



News Release

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Register for *E. coli* Mini-Conference on March 18, 2010 in Chicago, Illinois...Early Registration Ends March 1, 2010

The American Association of Meat Processors (AAMP) is partnering with the North American Meat Processors Association (NAMP) and six other industry associations to co-sponsor an *E. coli* O157:H7 Mini-Conference on March 18, 2010, from 1 pm – 5 pm, at The Drake Hotel in Chicago, IL.

AAMP members are invited to stay for the two-day Meat Industry Management Conference presented by NAMP that follows. AAMP members qualify for lower members-only registration for both the mini-conference as well as the management conference.

Stay for the entire management conference, or just a day. Day one focuses on food safety with Dr. Dan Engeljohn of the FSIS Policy Office; Dr. Jim Marsden, Regent's Distinguished Professor of Meat Science at Kansas State University, and other issue leaders. Day two focuses on marketing, management and market outlook issues.

Register now as the early registration discount period ends March 1, 2010. For more information and to register, use the link on the AAMP Web site or go directly to at www.namp.com.

AAMP co-sponsored last year's *E. coli* workshop attended by more than 100 people. This year's mini-conference takes a more comprehensive look at a company's entire food safety system, focusing on the best controls available to prevent *E. coli* O157:H7 from being present in your products.

Featured speakers include:

Dr. James Marsden, Regent's Distinguished Professor of Meat Science at Kansas State University

Dr. Dennis Burson, Professor Meat Extension and Food Safety Specialist, University of Nebraska

Bobby Palesano, Vice President of Technical Services, International HACCP Alliance.

Press Release - *E. coli* Mini-Conference

The mini-conference will focus on four major areas:

- Building Block #1: "Plant Environment" Includes information on creating an ideal plant environment for food safety focusing on sanitation of equipment and facilities, employee hygiene and training.
- Building Block #2: "Prerequisite Programs" Includes information on creating an effective prerequisite program - Creating an approved supplier program, raw material testing, and identifying problem suppliers.
- Building Block #3: "HACCP" Focuses on completing a hazard analysis and identifying CCPs and corrective actions.
- Building Block #4: "Building for the Future: New and Emerging Technologies" with brief company presentations on new and emerging technologies for intervention and testing.

The other six co-sponsors include the American Meat Institute Foundation (AMIF), the American Meat Science Association (AMSA), the National Meat Association (NMA), the Southeastern Meat Association (SEMA), the Southwest Meat Association (SMA), and the Chicago Mid-West Meat Association (CMMA).