

Food Safety Workshop for Apple Packing Facilities

Grand Rapids, Michigan • April 22, 2015

- 9:00 a.m. Registration
- 9:30 a.m. Welcome and Introductions
Amy Irish-Brown, MSU Extension
- 9:40 a.m. Setting the Stage: Caramel Apple Outbreak and Related Incidents
Les Bourquin, Michigan State University
- 10:10 a.m. Listeria: Characteristics and Control in Food Facilities
Elliot Ryser, Michigan State University
- 10:55 a.m. Questions and Discussion
- 11:10 a.m. Break
- 11:25 a.m. Practical Aspects of Listeria Control in Food Facilities by Cleaning and Sanitation Programs
Ruth Petran, Ecolab
- 12:15 p.m. Questions and Discussion
- 12:30 noon Lunch
- 1:00 p.m. The New FDA Produce Safety Regulation and other Regulatory Requirements
Byron Beerbower, Michigan Department of Agriculture and Rural Development
- 1:40 p.m. Questions and Discussion
- 1:55 p.m. Sanitary Design in Food Facilities
Sarah Krol, NSF International
- 2:40 p.m. Questions and Discussion
- 2:55 p.m. General Discussion and Workshop Evaluation
- 3:15 p.m. Adjourn