

2025 FARRP WORKSHOP: Effective Food Allergen Management

October 15-16, 2025 | Crown Plaza Chicago O'Hare - Rosemont, IL



Program (Subject to Change)

Wednesday, October 15: Regulation and Allergen Control Plans – Part 1

Time	Activity	Speaker
7:30 AM	Registration & Breakfast	
8:30 AM	Food Allergic Consumers: Perspectives and Communication	Eleanor Garrow-Holding
9:00 AM	Fundamentals for Allergen Management Plans & Hazard Analysis	Melanie Downs
9:30 AM	FSMA and Food Allergens: Guidance for cGMPs & Preventive Controls	TBA
10:00 AM	Coffee	
10:30 AM	Food Allergen Liability Issues	Martin Hahn
11:00 AM	Hazard Identification Activity	FARRP Faculty
11:30 AM	Q&A	Morning Speakers
12:00 PM	Lunch	
1:00 PM	Hands-on Detection Method Activity	
2:00 PM	Product Label and Packaging Controls	Monica Khoury
2:30 PM	Product Development, Ingredient, and Supply Chain Management	Melanie Downs
3:00 PM	Coffee	
3:30 PM	Managing Food Allergens: Receiving, Storage, and Handling	Scott Hegenbart
4:00 PM	Preventing Cross-contact During Processing	Monica Khoury
4:30 PM	Q&A	Afternoon speakers
5:00 PM	Adjourn for the day	

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Thursday, October 16: Allergen Control Plans – Part 2

Time	Activity	Speaker
8:00 AM	Breakfast	
8:30 AM	Allergen Labeling Case Studies and Common Pitfalls	FARRP Faculty
9:00 AM	Allergen Sanitation: Wet Cleaning	Rick Stokes
9:30 AM	Allergen Sanitation: Dry Cleaning	Nathan Mirdamadi
10:00 AM	Coffee	
10:30 AM	Validation & Verification	Joe Baumert
11:00 AM	Detection Methods: Selection, Interpretation, 3rd Party Labs	Phil Johnson
11:30 AM	Interpreting Analytical Results	FARRP Faculty
12:00 PM	Q&A	Morning Speakers
12:30 PM	Lunch	
1:30 PM	Group Activity Introduction	Melanie Downs
2:00 PM	Best Practices Implementation: Create an Allergen Control Program	Group Activity
3:30 PM	Coffee	
3:45 PM	Group Activity Discussion	
4:15 PM	Crisis Management and Risk Assessment Intro	Joe Baumert
5:00 PM	Close	