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<tr>
<th>Times</th>
<th>Topic</th>
<th>Speaker</th>
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<tr>
<td>9.00 - 9.15</td>
<td>Opening</td>
<td>Jenny Kroonstuiver MINTRAC</td>
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<td>9.15 - 10.00</td>
<td>It only takes one, Brand Protection the consumer expects</td>
<td>Mark Field Coles</td>
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<tr>
<td>10.00 - 10.45</td>
<td>Overseas applications and reports – the regulators’ requirements</td>
<td>Elizabeth Wilcox AQIS</td>
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<tr>
<td>10.45 - 11.15</td>
<td>Morning tea</td>
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<tr>
<td>11.15 - 11.20</td>
<td>Meet the exhibitors</td>
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<tr>
<td>11.20 - 12.00</td>
<td>Meat science, food safety, capability building within the industry,</td>
<td>Michelle Edge and Fahri Fahri AMPC</td>
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<td>and research and development investment in these areas</td>
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<tr>
<td>12.00 - 12.45</td>
<td>There is a future</td>
<td>John Langbridge AMIC</td>
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<tr>
<td>12.45 - 13.45</td>
<td>Lunch</td>
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<td>13.45 - 14.30</td>
<td>Key Performance Indicators for the red meat industry</td>
<td>Paul Vanderlinde DAFF</td>
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<tr>
<td>14.30 – 14.45</td>
<td>Meet the exhibitors</td>
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<td>14.45 -15.15</td>
<td>Afternoon tea</td>
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<td>15.15-16.00</td>
<td>Measuring food safety – which way to go?</td>
<td>Ian Jenson MLA</td>
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<td>16.00 – 16.30</td>
<td>Process control in meat processing</td>
<td>Dr Andreas Kiermeier SA Research and Development Institute</td>
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<td>16.30 - 17.00</td>
<td>HACCP? Yes/No/Maybe (delete where appropriate)</td>
<td>Dr John Sumner MLA</td>
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<td>18:30 - 22:30</td>
<td>Dinner</td>
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# Conference Agenda—Day 2

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<tr>
<th>Times</th>
<th>Topic</th>
<th>Speaker</th>
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| 08.30 - 9.15| Regulating animal welfare in the domestic sector, a new approach     | Peter Day  
NSW Food Authority                                                     |
| 9.15 - 10.00| Supply chain auditing for a UK supermarket chain                      | Dr Leisha Hewitt  
Murdoch University                                                        |
| 10.00 - 10.30| Morning tea                                                            |                                                                       |
| 10.30 - 10.35| Meet the exhibitors                                                   |                                                                       |
| 10.35 - 11.40| “Good livestock handling”: What is it and how do we assess it?        | Boyd Holden  
Holden Agricultural Management Systems                                   |
| 11.45 - 12.30| Working groups                                                        |                                                                       |
|              | - Developing an industry approach to hygiene training for backpackers and casuals |                                                                       |
|              | - Meat Inspector currency assessment, identifying the vital competencies |                                                                       |
|              | - Developing a stock handling assessment checklist for your plant     |                                                                       |
| 12.30 - 13.15| Lunch                                                                |                                                                       |
| 13.15 - 13.20| Meet the exhibitors                                                   |                                                                       |
| 13.20 - 14.00| NLIS requirements throughout the livestock supply chain               | Steve Bailey  
Safe Meat                                                              |
| 14.00 - 14.35| Water saving in meat processing                                      | Dr Richard Ford  
Richard Ford and Associates                                             |
| 14:35—15:00| Current hand hygiene trends in food production - increasing compliance, and reducing risks | Mark Smith  
Saraya                                                                  |
| 14.00 – 15.05| Closing session                                                       | Clive Richardson  
MINTRAC                                                                 |
| 15.05       | Afternoon Tea                                                        |                                                                       |
Mark Field - Technical Manager, Coles
From a background in red meat processing, Mark graduated with an MSc in Meat Animal Science from the University of Bristol, England in 1993. He then joined RWM Food Group, a major European beef and lamb processor in a multi-site technical role held for 12 years. This was a particularly challenging period where the European retailers and quick service restaurants moved into centrally packed meat, lived through the challenges of BSE, foot and mouth disease and the rapid investment into factories to support the growth and innovation demands of the European customers. Mark moved to Moy Park (Poultry), part of OSI Foods in 2005, to lead the technical integration following the acquisition of the UK second biggest poultry operation. Mark later joined 2 Sisters Food Group as they also accelerated into their acquisition phase as Group Technical Director, covering sites in Europe and the start-up operation of Fresh & Easy in the USA.

