



THE DAIRY PRACTICES COUNCIL®
48th Annual Conference, November 8 - 10, 2017
Hyatt Regency, Two Fountain Plaza, Buffalo, NY 14202
PROGRAM



TUESDAY NOVEMBER 7, 2017

12:30 PM - 5:00 PM: **PRE-MEETING WORKSHOP:** *Food Safety & Hygiene Training for "Qualified Individuals" -- Train-the-Trainer* See Attached Program

WEDNESDAY NOVEMBER 8, 2017

8:15 AM - 11:45 AM: **TOUR:** *Yancy's Fancy Cheese Plant, Corfu, NY* (limited to 40) Bus Leaves at 8:15 AM
(Bus Sponsored by HP Hood)

12:00 PM - 5:00 PM: **DPC CONFERENCE REGISTRATION**

1:00 PM - 2:00 PM: **OPENING SESSION** - Grand Ballroom ABC: DPC President Bebe Zabilansky Presiding

DPC Welcome & Introductions	Bebe Zabilansky DPC President
New York State Welcome	NY State Agriculture & Markets (NYSDAM)
DPC Orientation - Task Forces & The Guideline Process	Steve Murphy DPC Exec. VP
Task Force (TF) Director Reports & Meeting Plan	
TF I - Farm Buildings & Equipment	Joseph Zulovich University of Missouri
TF II - Plant Equipment & Procedures	Amy Rhodes HP Hood, LLC
TF III - Laboratory & Quality Control Procedures	Pat Healy, Director USDA Milk Market Admin.
TF IV - Regulatory Issues & HACCP	Steve DiVincenzo IL Dept. of Public Health
TF V - Milking Systems & Procedures	Steve Lehman MI Milk Producers Assoc.
TF VI - Small Ruminants	Chris Hylkema NYS Dept. of Agric. & Mkts

2:00 PM - 5:00 PM: **TASK FORCE PRESENTATIONS & WORK SESSIONS**

TF I:	<i>Drug Use on the Farm & Antibiotic Resistant Bacteria in Raw, Stored, and Treated Manures</i>	Jason Oliver Cornell University
	<i>Biogas Scrubbing - Technologies, Efficacy, & Economics</i>	Curt Gooch Cornell University
TF II:	<i>Food Safety Tools for Manufacturers</i>	Amy Rhodes HP Hood, LLC
TF III:	<i>Spore Concerns & Testing in Dairy: Reducing Variability & Establishing Standards</i>	Nicole Martin Cornell University
TF IV:	Joint with TF II	
TF V:	<i>Unitized Equipment for Automated Milking Installation: Development of New 3-A Sanitary Std.</i>	Eric Schweitzer 3-A Sanitary Standards, Inc.
TF VI:	<i>Small Ruminant Update</i>	Chris Hylkema NYSDAM

5:30 PM - 7:30 PM: **CASH BAR OPENING RECEPTION – See Sponsor Listings** Grand ABC

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Full Sponsors: QualiTru Sampling Systems, Capitol Plastics Products

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"Visit our Sponsor's Displays During the Reception and Throughout the Conference"

DRAFT PROGRAM (CONTINUED)

THURSDAY, NOVEMBER 9, 2017

8:00 AM - 5:00 PM: **DPC CONFERENCE REGISTRATION**

8:15 AM - 12:00 PM: **GENERAL SESSION** - Grand Ballroom ABC: DPC President Bebe Zabilansky Presiding

8:15 AM: Welcome & Opening Remarks

8:30 AM: *Is the Trend in Fluid Milk Sales Reversible?*

Andrew M. Novaković
Cornell University

9:15 AM: *Animal Welfare - Perceptions & Realities*

Monica Massey
Dairy Farmers of America

10:00 AM: **BREAK & VENDOR VISITS**

10:30 AM: *Battling to Safeguard U.S. Cheeses Sales at Home & Abroad: The Geographical Indications Challenge*

Shawna Morris
National Milk Producers Fed.

11:15 AM: *Milk Sampling of the Future*

Mark J. Schwab
QualiTru Sampling Systems

12:00 PM - 2:00 PM: **AWARDS LUNCHEON & BUSINESS MEETING**

Grand ABC

2:00 PM - 5:00 PM: **TASK FORCE WORK SESSIONS** (See TF Program for details)

FRIDAY NOVEMBER 10, 2017

8:00 AM - 12:00 PM: **DPC CONFERENCE REGISTRATION**

8:15 AM - 12:00 PM: **GENERAL SESSION** - Grand Ballroom ABC: DPC Vice President Chris Hylkema Presiding

8:15 AM: Welcome & Opening Remarks

8:30 AM: *Wegmans Cheese Program - Food Safety Requirements & Aging Facility*

Cathy Gaffney
Wegmans Food Markets, Inc.

9:15 AM: *Keeping up with Sustainability in a Constantly Changing World*

Ed "Chico" Pietrzykowski
O-At-Ka Milk Products

10:00 AM: **BREAK & VENDOR VISITS**

10:30 AM: *From Farm Sustainability to On-Site Processing - The Craigs Station Story*

Brian Paris
Craigs Station

11:15 AM: *FDA/NCIMS Update; FSMA in the PMO, FDA's Food Safety Plan Builder Tool & App. N Tetra Pilot Update*

Dennis Gaalswyk
FDA - CFSAN/OFS/DDEMP

12:00 PM: **ADJOURN**

HOTEL: Hyatt Regency Hotel & Conference Center, Two Fountain Plaza, Buffalo, NY 14202.

