

Tentative Agenda

2018 Poultry Processor Workshop

Thursday, May 10

8:00 a.m. Presiding/Welcome:
Orientation: Kris Carroll, U.S. Poultry & Egg Association

Regulatory Update

8:45 a.m. **Exposures to Peracetic Acid-Based Disinfectants Among Poultry Processing Workers-
Results of a USPOULTRY-Funded Research Project**
Jenny Houlroyd, Georgia Tech Research Institute

9:30 a.m. **Leading People and Understanding Culture**
Dr. Doug Britton, Georgia Tech Research Institute

10:15 a.m. ***Break***

10:30 a.m. **Results of “Why Employees Leave” Survey**
Matt Spencer, U.S. Poultry & Egg Association

11:00 a.m. **Strategies for Motivating Employees and Increasing Retention**

11:45 a.m. ***Lunch, Sponsored by***

1:00 p.m. Presiding:
Alternative Stunning Methods
Dr. Dianna Bourassa, Auburn University

1:45 p.m. **Salmonella 360: A Holistic Approach to Food Safety**
Dr. Sara Steinlage, Elanco

2:15 p.m. **Traceability and Recalls**
A. Blockchain Technology
Sean Leighton, Cargill
B. Best Practices – One Company’s Process
Alan Sterling, Wayne Farms LLC

3:30 p.m. ***Break***

3:45 p.m. **International Processing Standards for Microbial Interventions**
Dr. Marcos Sanchez-Plata, Texas Tech University

4:30 p.m. **Technology Update – Marel Poultry**

5:00 p.m. **Adjourn**

Continued

Friday, May 11

8:00 a.m. Presiding:

Technology Update –

8:30 a.m. **PAA**

A. Antimicrobial Alternatives

Saurabh Kumar, Corbion

B. Effects on Wastewater Operations

Russ Dickson, Wayne Farms LLC

10:00 a.m. **Break**

10:15 a.m. **PAA (Continued)**

C. Utilization Best Practices

Andrea Johnson, PeroxyChem

11:00 a.m. **New Poultry Inspection System (NPIS)**

A. Review of Possible Layouts

Rafael Rivera, U.S. Poultry & Egg Association

B. Interpreting the Regulations

Douglas L. Fulnechek, DVM, Zoetis

12:00 p.m. **Conclusion**

**Event Sponsors:
Marel Poultry
Foodmate**