



# The Food Safety Modernization Act Explored: Impacts to Your Business

June 9, 2011

Holiday Inn - Madison West  
1109 Fourier Drive ♦ Madison, WI

Register today!

## WORKSHOP AGENDA

- **The Food Safety Modernization Act- A New Era in Regulatory Oversight**  
— *Gale Prince, Director of Corporate Regulatory Affairs Kroger Company (Retired)*
- **Overview Impacts of the FSMA- A State Perspective**  
— *Steve Ingham, Division of Food Safety Administrator*  
*Wisconsin Department of Agriculture, Trade and Consumer Protection*
- **Final Report & Legislative Outlook: Raw Milk Sales**  
— *Scott Rankin, Professor, UW-Madison - Department of Food Science*
- **Keeping Raw Milk Free from Pathogens on the Farm - General Good Practices to Protect Milk Supply on Farm**  
— *Pam Ruegg, Professor, UW-Madison - Department of Dairy Science*
- **Cheese Safety Studies - Are Cheeses Safe to Store at More Than 40°F**  
— *Barb Ingham, Professor, UW-Madison, Department of Food Science*
- **HACCP Program Updates to Meet GFSI Certification Standards**  
— *Marianne Smukowski, Safety/Quality Program Coordinator, WI Center for Dairy Research*
- **Overview of Targeted FDA Plant Inspections: Preparation, What to Do & What Not to Do, & Follow-up**  
— *Marianne Smukowski, Safety/Quality Program Coordinator, WI Center for Dairy Research*
- **Recent Recalls & Their Causes and Emerging Pathogens**  
— *Kathy Glass, Assistant Director, UW-Madison Food Research Institute*
- **Crisis Management Teams - Key Resource for Any Recall**  
— *Matt Mathison, VP - Technical Services, WI Milk Marketing Board*

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