

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- 1:10 pm	Update from FDA- Produce Safety Rule Diane Ducharme, Produce Safety Network
1:15- 1:50 pm	Cleaners, sanitizers and application equipment. Richard Buchmann and Jon Stanwick, Algonquin Products
1:50 - 2:10 pm	Break
2:15 - 2:50 pm	How do we know our cleaning and sanitation programs are effective? Dr. Trevor Suslow, Produce Marketing Association
2:55- 3:40 pm	Introduction to hygienic design of packing houses. Chris Callahan, PE. University of Vermont
3:45 -4:15 pm	Q&A: Addressing concerns from the Audience All Speakers
4:20 -4:30 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