

**ARTISAN CHEESE FOOD SAFETY ADVISORY GROUP
AGENDA
September 21, 2016
Rosemont, IL**

GOAL

Enhance food safety and pathogen control among artisan cheesemakers.

MEETING OBJECTIVE

Continue to evolve top priority areas, finalize priorities/plans, progress work plans/next steps, ensure actions are meaningful and important to artisan cheese community.

- 7:00 – 7:30 Continental Breakfast
- 7:30 – 7:45 Welcome / Agenda Review
- 7:45 – 10:00 Breakout: Sub-teams meet by priority area (see below)
- 10:00 Break
- 10:15 – 10:30 Sub-teams progress reports to full group
- 10:30 – 12:00 Presentations
 - Review of Online Workshop (Clint Stevenson)
 - Resources Portal / Website (Sarah Spira)
 - Hands-on Support (Tim Stubbs)
- 12:00 – 12:30 Lunch
- 12:30 – 1:30 Breakout: Sub-teams determine next steps
- 1:30 – 2:00 Full team wrap-up and reports on next steps
- 2:00 Adjourn

Breakout Groups

GROUP 1 Online Resources / Safecheesemaking.com	GROUP 2 Online Workshop	GROUP 3 National hands-on support
Heather Draper Chad Galer Sarah Spira Cathy Strange	Rich Draper Jean Fuchs Andy Kehler Dave Potter Marianne Smukowski Clint Stevenson	Sam Alcaine Bill Graves Tom Hedge Tom O'Connell Tim Stubbs Nora Weiser Bob Wills