

# **A Hands-on Workshop on Food Safety and Security: Food Product Recalls**

## **Program Schedule:**

### **Monday, March 17**

8:00 am Welcome

Overview of Workshop  
*Gönül Kaletunç, Ohio State University*

Crisis management and Emergency  
Contingency Programs for companies  
*Jesse Majkowski, FSIS USDA*

New regulatory measures in Food  
Security inspection  
*Jesse Majkowski, FSIS USDA*

Regulatory overview of food product  
recalls  
*Wayne Edwards, FDA*

What do you need to do to be ready for  
recall?  
*Ferhan Özadali, Hirzel Canning  
Company*

Lunch

Case Study 1: Recall Plan preparation  
*Wayne Edwards, Ferhan Özadali, Gönül  
Kaletunç*

Recall Plan presentations and  
discussions

5:30 pm Adjourn

6:00 pm Cash bar

7:00 pm Dinner

### **Tuesday, March 18**

8:00 am How to conduct a recall  
*Gönül Kaletunç, Ohio State University*

Case Study 2: Mock Recall  
*Ferhan Özadali, Gönül Kaletunç*

Recall plan assessment and modification  
*Ferhan Özadali, Hirzel Canning  
Company*

Lunch

Food Allergens update  
*Kenneth Falci, FDA*

Food Allergens and recall  
*Katherine Vierk, FDA*

GMO update  
*John Allred, Ohio State University*

Questions and Answers

Adjourn