Group Rate \$107: *Rooms at this rate are limited, call & identify yourself with the Dairy Practices Council.*

Deadline Oct. 5: Call 888-421-1442 or register on-line at <https://aws.passkey.com/go/dairypractices17>

**REGISTER FOR THE CONFERENCE ON THE DPC WEBSITE AT: <https://www.dairypc.org/dpc-conferences>
or COMPLETE AND MAIL IN REGISTRATION FORM**



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Pre-Meeting Workshop November 7, 2017



Food Safety & Hygiene Training for “Qualified Individuals”
Train-the-Trainer

Workshop Summary: This workshop will provide an overview of food safety and hygiene principles with emphasis on Good Manufacturing Practices (GMP) and the required training of “Qualified Individuals” under the Food Safety Modernization Act's (FSMA) updated GMP and Preventive Controls rule as specified in the Code of Federal Regulations Title 21 Part 117 (21 CFR 117). While the workshop may be used to meet basic training requirements, it is designed to provide participants with the *tools to train others* in the principles of food safety and hygiene as required in 21 CFR 117.4. Basic PowerPoint presentations and supplemental DPC documents will be provided to participants in digital format that can be adapted to train “Qualified Individuals” in their facilities. The workshop is targeted for small to medium sized processors with limited training resources but should be useful to all operations.

Requirements and general guidelines for developing **Environmental Monitoring** programs will also be discussed.

Note: This is not a “Preventive Controls Qualified Individual Course” required for food safety plan development.

Definition: *Qualified Individual* - a person who has the education, **training**, or experience (or a combination thereof) necessary to manufacture, process, pack, or hold clean and safe food as appropriate to the individual's assigned duties (21 CFR 117.3). Qualified individuals working with food are required to “receive training in the principles of food hygiene and safety, including the importance of employee health and personal hygiene.” Records of such training must be established and maintained (21CFR 117.4).

PROGRAM NOVEMBER 7, 2017:

Time	Topic	Speaker
12:00 PM	Registration Sign In	
12:30 PM	Welcome - Course Overview & Introductions	
12:45 PM	FSMA GMP & Preventive Controls Rule Overview <ul style="list-style-type: none">- GMPs and Preventive Controls requirements- Who is required to do what; who is exempt from what- <i>Qualified Individual vs. Preventive Controls Qualified Indiv.</i>- Training requirements & records	Amy Rhodes H.P. Hood
1:45 PM	Basic Dairy Food Safety Overview <ul style="list-style-type: none">- Biological, Chemical & Physical Hazards- Potential sources and controls, what employees need to know- How to use this material to train employees	Steve Murphy The Dairy Practices Council
2:45 PM	Break	
3:00 PM	Good Manufacturing Practices <ul style="list-style-type: none">- Overview of the requirements under 21 CFR 117- Plant premises, equipment and processes- Personnel hygiene and health- How to use this material to train employees	John Partridge Michigan State
4:00 PM	Environmental Hygiene and Monitoring Programs <ul style="list-style-type: none">- Overview of the requirements under 21 CFR 117- Environmental hygiene programs and zoning- Developing an environmental monitoring program<ul style="list-style-type: none">target test organisms, test sites, frequency, corrections- Records	Nicole Martin Cornell University
5:00 pm	Adjourn	



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CONFERENCE SPEAKERS



Dennis Gaalswyk

Consumer Safety Officer
Grade "A" Milk Safety Program
Milk and Milk Products Branch, HFS-316
Food and Drug Administration
Cannon Falls, MN 55009

Andrew M. Novaković, Ph.D.

The E.V. Baker Professor of Agricultural Economics &
Director of Land Grant Programs
Dyson School of Applied Economics & Management
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Ithaca, NY 14853

Cathy Gaffney

VP of Specialty Cheese, Delicatessen & Kosher Deli
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Brian Paris

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Craigs Station Creamery
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Nicole Martin, MS

Assoc. Director, Milk Quality Improvement Program
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Ed "Chico" Pietrzykowski

Building and Grounds Manager
O-AT-KA Milk Products Coop. Inc.
Batavia, NY 14020

Monica Massey

Sr. Vice President, Chief of Staff
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Mark J. Schwab

President
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Shawna Morris

Vice President of Trade Policy
National Milk Producers Federation
Arlington, VA 22201

Eric Schweitzer

Director, Standards & Certification
3-A Sanitary Standards, Inc.
McLean, VA 22101-3829

Pre-Meeting Workshop Speakers: Nicole Martin (see above), John Partridge, Amy Rhodes

John Partridge, Ph.D.

Associate Professor & Dairy Foods Specialist
Michigan State University
East Lansing, MI

Amy Rhodes

Director of Business Quality
HP Hood LLC
Lowville, NY



THE DAIRY PRACTICES COUNCIL®

Quality & Uniformity through Education & Cooperation
www.dairypc.org

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TF I - Farm Buildings & Equipment

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TF III - Laboratory & Quality Control Proc.

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TF V - Milking Systems & Procedures

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DPC Vice President

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Member At-Large

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TF II - Plant Equipment & Procedures

Amy Rhodes
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TF IV - Regulatory Issues & HACCP

Steve DiVincenzo
Illinois Dept of Public Health, Div. Food, Drug, & Dairies
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TF VI - Small Ruminants

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DPC Executive Vice President

Steven Murphy