

2019 FARRP WORKSHOP: Effective Food Allergen Management

March 20-22, 2019 | Hyatt Regency O'Hare, Chicago, IL



PROGRAM (subject to change)

Wednesday, March 20: Regulations

Time	Topic	Speaker
8:00 AM	Registration & Breakfast	
8:30 AM	Welcome and Introduction	
8:45 AM	Food Allergen Labeling Regulations	Melanie Downs, FARRP, University of Nebraska–Lincoln
9:15 AM	Precautionary Labeling	Steve Taylor, FARRP, University of Nebraska–Lincoln
9:45 AM	Coffee	
10:15 AM	Allergen Labeling: Case Studies and Common Pitfalls	FARRP, University of Nebraska–Lincoln
10:45 AM	Detection Methods	Phil Johnson, FARRP, University of Nebraska–Lincoln
11:15 AM	Q&A	
11:45 AM	Lunch	
1:00 PM	Hands-on Detection Method Activity	
1:45 PM	Food Allergen Liability Issues	Martin Hahn, Hogan Lovells, USLLP
2:15 PM	FSMA: cGMPs & Preventive Control Rule	Jenny Scott, FDA
2:45 PM	FSMA: Allergens in Supply Chain Programs	Ben Miller, The Acheson Group LLC
3:15 PM	Coffee	
3:45 PM	FSMA: Sanitary Transport Rule	Joseph Baumert, FARRP, University of Nebraska–Lincoln
4:15 PM	FSMA: Preparing for an Inspection or Audit	Ben Miller, The Acheson Group LLC
4:45 PM	Q&A	

Schedule continued on next page...

PROGRAM (subject to change)

Thursday, March 21: 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	Scott Hegenbart, Conagra Brands, 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
11:30 AM	Q&A	
12:00 PM	Kit Demos & Lunch	
1:30 PM	Principles of Hygienic Design	Rick Heiman, Kerry
2:00 PM	Allergen Sanitation: Wet Cleaning	Rick Stokes, Ecolab, Inc.
2:30 PM	Coffee	
3:00 PM	Allergen Sanitation: Dry Cleaning	Richard Brouillette, Commercial Food Sanitation
3:30 PM	Validation & Verification	Steve Taylor, FARRP, University of Nebraska–Lincoln
4:00 PM	Interpreting Analytical Results	FARRP, University of Nebraska–Lincoln
4:30 PM	Q&A	

Friday, March 22: 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	