

Tuesday, April 1st

11:00 am – 2:00 pm	Pre-Conference Workshop <ul style="list-style-type: none">• Managing Dry/Semi-Dry Processing Parameters• <i>Listeria</i> Considerations in the Fresh Beef Supply chain• Lessons Learned: Incorporating Best Practices
12:00 pm – 6:00 pm	Open Registration
2:00 pm – 3:00 pm	Consumer Market Research Insights
3:00 pm – 4:15 pm	Foreign Object Reduction
4:15 pm – 4:30 pm	Attendee Welcome and Scholar Introductions
4:30 pm – 5:00 pm	BIFSCo Scholar Reception
5:00 pm – 6:30 pm	Welcome Reception

Wednesday, April 2nd

7:00 am – 8:30 am	Breakfast and Open Registration
8:30 am – 9:00 am	Opening Remarks
9:00 am – 9:50 am	FSIS Update
9:50 am – 10:00 am	Research Brief
10:00 am – 11:00 am	<i>Salmonella</i> – What's New?
11:00 am - 12:00 pm	Insights into Beef X Dairy Population
12:00 pm – 1:00 pm	Lunch
1:00 pm – 2:00 pm	Beyond the Lymph Nodes
2:00 pm – 3:00 pm	Near Misses and Lessons Learned
3:00 pm – 3:15 pm	Break
3:15 pm - 4:00 pm	Industry Response Round Table
4:00 pm - 5:00 pm	BIFSCo Member Meeting
4:30 pm – 6:30 pm	Reception



Beef Industry Safety Summit

April 1, 2 and 3

Denver



Thursday, April 3rd

6:30 am – 8:00 am	Breakfast and Open Registration
7:30 am – 8:00 am	Research Briefings
8:00 am – 9:00 am	Insights on Broader Food Safety Challenges
9:00 am – 9:30 am	Hot Topics
9:30 am – 10:30 am	Data Agreements
10:30 am – 11:00 am	Break and Poster Viewing
11:00 am – 12:00 pm	Beef Modernization
12:00 pm – 12:45 pm	Lunch
12:45 pm – 1:30 pm	Ground Beef Insights
1:30 pm – 3:00 pm	Practical Progress: Scalable Best Practices for Processors of Every Scale
3:00 pm – 3:30 pm	Summit Wrap up and Closing