Mark joined Coles Supermarket in Dec 2011 as Technical Manager for Meat Seafood Deli and Dairy, and has recently been promoted to Head of Product Technology for Fresh Foods, managing a team of technologist supporting the development of Coles Brand.

Mark has held senior roles in EU projects on meat eating quality, retailer welfare strategy groups, Campden & Chorleywood Meat & Poultry Forum and most recently a founder member of the UK Biosecurity Working Group on Campylobacter

Presentation précis: It only takes one, Brand Protection the consumer expects.
An opportunity to hear a unique presentation from a presenter who has over 20 years’ experience of delivering international customer standards in food both from manufacturing and retailing perspectives. The talk explores brand protection and what it means to all of us involved in the demanding arena of food production.

In a world where we all expect excellence service and quality as a given the presentation explores the impact that it has had on society, from inspirational leaders to major food scares. It then moves on to share customer expectations on measures of customer satisfaction and how the bar is continually raising. During the talk we take a journey along the route of brand protection touching on welfare, food safety, quality and complaints, ethical and sustainability. The talk concludes with the need for us to listen to the customer and how we can position ourselves well for the changing demands of the consumer before finishing with a classic example of an industry where only one issue is clearly not acceptable.

Elizabeth Wilcox - Director, DAFF
Elizabeth joined the Department of Agriculture, Fisheries and Forestry in 2006 after graduating from the University of Queensland with a Bachelor of Veterinary Science. Elizabeth took every opportunity to gain experience in regulation and meat processing through university and has continued her interest in public health by embarking on a Master of Veterinary Surveillance through Murdoch University. During her time in the department she has worked in Biological Imports, Live Animal Exports and spent the last 4 years with the Export Meat Program (with small stints working on the Biosecurity Reforms and National
Elizabeth was appointed to the Director of the Export Meat Program in January 2012.

**Presentation précis: Overseas applications and reports – the regulators’ requirements**

Increasingly importing countries are requiring applications for listing, moving to desk audits and/or requesting investigation reports. This presentation provides the requirements and expectations from the regulator’s experience and perspective.

**Michelle Edge - Chief Executive Officer, AMPC**

Michelle is currently Chief Executive Officer of the Australian Meat Processor Corporation, a Rural Research and Development Corporation that invests in RD&E and marketing on behalf of meat processors in collaboration with the Commonwealth Government. Michelle has previous experience in various senior policy and research positions for State Government and recently developed the Victorian Livestock Management Act and associated regulations. Michelle has worked as a research scientist in animal welfare, animal production science and ethology, as well as in industry extension, education and training.

**Fahri Fahri - Project Coordination Manager, AMPC**

Fahri is currently a program manager at the Australian Meat Processor Corporation in the area of meat science, food safety and capability building within the red meat processing industry. Fahri has postgraduate training in the area of Animal Nutrition, Physiology, and Meat Science by research conducted through the Victorian DPI, Sheep CRC, and Murdoch University. Fahri has also worked as a research scientist in stress physiology, animal growth and development, and laboratory based gene technologies at The University of Melbourne immediately before taking up a position at AMPC.

**Presentation précis: Not available at time of printing**

**John Langbridge - Veterinary Counsel, Australian Meat Industry Council**

John Langbridge worked for the Australian Quarantine and Inspection Service for 27 years before taking up his current position of Veterinary Counsel for the Australian Meat Industry Council.

