

FOOD SAFETY AND MEAT MICROBIOLOGY SCHOOL
University of Wisconsin-Madison
Food Research Institute/Meat Science & Animal Biologics Discovery
August 13-15, 2024

Tuesday, August 13, 2024

- 7:15 AM Shuttle departs DoubleTree hotel for Meat Science & Animal Biologics Discovery (MSABD)
- 7:30 AM Registration & Pre-Test
- 8:00-8:15 Welcome and Introductions
- 8:15-8:45 History of Food Safety in the Meat Industry
- 8:45-9:45 Understanding Microbiology in Meat Processing: Pathogens
- 9:45-10:15 BREAK & Group picture
- 10:15-11:15 Understanding Microbiology in Meat Processing: Production & Process
- 11:15-12:15 Ingredients with Antimicrobial Impact Commonly Used in the Meat Industry
- 12:15-1:00 LUNCH
- 1:00-5:30 Laboratory Exercise #1: 1.25 hour sessions with a 15-min break between each session.
- 1:00-5:20
- Group A: **Microbiology Methods (MSABD 2133):** microbiological laboratory methods, dilution & plating techniques, stomaching, enrichments,
- Group B: **Meat Processing (MSABD 1127):** analytical tools important for food safety, developing thermal processing profiles
- Group C: **Sanitation (MSABD 1111):** environmental monitoring, pre-operational inspections (visual, swabbing). ATP testing, principles of sanitary equipment design, product sampling procedures
- 5:30 PM Shuttle departs MSABD building for DoubleTree hotel
- 6:15 Shuttle departs the DoubleTree Hotel for Cooper's Tavern
(MMC Candidates Only)
- 6:30 Dinner at Cooper's Tavern

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7:00 Evening Program at Cooper's Tavern
Professional Development Activity: Plant Project Ideas Presentation

8:30 p.m. Shuttle departs Cooper's Tavern for the DoubleTree Hotel

Wednesday, August 14, 2024

7:30 AM Shuttle departs DoubleTree hotel for MSABD Building

7:45 AM Arrive at MSABD Building

8:00-8:45 Gram Positive Pathogens in the Meat Industry

8:45-9:30 Gram Negative Pathogens in the Meat Industry

9:30-9:45 BREAK

9:45-10:30 Spoilage Bacteria, Yeasts, and Molds in the Meat Industry

10:30-11:30 Process Integration for Hygienic Design

11:30-12:30 LUNCH

12:30-1:30 Pre- and Post- Food Safety Considerations, Challenges & Opportunities

1:30-2:00 Environmental Sampling Programs

2:00-3:30 Laboratory Exercise #2: 30 minute sessions (25 minutes w 5 min transition)

- Environmental Sampling Activity (ATP testing)
- Carcass Swabbing Activity

3:30-3:45 BREAK

3:45-4:45 Thermal Processing to Control Microorganisms; Microbial Modeling / Determining Process Lethality / Stabilization (Include Modeling Activity)

4:45-5:15 Developing an Effective Food Safety Recordkeeping System

5:15 Reception at MSABD

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6:00 Picnic at MSABD
8:00 PM Shuttle departs MSABD for DoubleTree

Thursday, August 15, 2024

7:15 AM Shuttle departs DoubleTree for MSABD building
7:30 Arrive at MSABD Building
7:45-8:45 HACCP from a Microbiological Perspective
9:00-11:45 Laboratory Exercise #3: 45-minute sessions with a 15-min break between each session.
9:00-11:30
Group A: **Microbiology Methods (MSABD 2133)**: ppt; review microbiology results;
Group B: **Meat Processing (MSABD 1127)**: ppt on and generating and interpreting thermal processing profiles; modeling data
Group C: **Shelf-life Methods (MSABD 1111)**: Finished product evaluations (off product), understanding product shelf life
11:45-12:45 LUNCH
12:45-1:30 Validation of Food Safety Systems
1:30-2:30 Foodborne Illness Outbreaks & Investigations
2:30-2:45 BREAK
2:45-3:45 Developing Effective Food Safety Systems (including regulations)
3:45-4:30 Developing a Company Wide Food Safety Culture
4:30-4:45 Post-Test/Concluding Comments/Final Questions
4:45 PM Shuttle departs MSABD for DoubleTree