



**FSNS<sup>®</sup>**

Food Safety Net Services

LOS ANGELES

2011

**FOOD  
SAFETY**

CONFERENCE

# FOOD SAFETY NET SERVICES

## Welcome to the 2011 FSNS Food Safety Conference!

We are excited to welcome you all to our **FSNS Food Safety Conference** in celebration of Food Safety Net Services (FSNS) Los Angeles laboratory opening! The esteemed list of speakers and panelists we are fortunate enough to hear from today include a wide array of segments, industries and backgrounds. With the Food Safety Modernization Act (FSMA) along with new regulations regarding STEC testing and others, we hope you can sit back, listen, and interact with our network of educators to hopefully come away with ideas and thought processes that could assist your business.

Again welcome and THANK YOU for attending our conference and laboratory reception!

- Gina and John Bellinger



**Double Tree Hotel**  
**5757 Telegraph Road**  
**Commerce, CA 90040**

**FSNS Laboratory**  
**6281 Chalet Drive**  
**Commerce, CA 90040**

### **Directions from Double Tree hotel to FSNS Laboratory**

Head southeast on Telegraph Rd toward Gaspar Ave  
Take the 1st right onto E Washington Blvd  
Turn left to merge onto I-5 S  
Exit 126B for Slauson Avenue toward Montebello  
Continue straight onto E Gage Ave  
Turn right onto Chalet Dr  
Destination will be on the Left

# CONFERENCE AGENDA

Friday, December 9, 2011 | Commerce, California

## FOOD SAFETY CONFERENCE:

Double Tree Meeting Room: Redwood & Sequoia Room

### 7:30 AM Arrival, Registration and Breakfast

### 8:30 AM Opening Comments – **John Bellinger** – Chairman - FSNS

### 8:45 AM Food Safety – From the Present to the Future

#### **Dr. Gary C. Smith** - Distinguished Professor Emeritus at Colorado State University and Adjunct Professor at Texas A&M University – FSNS Board Member

Dr. Gary C. Smith is a member of the Board of Directors for Food Safety Net Services. He received his Bachelor of Science degree from California State University in 1960 and his Master of Science degree from Washington State University in 1962. He earned a Ph.D. from Texas A&M University in 1968. Dr. Smith has received numerous awards in teaching, research, and service from the American Meat Science Association, the American Society of Animal Science, the National Meat Association, the U.S. Meat Export Federation, Beef Magazine, National Livestock Grading and Marketing Association, the International Meat Coaches Association, the Livestock Publications Council, and the National Association of Meat Purveyors. Dr. Smith and his wife Kay have 6 children and 13 grandchildren and enjoy living in beautiful Colorado

### 9:30 AM Preparing for impact in the Nut industry - FSMA 2012

#### **Samer Mohamed** – General Manager, Quality Assurance - Paramount Farms

Mr. Mohamed received his Bachelor degree in Biology from the University of California followed by a Masters in Business Management in 1998. His career started in 1993 as a laboratory technician at Golden Cheese Company of California, the largest automated cheese processing plant in North America. He then transitioned in management as the Laboratory Manager overseeing a team of 25 technicians. He continued his career path in the dairy industry by transitioning to Dean Foods as the QA Director of an aseptic processing plant in California. In 1997, Mr. Mohamed was recruited by Taco Bell Corporation as a dairy category QA Manager and quickly transitioned into several other roles; product optimization, product commercialization, and research and development. In 2000 Mr. Mohamed took an overseas assignment with Yum Restaurants to lead the QA and R&D department for the Middle East based out of Dubai. The area covered 14 countries across 3 continents and provided him an invaluable experience in numerous food industries in many countries. In 2009, Mr. Mohamed took on the challenging role of General Manager, Quality Assurance for Paramount Farms International, LLC – the largest grower and processor of pistachios and almonds in the world and part of the Roll Global Group. In his role, he works closely with industry and regulatory bodies to establish guidelines and requirements for food safety and quality.

### 10:15 AM Break

### 10:30 AM FSMA – What it means to your plant operations

#### **Patricia A. Wester** - Vice President, Regulatory Affairs - FSNS

Ms. Wester is a long time veteran of food safety having held advanced positions in both Domestic and International firms. She recently joined Food Safety Net Services in the role of Vice President, Regulatory Affairs.

Ms. Wester achieved her BS degree in Poultry Science from the University of Florida and has held management positions within the meat processing industry, eventually focusing solely on food safety issues. She began her career in food safety as Director of Process and Product Development at ABC Research Corp, Gainesville, FL where she launched programs on emerging issues such as Listeria detection and control, environmental program development, and performed relevant challenge studies to support client needs.

In 2004 she joined SGS, Consumer Testing Services as Regional Operations Director for the Americas where she was responsible for testing and audit services development for major global clients. Ms. Wester joined Eurofins Scientific in 2009 where she held the title, Director of Food Safety Systems.

