

**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**