



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Food Safety & Meat Microbiology School

August 11-13, 2026

This short course takes a comprehensive approach to understanding food safety of raw and further processed meat and poultry products. Collaboratively organized and led by the UW Food Research Institute and the Meat Science & Animal Biologics Discovery programs, attendees will learn from industry and academia experts about pertinent topics impacting your food safety systems and the safety of your meat and poultry products. Topics will include microbiology, sanitation programs, facility design, thermal processing & ingredients / new technologies, to name a few. Demonstrations and microbiology lab exercises will take place at the UW Meat Science & Animal Biologics Discovery building to expand microbiological skills, sampling techniques, plant/equipment sanitary design, product bacterial contamination prevention & control concepts. Meat industry participants from every level of experience can benefit from this program with content focused on those interested in or currently involved in food safety. Make plans now to take the safety of your products, processes, and programs to the next level!

Topics Covered (Preliminary)

- History of Food Safety in the Meat Industry
- Understanding Microbiology: Pathogens, Production, & Process
- Rapid Methods for Microbiology
- Pre- and Post- Food Safety Considerations, Challenges & Opportunities
- Gram Positive and Negative Pathogens in the Meat Industry
- Spoilage Bacteria, Yeasts, and Molds in the Meat Industry
- Developing Company Food Safety Culture
- Foodborne Illness Outbreaks & Investigations
- Developing an Effective Food Safety Recordkeeping System
- Thermal Processing to Control Microorganisms
- Ingredients with Antimicrobial Impact
- Validation of Food Safety Systems
- Environmental Sampling Programs
- Developing Effective Food Safety Systems (including regulations)

REGISTRATION OPENS 6/2/2026

Registration is \$1450 per person. Late registration begins 2/3/2026 and is \$1550. Registration closes 2/10/2026.





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Location, Lodging, & Transportation

Location

The Meat Snacks Short Course will be held at the state-of-the-art, Meat Science and Animal Biologics Discovery building on the University of Wisconsin-Madison Campus.

**1933 Observatory Dr.
Madison, Wisconsin 53706**

Lodging

A room block is reserved for this program at the DoubleTree by Hilton Downtown Madison. A link to book a room will be shared in your registration confirmation email.

**DoubleTree by Hilton Madison Downtown
525 W Johnson St.
Madison, WI 53703**

Transportation

A shuttle service will be provided between the DoubleTree by Hilton Madison Downtown and the MSABD building. If you are not staying at the DoubleTree, you will be responsible for either meeting the shuttle each morning or providing your own transportation.

If providing your own transportation, nearby parking is available next to the MSABD building (Lot 67, 2002 Linden Dr.; Lot 36, 1635 Observatory Dr). Follow this [map](#) for more information. Rates are \$1/30 min. for the first 3 hours and \$1/hour thereafter. Maximum rate is \$15/day.

Change in Plans?

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before July 21, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between July 28 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

Please contact Ky Peters, kpeters26@wisc.edu, for questions, substitutions, and cancelations.

