

A Hands-on Workshop on Food Safety and Security: Food Product Recalls

Work shop topics

- Safety and security issues related to product recall
- Crisis management and Emergency Contingency Programs
- Updates in regulatory measures by FDA and USDA/FSIS
- Food allergens update
- A hands-on product recall program preparation
- A mock-recall with participation of attendees
- Recall plan evaluation and modification
- GMO update

Who should attend

- Food industry professionals in management, research and development, engineering, quality control/assurance, microbiology, sanitation, and marketing.
- Distributors, importers
- Regulatory agency officials, government inspectors, and consultants
- University extension personnel.

Workshop Coordinator

Gönül Kaletunç, Ph.D., Food Engineer, Assistant Professor, Department of Food, Agricultural and Biological Engineering, The Ohio State University. Possesses expertise in thermal properties of foods and microorganisms, food processing, food preservation principles, and food safety engineering.

Workshop Faculty

John Allred, Ph.D., Professor in the OSU Nutrition Program, the Department of Food Science and Technology and the School of Allied Medical Professions, Assistant

Director, Ohio Agricultural Research and Development Center (OARDC), The Ohio State University. Possesses expertise in the area of nutritional biochemistry and metabolism.

Wayne Edwards, Microbiologist, Recall and Emergency Coordinator, FDA, Cincinnati District. During the past 7 years, he has handled over 1,000 different recalls of various FDA regulated products. Gives lectures on food product recalls.

Kenneth Falci, Ph.D., Director of the Office of Scientific Analysis and Support, Center for Food Safety and Applied Nutrition (CFSAN), FDA. Leading expert on food allergens. Oversees the development of economic impact analyses for food and cosmetic regulations. Has been tasked by FDA with the food allergens outreach programs.

Jesse Majkowski, M.S., M.P.H., Acting Assistant Administrator for Food Security and Emergency Preparedness, Food Safety and Inspection Service USDA. Coordinates all agency activities pertaining to homeland security as it relates to food safety. Received USDA honor awards as the group leader of the Emergency Response Recall Team

Ferhan Özadali, Ph.D., Food Engineer, Director of Research & Development and Quality Assurance at Hirzel Canning Co. and Farms. Responsible for Food Safety and Regulations for the company. Taught short courses in HACCP, total quality management, food safety and security, and sanitation

Katherine Vierk, M.P.H., Epidemiologist, Center for Food Safety and Applied Nutrition (CFSAN), FDA. Provides epidemiological support in the area of food allergens and foodborne outbreaks within CFSAN. Prepared a report on recalls of foods containing undeclared allergens