3rd Annual Food Safety and Microbiology Conference

presented by:

KORNACKI MICROBIOLOGY SOLUTIONS, INC.
Join us February 24-27, 2019 for the third annual FOOD SAFETY AND MICROBIOLOGY CONFERENCE curated by Kornacki Microbiology Solutions, Inc. and ClorDiSys Solutions, Inc.

This 2.5 day conference delivers high-level problem solving sessions in order to elevate your food safety program and address emerging food safety issues. The agenda will feature a mix of regulatory information, microbiological tips and tricks, and innovative solutions in order to provide a well-rounded balance for all attendees. You’ll have clear takeaways which will help your company operate cleaner, safer, and more efficient than ever before.

For more information, visit: www.foodsafetycon.com or call 908-236-4100

LOCATION
Emory Conference Center Hotel
1615 Clifton Road NE
Atlanta, Georgia 30329

ROOM RESERVATIONS
Visit https://bit.ly/2Rzy6L1 or call the hotel directly (404) 712-6000
The last day to reserve rooms at the discounted rate is February 1.

REGISTRATION
$995 per registrant
Sign up online at www.foodsafetycon.com

WHO SHOULD ATTEND?
Owners, Plant Managers, Quality Assurance Personnel
Production Supervisors, Sanitation Personnel, Laboratory Managers
Anyone responsible for designing and implementing food safety, HACCP, or Preventive Controls programs
Schedule of Events

Sunday, February 24
6:00 pm - 9:00 pm  Registration .................................................................................. Wisteria Lanes
6:00 pm - 9:00 pm  Conference Kick-Off Reception .................................. Wisteria Lanes

Monday, February 25
7:00 am - 8:00 am  Registration and Breakfast ........................................ Emory Break Area
8:00 am - 1:00 pm  Morning Session ................................................ Emory Amphitheatre
1:00 pm - 2:00 pm  Lunch ................................................................. Conference Dining Room
2:00 pm - 5:00 pm  Afternoon Session .............................................. Emory Amphitheatre
5:15 pm - 6:30 pm  Evening Reception .............................................. Emory Break Area

Tuesday, February 26
7:00 am - 8:00 am  Breakfast ............................................................... Emory Break Area
8:00 am - 1:00 pm  Morning Session ................................................ Emory Amphitheatre
1:00 pm - 2:00 pm  Lunch ................................................................. Conference Dining Room
2:00 pm - 5:00 pm  Afternoon Session .............................................. Emory Amphitheatre

Wednesday, February 27
7:00 am - 8:00 am  Breakfast ............................................................... Emory Break Area
8:00 am - 12:00 pm  General Session ................................................ Emory Amphitheatre

SUNDAY EVENING RECEPTION AT WISTERIA LANES

Wisteria Lanes is a private, retro-styled bowling alley located at the Emory Conference Center Hotel. Featuring six full-service bowling lanes, a video gaming station, large screen televisions, billiard tables and shuffleboard, this reception will be a great way to start off the conference and network with speakers, exhibitors, and attendees! Admission to the reception is included in registration fee.
Conference Program

Monday, February 25

7:00 am  Registration and Breakfast
8:00 am  Welcome Message

8:30 am  Whole Genome Sequencing in Foodborne Outbreak Detection
             Art Liang, MD, MPH, Centers for Disease Control and Prevention

9:15 am  Your First Out-of-Spec Result: Now What?
             Brian Eyink, Hogan Lovells

10:00 am  Break

10:30 am  Root Cause Investigation
             Jeffrey L. Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc.

11:45 am  Starting Up After a Contamination Related Shut Down
             Kevin Lorcheim, ClorDiSys Solutions

12:15 pm  The Value of a Food Defense Plan
             Brian Eyink, Hogan Lovells

1:00 pm  Lunch

2:00 pm  How to Train a Diverse Group of People
             Dina Scott, Darden Restaurant Group

2:45 pm  Tips for Establishing Cultural Change
             Kevin Lorcheim, ClorDiSys Solutions

3:15 pm  Break

3:45pm  Allergen Control and Verification
             Duane Grassmann, Nestlé USA

4:30 pm  Case Studies on 9 Leading Food Companies: Automating Supply Chains for FSMA and GFSI
             Gary Nowacki, TraceGains

