

# Microbiological challenges for Artisan/Small Food Producers: How to make Safer Food

Moorepark 30<sup>th</sup> March 2022

9:00 Registration & Welcoming

9:30 Seminar kick-off *Mark Fenelon (Teagasc)*

9:45 **Bacterial Foodborne Disease: Common Causes, Recent Outbreaks & Some Lessons Learned**  
*Olivia McAuliffe (Teagasc)*

10:10 **Use of molecular methodologies in the dairy industry/dairy science and technology** *Triona O'Brien (Teagasc)*

10:30 Coffee break and Networking

11:00 **Dairy environment: The challenges of Biofilm formation and the consequences on pathogen presence and Persistence** *Antonio Lourenco (Teagasc)*

11:20 **Growth of *Listeria monocytogenes* on ready-to-eat leafy vegetables** *Achim Schmalenberger (University of Limerick)*

11:40 **Pathogens in meat** *Declan Bolton (Teagasc)*

12:00 **Penn State Dairy Foods Extension – Providing Technical Support on Dairy Foods Quality & Safety** *Kerry Kaylegian (Pennsylvania State University – USA)*

12:20 Lunch Break and Networking

13:30 **US Food Safety Regulations – The Food Safety Modernization Act (FSMA)** - *Kerry Kaylegian (Pennsylvania State University – USA)*

14:00 **Food Law and Legal perspective** *Tim Camon (FSAI)*

14:30 **Round Table - Concerns and needs of Irish artisan/small producers**

- **Board Bia** - Liam McCabe
- **Cáis - Association of Irish Farmhouse cheesemakers.** - *Marion Roeleveld*
- **Coolanowle Organic Meat** - *Jim Mulhall*
- Horticulture representative - tbc
- Safefood network representative -tbc

15:15 Seminar Close-up