



## Citrus Industry Workshop:

### AVOIDING RECALLS MANAGING FOOD SAFETY RISKS IN CITRUS PACKINGHOUSES

#### AGENDA

Wednesday, January 28, 2015

8:30 AM – 1:00 PM

Visalia Convention Center

8:00 am Registration

#### **Part I: Overview of *Listeria Monocytogenes* and Recalls**

- 8:30 am Characteristics, outbreaks and lessons learned, regulations and surveillance sampling – *Jim Gorny, PMA*
- 9:10 am Experiencing a recall, Gill's onions and other industry examples – *Courtney Parker, Fresh Express*
- 9:40 am Recall insurance for the unanticipated – Know what your policy covers and what to expect from insurance companies during a recall – *Greg Nelson, Western Growers*
- 10:10 am Panel Discussion – *Moderator Jim Cranney, CCQC*
- 10:40 am Break

#### **Part II: Controlling *Listeria Monocytogenes* in Citrus Packinghouses – Avoiding Recalls**

- 11:00 am Citrus packing: vulnerabilities – *Trevor Suslow, UC Davis*
- 11:30 am Cleaning and sanitizing packinghouses to minimize potential for product contamination – *Elis Owens, Birko Corporation*
- 12:00 pm Verifying your sanitation program – Environmental monitoring – *Linda Harris, UC Davis*
- 12:30 pm Panel Discussion – *Moderator Jim Cranney, CCQC*
- 1:00 pm Conclude