



Tennessee Department of Agriculture



Tennessee Department of Health



Tennessee Department of Education

THE UNIVERSITY of TENNESSEE



Tennessee Food Safety Task Force Planning Committee:

Sandra Baxter, FDA
Sandria L. Godwin, Tennessee State University
Theora Jamison, FSIS/USDA
Jim Kohl, McKee Foods Corporation
Kathleen McAnally, FSIS/USDA
William C. Morris, University of Tennessee
John Sanford, TDA

Cancellation

The planning committee reserves the right to cancel or postpone the conference due to insufficient enrollment or other unforeseen circumstances. If the conference is canceled or postponed, the committee will refund the registration fee, but cannot be responsible for costs or charges assessed by others.

Hotel

The Holiday Inn Select Opryland/Airport
(Single/Double \$75.00 plus taxes)

For reservations, phone (615) 883-9770 or (800) 633-4427, fax (615) 874-1268

A block of rooms will be held until January 23, 2006.

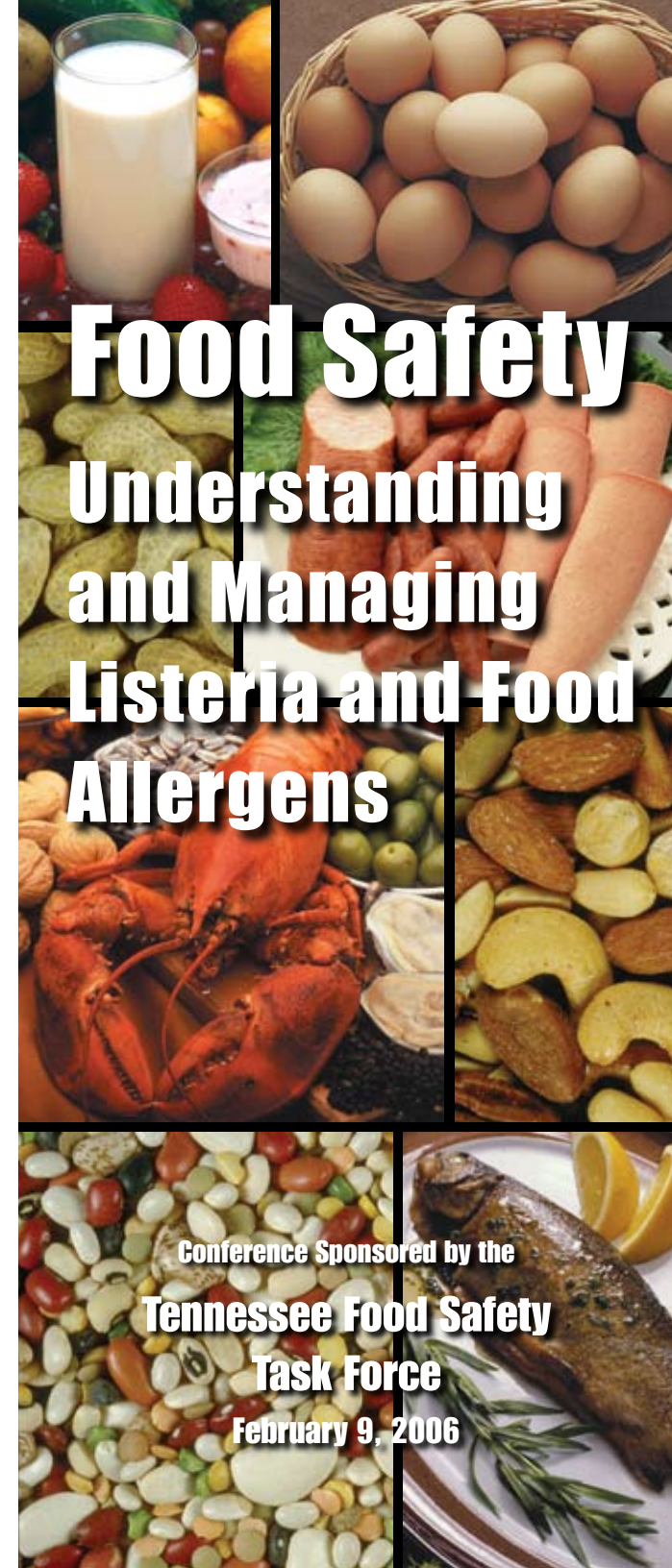
All reservations requested after this date will be subject to availability.

Check-in time 3:00 p.m. check-out time 12:00 p.m.



