

2020 FARRP WORKSHOP: Effective Food Allergen Management

March 18-20, 2020 | Hyatt Regency O'Hare, Chicago, IL



PROGRAM (subject to change)

Wednesday, March 18: Regulations

Time	Topic	Speaker
8:00 AM	Registration & Breakfast	
8:30 AM	Food Allergen Labeling Regulations	Melanie Downs, FARRP, University of Nebraska–Lincoln
9:00 AM	Free-From and Precautionary Labeling	Steve Taylor, FARRP, University of Nebraska–Lincoln
9:30 AM	Labeling: Case Studies and Common Pitfalls	FARRP, University of Nebraska–Lincoln
10:00 AM	Coffee	
10:30 AM	Detection Methods: Principles & Considerations	Phil Johnson, FARRP, University of Nebraska–Lincoln
11:00 AM	Detection Methods: Selection, Interpretation, 3rd Party Labs	Joseph Baumert, FARRP, University of Nebraska–Lincoln
11:30 AM	Q&A	
12:00 PM	Lunch	
1:00 PM	Hands-On Detection Method Activity	
2:00 PM	FSMA: cGMPs & Preventive Control Rule	Jenny Scott, FDA (Tentative)
2:30 PM	FSMA: Allergens in Supply Chain Programs	David Acheson, The Acheson Group LLC
3:00 PM	Coffee	
3:30 PM	FSMA: Preparing for an Inspection or Audit	David Acheson, The Acheson Group LLC
4:00 PM	Food Allergen Liability Issues	Martin Hahn, Hogan Lovells, USLLP
4:30 PM	Q&A	

Schedule continued on next page...

PROGRAM (subject to change)

Thursday, March 19: Allergen Control Plans

Time	Topic	Speaker
8:00 AM	Breakfast	
8:30 AM	Fundamentals for Allergen Management Plans & Hazard Analysis	Melanie Downs, FARRP, University of Nebraska–Lincoln
9:00 AM	Product Development, Ingredient, and Supply Chain Management	Brent Obielush, Cargill, Inc.
9:30 AM	Allergenic Ingredients: Receiving, Storage, and Handling	Scott Hegenbart, Conagra Brands, Inc.
10:00 AM	Coffee	
10:30 AM	Preventing Cross-Contact During Processing	David Clifford, Nestle U.S.A.
11:00 AM	Product Label and Packaging Controls	Jason Hlywka, Kraft Heinz Company
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12:00 PM	Q&A	
1:30 PM	Lunch	
2:00 PM	Principles of Hygienic Design	Rick Heiman, Dairy Farmers of America
2:30 PM	Allergen Sanitation: Wet Cleaning	Rick Stokes, Ecolab, Inc.
3:00 PM	Allergen Sanitation: Dry Cleaning	Richard Brouillette, Commercial Food Sanitation
3:30 PM	☒	
4:00 PM	Validation & Verification	Steve Taylor, FARRP, University of Nebraska–Lincoln
4:30 PM	Interpreting Analytical Results	FARRP, University of Nebraska–Lincoln
5:00 PM	Q&A	

Friday, March 20: Implementation and Hands-on Activities

Time	Topic	Speaker
7:30 AM	Breakfast	
8:15 AM	Group Activity Introduction	
8:45 AM	Best Practices Implementation: Create an Allergen Control Program	
10:15 AM	Break	
10:30 AM	Group Activity Discussion	
11:15 AM	Crisis Management and Risk Assessment Intro	Joseph Baumert, FARRP, University of Nebraska–Lincoln Scott Hegenbart, Conagra Brands, Inc.
12:00 PM	Close	