

# Food Safety and Inspection Service

## Advances in Post-Harvest Interventions to Reduce *Salmonella* in Poultry

February 23-24, 2006

The Loudermilk Center  
Atlanta, Georgia

**8:30 – 9:00**      **Registration**

**9:00 – 9:20**      **Opening Remarks**

*Richard A. Raymond, MD  
Under Secretary, Office of Food Safety  
U.S. Department of Agriculture*

*Barbara J. Masters, DVM  
Administrator  
Food Safety and Inspection Service*

**9:20 – 9:40**      **FSIS Overview of the CY05 Broiler and Ground Poultry  
*Salmonella* Data**

*Loren Lange, MS  
Deputy Assistant Administrator  
Office of Public Health Science  
Food Safety and Inspection Service*

**9:40 – 10:00**      **Proposed FSIS *Salmonella* Verification Categories for  
Broilers**

*Sean Altekruze, DVM, MPH, PhD, DACVPM  
Deputy Executive Associate  
Office of Policy, Program and Employee Development  
Food Safety and Inspection Service*

**10:00 – 10:20**      **Application of Systematic Review Methodology to  
*Salmonella* Intervention Strategies in Broiler Production  
and Processing**

*Robert Wills, DVM, PhD, DACVPM  
Mississippi State University*

**10:20 – 10:40**      **■■■■■■■■ Break ■■■■■■■■**

**10:40 – 11:10**

**Overview of Poultry Slaughter: Concerns and Controls from FSIS Perspective**

*Laura Hulsey, DVM  
Technical Assistance & Correlation Staff  
Technical Service Center  
Food Safety and Inspection Service*

**11:10 – 11:30**

**Common Findings During Comprehensive Food Safety Assessments in Poultry Establishments**

*Kenneth Petersen, DVM, MPH, DACVPM  
Assistant Administrator  
Office of Field Operations  
Food Safety and Inspection Service*

**11:30 – 12:00**

**Panel Q & A Session**

**12:00 – 1:00**

**■■■■■■■■ Lunch ■■■■■■■■**

**1:00 – 2:30**

**Overview of Antemortem Controls and Establishment Sanitation**

***Salmonella* and *Campylobacter* in Broiler Transport Cages**

*Mark Berrang, PhD, MS  
Research Microbiologist  
Agricultural Research Service*

**Effect of Bacterial Load on Chickens Entering the Processing Plant on Final Carcass Contamination**

*Stan Bailey, PhD, MS  
Microbiologist  
Agricultural Research Service*

**Overview of Sanitizers Currently in Use with Emphasis on Pre-operational Sanitation to Ensure That Pathogens Are Not Surviving Cleaning and Sanitizing**

*Scott Russell, PhD, MS  
University of Georgia*

**Hurricane Katrina: An Experience!**

*Marty Ewing, DVM, MS, MAM, DACPV  
Quality Assurance Manager  
Sanderson Farms*

**Processing and Sanitation Issues Unique to Very Small Establishments**

*Patricia Curtis, PhD, MS  
Auburn University*

***Salmonella* Interventions Unique to Turkey Processing Establishments**

*Michael Rybolt, Doctoral Candidate  
Manager, Scientific and Technical Affairs  
National Turkey Federation*

**2:30 – 2:45 Panel Q & A Session**

**2:45 – 3:00 ■■■■■■■■ Break ■■■■■■■■**

**3:00 – 5:00 Overview of Slaughter Dressing Processing Controls**

**Limits on the Effectiveness of Antimicrobial Treatments**

*John Cason, PhD  
Animal Physiologist Scientist  
Agricultural Research Service*

**Scalding, Defeathering, and Rehang as Primary Sources for Redistributing *Salmonella* Typically with No Antimicrobial Intervention and the Featherless Broilers**

*Jeff Buhr, PhD  
Animal Physiologist Scientist  
Agricultural Research Service*

**Mechanics of Poultry Processing (First Processing)**

*David McNeal, MS  
Product Manager  
Meyn America*

**Reprocessing of Fecal Contaminated Carcasses and the Use of Antimicrobials**

*Stan Bailey, PhD, MS  
Microbiologist  
Agricultural Research Service*

**Impact of Chilling on Poultry Carcass Microbiology**

*Julie Northcutt, PhD, MS  
Food Technologist  
Agricultural Research Service*

**Managing pH for the Maximum Antimicrobial Effectiveness of Chlorine in Processing Water**

*Ken Byrd, DVM  
Director of Regulatory Affairs and Plant Applications  
Mionix Corporation*

**Interventions at Further Carcass Processing (Parts) to Control *Salmonella* Including Grinding and How the Choice of Packaging Material Impacts the Prevalence of *Salmonella* and Cross-Contamination**

*Scott Russell, PhD, MS  
University of Georgia*

**5:00 – 5:30**

**Panel Q & A Session**

**5:30**

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February 24, 2006

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8:30 – 10:00

### Industry Perspective on Interventions to Control *Salmonella*

#### Validation Study Results Demonstrating Control of *Campylobacter* in the Processing Environment

*Robert O'Connor, DVM, MAM, DACPV*  
*National Chicken Council*

#### A Study of the Relationship Between Visible Fecal Contamination and Salmonellae Incidence in Broiler Slaughter Operations

*Richard Roop, PhD*  
*Senior Vice-President*  
*Science and Regulatory Affairs*  
*Tyson Foods*

#### Use of Process Mapping in Poultry Slaughter Systems to Support Multiple Hurdle Approach to Achieve Microbiological Reductions

*Dane Bernard, MS*  
*Vice-President of Food Safety and Quality Assurance*  
*Keystone Foods*

#### Plant Interventions: The Challenge of Determining Best Practices for Microbiological Process Control

*Bruce Stewart-Brown, DVM, DACPV*  
*Vice-President of Food Safety and Quality Assurance*  
*Perdue Farms*

**Salmonella Interventions in the U.S. Broiler Industry**

*Elizabeth Krushinskie, DVM, PhD, DACPV  
Vice-President of Food Safety and Production Programs  
U.S. Poultry and Egg Association*

**Beef Industry Perspective on Control of *E.coli* O157:H7 in Ground Beef**

*Randy Huffman, PhD, MS  
Vice-President of Scientific Affairs  
American Meat Institute Foundation*

**10:00 – 10:30 Panel Q & A Session**

**10:30 – 10:45 ■■■■■■ Break ■■■■■■**

**10:45 – 11:15 FSIS Policy Initiatives to Encourage Reduced *Salmonella* Positives in FSIS Regulatory Samples for Poultry, Including Turkey Carcasses**

*Patricia Bennett, DVM, MS, DACVPM  
Office of Policy, Program and Employee Development  
Food Safety and Inspection Service*

**11:15 – 11:45 Panel Q & A Session**

**11:45 – 12:00 Summarization/Closing Remarks**

*Daniel Engeljohn, PhD, MS  
Deputy Assistant Administrator  
Office of Policy, Program and Employee Development  
Food Safety and Inspection Service*

**12:00 Adjourn**