

**ILSI North America *Symposium Series on Food Microbiology***  
in conjunction with the  
**International Association for Food Protection 97<sup>th</sup> Annual Meeting**  
**1-4 August, 2010**  
**Anaheim, California, USA**

**PRELIMINARY SYMPOSIUM OUTLINE**

**Microbiological Environmental Testing and Validation: Leading Edge Issues for Low Moisture Foods**

**Co-conveners:** Laurie Post, Mars, Incorporated, Les Smoot, Nestlé USA, and Stan Bailey, bioMérieux, Inc.

Symposium (*# to be assigned*), Monday, 2 August 2010, 8:30 am-12:00 noon

**Topic Area:** General — Emerging issues

**Organizer's Name:** ILSI North America

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**Description:**

Recent outbreaks of foodborne illness in several low moisture foods (i.e. peanuts, peanut butter, cookie, dough, etc.) have brought a growing public awareness of the complexities involved with the processing of this category of foods where traditional sanitation practices may not be applied or practical. As a result, the food industry and FDA have rallied to bring together best available thinking and practices necessary to assure control over foodborne hazards in such processes. However, one leading edge area that still remains a subject that offers opportunities for improvement is how control measures are verified in these processing environments through microbiological testing. This symposium will “zero in” on the challenges that face both food processors and food regulators in the area of environmental monitoring for these low moisture continuous processes.

**Presentations:**

- 8:30 am            Continuous/Extended Run Low Moisture Food Processes – Challenges for Environmental Monitoring Strategies  
*Jean-Louis Cordier, Nestlé, Vevey, Switzerland - Confirmed*
- 9:00 am            Environmental Sampling Sites vs. Food Contact Surfaces – If, When and Where to Sample

(Regulatory Perspective)

*Donald Zink, FDA/CFSAN, College Park, Maryland, USA – Confirmed*

9:30 am Environmental Sampling Sites vs. Food Contact Surfaces – If, When and Where to Sample  
(Industry Perspective)

*Steven Goodfellow, Deibel Laboratories, Gainesville, Florida, USA - Confirmed*

10:00 am **BREAK**

10:30 am Validation of Low Moisture Process Cleaning/Sanitation Strategies - Redefining validation  
where there is a lack of defined limits

*Mark Moorman, Kellogg Company, Battle Creek, Michigan, USA – Confirmed*

11:00 am Can Environmental Monitoring Coupled with Finished Product Testing Validate Adequacy of  
Food Safety Control Programs for Continuous Low Moisture Processes?

*Robert Buchanan, University of Maryland, College Park, Maryland, USA – Confirmed*

11:30 am Panel Discussion

*All Presenters*