FMI Listeria Workgroup Meeting
2345 Crystal Drive, Suite 800
Arlington, VA 22202

June 20-21, 2012

AGENDA

Wednesday, June 20

Lunch Served

12:00 – 3:00 pm

-Interagency Retail Lm Risk Assessment – review of update report — TBD (45 minutes)
Virginia Tech Cross Contamination Project

-Cornell/Purdue Study Review
1. Key Findings — Haley Oliver (30 minutes)
2. Review SSOPs — All (45 minutes)

-Summary of Upcoming Projects — Haley Oliver (45 minutes)
1. Phase V
2. AMI/FMI Screening study 2012
3. Best Practices Evaluation

-Future publications and timelines — Hilary Thesmar (15 minutes)

3:00 – 3:15 pm – Break

3:15 – 6:00 pm

-FMI Best Practices Guide for the Retail Industry — Hilary Thesmar/All
- Best Practices Document for Industry
- Prioritization of Best Practices
- FMI guidance document (Existing document) Revisions

Thursday, June 21

Breakfast Served

8:00 – 9:00 am

-Recap from Wednesday — Hilary Thesmar/All
Finalize best practices if necessary

9:00 – 9:30 am

-Discussion of Media Messages and Industry Talking Points — Sue Borra

9:30 – 9: 45 am – Break

9:45 am – 12:30 pm

-General Discussion: Additional best practices to consider — Larry Kohl
In-store bulk luncheon meats with use-by date consumer labeling
How (science or arbitrary date)?
Consumer education – cold chain
Social media tools (Facebook, YouTube, etc. – USDA, Industry, etc.)
Raw chicken/other prep practices in deli
Other items/issues

12:00 pm – ***Working Lunch Served***

12:30 – 1:00 pm
-Next steps
Action plan and implementation dates — Hilary Thesmar/All

All documents are available on the Meeting Webpage:
http://www.fmi.org/forms/meeting/MeetingFormPublic/view?id=98F9B000004B7