

Preparing Small and Very Small Meat and Poultry Establishments for the Future of HACCP: A Cooperative Approach

April 30, 2008
Agenda

- 8:00 am Registration**
- 9:00 am Welcome and Introductory Remarks**
- Diane Wright Hirsch, University of Connecticut
 - Catherine Nettles Cutter, The Pennsylvania State University
 - Karlease Kelly, Food Safety Inspection Service (FSIS)/
United States Department of Agriculture (USDA)
 - Jay B. Wenther, American Association of Meat Processors (AAMP)
- 9:30 am Two surveys: Assessing the Information and Training Needs of Personnel in Small and Very Small Plants**
- Diane Wright Hirsch, Extension Educator/Food Safety, University of Connecticut
 - Robert K. Gable, Emeritus Professor of Educational Psychology
University of Connecticut and Director, Educational Leadership Doctoral
Program, Johnson & Wales University
- 10:15 am Break**
- 10:30 am FSIS Small and Very Small Plant Outreach Program: A review of current activities**
Karlease Kelly, Senior Executive, Office of Outreach, Employee Education and Training, Food Safety & Inspection Service
- 11:15 am Working Group Sessions: Schedule and Assignments**
Move to break-out rooms: Session 1
Participants will be assigned to working groups which will address one of the following planning topics:
- 1) HACCP Plan training and implementation: Basic and beyond
 - 2) New regulations/guidance/policy: Informing the industry
 - 3) Scientific/Technical assistance: Availability, need, and application
- Introductions and Instructions
- 12:15 pm LUNCH**
- 1:15 pm Working Group Session 2**
- 3:00 pm Break**
- 3:30 pm Working Group Session 3**
- 5:00 pm Break time**
- 6:00 pm DINNER**
- 7:00 pm EVENING**
Full meeting session
- Working Group Reports, Discussion and Next Steps
- 9:00 pm Adjourn**

Speakers:

Catherine Nettles Cutter (Cathy) is an Associate Professor of food science and a Food Safety Extension Specialist-muscle foods. Her research interests include improving the microbiological quality and safety of muscle foods; application of food grade antimicrobials to muscle foods, including bacteriocins; investigating the association/attachment of bacteria to surfaces (i.e., biofilms); and antimicrobial packaging/edible films. Extension/teaching programs include: Introductory HACCP and Advanced HACCP for meat and poultry processors; venison processing for hunters; sanitation; food microbiology; food safety for retail establishments; and food defense. Prior to joining Penn State in 1999, Cathy was employed by USDA-ARS US Meat Animal Center in Clay Center, Nebraska. In 2007, Cathy was appointed by the US Secretary of Agriculture to serve on the USDA-FSIS National Advisory Committee for Meat and Poultry Inspection.

Robert K. Gable is an Emeritus Professor of Educational Psychology in the Neag School of Education at the University of Connecticut, where he taught courses in research methodology, statistics, survey development and program evaluation from 1970-2000. He is a former director of the Bureau of Educational Research and Service at the University of Connecticut, and served as Director of Research for the Leadership Research Institute consulting firm. Dr. Gable has published numerous texts, journal articles, tests and research reports.

Diane Wright Hirsch is an Extension Educator with responsibility for food safety programming at the University of Connecticut. She has been providing HACCP courses for the Meat and Poultry Industry in New England since 1999 and is the Small Plant Coordinator and Contact for Connecticut. In addition, she provides food safety education from the “farm to the fork” for farmers, food processors, retailers and consumers including HACCP education for the juice industry and artisanal cheese makers, GAP for produce farmers and food safety workshops for volunteer foodservice workers.

Karlease Kelly is a senior executive leading the Office of Outreach, Employee Education and Training, Food Safety & Inspection Service, U.S. Department of Agriculture. She is responsible for Agency-wide efforts to develop the skills and scientific knowledge of its workforce, as well as conducting outreach activities for small and very small meat, poultry and egg processors to help them enhance their food safety and food defense systems. Dr. Kelly has over thirteen years of government service in USDA. Her experience includes working as an instructor, a Program Analyst, Chief of the Program Analysis Branch at the Technical Service Center, and more recently the Agency's Chief Training Officer. Dr. Kelly received her M.S. in educational psychology, and Ph.D. in organizational psychology from Texas A&M University where she conducted research on improving organizational productivity and teaching effectiveness.

Jay B. Wenthner is the Executive Director of the American Association of Meat Processors (AAMP). His main areas of responsibility include consulting the AAMP membership on government rules, regulations, legislation, processing validation and HACCP, meat inspection, food safety, meat processing consultation, educational material development, and the development of the AAMP website.

Group Facilitators:

Facilitation services provided by Pennsylvania State University Human Resource Development Center (HRDC)

Lenny Pollack

Lenny Pollack manages Penn State's Human Resource Development Center. Throughout his career, Dr. Pollack has been committed to improving the performance of individuals and organizations. Lenny's prior work includes accomplishments in all phases of instructional design, including needs

assessment, job analysis, course design and development, program evaluation, and the creation of professional development systems. He also consults in the areas of organizational development, performance evaluation, survey development, change management, and strategic planning. Dr. Pollack currently teaches courses for the Human Resource Development Center in communications, change management, leadership, management development, and planning.

Anne Christo-Baker leads, designs, develops, and implements team building facilitation and communications programs, and services to assist units, faculty, and staff in working together more effectively and productively. Her primary goal in life is to make a positive difference in the lives of others. Anne also serves in professional and academic organizations as a reviewer, writer, and presenter. Dr. Christo-Baker's academic credentials include a bachelor of science in economics and social studies from the University of Sierra Leone, a master of organization development degree from Bowling Green State University, and a doctorate in leadership studies from Bowling Green State University.

Brynn Rousselin, an Associate with the Human Resource Development Center (HRDC), is responsible for the design and delivery of programs within Customer Service, Teams and Teambuilding, Facilitation Services, and the Penn State Leader. Additionally she provides customized consulting and development assistance in customer relations for units interested in measuring, monitoring, and improving customer service. Brynn has a B.A. in Spanish with a concentration in Education from The College of Wooster and a Masters of Education in Curriculum, Instruction, and Technology from Temple University.

Recorders for the Group Meetings include:

Wanda A. Hamilton, University of Connecticut

Lori F. Pivarnik, University of Rhode Island

Donald W. Schaffner, Rutgers University

Meeting Planning Committee:

Catherine Nettles Cutter, Pennsylvania State University

Diane Wright Hirsch, University of Connecticut

Wanda A. Hamilton, University of Connecticut

Margaret Hardin, Texas A&M University

Kerri Harris, International HACCP Alliance, Texas A&M University

Karlease Kelly, FSIS/USDA

Katherine Maraist McNamara, Vermont Agency of Agriculture, Food and Markets

Lori F. Pivarnik, University of Rhode Island

Todd J. Pritchard, University of Vermont

Donald W. Schaffner, Rutgers University

Jay Wenther, American Association of Meat Processors

Arrangements by:

Jessica Howard, Conference Coordinator

College of Agricultural Sciences Conferences and Short Courses

Pennsylvania State University

This program was provided with the funding and support of USDA/FSIS and USDA Cooperative State Research, Education and Extension Service (CSREES) Award No. 2006-51110-03725