

Wi-Fi: Town Center Guest Password: welcomeguest

Arkansas Association for Food Protection Annual Educational Conference

September 12th-14th, 2022 Fayetteville Town Center

Monday, September 12th

- 10AM-12 PM Poster and Vendor Setup
- 1:00-4:00 PM Student Poster Competition and Vendor Setup

Judges: Dana Hite, bioMerieux Industry Joe LeGrand, McKee Foods Corey Balentine, Bio-Rad Brian Umberson, Ancera

Tuesday, September 13th - Morning Session

7:45 AM Registration Opens – Front Entrance

Room: Ozark 1

8:15 AM AAFP Welcome and Opening Remarks John Handley, OSI Group, President AAFP

Food Safety Challenges by Commodity

Moderators: Nancy Gushing, OK Foods and Jerri Lynn Pickett, Tyson Food Safety and Research Lab

8:30-9:00 AM	E-Commerce: A Summary of Progress and Current and Emerging Challenges Steve Mandernach, Association of Food and Drug Officials
9:00-9:30 AM	How the Trend of Humanization in Pet Food Impacts Food Safety and Quality Shannon Harrison, Simmons Foods
9:30-10:00 AM	Clean Label Antimicrobial Development & Validation for Multifaceted Food Matrices Eelco Heintz, Niacet, A Kerry Company
10:00-10:30 AM	BREAK (Vendor Booths and Poster Viewing) Coffee and Drinks Sponsored by Inficon Food Sponsored by Eurofins

10:30-11:00 AM	Growing Food Safety: Challenges and opportunities in controlled environment agriculture
	Jessica Dyszel, BrightFarms
11:00-11:30 AM	Drug and Hormone Residues in Food and Pet Foods Ingredients: What is next and
	being able to meet the demands of FSMA
	BJ Bench, Tyson Foods
11:30 AM	Announcements: Poster Prize Winners, Student Representative to IAFP
	Vendor Booths and Poster Viewing
12:00- 1:30 PM	Lunch on the Square (not provided)

Tuesday, September 13th – Afternoon Session

Room: Ozark 1

Industry Food Safety Challenges

Moderators: John Marcy, University of AR – Fayetteville and John Handley, OSI Group

1:30-2:00 PM	Auditing Innovation Andrea Hines, Training & Quality Manager for Food Safety Net Services, Owner of A Food Nerd, LLC
2:00-2:30 PM	Biomapping and Pathogen Modeling in Chicken Processing Facilities Amy Szadziewicz, George's
2:30-3:00 PM	The FBI's Perspective on Food Defense Joel Eubanks, Federal Bureau of Investigation
3:00-3:30 PM	BREAK (Vendor Booths and Poster Viewing) Drinks sponsored by Inficon
3:30-4:00 PM	Company Culture: Developing and communicating food safety best practices with your employees in mind Lily Yang, Senior Manager of Food Safety, The Acheson Group

Lily Yang, Senior Manager of Food Safety, The Acheson Group4:00-4:30 PMConsumer Education about Food Safety Risks
Nicole Arnold, Assistant Professor, The Ohio State University

4:30 PM	Vendor Booths and Poster Viewing
5:00 - 7:00 PM	Networking Reception - Patio (Open Bar and light Hors d'oeuvres) Food and Bar Sponsored by QSI and Zee Company

Wednesday, September 14th - Morning Session

Room: Ozark 1	Future of Food Production and Safety
	Moderators: Phillip Fruechting, Arkansas Department of Health and Peggy Cook, Neogen
8:15-8:40 AM	Industry Update: What is new with beef and pork KatieRose McCullough, Director of Science and Public Health, North American Meat Institute
8:40-9:05 AM	FDA Perspective - Emphasis on Prevention Jenny Scott, Senior Advisor, Office of Food Safety, FDA – CFSAN
9:05-9:30 AM	USDA FSIS Regulatory Updates Rachel Edelstein, Assistant Administrator for the Office of Policy and Program Development, FSIS
9:30-10:00 AM	BREAK (Vendor Booths and Poster Viewing) Food sponsored by Millipore-Sigma
10:00-10:25 AM	Science Updates from the Food Safety and Inspection Service Denise Eblen, Assistant Administrator, Office of Public Health Science, FSIS
10:25-10:50 AM	Office of Field Operations Inspection Updates Hany Sidrak, Deputy Assistant Administrator, Office of Field Operations, FSIS
10:50-11:20 AM	Salmonella Deep Serotyping in Broiler Production Nikki Shariat, Assistant Professor, Poultry Diagnostic and Research Center , University of Georgia
11:20-11:50 AM	Know your Salmonella – quantification and pathogenic serotypes Stan Bailey, Senior Scientific Advisor, bioMerieux Industry (Platinum sponsor)
	Vendor Booths and Poster Viewing
12:00- 1:15 PM	Lunch on the Square (not provided)

Wednesday, September 14th – Afternoon Session

Room: Ozark 1			
	The Future of Food Production and Safety		
	Moderator: Jennifer Starkey, Tyson Food Safety and Research Laboratory		
1:15-1:45 PM	Super Human Performance with AI: Predictive Food and Beverage Development Zongjun Li, Director of Application, Gastrograph AI		
1:45-2:15 PM	Foodborne Salmonella in Poultry: A Functional Assessment Steve Ricke, Professor and Director- Meat Science & Animal Biologics Discovery Program, University of Wisconsin - Madison		
2:15-2:45 PM 2:45 PM	Foreign Material Inspection Programs as a Compliment to Routine Programs, HACCP Plan Development and Supplier Monitoring Paula Schwarz, Flexxray Foreign Material Inspection Services Meeting Close and Adjourn		
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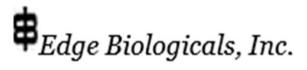












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