

# WEBCAST

MAY 25, 2022

## "UPDATE ON THE DECEMBER 2021 APPENDIX A & B GUIDANCE ISSUED BY USDA-FSIS"



### **Date and Time:**

Wednesday, May 25 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 p.m.- 12:00 p.m. Pacific)

### **Overview:**

Since 1999, USDA has provided guidance documents known as Appendix A and B that outline cooking and chilling parameters that will provide pathogen control during cooking and chilling of meat products. Originally they were directed at Salmonella control for roast beef and poultry (Appendix A) and avoidance of clostridium perfringens growth during chilling of cured and uncured products (Appendix B). In the past 20 + years both documents have been used as the basis for meeting safety requirements specified in company HACCP plans with respect to these and other pathogenic bacteria over the full range of processed meat products. The updates provide expanded information around new research and thinking about how to ensure safety of thermally processed meats.

This Webinar is directed at regulatory, food safety and research staff of RFA members needing to understand cooked and chilled foods safety requirements that are under USDA regulatory jurisdiction.

### **Presenters:**

*Jeff Sindelar and Andy Milkowski, University of Wisconsin – Madison*

Jeff Sindelar is a Professor of Meat Science and Extension Meat Specialist in the Department of Animal and Dairy Sciences at the University of Wisconsin – Madison. He has been at UW for the past 15 years after completing his PhD at Iowa State University. Jeff conducts a research program centered around food safety as well as ingredient functionality and quality of meat and processed meat products. In his extension program he offers numerous workshops and short course to small processors in Wisconsin and staff from large national and international companies. Notable in this area is a Master Meat Crafter Program, which trains and recognizes participants as certified in technical expertise in meat processing. Many of his graduates have received numerous awards in national and international product quality competitions.

Andy Milkowski is an Adjunct Professor in the Department of Animal and Dairy Sciences at the University of Wisconsin – Madison. After completing his PhD in Biochemistry at UW – Madison, Andy joined the Research and Development Department of Oscar Mayer, and progressed to become the leader for basic and applied research covering food chemistry, ingredient technology, sensory evaluation, measurement of product quality and shelf life, nutritional labeling and food safety. At UW – Madison, Andy lectures in numerous undergraduate and graduate classes as well as short courses. He is also involved in numerous research projects of regular faculty members.

### **How does the webcast work?**

It's easy and convenient! It is a virtual seminar that you can "attend" and participate in right from your office. Webcasts are provided at **NO COST** to RFA members!

The RFA 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.

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.

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

### **How to attend this meeting?**

To register to attend the meeting, just send an email to Meg at [info@refrigeratedfoods.org](mailto:info@refrigeratedfoods.org).

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.

### **Register now!**

Registration should be received no later than May 23, 2022. Confirmations will not be sent until you are successfully registered.

If you have questions about the meeting, please contact Meg Levin at [meg@refrigeratedfoods.org](mailto:meg@refrigeratedfoods.org)

# RFA TECHNICAL WEBCAST

## Registration Form

*“Update on the December 2021 Appendix A and B Guidance Issued by USDA-FSIS”*

**Presenters: Jeff Sindelar & Andy Milkowski, University of Wisconsin – Madison**

**May 25, 2022  
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 **May 23, 2022**, 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.

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### 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](mailto:info@refrigeratedfoods.org)

Contact: \_\_\_\_\_ Company: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

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**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: \_\_\_\_\_