5:15 pm  Evening Reception
7:00 am  Breakfast
8:00 am  The Missing Element in Microbiological Food Safety Inspection: Boots on the Ground
        Jeffrey L. Kornacki, Ph.D., Kornacki Microbiology Solutions, Inc.
9:15 am  Sanitation Verification: Best Cleaning Practices for Pathogen Control
        Duane Grassmann, Nestlé USA
9:45 am  Break
10:15 am Understanding Your Plant’s Microbiome Using 16S Metagenomics
         Michele Sayles, Diamond Pet Foods
11:00 am Results Right Now: Tracking Listeria in Your Facility
        David Blomquist, DFB Consulting, LLC
11:30 am Benefits of Mapping Your Environmental Monitoring Data
         Melissa Calicchia, Food Microbiological Laboratories
12:15 pm Using Data to Drive Change within Your Sanitation Program
         Michele Sayles, Diamond Pet Foods
1:00 pm  Lunch
2:00 pm  Proactive Integrated Pest Management in a Food Environment
         Steve Romero, Industrial Fumigant Company
2:45 pm  Break
3:15 pm  How To Validate a Clean Break
         Melissa Calicchia, Food Microbiological Laboratories
4:15 pm  Clean Break for Dry Sanitation
         Kevin Lorcheim, ClorDiSys Solutions, Inc
Conference Program

Wednesday, February 27

7:00 am  Breakfast

8:00 am  Center for Food Safety: Opportunities & Benefits for the Food Industry  
Francisco Diez-Gonzalez, University of Georgia

8:45 am  Department of Justice Criminal Investigations of Food Companies  
Brian Eyink, Hogan Lovells

9:30 am  How a Flour Recall Forever Changed Food Safety  
Scott Hood, General Mills

10:15 am  Break

10:30 am  Hot Topic: What's in the News?  
Kathy Knutson, Ph.D., Kornacki Microbiology Solutions, Inc.

11:00 am  How to Convince Plant Executives to Increase Environmental Monitoring Program Budgets  
Wendy White, Golden State Foods

12:00 pm  Closing Remarks and Adjournment

David J. Sencer CDC Museum Tour  
Ever wonder how CDC scientists merge old-fashioned detective work with high-tech science to crack the cases of mystery diseases?  
Join us Wednesday afternoon for a one-hour tour of David J. Sencer CDC Museum at Centers for Disease Control and Prevention Headquarters. Attendance is optional, but you are required to RSVP as space is limited.  
Transportation is not provided, and a government-issued photo I.D. is required.

In association with the Smithsonian Institution

David J. Sencer  
CDC Museum  
History • Legacy • Innovation
3rd Annual Food Safety & Microbiology Conference
Exhibitor & Sponsorship Information

**EXHIBIT DATES**
Monday, February 25 &
Tuesday, February 26

**MOVE IN**
Sunday, February 24

**MOVE OUT**
Tuesday, February 26
5:30pm

Note: All exhibits are tabletop only, and the exhibit space does not have electricity.

**PAST ATTENDEES INCLUDE:**
Food Safety & Quality Manager
Director of Sanitation
Corporate Microbiologist
Corporate Director of Food Safety
Director of Food Safety & Quality
Sr. Director of Corporate Quality
Plant Manager
QA Director
Food Safety & Compliance Director

**GOLD SPONSOR - $6000**
- 1 6-foot presentation table with two chairs and linen
- Full page ad in program
- Company logo on website and all marketing materials
- Lead 1 - 30 minute round table during lunch
- 2 complimentary conference passes
- Daily breakfast and lunch

**SILVER SPONSOR - $3000**
- 1 6-foot presentation table with two chairs and linen
- One-half page ad in program
- Company logo on website and all marketing materials
- Address attendees prior to break (5 min.)
- Signage during the break
- 2 complimentary conference passes
- Daily breakfast and lunch

**EXHIBITOR - $1500**
- 1 6-foot presentation table including 1 chair and linen
- One-quarter page ad in program
- Company logo on website
- 1 complimentary conference pass
- Daily breakfast and lunch

**WHAT DID LAST YEAR’S ATTENDEES SAY?**

“Extremely useful and relevant. Great content and speakers”

“Wonderful conference, the food, information, and resources given were all excellent”

“Very useful, relevant, and interesting”

“Great conference overall. Detailed presentations were the best part”

**INTERESTED?**
Email events@foodsaftycon.com or call (908) 236-4100 for a registration form.