



2010 Beef Industry Safety Summit



March 3 -5, 2010 • Dallas, Texas

2010 Beef Industry Safety Summit

E. coli O157:H7 and other safety threats continue to be a challenge to the beef production and processing chain. Recalls and illness outbreaks linked to beef products still occur and it is essential that all industry segments enhance collaboration and share information to address these issues.

The Annual Beef Industry Safety Summit is the premier beef safety meeting and the 2010 event promises to deliver useful information and insight as well as allow time for dialogue and discussion with your peers. Technical workshops will allow subject experts to address current issues such as ground beef production, grinding logs and other retail programs, system validation, intervention application and regulatory programs. A symposium on pre-harvest safety systems will address research needs, intervention approval and adoption hurdles as well as the current status of technologies. In addition, research data that can be applied to current systems and issues such as antibiotic use and residues, sustainability and the environment will be addressed in interactive sessions.

During the Summit attendees will:

- Discuss current safety issues with representatives from all sectors of the beef industry during technical sessions.
- Build their knowledge base on beef chain pathogens during research results presentations.
- Network with colleagues, representatives from all sectors of the beef industry, government agency representatives and the research community.
- Determine future courses of action to help each sector reduce foodborne pathogen incidence and enhance the safety of U.S. beef products.

The Summit is being held at the Omni Mandalay Hotel at Las Colinas in Dallas, TX. Please make your hotel reservation prior to February 16, 2010 to get the special rate of \$149/night. Rooms are limited so make your reservation early.

Please make your hotel reservation by calling 1.800.THE OMNI or online at omnihotels.com. Mention Beef Industry Safety Summit to receive the conference rate.

Please click on [Summit Registration](#) to register for the 2010 Beef Industry Safety Summit.

If you are unable to access this site to register, or if you need to pay via check, please call Debbie Cole at 303.850.3320 for assistance.

To view the 2009 Beef Industry Safety Summit Executive Summary, please go to www.bifsc.org and click on Meeting Summaries under the Events tab.



Wednesday, March 3

7:30 a.m. - 5:00 p.m.	Registration
10:00 a.m. - Noon	Communications Training
1:00 p.m. - 1:15 p.m.	Welcome
1:15 p.m. - 2:15 p.m.	Keynote Address
2:15 p.m. - 4:30 p.m.	Research Update Representatives from institutions around the country will share the latest research data that can be applied by industry.
3:00 p.m. - 3:30 p.m.	Break
4:30 p.m. - 6:30 p.m.	Reception, Poster Session and Trade Show

Thursday, March 4

6:45 a.m. - 5:00 p.m.	Registration
6:45 a.m. - 7:45 a.m.	Breakfast

8:00 a.m. - 2:30 p.m. Technical Sessions

8:00 a.m. - 9:30 a.m. Round One

9:30 a.m. - 10:00 p.m. Break

10:00 a.m. - 11:30 p.m. Round Two

Traceability

This topic is on the minds of public health officials, Congress and regulatory authorities. Engage with thought leaders who are involved in the discussion to understand how traceability initiatives will affect your business.

Subprimal Interventions

Interact with colleagues who have implemented interventions and learn from their exchanges with agency personnel.

Process Validation

System validation is a hot topic and this session will include presentations from speakers who have successfully validated their systems as well as a discussion of a model that can be used for process validation decisions.

Thursday, March 4 Continued

Technical Sessions Continued

11:30 a.m. - 1:00 p.m. Lunch

1:00 p.m. - 2:30 p.m. Round Three

HACCP

Interact with colleagues and HACCP experts in this interactive session designed to address current questions and challenges.

Retail

Trimming production and use, traceability and intervention applications will be addressed in this session.

2:30 p.m.- 3:00 p.m. Break

3:00 p.m. - 5:00 p.m. Antibiotics Forum

Presentations from scientists, communication experts, and policy analysts will outline how this topic is the center of many discussions and how those discussions are affecting the beef industry.

5:00 p.m. - 6:30 p.m. Reception and Trade Show

Friday, March 5

6:45 a.m. - 7:45 a.m. Breakfast

8:00 a.m. - Noon Issues Update Forum

How do you define beef safety? Recently beef safety has been a part of discussions on sustainability, environmental impact, animal welfare and human nutrition. Interact with experts in these fields to gain a better understanding of the converging of these topics and how that dynamic is affecting the beef industry.

8:00 a.m.-Noon Pre-Harvest Symposium

Can *E. coli* O157:H7 be eliminated on the farm? What are the knowledge gaps that need to be addressed through research? Are pre-harvest interventions being adopted? These questions and many more will be addressed in this pre-harvest focused session.

10:00 a.m. - 10:30 a.m. Break

Noon

Adjourn

Why Attend?

Previous speakers have represented the following companies:

- Cargill Meat Solutions
- American Foodservice
- Keystone Foods
- International HACCP Alliance
- USDA
- FSIS
- National Cattlemen's Beef Association
- IEH Laboratories
- United Food Group
- EHA Consulting Group
- Lane, Alton & Horst, LLC
- Epitopix
- Ivy Natural Solutions
- Bioniche
- Biotechnology Industry Organization
- CattleFax
- McDonald's
- Bryant Christie Inc.
- U.S. Meat Export Federation
- Centers for Disease Control
- Omnilytics, Inc.
- Cryovac/Sealed Air Corporation
- The Kroger Company
- Jack in the Box
- Food Safety Net Services
- Olsson, Frank & Weeda

“The working sessions are the big payoff. That’s the information that we really need.”