She sits on numerous Committees and Councils, and is the Steering Committee Chair and Board Member of Food Safety Services Providers; a US based Trade Association of Accredited Third Party Certification Bodies, a member of GFSI's Technical Working Group on Auditor Competencies, a 10 year member of IAFF where she is Vice Chair of the Meat and Poultry PDG (Professional Development Group). She is on the Advisory Council for the Institute for Food Safety at Florida State College in Jacksonville, Florida.

She is a past member of the American Meat Institute's Scientific Affairs Committee and Inspection Committees and past Board member of the Florida Association for Food Protection.

## **11:15 AM Lunch in the Maple & Birch Room**

### **12:15 PM Implementing Animal Welfare Auditing Programs and how it works.**

#### **Agriculture communicating with the public.**

#### **Keynote Speaker – Temple Grandin, Ph.D.**

Dr. Temple Grandin was born in Boston, Massachusetts. Temple's achievements are remarkable because she was an autistic child. At age two she had no speech and all the signs of severe autism. Fortunately, her mother defied the advice of the doctors and kept her out of an institution. Many hours of speech therapy, and intensive teaching enabled Temple to learn speech. As a teenager, life was hard with constant teasing. Mentoring by her high school science teacher and her aunt on her ranch in Arizona motivated Temple to study and pursue a career as a scientist and livestock equipment designer.

Dr. Temple Grandin obtained her B.A. at Franklin Pierce College in 1970. In 1974 she was employed as Livestock Editor for the Arizona Farmer Ranchman and also worked for Corral Industries on equipment design. In 1975 she earned her M.S. in Animal Science at Arizona State University for her work on the behavior of cattle in different squeeze chutes. Dr. Grandin was awarded her Ph.D in Animal Science from the University of Illinois in 1989 and is currently a Professor at Colorado State University.

She has done extensive work on the design of handling facilities. Half the cattle in the U.S. and Canada are handled in equipment she has designed for meat plants. Other professional activities include developing animal welfare guidelines for the meat industry and consulting with McDonalds, Wendy's International, Burger King, and other companies on animal welfare.

Following her Ph.D. research on the effect of environmental enrichment on the behavior of pigs, she has published several hundred industry publications, book chapters and technical papers on animal handling plus 45 refereed journal articles in addition to seven books. She currently is a professor of Animal Sciences at Colorado State University where she continues her research while teaching courses on livestock handling and facility design. Her book, *Animals in Translation* was a New York Times best seller and her book *Livestock Handling and Transport*, now has a third edition which was published in 2007. Other popular books authored by Dr. Grandin are *Thinking in Pictures*, *Emergence Labeled Autistic*, *Animals Make us Human*, *Improving Animal Welfare: A Practical Approach*, and *The Way I See It*.

Dr. Grandin has received numerous awards including the Meritorious Achievement Award from the Livestock Conservation Institute, named a Distinguished Alumni at Franklin Pierce College and received an honorary doctorate from McGill University, University of Illinois, and Duke University. She has also won prestigious industry awards including the Richard L. Knowlton Award from Meat Marketing and Technology Magazine and the Industry Advancement Award from the American Meat Institute and the Beef Top 40 industry leaders and the Lifetime Achievement Award from The National Cattlemen's Beef Association. Her work has also been recognized by humane groups and she received several awards. HBO has recently premiered a movie about Temple's early life and career with the livestock industry. The movie received seven Emmy awards, a Golden Globe, and a Peabody Award. In 2011, Temple was inducted into the Cowgirl Hall of Fame.

Dr. Grandin is a past member of the board of directors of the Autism Society of America. She lectures to parents and teachers throughout the U.S. on her experiences with autism. Articles and interviews have appeared in the New York Times, People, Time, National Public Radio, 20/20, The View, and the BBC. She was also honored in Time Magazines 2010 "The 100 Most Influential People in the World." Dr. Grandin now resides in Fort Collins, Colorado.

**1:00 PM National Meat Association comments by Mr. Larry Vad,  
President of National Meat Association**

**1:15 PM Panel Discussion- Moderator: Homero Recio - Chief Executive Officer  
Topics include: "FSMA and how it relates and impacts the retailer, restaurant,  
wholesale club and consumer perception"**

**• STEC - Implementation with suppliers**

**Craig Wilson** – VP, GMM Food Safety and Quality Assurance - **Costco Wholesale Corporation**

Craig Wilson, is the Vice President, General Merchandising Manager of Food Safety and Quality Assurance for Costco Wholesale Corporation. Costco Wholesale Corporation operates membership warehouses that offer a selection of branded and private label products in a range of merchandise categories.

Prior to joining Costco Wholesale, Craig worked as a Special Projects Director for Frigoscandia Equipment Food Safety Systems for over 20 years. During his time with Frigoscandia, Craig published numerous research papers in the areas of food safety and food processing and holds 5 patents, the most notable for steam pasteurization of food. Craig is the recipient of the Gia/Matek, Excellence in Food Safety Award and serves on the Steering Committee for the National Food Safety Consortium as well as the Technical Committee of the Global Food Safety Initiative.

