

Food Safety and Microbiology School
University of Wisconsin-Madison
Microbial Sciences Building
Attention: Kathy Glass
1550 Linden Drive
Madison, Wisconsin 53706

Food Safety and Meat Microbiology School

August 25-27, 2010



Master Meat Crafter Program
Department of Animal Sciences
UW-Meat Science and Muscle Biology Lab
Food Research Institute
Madison, Wisconsin

Why Attend?

The Food Research Institute (FRI) and the UW-Madison Meat Science Laboratory collaborate to host the first ever Food Safety and Meat Microbiology School. Attendees will learn from industry and academia experts about pertinent topics impacting your food safety systems and the safety of your products. Topics will include microbiology, sanitation programs, facility design, thermal processing and ingredients/new technologies, to name a few. Demonstrations and microbiology lab exercises will take place at both the Meat Lab and the Microbial Sciences building (FRI) to reinforce classroom concepts. Registration fee includes course materials, breaks/lunches all 3 days, and a picnic Thursday evening. Make plans now to take the safety of your products to the next level!



Coordinated By
Jeff Sindelar and Kathy Glass
Food Research Institute
University of Wisconsin – Extension



UW
Meat
Lab



Topics of Discussion

Day One

- Registration/Check-in 8 a.m.
- History of Food Safety and Meat Industry
- Overview of Microbiology
- Understanding Microbiology in Meat Processing
- Laboratory Exercises

Day Two

- Developing Effective Food Safety Systems
- HACCP from a Microbiologic Perspective
- Sanitation Program and Environmental Monitoring
- Facility and Equipment Designs for Food Safety
- Thermal Processing to Control Micro - organisms; Microbial Modeling/Determining Process Lethality
- Food Safety Recordkeeping
- Foodborne Illness Outbreaks and Investigations

Day Three

- *L. monocytogenes* and the Meat Industry
- *E. coli* O157:H7 and the Meat Industry
- Salmonella, other pathogenic bacteria and molds in the Meat Industry
- Ingredients with Antimicrobial Impact Commonly Used in the Meat Industry
- New Technologies to Improve Food Safety
- Understanding a Validation/Challenge Study
- Laboratory Exercises
- Closing Comments 4:30 p.m.



Registration Fee: \$600 per person
\$500 FRI sponsor discount rate
\$375 MMC participants

Fee Includes: Course materials, breaks/lunches all 3 days, Thursday evening picnic, and shuttle service from conference hotel. Lodging and other meals are not included.

Registration deadline is August 6, 2010.

Confirmation of registration and a map will be e-mailed to participants prior to the school.

Cancellations/Refunds:

If you have to cancel, call CALS Conference Services at 608-263-1672 to receive a full refund. If you cancel after **August 6**, a \$25 cancellation fee will be charged. If you fail to cancel, no refund will be granted.

Master Meat Crafter (MMC) Participants: This is a **required** course for the Master Meat Crafter Program. **Please register and pay the course fee (\$375).** This fee will be credited to the total cost of the MMC program on your next invoice.

Course Questions:

Any questions regarding this course or the Master Meat Crafter Program contact Robby Weyker at:
 Phone: (608) 890-3633
 E-mail: weyker@wisc.edu

Registration Questions:

If you have registration questions, call CALS Conference Services at 608-263-1672.

Course Location: Madison, WI

The location for the Food Safety School will be the Microbial Sciences Building and UW Meat Science Laboratory. Parking is limited near the campus, so a shuttle will transport you between the hotel and the Microbial Sciences Building.

Hotel Accommodations

Group rates held until 7/24/2010

Best Western InnTowner \$92
 2424 University Ave Ph: (608) 233-8778
 Group Code: **FRIAUG** www.inntowner.com

The Lowell Center – 610 Langdon St \$89-\$105
 Ph: (866) 301-1753 Group Code: **FRI (60024)**

The Edgewater – 666 Wisconsin Ave \$70-\$90
 Ph: (800) 922-5512 Group Code: **QQ0000**

Registration Form

**Food Safety & Meat Microbiology School
 August 25-27, 2010**

MAIL TO: CALS Conference Services
 620 Babcock Drive
 Madison, WI 53706

OR FAX: 608-262-5088

REGISTER ONLINE: <http://www.peopleware.net/2723>

Register early! Enrollment is limited to 40.
Provide complete information for each registrant.
 Use separate forms or copies for additional registrants.
 Print clearly or type.

Name _____

Company _____

Mailing Address (Check one): Home Business

Address _____

City/State/Zip _____

Daytime Phone: _____

E-mail _____

Registration Fee: \$600/\$500 (FRI sponsor)/\$375 (MMC)
 Deadline: August 6, 2010

Check Enclosed (**Payable to UW-Madison**)

Charge on the following account:
 VISA MasterCard Exp. Date _____

Card Number _____

Name on Credit Card _____

Signature _____

*Please advise us at time of registration if you have a disability and desire special accommodations.
 Requests will be kept confidential.*