During his time with AQIS he worked as an On Plant Veterinary Officer, Area Technical Manager, Field Operations Manager. He has been part of the Australian delegation to the Codex Meat Hygiene Committee, and represented AQIS on the Australian Meat Standards Committee, FSANZ Primary Production and Processing Standard working group, and the Australian Meat Industry Language and Standards Committee. He has also assisted in the development of the current versions Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption, the Meat Safety Quality Assurance system, Meat Hygiene Assessment, Product Hygiene Index, Approved Arrangement Guideline, and AEMIS. He provided technical advice to the drafters of the current suite of Export Control Orders covering red meat, wild game and poultry and developed and delivered the
implementation training for those orders.

In his current role he provides technical advice to industry and liaises between industry and government on issues related to meat processing and exports.

**Presentation précis: There is a future**
Food Safety, Meat Inspection and QA systems are constantly evolving. What started out as a means of reducing Government presence on meat plants has become vital for the future survival of the meat industry.

The production of safe food, reliably and ethically underpins access to all markets both domestic and export. The food safety and overarching QA systems are subject to constant scrutiny from both regulator and customers alike. Surveillance from the health authorities is becoming more active and better able to attribute causes to food poisoning outbreak. More and more importing countries are also exerting their sovereign right to ensure that food that is sent to them meets their public health aims. Coupled to this is the emerging demand for security of each countries food supply so that their populations can be fed. The old inspection/QA systems must continue to evolve to satisfy these markets requirements. Amongst all this change the future direction appears to be emerging to give some certainty amongst this apparent chaos. That future is based on information, sound science, and communication.

**Paul Vanderlinde - Principal Scientist, Residues & Microbiological Policy, DAFF**
Paul worked for the Commonwealth Scientific and Industrial Research Organisation (CSIRO) for more than 25 years in the areas of food safety, food microbiology and risk assessment. Paul has consulted widely with industry, governments and international bodies such as the WHO and FAO.

Paul has considerable experience in the ecology of foodborne pathogens and their detection, predictive microbiology and quantitative microbial risk assessment. Paul has published over 25 scientific papers in international peer reviewed journals, written book chapters on risk assessment and food spoilage and presented scientific papers and posters at numerous conferences. Paul is currently managing the microbiology programs within the Department of Agriculture, Fisheries and Forestry’s Food division.

**Presentation précis: Key Performance Indicators for the red meat industry**
The Product Hygiene Indicators (PHI) program was developed to underpin the new Australian Export Meat Inspection framework. Key Performance Indicators in the program were selected where they provided objective measurements of product hygiene and impacted on based on outcomes required under the Australian Standard. Data has been routinely collected under the program since mid 2010 with additional KPIs added where required. Now is an opportune time to review the PHI and critically evaluate the data captured under the program. This presentation will look at how DAFF and industry can use the PHI to monitor product hygiene and highlight how the PHI can and should evolve.

**Ian Jenson - Manager, Market Access, Science and Technology, MLA**
Ian Jenson trained as a microbiologist and has worked with fermented foods and
industrial fermentation for most of his career—cheese, yoghurt, bread, wine and whisky have been some of Ian’s professional interests. He’s also worked as a quality manager and in food safety. For the past 8 years Ian has managed food safety research for the Australian red meat industry conducted through MLA.

Presentation précis: Measuring food safety – which way to go?
The industry has rested heavily on compliance with regulatory requirements to assure consumers and customers about the safety of product. HACCP doesn’t exactly fit the requirements of meat processing, meeting regulatory testing requirements and product specifications don’t assure the safety of product. We are moving into a new era of food safety in the meat industry in which processors need to be independent, take control of their own process, and assure themselves and their customers of the safety of their own product, if they are to survive.

Dr Andreas Kiermeier - Program Leader, Food Safety & Innovation, SA Research & Development Institute
Dr Andreas Kiermeier obtained his PhD in Statistics from The University of Adelaide in 2004. In 2005, he started his career in food safety and took on the role as Program Leader 2007. In 2011 he became Program Leader for the Food Safety & Innovation program which provides a range of specialist food safety, risk assessment and food technology research services to industry and government agencies.

Dr Kiermeier provides specialist scientific support to inform food safety policy development and assists the economic development of agri-food industries. He has been involved in a range of projects including assessing microbial shelf-life, evaluating consumer acceptance of food products, validation of the efficacy of processing interventions for controlling hazards, developing and assessing sampling plans to detect hazards, and the assessment of public health risks.

