

# **Beef Safety Symposium**

## **December 3-4, 1997**

### **Chicago, Illinois**



## **Emerging Microbial Pathogens and Issues in Beef**



**To Highlight Current  
Issues Affecting  
Beef Safety  
To Identify Research Priorities**

The Beef Safety Symposium, co-sponsored by the American Meat Science Association (AMSA) and the National Cattlemen's Beef Association (NCBA), is an important meeting where a consensus will be built on the current and emerging food safety issues facing beef in the near future. Your input will help as we seek to understand the issues and to identify research priorities.

### **Topics Include:**

- The potential risk and impact of pertinent microbial and non-microbial pathogens;
- Current and emerging issues at the pre- and post-harvest level of the beef chain;
  - Break-out sessions to discuss specific pathogens;
- Consensus building among participants for issues, priorities and actions.

Come join both nationally and internationally recognized experts who will present their latest thoughts, philosophies, and research findings on both current and emerging beef safety issues.

**You can't afford to miss this event.**

If you have questions, contact AMSA at (816) 444-3500.

Register Today.  
The 1997 Beef  
Safety Symposium

Sponsored by:

The American Meat Science Association  
&  
The National Cattlemen's Beef Association

### Keynote speaker

Catherine E. Woteki, Under Secretary of Agriculture for Food Safety, is the USDA's top food safety official, overseeing implementation of the new science-based inspection system for meat and poultry.

Prior to being sworn in to her present position in July 1997, she served as Acting Under Secretary for Research, Education, and Economics. From 1994-95, she was Deputy to the Associate Director of Science of the Office of Science and Technology Policy. From 1990-94, she was Director of the Food and Nutrition Board, Institute of Medicine, National Academy of Sciences.

Dr. Woteki was a biology and chemistry major at Mary Washington College, Fredericksburg, Va., and holds a Ph.D. in human nutrition from Virginia Polytechnic Institute and State University, Blacksburg, Va. She is a registered dietitian.

Dr. Woteki has published 48 articles and numerous technical reports and books on food and nutrition policy and nutrition monitoring. She is the co-editor of *Eat for Life: The Food and Nutrition Board's Guide to Reducing Your Risk of Chronic Disease*.

# AGENDA

## December 3, 1997

- 10:00 a.m. Welcome & Introductory Remarks  
10:30 a.m. Emerging Pathogens of Concern to Beef Over the Next 3-5 Years  
*Catherine E. Woteki, Under Secretary of Agriculture for Food Safety*
- 11:10 a.m. Panel Response  
12:15 p.m. Lunch  
1:15 p.m. *Salmonella typhimurium* DT104  
*Fred Angulo, Centers for Disease Control*
- 1:45 p.m. *Mycobacterium paratuberculosis* and Johne's Disease  
*Judy Stabel, U.S. Dept. of Agriculture, Agricultural Research Service*
- 2:15 p.m. *Campylobacter*  
*Irene Wesley, U.S. Dept. of Agriculture, Agricultural Research Service*
- 2:45 p.m. *E. coli* O157:H7  
*Michael Doyle, University of Georgia*
- 3:15 p.m. Break  
3:30 p.m. Viruses, *Cyclospora*, *Cryptosporidium*  
*Dean O. Cliver, University of California at Davis*
- 4:15 p.m. Risk Assessment  
*Richard Whiting, U.S. Dept. of Agriculture, Agricultural Research Service*
- 5:00 p.m. Break-out Sessions  
6:00 p.m. Working Supper with Buffet until 7p.m.  
8:45 p.m. Recess

## December 4, 1997

- 8:00 a.m. Opening Comments  
*H. Russell Cross, Texas A&M University*
- 8:10 a.m. Break-out Session Reports  
9:10 a.m. Q & A from Break-out Leaders  
9:45 a.m. Break - to induce discussion  
10:00 a.m. Building Consensus  
*H. Russell Cross, Texas A&M University*
- 12:00 noon Closing Comments  
End of Beef Safety Symposium

# REGISTRATION

To register, complete this registration form and mail with payment or fax credit card payment to:

American Meat Science Association  
c/o Rosemary Hall  
9140 Ward Parkway, Suite 200  
Kansas City, MO 64114  
(816) 444-3500  
Fax (816) 444-0330

NAME

TITLE

ORGANIZATION

ADDRESS

CITY, STATE, ZIP

PHONE/FAX

TOTAL PAYMENT ENCLOSED

METHOD OF PAYMENT (CHECK PAYABLE TO AMSA, MASTERCARD, VISA)

CARD NUMBER AND EXPIRATION DATE (IF CREDIT)

SIGNATURE

**Registration Fee \$100.00**

**This includes meals and all  
speakers at the symposium.**

The Beef Safety Symposium will be taking place at the Clarion Park Hotel (near O'Hare International Airport). To make hotel reservations, you may contact the hotel direct at (847) 297-8464. Ask for the Beef Safety Symposium group discount. Single rooms are \$65, double rooms are \$75/per night. Reservations must be made by November 17, 1997, to obtain this rate. There is free shuttle service to and from the airport.

Clarion Park Hotel  
6810 North Manheim Road  
Rosemont, Illinois 60018