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