Presentation précis: Process control in meat processing
The industry has rested heavily on compliance with regulatory requirements to assure consumers and customers about the safety of product. HACCP doesn’t exactly fit the requirements of meat processing, meeting regulatory testing requirements and product specifications don’t assure the safety of product. We are moving into a new era of food safety in the meat industry in which processors need to be independent, take control of their own process, and assure themselves and their customers of the safety of their own product, if they are to survive.

Dr John Sumner - Meat and Livestock Australia
John Sumner has a Batchelor’s degree from London University and a PhD from Keele University. He’s combined an academic career with running a consulting practice.

He’s an Adjunct Professor at UTas and a Fellow of the Australian, NZ and UK Institutes of Food Science and Technology and specialises in food safety and risk assessment and has been MLA’s technical adviser since 1996.

Presentation précis: “HACCP? Yes/No/Maybe (delete where appropriate)”
“Review your HACCP” is the default response to meat establishments when any problem occurs.
QA Managers try hard but inevitably find no causal connection between the problem and the HACCP plan. This is because meat processing does not have a CCP for target pathogens such as pathogenic E. coli. The paper will compare the rigour of meat “CCPs” with those in other industries e.g. dairy and thermal processing.

**Peter Day - Executive Director, NSW Food Authority**

Peter Day is the Executive Director of Compliance, Investigation and Enforcement with the NSW Food Authority. The Authority is Australia’s first completely integrated or “through-chain” food regulation agency, with responsibility for food safety across the entire NSW food industry, from primary production to point-of-sale. This includes enforcement of the Food Act 2003, Food Standards Code and the Food Regulation 2004, including labelling and advertising compliance; inspecting premises, vehicles and equipment used for the handling of food; auditing and verifying statutory food safety programs; and investigating consumer and food industry complaints.

An important role of this Branch is to ensure the safety and integrity of the NSW food supply by monitoring NSW food industry compliance with regulatory requirements. The Authority licenses and audits businesses in the meat, dairy, seafood and plant products sector. Peter has been a regulator with various Commonwealth and NSW State government food safety agencies for over twenty years. He currently is the ISC member for NSW and has contributed extensively to national policies on food safety, enforcement, and auditing.

**Presentation précis: Regulating animal welfare in the domestic sector, a NSW approach**

In early 2012 hidden cameras were placed in a NSW domestic abattoir and highlighted significant mistreatment of abattoir animals. The recorded images were given to a national current affairs program and were subsequently aired on ABC television. As a result unprecedented media and public attention was directed onto the meat industry and welfare practices.

Peter outlines some of the broader issues this situation raises both for the regulator and the industry as a whole. He will outline what actions NSW Food Authority took in this situation and the outcomes of the review undertaken into NSW domestic abattoirs. The presentation will advise on new measures that have been put in place in NSW and the national work underway in terms of animal welfare requirements for the domestic sector.

**Dr Leisha Hewitt - Murdoch University**

Dr Leisha Hewitt is a consultant in Animal Welfare to Murdoch University and the livestock industries. Dr Hewitt’s previous post was at Bristol University Vet School, where she managed the Veterinary Continuing Education Unit and Animal Welfare Training program. As part of the Animal Welfare Training Group at Bristol she was responsible for the implementation of training programs, industry management systems and other related consultancy activities worldwide, particularly in the area of transportation, stunning and slaughter. Dr Hewitt is also a qualified Lead Auditor and Animal Welfare Assessor with commercial interests relating to the assessment of standards and working practices. She currently works as a Technical Reviewer and Auditor for an independent UKAS accredited body whose
inspectors are deployed globally for the assessment of supply to the UK market.

**Presentation précis: Supply chain auditing for a UK supermarket chain**

Driven by demands of increasing consumer awareness and an EU-wide concern about livestock production systems, major multi-national retailers have sought to provide assurances in respect of animal welfare and overall product quality. This has been achieved through the introduction of retailer-specific standards and compliance with accredited assurance schemes. This presentation provides an overview of a UK retailer assurance framework and its implementation in Australia and New Zealand.

