



Breakout Session

10:45 - 11:45 AM

Africa 60

Joseph Meyer

Principal, Food Safety by Design, LLC.

John Butts,

Global Microbiology Lead, Kerry

Purnendu C. Vasavada,

Professor Emeritus, University of WI-River Falls

Building the Case for Investing in Hygienic Design

Hygienic design with respect to meat processing equipment and facility infrastructure is a key contributor to effective Listeria control. However, the benefits of hygienic design may also extend to improvements in allergen control, process efficiency, cleaning/sanitation efficiency and people safety. Join us to review some of the available tools for evaluating the hygienic design of meat processing equipment and facility infrastructure. We will also discuss how to expand your evaluations to include considerations for benefits beyond Listeria control. Capturing all the benefits of improvements to the hygienic design of your equipment and facility builds an even stronger case for investment. It helps provide additional data and clear justification to decision makers.

Bios:

Joseph Meyer

Joe Meyer is the Global Microbiology Lead for Kerry. He provides microbiology and food safety systems support to Sanitation, Quality, R&D and Kerry manufacturing and co-manufacturing facilities worldwide. Joe has over 30 years of food industry experience. He worked for KraftHeinz, Miniati Holdings, Covance Laboratories, Kellogg, ConAgra Foods and Kraft Foods/Oscar Mayer prior to joining Kerry. Much of his career has been spent on the control of foodborne pathogens in the manufacturing plant environment, rapid methods for identification and genetic characterization foodborne pathogens, and continuous improvement of food safety systems such as Hazard Analysis Critical Control Point (HACCP). Joe is also a Lead Instructor for the Preventive Controls for Human Foods under the Food Safety Preventive Controls Alliance.



Breakout Session

9:30 - 10:30 PM

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Bios:

John Butts

Dr. John N. Butts held the primary technical role at Land O' Frost, the 3rd largest sliced lunchmeat brand in the US, for over 40 years and served as an officer for over 35 years. His team at LOF developed the Seek & Destroy Process for Lm control in the early 90's. Food Safety By Design, LLC was founded in 2010 to help producers of high-risk products learn how to prevent and manage food safety risks. Dr. Butts has presented Seek & Destroy Process Workshops in the United States, Canada, Europe, Australia, and Asia. Dr. Butts was a member of the American Meat Institute Board of Directors and received the 2005 NSF Food Safety Leadership Award, 2006 Food Safety Magazine Distinguished Service Award, 2008 Meat Processing Award from the American Meat Science Association, 2009 Scientific Achievement Award from the American Meat Institute Foundation, & NSF Lifetime Achievement Award in 2016. He was inducted into the Meat Industry Hall of Fame in 2020 and received 2024 International Association of Food Protection Honorary Life Membership Award.

Purnendu C. Vasavada

Dr. Purnendu Vasavada is a Professor Emeritus of Food Science, University of Wisconsin- River Falls and Principal and managing member of the PCV & Associates, LLC. He is recognized internationally for his teaching, applied research, innovative training programs and active consultations in Food Science and Technology, especially, Food Safety and Microbiology and Rapid methods and Automation in Food Microbiology. Since his retirement from the University of Wisconsin- River Falls, Dr. Vasavada accepted a 2 year assignment as the FDA-ORISE Fellow and is involved in the Food Safety Preventive Controls Alliance (FSPCA) – a broad-based public-private alliance consisting of key industry, academia and government stakeholders designed to help food industry comply with the Preventive Controls regulations for implementation of the Food Safety Modernization Act (FSMA).