Overview of Successful Implementation of 
Listeria monocytogenes Intervention and Control - AMIF and JIFSAN Workshop

Agenda

10:00 a.m.  Welcome & Introduction  
Juliana M. Ruzante, DVM, MPVM, PhD., Risk Analysis Program Manager, Joint Institute for Food Safety and Applied Nutrition  
Jim Hodges, Executive Vice President, American Meat Institute

10:05 a.m.  Historical Perspective 
Bob Reinhard, Director, Food Safety, Sara Lee Food and Beverage

10:25 a.m.  Sanitary Equipment and Facility Design Principles 
Joe Stout, Director of Sanitation, Kraft Foods North America

10:45 a.m.  Sanitation Principles 
Joe Stout, Director of Sanitation, Kraft Foods North America

11:05 a.m.  Sampling and Testing Best Practices 
Gene Bartholomew, Ph.D., Corporate Manager, HACCP & Food Safety, John Morrell Company  
Tim Freier, Ph.D., Director, Global Food Safety Technologies, Cargill Meat Solutions

11:35 a.m.  Lunch

12:30 p.m.  Data Analysis, Investigation and Corrective Actions 
John Butts, Ph.D., Vice President- Research, Land O’Frost, Inc.

1:00 p.m.  Case Study 
John Butts, Ph.D., Vice President- Research, Land O’Frost, Inc.

1:30 p.m.  Summary and Roundtable Discussion 
Moderator: Jim Hodges, Executive Vice President, American Meat Institute  
Gene Bartholomew, Ph.D., Corporate Manager, HACCP & Food Safety, John Morrell Company  
Tim Freier, Ph.D., Director, Global Food Safety Technologies, Cargill Meat Solutions  
John Butts, Ph.D., Vice President- Research, Land O’Frost, Inc.  
Bob Reinhard, Director, Food Safety, Sara Lee Food and Beverage  
Joe Stout, Director of Sanitation, Kraft Foods North America

2:00 p.m.  General discussion

2:30 p.m.  Adjourn