

# Investigation and Control of Pathogens in Dry Foods and Dry Food Processing Environments

October 6-7, 2008, Minneapolis, MN



**Yes, I am interested in attending**  
Investigation and Control of Pathogens in Dry Foods and Dry Food Processing Environments - October 6-7, 2008, Minneapolis

## Real problems / Real answers

### You will learn how to ...

- ✓ control *Salmonella*, *E. sakazakii* and other pathogens in your dry product processing facility
- ✓ investigate potential sources of microbiological contamination to your product
- ✓ develop science-based sampling plans for your ingredients and product
- ✓ sharpen decision-making skills based on analysis of information
- ✓ improve ability to meet or exceed customer specifications
- ✓ provide documentation to verify a HACCP program
- ✓ validate processes for regulatory compliance
- ✓ establish microbiological criteria

**Expect to learn** how to effectively control pathogenic microorganisms in your food processing facility through environmental, ingredient and finished product sampling and interpretation of microbiological data. Part of our focus will be to take the confusion out of the sampling process. In addition to many practical applications, the “big picture” of food safety will be presented. Classroom group exercises will be used to reinforce concepts taught. The course is based on decades of real world industry experience.

### Industries covered ...

include cereal products, dry non-sterile infant formula, snack foods, jams & jellies, peanut butter, butter, margarine, crackers, breads, nuts, dried fruits, dried vegetables, confections, chocolate, any other dry or low water activity food processor, shipper or distributor.

### Who should attend

- ✓ Quality assurance professionals
- ✓ Corporate and plant microbiologists
- ✓ Sanitation management
- ✓ Food safety inspectors
- ✓ Maintenance managers and engineers
- ✓ Laboratory managers
- ✓ Process engineers
- ✓ HACCP coordinators
- ✓ Operations managers and supervisors

**Fees** include cost of the seminar plus continental breakfast and lunch will be provided.

#### If received by 9/12/2008

\$795 per person  
\$595 each for companies sending more than one person  
\$395 government  
\$195 student

#### If received after 9/12/2008

\$850 per person  
\$650 each for companies sending more than one person  
\$450 government  
\$250 student

*Dinner, hotel and traveling expenses are on your own.*

Name/Title \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Registration fee enclosed

(Use additional sheets for multiple registrants from one company.)

Please reserve a seat for me, I will send the registration fee in later.

(To ensure a seat at the conference all payments are due 9/30/08.)

Checks should be made to

**Kornacki Microbiology Solutions, Inc.**

**Mail registration and fees to:**

Dr. Jeffrey L. Kornacki  
6308 Mourning Dove Dr  
McFarland, WI 53558  
(608) 838-4998 (Fax)

To register online:

[www.kornackifoodsafety.com/workshop](http://www.kornackifoodsafety.com/workshop)

**All room reservations should be made directly with the Crowne Plaza, Bloomington, 952-831-8000 before 9/12/08 to ensure availability. Be sure to ask for the Kornacki Microbiology conference rate.**



Dr. Jeffrey L. Kornacki

### Your instructors

- ◆ Dr. Jeffrey L. Kornacki, President & Senior Technical Director, Kornacki Microbiology Solutions, Madison, WI
- ◆ Dr. Arthur P. Liang, M.D., M.Ph., Director, CDC Food Safety Office, Atlanta, GA
- ◆ Dr. Mark Moorman, Director, Food Safety, Kellogg's, Battle Creek, MI
- ◆ Dr. Purnendu C. Vasavada, Professor of Food Science, University of Wisconsin

Kornacki Microbiology Solutions will be hosting the conference. Dr. Kornacki brings to the table three decades of experience in professional food safety microbiology. In addition to real world experience troubleshooting in 500 food processing facilities, he serves as an expert witness, is frequently published and lectures widely on microbiological control in food processing environments. He has also assisted a number of companies in the midst of FDA and USDA product recalls. He earned his Ph.D. From the University of Wisconsin and served as a professor at the University of Georgia Center for Food Safety. He remains an adjunct faculty with the University of Georgia Food Science Department and Michigan State University's National Food Safety & Toxicology Center.

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### Course Schedule

Monday, October 6, 2008, 8 am to 5 pm

The extent and consequences of microbial foodborne illness in America with examples of food contamination and pathogens

Update on foodborne illness in the US associated with dry foods – CDC

Principles of food microbiology: Factors which influence the growth, survival and death of microorganisms

*Enterobacter sakazakii* survival in dry conditions

How microorganisms become established in factory environments: How they evade HACCP and other quality assurance plans, why HACCP alone is not enough to guarantee food safety, and how microbes "set up shop" and contaminate foods after Critical Control Points

Sampling the environment and equipment, survey of sampling techniques, demonstrations

To test or not to test: Legal considerations by a food industry attorney

Tuesday, October 7, 2008, 8 am to 4 pm

Microbial control: Where and how raw ingredient and finished product testing fit into the big picture – an understanding of microbiological sampling criteria

In-factory investigation and sampling

Starting up operations after being shut down: Personal experiences, including when to start up again, HACCP and CCP revalidation, and use of indicator organisms

Molecular subtyping approaches for in-factory investigation

Final work group exercise, Q & A

*Continental breakfast and lunch provided both days*



### Accommodations

Our venue is the Crowne Plaza Bloomington, 16 minutes from the Minneapolis / St. Paul airport and 11 minutes from the Mall of America. Special arrangements have been made to offer workshop attendees a room rate of \$129 per night. Ask for the Kornacki Microbiology conference room rate. (Available if you reserve by 9/12/08.) Preview the hotel at [www.cpmmsp.com](http://www.cpmmsp.com).

Crowne Plaza Bloomington  
5401 Green Valley Drive  
Bloomington, MN 55437  
Direct: 952-831-8000

Fax: 952.345.1234 \* [sales@cpmmsp.com](mailto:sales@cpmmsp.com)



### For more information ...

Visit [www.kornackifoodsafety.com/workshop](http://www.kornackifoodsafety.com/workshop)  
Email [jl Korn731@gmail.com](mailto:jl Korn731@gmail.com)  
Or call Wanda at 608-838-3397

*See you at the conference!*  
- Dr. Jeff Kornacki