

TECHNICAL WEBCAST

JANUARY 16, 2019

"PURCHASING NEW "HYGIENIC" EQUIPMENT AND MANAGING EXISTING ONES"



Date and Time:

Wednesday, January 16 from 2:00 p.m.- 3:00 p.m. Eastern Time
(1:00 p.m.-2:00 p.m. Central, 12:00 p.m.-1:00 p.m. Mountain,
11:00 a.m.- 12:00 p.m. Pacific)

Overview:

Hygienic design of process equipment is critical to consistently achieving excellent cleaning and micro results. There is a lot of information available about what good hygienic design encompasses for new equipment and plants. We will review some of the requirements for new equipment you may be considering purchasing. However, we all are living with equipment that is not designed to these ideal standards. We will focus on mitigation strategies of how to properly clean and sanitize sub optimally designed equipment to remove and/or destroy biofilms from potential harborage areas. We will discuss the extra costs associated with these strategies and how you potentially can justify hygienic design improvements to part or all of a piece of equipment.

Presenters:

Rick Katz

Rick brings over 35 years of food manufacturing leadership in plant and corporate settings to the Commercial Food Sanitation team. His extensive experience has been focused in food safety and quality management systems working within a full spectrum of dairy production facilities as well as confections and prepared food segments.

Key areas of emphasis have included environmental monitoring and remediation efforts, hygienic design, sanitation programs and quality/food safety management (SQF/FSMA) system development, auditing, execution and training.

Over the course of his career with Schreiber Foods, Land O'Lakes, Dorman Cheese, UDSA and the Wrigley companies, Rick has worked on multiple plant start-ups, renovations, acquisition and commercialization projects necessitating customer, multi-functional, and international interface. He is passionate about working with customers and plants to assess challenges and then develop lasting solutions or improvements regarding food safety and quality.

Rick holds a Bachelor's degree in Dairy Manufacturing from the University of Vermont and a Masters in Food Science from the Ohio State University. He is a certified Quality Auditor (CQA), Engineer (CQE), Manager (CQM), Green Belt and a PCQI Lead Instructor. He has served as a Subject Matter Expert for industry food safety training sessions and was recently recognized for these contributions by the Innovation Center for the US Dairy industry.

Brad Klemme

As a Senior Food Safety Specialist, Brad brings 25 years of food manufacturing leadership in both manufacturing plants and corporate positions. His extensive experience has been in Quality Management/Food Safety as well as Operations Management.

Brad specializes in the dairy industry but also has experience with pasta and bakery manufacturing. Key achievements throughout his career include leading continuous improvement efforts related to plants' pathogen and

environmental monitoring programs, and leading implementation efforts related to the development of Quality Control Plans. Brad also utilized his expertise related to both equipment and infrastructure sanitary design to assist with several successful product commercialization start-ups as well as Greenfield plant start-ups.

Over the course of his career Brad has worked across a wide range of products and manufacturing processes at Barilla and Kraft Foods. Brad holds a Bachelor of Science in Dairy Manufacturing from South Dakota State University with a minor in Economics. He also attained Green Belt Certification in Lean/Six Sigma, and has recently received his Certified Quality Engineer certification.

How does the webcast work?

It's easy and convenient! A virtual seminar is one that you can "attend" and participate in right from your offices. There is no travel time, and now provided at **NO COST** to RFA members!

The RFA Technical Webcast will include live audio along with a slide presentation on the Web. You just need a phone connection for the audio and an Internet connection.

In addition, the webcast will allow you to comment and ask questions at specified times during the event using your phone.

You can invite staff members to listen and participate too! To get the most out of a webcast, it is recommended that you have no more than five people at any one computer connection. If you have multiple locations, please register each location separately.

Credits

The Institute of Food Technologists (IFT) and the Research Chefs Association (RCA) have confirmed that continuing education credits are available for numerous RFA technical functions. Depending on the specific educational criteria of these two organizations, credits will be accepted for attendance at 1) *RFA Webinars*, 2) the RFA Fall Symposium and 3) the RFA Annual Conference.

Contact the RFA office for more information or for proof of participation.

How to attend this meeting?

To attend the meeting, fill out the attached registration form and return it to the RFA office by mail or email. For non-members only: checks must be made payable to the Refrigerated Foods Association.

Once you have registered for the meeting, you will receive an email message inviting you to attend the webcast with instructions on how to attend. This message will provide the information that you need to join the meeting.

Please note: You must have JAVA enabled on your computer to participate.

Register now!

Registration forms (and payment, if applicable) should be received no later than January 14, 2019. Confirmations will not be sent until your registration form is received.

If you have questions about the meeting, please contact Meg Levin at meg@refrigeratedfoods.org

**Register now for this live, interactive Webcast
that you can join from your office!**

RFA TECHNICAL WEBCAST

Registration Form

“Purchasing New “Hygienic” Equipment and Managing Existing Ones”

Presenter: Rick Katz and Brad Klemme, Commercial Food Sanitation (CF - San)

**January 16, 2019
2:00 - 3:00 p.m. ET**

Registration Information

The cost for this event is as follows:

RFA Members:
NO CHARGE FOR MEMBERS

Non-Members:
\$310 per computer/audio connection

Registration: To register, please fill out the information below and return it to the RFA office. Non-members, please submit this form along with your payment. Checks must be made payable to “Refrigerated Foods Association.” Forms should be received by **January 14, 2019**, to guarantee your registration.

Once you have registered for the meeting, you will receive an e-mail message inviting you to attend the web conference with instructions on how to attend.

Cancellation: No refunds will be made; however, participants who are already registered may be substituted by another company employee.

TECHNICAL WEBCAST REGISTRATION FORM

Refrigerated Foods Association

3823 Roswell Road • Suite 208 • Marietta, GA 30062
Phone: (678) 426-8175 • Fax: 678-550-4504 • E-mail: info@refrigeratedfoods.org

Contact: _____ Company: _____

Address: _____

City/State/Zip: _____

Phone: _____ E-mail: _____

Amount Enclosed (Non-Members Only): _____

ACH: Bank Routing # (ABA) – 021052053 Account # 53374959

Card Type: VISA AMEX DISCOVER MASTERCARD

Card #: _____

Expiration: _____ Card security code: _____

Signature: _____ Print Name: _____

Billing Information for credit card if different from above:

Address: _____

City/State/Zip: _____