

Equipment & Plant Design Workshop for Allergen/Pathogen Control

February 9 & 10, 2010
The Allerton Hotel
Downtown Chicago

Sponsored by:



Food Safety is Your Responsibility

Food safety concerns from consumers and regulatory organizations have never been higher. If you plan, purchase or design equipment for a plant that produces low moisture food products, then food safety is your responsibility.

Leading food industry associations want to help your engineers, sanitarians and plant managers understand the proper equipment, plant and process design that is fundamental to food safety. That's why ABA, AIB, ASB, B&CMA, BEMA, FPSA, NPA and SFA are sponsoring a sanitary design workshop for their members - equipment manufacturers, bakers, pasta makers, & snack food producers - as well as other low moisture food producers.

Learn from the Leading Food Safety Experts in the Country

A group of leading food manufacturers - The Bama Companies, Cadbury, Campbell's, ConAgra Foods, General Mills, Heinz, Kellogg's, Kraft, Land O'Lakes, Nestlé, the Quaker Oats and Frito Lay divisions of PepsiCo, and Sara Lee — are working together to seize the opportunity to enhance food safety. At the Equipment & Plant Design Workshop for Allergen/Pathogen Control, representatives from these companies will lead you through a version of their program, **Food Industry Principles of Equipment Design**, which targets allergens and low-moisture pathogens.

You will come away with practical and proven approaches to cleaning, sanitary design, equipment layout, and personnel requirements that utilize verifiable, economically sound, and HACCP supported processes. The workshop includes equipment design demonstrations using photos and prototypes, and the introduction of a process for continuous improvement.

The Value to Your Plant:

- An Investment in engineers, sanitarians, and plant managers who will become your company's leaders in sanitary design
- Improved quality of what you offer your customers
- Increased corporate knowledge of sanitary design
- An efficient sanitary design checklist developed by today's leading food companies

Workshop Sessions Tuesday, February 9

Sessions begin after 7:00 a.m. continental breakfast.

- Welcome & Introduction from the Sanitary Design Team and Workshop Sponsors
- Introduction to Controls for Pathogens and Allergens
- Sanitation Hygienic Restoration / Interventions on Equipment
- Lessons Learned - What Worked and Why in the Meat Industry
- Liability Associated with Failed Equipment and Facility Designs
- Sanitary Design - Equipment & Facility
- How We Clean (Wet and Dry)
- Lunch & Learn: Regulatory Considerations - FDA Guest Speaker
- Evaluation of Current Equipment Designs Using Check Lists
- Breakout Sessions:
 - Equipment Review #1
 - Equipment Review #2
 - Name that Design Issue
 - Belting and Other Materials of Construction
- Building a Food Safety Culture Starting with Equipment Design
- Cleaning Procedures and Validation
- The Seven Step Sanitation Process
- **Cocktail Reception & Panel Discussion** - review the day's sessions with your colleagues & workshop leaders

Wednesday, February 10

Sessions begin after 7:00 a.m. continental breakfast.

- Continental Breakfast/Registration
- Introduction and Summary
- What You Need to Know About Allergens and Cleaning
- Lot and Line Segregation for a Clean Break
- Breakout - Create an SSOP with Method, Frequency, Tools, Validation
- Session Reports
- Open discussion / Q & A
 - Formal sessions end at noon.
- Optional Informal Breakout Sessions on Specialized Topics
 - Box Lunch provided; breakouts end at 3:00 p.m.

Workshop Fee

\$550 for members of sponsoring organizations

ABA, AIB, ASB, B&CMA, BEMA, FPSA, NPA, SFA

\$650 for non-members

How to Register

Register online at <https://secure.aibonline.org/php/e-comm-catalog.php?catalogNbr=06-8010&site> or by completing the attached registration form. Your fee includes workshop admission, materials, and all food and beverage as listed on the schedule.

Registration Deadline: February 5, 2010

Hotel Information

The Allerton Hotel
701 North Michigan Ave.
Chicago, IL 60611

Room reservations can be made by calling 312-440-1500 or (toll free) 877-701-8111. For the special group rate of \$117 (plus tax) per night, please mention the American Institute of Baking. Reservations must be made by January 9 to receive the group rate. Hotel reservations can also be made online at:

https://reservations.ihotelier.com/crs/g_reservation.cfm?groupID=402857&hotelID=13514.