Agenda 2018 Poultry Processor Workshop

Thursday, May 10

7:00 a.m.	Continental Breakfast
8:00 a.m.	Presiding/Welcome: Corbett Kloster, Fieldale Farms Corporation Kris Carroll, U.S. Poultry & Egg Association
	Regulatory Update Leslee Oden, National Turkey Federation
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 Hugh Thomas, ONIN Staffing
11:45 a.m.	Lunch, Sponsored by
1:00 p.m.	Presiding: Rafael Rivera, U.S. Poultry & Egg Association
	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 Randy Wilson, Marel
5:00 p.m.	Adjourn

Friday, May 11

7:30 a.m. **Continental Breakfast**

8:30 a.m. Presiding: Rafael Rivera, U.S. Poultry & Egg Association

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

Brandon Prestridge, Wayne Farms LLC

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

Event Sponsors: Marel Poultry Foodmate