

March 29, 2016

7:00 am	Badge & Materials Pick Up	Buckingham Foyer (3 rd)
7:00 am	Breakfast	Frank Lloyd Wright (3 rd)
8:00 am	General Session	Buckingham Ballroom (3rd)
8:00 am	Part 1: Welcome / Intro to Controls for Pathogens & Allergens	Karl Thorson, General Mills Joe Stout, CF Sanitation
9:00 am	Part 2: Hygienic Intervention	Gary Goessel, Kellogg Company
9:20 am	Break	
9:40 am	Part 3: Sanitary Design Principles – Equipment	Mark Davis, PepsiCo
10:40 am	Part 4: Risk Remediation Case Study	Karl Thorson, General Mills
11:00 am	Breakout Session #1	Various Rooms
	Part 5: Equipment Design Review	Aleck Colby, Kellogg Company David Drum, Kellogg Company
Noon	Lunch	Tip Top Tap South (23rd)
1:00 pm	General Session	Buckingham Ballroom (3rd)
1:00 pm	Part 6: Sanitary Design Principles – Facilities	Jan Innvaer, General Mills
2:00 pm	Part 7: Zoning Control	Aleck Colby, Kellogg Company
2:30 pm	Break	
2:45 pm	Part 8: Sanitary Design Principles – Installation	Ryan Hinnenkamp, General Mills
3:15 pm	Part 9: Sanitary Design Principles – Maintenance	David Drum, Kellogg Company
3:45 pm	Part 10: Sanitary Design Early Management	Jeff Klumppyan, Kraft Foods Fred Hayes, PMMI
4:15 pm	Break	
4:30 pm	Part 11: Equipment Success (OEMs)	Representatives from Kollmorgen, Unifiller, Indue and Buhler. Facilitator: Karl Thorson, General Mills
5:30 pm	End	

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7:00 am	Continental Breakfast	Frank Lloyd Wright (3 rd)
8:00 am	General Session	Buckingham Ballroom (3rd)
8:00 am	Part 12: FSMA Update	Warren Stone, GMA
8:30 am	Part 13: Sanitation Controls	Duane Grassman, Nestlé
9:30 am	Break	
9:50 am	Part 14: Water Control	John Erickson, MOM Brands
10:10 am	Breakout Session #2	Various Rooms
	Part 15: SSOP Development	Mark Davis, PepsiCo
11:15 am	Breakout Reports	Buckingham Ballroom (3rd)
Noon	Wrap-Up	