



RFA'S SANITATION 101 WORKSHOP



Date: September 8, 2025

Time: 8:00 am - 12:00 pm

Additional Fee: \$250 (check), \$270 (credit card)

Please join us for a half-day, face-to-face Sanitation 101 Workshop in advance of the Fall Symposium.

Expert instructors from Chemstation, Fortex Solutions, and Sanitation Specialists will be covering the following basics:

- How to clean a plant – include soils, biofilms, and allergen removal, choosing the right chemicals
- How to manage difficult to clean equipment – disassembly tips, repair & replace considerations
- How to sanitize a plant – include comments to answer the common question “which sanitizer is best?”
- How to validate a sanitation plan
- How to verify that surfaces are clean and sanitized
- How to do a root cause & corrective action
- How to effectively communicate with your chemical supplier – roundtable discussion with participants moderated by RFA Technical Director Doug Marshall

The workshop will conclude with a roundtable discussion, moderated by RFA Technical Director Doug Marshall, where participants will share insights and strategies on how to effectively communicate with your chemical supplier.

Breakfast will be provided for course participants at 7:15 am on Monday morning. Participants will also receive a workbook for this course. Lunch on Monday will be on your own.

PRESENTERS



SCOTT KING, VICE PRESIDENT OF FOOD SAFETY FORTREX

Scott King serves as Vice President of Food Safety for Fortrex. He oversees Food Safety and Sanitation for over 300 customers across North America and sets the strategic direction for food safety for the company. Scott's career spans over 24 years in the food industry in various food safety and quality assurance roles at Kellogg's, Pepperidge Farms, and PIC. During that time, he has served businesses across North America, Europe, Africa, Asia, South and Central America. He is actively engaged in a number of industry associations including IAFP, NAMI, AMSA, CBA, the Poultry Federation, and the Alliance for Advanced Sanitation. Scott is a graduate of the University of Florida and Michigan State University. He resides in SW Michigan with his wife and two of his four children.



KARA MIKKELSON, DIRECTOR OF FOOD SAFETY CHEMSTATION

Kara Mikkelsen is the Director of Food Safety for ChemStation where she is involved in the food industry training and microbiological support.

Ms. Mikkelsen has over 25 years of food microbiology experience, she blends academic knowledge with real-world application to lead teams in delivering safe, compliant, and high-quality food production environments.

Stephanie brings 5 years of focused expertise in daytime intervention steps, including chemistry applications and bio mapping, which are essential for proactively identifying and controlling microbial risks. Her skillset enables her to build and implement effective sanitation programs that align with regulatory standards and client expectations.



STEPHANIE GOFF, FOOD SAFETY QUALITY ASSURANCE SUPERVISOR SANITATION SPECIALISTS

Stephanie Goff is a results-driven FSQA Supervisor with over 8 years of hands-on experience in sanitation, specializing in ready-to-eat (RTE) facilities.

With a Master of Public Health from Georgia Southern University, she blends academic knowledge with real-world application to lead teams in delivering safe, compliant, and high-quality food production environments.

Stephanie brings 5 years of focused expertise in daytime intervention steps, including chemistry applications and bio mapping, which are essential for proactively identifying and controlling microbial risks. Her skillset enables her to build and implement effective sanitation programs that align with regulatory standards and client expectations.