Organizations represented on the Tennessee Food Safety Task Force:

- Cracker Barrel
- Mayfield Dairy Farms
- McKee Foods Corporation
- Memphis-Shelby County Health Department
- Nashville Metro Public Health Department
- National Association of Consumer Agency Administrators
- Tennessee State University, Dept. of Family and Consumer Sciences
- Tennessee Department of Agriculture
- Tennessee Department of Health
- Tennessee Department of Education
- Tennessee Grocers Association
- Sodexo
- U.S. Food & Drug Administration
- U.S. Department of Agriculture, FSIS
- University of Tennessee, Dept. of Food Science and Technology



Food Safety Understanding and Managing Listeria and Food Allergens

Conference Sponsored by the Tennessee Food Safety Task Force February 9, 2006

Food Safety

Understanding and Managing Listeria and Food Allergens

Program

The food industry – including retail, manufacturing and distribution – faces growing challenges in ensuring the safety of today’s food supply. The Tennessee Food Safety Task Force was formed to provide a forum where the food industry, regulatory agencies and academia can interact, share information and address the important issues faced by the food industry.

The two leading causes of most human food recalls and condemned food products are food allergens and *Listeria monocytogenes*. The Tennessee Food Safety Task Force conference on Understanding and Managing Listeria and Food Allergens will take place on Thursday, February 9, 2006 in Nashville. Speakers reflecting the perspectives of the consumer, academia, industry and regulatory agencies will present four hours of valuable and timely insights on each topic.

Objectives

- To increase participant knowledge of health consequences from food allergies and from foodborne illness associated with *Listeria monocytogenes*
- To provide participants with useful information on current regulatory issues
- To enhance communication among food industries, regulators and academia
- To provide an interactive forum to strengthen partnerships among the participants

Program – Thursday, February 9, 2006

8:00 – 8:30 a.m. Registration

8:30 – 8:40 a.m. **Welcome**
W. C. Morris, PhD, Department of Food Science and Technology, University of Tennessee and Chairman, Tennessee Food Safety Task Force

8:40 – 9:00 a.m. **Opening Remarks**
Kenneth Robinson, MD, Commissioner of Health, Tennessee Department of Health

Listeria

9:00 – 9:45 a.m. **USDA Listeria and Allergen Recalls**
Dr. Hany Sidrak, DVM, Director, Recall Management Staff, FSIS/USDA

9:45 – 10:00 a.m. Break

10:00 – 10:45 a.m. **Risk Assessment of the Impact of Consumer Practices on Foodborne *Listeria monocytogenes***
Dr. Roberta Morales, DVM, MPVM, PhD, Regional Epidemiologist, APHIS /USDA

10:45 – 11:30 a.m. **The FDA *Listeria monocytogenes* Risk Assessment as it Relates to Retail Food**
Dr. Morris Potter, DVM, Lead Scientist for Epidemiology, CFSAN/FDA

11:30 – 12:15 p.m. **Practical Approaches to Control of Listeria in a Manufacturing Environment**
Mark Carter, General Manager, Food Science Center, Silliker, Inc.,

12:15 – 1:15 p.m. Lunch

Allergens

1:15 – 2:00 p.m. **Consumer Perspective on Allergen Labeling**
Anne Munoz-Furlong, Founder and CEO of the Food Allergy and Anaphylaxis Network

2:00 – 2:45 p.m. **Food Allergens - Basic Principles and Control Strategies**
Sue Hefle, PhD, Associate Professor and Co-Director of the Food Allergy Research and Resource Program, Department of Food Science and Technology, University of Nebraska

2:45 – 3:15 p.m. Break

3:15 – 4:00 p.m. **The Food Allergy and Labeling Protection Act of 2004**
Speaker to be announced
CFSAN/FDA

4:00 – 4:45 p.m. **Implementation of Manufacturing Allergen Controls**
Speaker to be announced

Registration Form

(Please print or type)

Last, First, Middle

Company

Mailing Address

City, State, Zip

Phone

FAX

E-mail

Duplicate this form as needed and complete separate form for each participant.

Enrollment fee: \$25 per participant
Includes continental breakfast, morning and afternoon break refreshments. Lunch is on your own.

Deadline – February 6, 2006. Space is limited.

Please make checks payable to
The University of Tennessee

Return form with payment to

Nancy Austin
Department of Food Science and Technology
The University of Tennessee
2509 River Drive
Knoxville, TN 37996-4539
(865) 974-7331