Kogut, USDA-ARS

Main Room 11:30 am - 12:00 pm

Vendor / Poster Time

Session B, Secondary Room 1:30 pm - 1:50 pm

Influences on the Microbiome and Influences on Gut Health: Salmonella

Speaker: Kristina Feye, USDA-ARS

Session A, Main Room 1:50 pm - 2:30 pm

Requirements of the Chemical Facility Anti-Terrorism Standards (CFATS)

Regulation (6 CFR 27)

Speaker: Steven Bellew, DHS Cybersecurity and Infrastructure Security Agency

Session B, Secondary Room 1:50 pm - 3:30 pm

Vendor Presentations

Speaker: Multiple

Session A, Main Room 2:30 pm - 3:15 pm

"The Technology of Safe Processing and Production of Hemp and Cannabis Extracts" and "Analytical Characterization and Specifications Applied to Hemp and Cannabis Products"

Speaker: Jerry King, CFS Consulting

Session A, Main Room 3:15 pm - 3:30 pm

Sanitation with Peroxyacetic Acid During Cannabis Production

Speaker: Clint Medlen, Technical Sales Representative (T&O) BioSafe Systems LLC

Session A, Main Room 3:30 pm - 3:40 pm

The Black Apple Cidery

Speaker: Tentative: Trey Holt

Vendor/Poster Winners Announced and Pictures 3:40 pm - 5:00 pm

Main Room

Networking Event 5:00 pm - 7:00 pm

Patio

Wednesday, September 18, 2019

Registration and Badge Pick Up Lobby	8:00 am - 3:00 pm	Session B, Secondary Room Challenges with Foreign Material <i>Speaker: Tim Law, Darling Ingredients</i>	10:15 am - 10:45 am
Session A, Main Room FSMA Updates <i>Speaker: Ashley Williams, FDA</i>	8:30 am - 9:00 am	Session A, Main Room Recalls: Investigation Techniques and Risk Assessment <i>Speaker: Christopher Snabes, The Acheson Group</i>	10:45 am - 11:15 am
Session B, Secondary Room Rendering 101 <i>Speaker: Ansen Pond, Pilgrim's Pride</i>	8:30 am - 9:00 am	Session B, Secondary Room 16s Metagenomics <i>Speaker: Michele Sayles, Diamond Pet Food</i>	10:45 am - 11:15 am
Session A, Main Room USDA Updates <i>Speaker: Melanie Abley, USDA-FSIS</i>	9:00 am - 9:30 am	Vendor/Poster Winners Announced and Pictures Main Room	11:15 am - 12:00 pm
Session B, Secondary Room The Effect of Recalls and the Impact of Social Media in the Pet Food Sector <i>Speaker: Billie Johnson, BLJ Consulting</i>	9:00 am - 9:30 am	Lunch Provided - Main Room	12:00 pm - 1:30 pm
Session A, Main Room Industry Perspective - Whole Genome Sequencing as a Tool for Food Safety <i>Speaker: Barb Masters, Tyson Foods</i>	9:30 am - 10:00 am	Session A, Main Room Recalls: Impacts and Process Across Industries <i>Panel: Tina Rendon, Pilgrims; Melanie Abley, FSIS; Christopher Snabes, TAG; Casey Hamblin, FDA; Daniel Ruehle, BDO Forensic Investigation; Steve Kluting, Gallagher Insurance</i>	1:30 pm - 2:30 pm
Session B, Secondary Room Mitigating Salmonella and Other Pathogens in Pet Food <i>Speaker: Jennifer Martin, Colorado State University</i>	9:30 am - 10:00 am	Break Lobby / Main Room	2:30 pm - 2:45 pm
Break Lobby / Main Room	10:00 am - 10:15 am	Session A, Main Room GFSI Food Safety Culture - Keys to Success <i>Speaker: Bill Potter, Alchemy Systems</i>	2:45 pm - 3:15 pm
Session A, Main Room FDA Recall Process <i>Speaker: Casey Hamblin, FDA Recall Coordinator</i>	10:15 am - 10:45 am	Session A, Main Room Intentional Adulteration <i>Speaker: Rod Wheeler, Global Food Defense and Asset Protection Institute</i>	3:15 pm - 3:45 pm
		Vendor / Poster Time Main Room	4:00 pm - 5:00 pm