

Food Safety: Farm to Table Conference



May 28–29, 2008

Pullman, Washington

Moscow, Idaho

University Inn Best Western
1516 Pullman Road, Moscow, ID

<http://foodsafety.wsu.edu/conference/>

Conference Planners:

Jan Busboom
Richard Dougherty
Dale Hancock
Dong-Hyun Kang
Karen Killinger
Jeff Kronenberg
Sandra McCurdy
Dale Moore
Gulhan Unlu

Wednesday, May 28, 2008

Conference updates can be found at <http://foodsafety.wsu.edu/conference/>

8:00 am Registration

8:30 am Welcome and Introductions

Food Safety *du Jour*

8:45 am **2006–2008 Outbreak Update Trends**

William Marler, Esq., Managing Partner, Marler Clark, LLP PS

9:15 am **Adequacy of Cooking Instructions for Frozen Ground Beef Patties**

Sandra McCurdy, Ph.D., Extension Food Safety Specialist, University of Idaho

10:00 am **Break**

10:15 am **Surveillance for *Salmonella* Subtypes Shared by Human and Bovine Hosts**

Margaret A. Davis, DVM, MPH, Ph.D., Assistant Research Professor, Washington State University

11:00 am **Safer Slurping—Improving the Safety of Washington Oysters**

Mary Ferluga, Food Safety Advisor, Washington State Department of Health

Lunch

Perspectives on Raw Milk in Washington

1:00 pm **Managing and Marketing a Grade 'A' Micro-Dairy**

Lorrie Conway, Owner, Conway Farms

1:45 pm **Raw Milk: One Retailer's Perspectives**

Stephen Trinkaus, Owner and General Manager, Terra Organica

2:30 pm **Break**

2:45 pm **Risks and Benefits of Raw Milk: What Information is Available to Consumers?**

Virginia Hillers, Ph.D., Professor Emeritus, Washington State University

3:30 pm **Regulatory Perspectives**

Claudia Coles, Food Safety Program Manager, Washington State Department of Agriculture

4:15 pm **Panel Discussion**

All Speakers

5:30–7:00 pm **Reception**—Old Post Office Wine Gallery, Pullman, WA

245 SE Paradise, Pullman, WA 99163 509-338-9463

Thursday, May 29, 2008

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8:30 am Welcome and Introductions

***E. coli* O157:H7—Current Knowledge and Challenges**

Morning Session

8:45 am ***E. coli* O157:H7—Recent Data from Surveillance and from Outbreak Investigations, United States**

Rajal Mody, MD MPH, Epidemic Intelligence Service Officer,
Centers for Disease Control and Prevention

9:45 am **Pre-Harvest Methods of Controlling Foodborne Pathogens**

Dale Hancock, DVM, Ph.D., Professor, Washington State University

10:45 am **Break**

11:00 am **Beef Slaughter Controls for *E. coli* O157:H7**

Chad Martin, Senior Director Food Safety and Quality Assurance,
Tyson Fresh Meats

Lunch

Afternoon Session

1:00 pm **Perspectives on the 2006 Spinach Outbreak**

Charles Breen, Seattle District Director, Food and Drug Administration
Pacific Region

2:15 pm **FDA Food Protection Plan**

Charles Breen, Seattle District Director, Food and Drug Administration
Pacific Region

3:00 pm **Closing Remarks, Survey, and Drawing**

4:00 pm **Adjourn**



Persons with a disability requiring special accommodation while participating in this conference may call Cathy Blood at 509-335-2845. If accommodation is not requested two weeks in advance, we cannot guarantee availability of accommodation on-site.

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