



Addressing Beef Safety Challenges

Mid-West Workshops
Omaha, NE December 15th
Olathe, KS December 16th

Sponsored by the
Beef Industry Food Safety Council (BIFSCo)

E. coli O157:H7 and other safety threats continue to be a challenge to the beef production and processing chain. Recalls and illness outbreaks linked to beef products still occur and it's essential that all industry segments enhance collaboration and share information to address these issues.

Addressing Beef Safety Challenges- These workshops promise to deliver useful information and insights as well as allow time for dialogue and discussion with your peers. Presentations from technical experts will allow attendees to address current issues such as ground beef production, grinding logs, system validation, intervention application and regulatory programs.

During the meeting attendees will:

- Discuss current safety issues with colleagues from the beef industry and technical experts during technical sessions.
- Network with colleagues, government agency representatives and the research community.
- Determine courses of action to help reduce foodborne pathogen incidence and enhance the safety of U.S. beef products.

AGENDA

7:30 am: Continental Breakfast

8:00 am – 10:00 am: *Know Your Process and Know the Regulations*
Kerri Harris, International HACCP Alliance

Gain insight from a leading HACCP expert on process knowledge and application of regulatory programs. This interactive session will provide valuable information that can be applied immediately in your beef production process.

10:00 am—10:30 am: Break

10:30 am– 11:00 am: Prepare for Breakout group discussions

11:00 am—11:30 am: Regulatory Update—FSIS representative

11:30 am: Lunch

12:30 pm—2:30 pm: Group discussion

Small groups, technical experts, hot topics—this is the formula for honest, open and results oriented dialogue that delivers information that can be applied immediately across the industry. Attendees will have the opportunity to interact with colleagues in process category specific groups and discuss challenges they're facing in their facilities.

2:30 pm: Break

2:45 pm: Recap of process category discussions

3:30 pm: Resource discussion

Gather information on valuable resources like best practice documents, fact sheets and HACCP expert contact information that can be used as needed for support in the future.

4:00 pm: Adjourn

Addressing Beef Safety Challenges- Mid-West Workshops

Location: Omaha, NE
Douglas County Extension Office
8105 W. Center Road
Omaha, NE 68124

Olathe, KS
Sysco
1915 Kansas City Road
Olathe, KS 66061

Hotels in close proximity to the meetings can be accessed using the following links

Omaha

<http://www.ichotelsgroup.com/h/d/hi/1/en/hotel/omane?rpb=hotel&crUrl=/h/d/hi/1/en/hotelsearchresults>)

Olathe

<http://www.marriott.com/hotels/travel/mciol-fairfield-inn-and-suites-kansas-city-olathe/>

Registration fee: \$ 150

To register, go to

https://ncba-web.ungerboeck.com/wbe/wbe_p1_main.aspx?oc=10&cc=WBE105019

OR FAX the registration form to 303-770-7745

Held annually, the Beef Industry Safety Summit is the premier forum for all beef industry partners, representing each link in the beef production chain, to share knowledge and discuss issues to ensure continued progress toward meeting the industry's collective safety goals. *Addressing Beef Safety Challenges- Mid-West Workshops* bring the information and activities of the annual Safety Summit to a location near you.

Go to [2009 Beef Industry Safety Summit Executive Summary](#) (www.bifsc.org, click on Meeting Summaries under the Events tab) to view last year's Summit Summary.

Safety Summit Attendee quotes:

- ~Great conference; very useful and pertinent information.
- ~Summit was fantastic and interactive
- ~The working sessions are the big payoff. That's the information that we really need.

Contact: (YOUR STATE) CONTACT INFORMATION

If you are unable to access this site to register please contact the NCBA Meetings Department at 303.694.0305 or meetings@beef.org



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