**• STEC - History and methods available**

**Dr. Melinda Hayman** – Principal Scientist - **FSNS**

Melinda Hayman serves as the Principal Scientist at Food Safety Net Services (FSNS). She joined FSNS in 2009 and her role encompasses supporting internal and external Technical Services, as well as overseeing Special Projects Testing.

Melinda has a Ph.D. in Food Science from The Pennsylvania State University and a BS (Hons) in Advanced Microbiology and Biochemistry from The University of Sydney. She has over 10 years of experience in food safety and quality, working in both industry and government. She worked as a Food Microbiologist for the Commonwealth Scientific and Industrial Research Organisation (CSIRO) in Sydney Australia, and as a Post Doctoral Scientist for Altria Client Services. Her research experience encompasses a wide range of food commodities and she has expertise working with a number of foodborne pathogens, including *Escherichia coli* O157:H7, *Salmonella*, *Campylobacter* and *Listeria monocytogenes*. Her primary interests lie in the control of microorganisms in foods and related products, food processing technologies, factors that influence sensitivity of microorganisms to processing technologies and detection technologies for foodborne microorganisms.

**2:45 PM First departure to FSNS Laboratory Open House  
Shuttle will be available at the hotel lobby.**

**3:30 PM Ribbon Cutting Ceremony  
Laboratory Tour and Cocktail Reception**

**6:00 PM Last Departure from FSNS Laboratory back to the Double Tree Hotel**

# IMPACT STATEMENT OF DR. GRANDIN'S WORK

*Dr. Temple Grandin has had a major impact on the meat and livestock industries worldwide. List below are six specific examples that document this influence.*

**Design of Animal Handling Facilities** – Dr. Grandin is one of the world's leaders in the design of livestock handling facilities. She has designed livestock facilities throughout the United States and in Canada, Europe, Mexico, Australia, New Zealand and other countries. In North America, almost half of all cattle processing facilities include a center track restrainer system that she designed for meat plants. Her curved chute systems are used worldwide and her writings on the flight zone and other principles of grazing animal behavior have helped many producers to reduce stress during handling. Temple has also designed an objective scoring system for assessing handling of cattle and pigs at meat plants. This system is being used by many large corporations to improve animal care.

**Industry Consulting** – Dr. Grandin has consulted with many different industry organizations each year for the past ten years. These efforts represent the majority of her time as she has a part-time appointment at Colorado State University but a thriving business as a consultant. The majority of her work is involved with large feedlots and commercial meat packers. She has worked with Cargill, Tyson, Smithfield, Seaboard, Cactus Feeders, and many other large companies. Her company also does design work for many ranches. She was also involved with several major packing companies. Her consulting has led to work with companies such as Wendy's International, Burger King, Whole Foods, Chipotle, and McDonald's Corporation, where she has trained auditors regarding animal care at processing plants. She also has consulted with organic and natural livestock producers on animal care standards. The animal handling guidelines that she wrote for the American Meat Institute are being used by many large meat buying customers to objectively audit animal handling and stunning.

**Research** – Dr. Grandin maintains a limited number of graduate students and conducts research that assists in developing systems for animal handling and, in particular, with the reduction of stress and losses at the packing plant. She has published her research in the areas of cattle temperament, environmental enrichment of pigs, livestock behavior during handling, reducing dark cutters and bruises, bull fertility housing dairy cattle and effective stunning methods for cattle and hogs.

**Media Exposure** – Dr. Grandin has provided worldwide media exposure for the livestock industry and, in particular, with issues relating to animal care. She has appeared on television shows such as 20/20, 48 hours, CNN Larry King Live and has been featured in People Magazine, the New York Times, Forbes, U.S. News and World Report, and Time magazine. Interviews with Dr. Grandin have been broadcast on National Public Radio (NPR) and she has been taped for similar shows in Europe. She was named one of Time Magazine's 100 Most Influential people. HBO has made a movie about her life starring Claire Danes.

**Outreach** – Dr. Grandin maintains an appointment with Cooperative Extension at Colorado State where she has been active in making presentations to Colorado ranchers and farmers as well as those interested in the packing industry. She is sought after to discuss issues of quality assurance. Privately, she has developed her own website [www.grandin.com](http://www.grandin.com) which has been expanded to include information on livestock handling in addition to information relative to the design of handling systems. A section on bison handling and one in Spanish have been popular. Over 2,000 people visit the website every month and approximately 1,000 download significant amounts of information. As many as 1,431 files were downloaded daily and over 42,000 have been downloaded in a single month. The website has been accessed by people from over 50 countries worldwide.

**International Activities** – It is clear from the wide variety of information accessed via the website, presentations made in international settings and interest in livestock handling systems developed by Dr. Grandin that her work has reached an international audience. She typically travels to make presentations internationally 3-5 times annually.



## Temple Grandin, Ph.D.

# LABORATORY SERVICES

Microbial & Chemical Testing | Nutritional Analysis  
Auditing & Education | Consulting & Research

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