**Boyd Holden - Holden Agriculture Management Systems**

Boyd graduated from University of New England with a Bachelor of Rural Science in 1997. Mentors such as Neil McDonald, Jim Lindsey, Bud Williams, Temple Grandin and Australian Stockmen have helped shape Boyd’s style of livestock handling as well as his own experiences as contract musterer, weaner educator and livestock handling trainer. Boyd and his wife have properties on the North Coast of NSW and run 1000 dorper ewes and a 300 breeding cow operation, so they live livestock handling every day.

Boyd has conducted training throughout the Middle East and North Africa region (Israel, Jordan, Egypt, KSA, Kuwait, Bahrain, UAE, Oman) since 2006 and has also conducted training to the majority of feedlots which receive cattle in Indonesia.

Boyd has also travelled extensively in Australia delivering hands on training accompanied with theory focussed on understanding animal behaviour.

Boyd’s training sessions are focussed on increasing participant’s knowledge and understanding on animal behaviour so that we can get the livestock to do what we want them to do. The training is a systems approach with an emphasis on solving the livestock handling problems so that there are better outcomes for the livestock and their handlers.

**Presentation précis: “Good livestock handling”: What is it and how do we assess it?**

What actually constitutes good livestock handling? The challenging thing is that people have different views and vastly different techniques for handling livestock. Other than codes and standards guiding us on how we should handle livestock, what are the guiding principles that make up good livestock handling practices? How are we going to assess livestock handling in the workplace? How high do we have to set the bar? Is it achievable? What will the consumers think?

**Steve Bailey - Chair Executive, SAFE MEAT**

Steve Bailey retired from AQIS IN 2004 after 36 years of Government Service. At the time of his retirement he was head of meat export operations. Following retirement, he worked in an advisory capacity for AMIC on meat inspection and verification reforms and was directly involved in the development of the PHI. He was appointed Chair of the SAFE MEAT Executive in 2009. He also chairs the NLIS Monitoring Committee and the NVD Management Committee.

**Presentation précis: NLIS requirements throughout the livestock supply chain**

This session will focus on NLIS requirements throughout the livestock supply chain, on current problems
being reported and on efforts being made by SAFEMEAT to improve overall compliance with NLIS Business Rules. The presentation will cover the likely future requirements for meat processors and on an AMIC/SAFEMEAT initiative for the development by MINTRAC of NLIS awareness and training modules to assist abattoir staff in meeting the new requirements.

Dr Richard Ford - Richard Ford and Associates
Richard Ford is a well known veterinary consultant to the Australian meat industry dealing with matters such as international market access, food safety and biosecurity. Formerly, Richard was a senior public servant closely involved in the administration of the national meat inspection program and a counsellor in the Australian Embassy in Washington DC

Presentation précis: Water saving in meat processing
The high consumption of water associated with routine abattoir operations is a key environmental concern and raises questions about the sustainability of present industry practices. This presentation reports on the progress of three separate projects aimed at significantly improving water efficiency:

1. The application of recycled water in tripe processing;
2. The utilisation of steam for sanitising large and small stock viscera tables as a replacement for hot water; and

In addition to water efficiency, this project touches upon efficiency in energy consumption and waste water management.

Mark Smith - Business Development Manager, Saraya Australia
Mark Smith is currently the Business Development Manager for the Food Division of Saraya Australia. Mark has been in the hygiene industry for 14 years, specialising in food production and textile hygiene. With diplomas in HACCP Implementation and Fabric Care, as well as a degree in Marketing, he has worked in the food industry in South Africa, the UK and Australia. For the last few years Mark has specialised in hand hygiene and has worked with a range of food producers to improve their hand hygiene systems. These range from small local, to large multisite international organisations who all need improved compliance, reduced bug counts, and lower risks.

Presentation précis: Current hand Hygiene trends in food production - Increasing compliance, and reducing risks.
Hand Hygiene is an accepted necessity in any food production facility, but how effective is it? Do all the staff comply all the time, and what are the risks? Do you know the real costs of your current system? In this presentation we will cover some of the various systems available, the current best practice, and how you can optimise your hand hygiene system to reduce your risks and your bug counts, as well as improve worker’s compliance. We will also discuss water saving as well as hand drying as part of the hand hygiene program.
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