NC Produce Safety Professionals Conference
Mountain Horticultural Research and Extension Center
Mills River, NC
October 10, 2019

8:00 am	Registration
8:30 am	**Welcome and Introductions**
8:40-9:10 am	Overview of pathogens of concern in produce farms. Dr. Emily Griep, United Fresh Produce Association
9:10-10:00 am	Implementing cleaning and sanitation programs. What does it take? Tools available to the Produce Industry. Jeff Lucas, Merieux Nutrisciences
10:00-10:20 am	Break/ Visit with Industry Reps
10:30-11:20 am	Rethinking cleaning and sanitation programs at Produce Farms. Lessons learned from past outbreaks. Dr. Trevor Suslow, Produce Marketing Association
11:20-11:40 am	Updates from NCDA's Produce Safety Program Chris Harris, NCDA
11:45 am -12:45 pm	**LUNCH**
12:45- 1:05 pm	Update from FDA- Produce Safety Rule Diane Ducharme, Produce Safety Network
1:10- 1:50 pm	Cleaners, sanitizers and application equipment. Richard Buchmann and Jon Stanwick, Algonquin Products
1:50 - 2:10 pm	Break
2:15 - 2:55 pm	Practical Strategies for Efficient Postharvest Cooling and Humidity Control Dr. Mike Boyette, NCSU
2:55- 3:30 pm	How do we know our cleaning and sanitation programs are effective? Is validation needed in packinghouses? Panel: Dr. Trevor Suslow, Produce Marketing Association and Dr. Emily Griep, United Fresh
3:40 -4:25 pm	Introduction to hygienic design of packing houses. Chris Callahan, PE. University of Vermont
4:25 -4:35 pm	Moving forward.. Overview of future educational programs focused on topics discussed during this program Jeff Lucas, Dr. Emily Griep, Elena Rogers and Dr. Chip Simmons
4:40 pm	**Adjourn**