

# Seventh Dubai International Food Safety Conference and IAFP's First Middle East Symposium on Food Safety



21-23 February 2012  
Dubai International Convention and Exhibition centre

# CONFERENCE PROGRAM

## Day 1

Tuesday, 21 February 2012

Al Multaqa Hall

8:00 AM	Registration
9:00 AM -10:00 AM	Opening Ceremony Inauguration of the conference by H.E. Eng Hussain Nasser Lootah, Director General of Dubai Municipality Mr. Khalid Mohammed Sharif, Director, Food Control Department, Dubai Municipality Mr. David Tharp, Executive Director, International Association for Food Protection
10 AM – 11:00 AM	Break
11:00 AM	Key Note Address “The Future of Food Safety” Ms. Caroline Smith DeWaal, Food Safety Director, Centre for Science in Public Interest, USA
11:30 AM	“Abu Dhabi Food Safety Policy, Future Roadmap” Dr. Mariam Hareb Sultan Al Yousuf, Executive Director, Policy & Regulation Sector, Abu Dhabi Food Control Authority
12:00 AM	“Gulf Rapid Alert System for Food” Dr. Hamad A. Alkanhal, Saudi Food and Drug Authority, Riyadh, Saudi Arabia
12:20 PM	“Food Export Inspection System in India” Dr. S K Saxena, Director, Export Inspection Council of India
12:45 PM	“Activities of International Association for Food Protection” Mr. David Tharp, Executive Director, IAFP
1:00 PM	Break

# Day 1

Tuesday, 21 February 2012

Al Multaqa Hall		Abu Dhabi A Room		Abu Dhabi B Room	
<b>Future and Challenges of Food Safety in GCC Countries- Discussion Forum</b>		<b>Symposium 1 ( S-1) Role of Cold Chain Management in Food Safety Session Chair: B Surendar</b>		<b>Symposium 2 ( S-2) IAFP Symposium - What Makes Food Safe- Audits or Inspections? Session Chair: Mr. Richard Springer</b>	
2:00 PM -  4:00 PM	<b>Discussion on Regulatory Issues in GCC countries. Officials from the following organizations will be present in the panel.</b> <ul style="list-style-type: none"> <li>- Dubai Municipality</li> <li>- Abu Dhabi Food Control Authority</li> <li>- Saudi Food and Drug Authority</li> <li>- Gulf Standardisation Organisation( GSO)</li> </ul>	2:00 PM	<b>“Best Practices in Consultancy and Contracting Related Challenges”</b> <b>Mr. Ghaleb Abusaa, en3 Solutions</b>	2:00 PM	<b>“Evaluating Food Safety Management Systems: the regulators role?”</b> <b>Prof. Eunice Taylor PhD, Abu Dhabi food Control Authority</b>
		2:20 PM	<b>“HACCP Monitoring and its Importance in the Hot and Cold Storage Areas”</b> <b>Mr. Mirco Beutler, Mobile Gastro Konzepte</b>	2:30 PM	<b>“Why Food safety Audits and Inspections Might Fail”</b> <b>Prof. Chris Griffith, Von Holy Consultants, South Africa</b>
		2:40 PM	<b>“Hygienic Execution Of Cold Rooms For Food Storage As Part Of The Cold Chain”</b> <b>Mr. Alan Turner, Viessmann Kaeltechnik AG</b>	3:00 PM	<b>“Audits and Inspections are Never Enough: Enhancing the Food Safety Culture is What is Necessary”</b> <b>Dr. Doug Powell, Kansas State university, USA</b>
		3:00 PM	<b>“Equipment Selection: The Importance Of Achieving A High Degree Of Energy Efficiency Without Compromising On Food Safety”</b> <b>Mr. Roberto Helena, Emerson Climate Technologies – Middle East &amp;Africa</b>	3:30 PM	<b>“Third Party Audits vs Regulatory Audits”</b> <b>Mr. Tim Ahn, Mars Incorporated</b>
		3:20 PM	<b>“Equipment Selection: What Should Cold Storage/Supermarket Owners Look For In Selecting The Right Equipment “</b>  <b>Mr. Vikram Singh, Danfoss FZCO</b>	4:00 PM	<b>"You Cannot Inspect Safety Into Food - Is Auditing Any Better?"</b> <b>Dr. Gordon Hayburn, QMI-SAI Global, Canada</b>
		3:50 PM	<b>“How To Respond To Chiller-Related Issues, Power Back-Up”</b> <b>Mr. Alexander Cohr Pachai, Johnson Controls</b>	4:30 PM	<b>Discussion</b>

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		4:10 PM	<b>What Happens In Between: The Crucial Role Played By Transport Refrigeration In Microbiological Control, Preserving Nutrition And Reducing Spoilage</b> <b>TBC</b>		
		4:30 PM	<b>Upgrading And Enhancement Of Existing Facilities: How To Survive Design Flaws In Existing Facilities; Conflict Between Old Design And Latest Regulations And Technologies</b> <b>Mr. Ghaleb Abusaa, en3 Solutions</b>		
		4:50 PM	<b>Supply Chain Quality Management: An End-User's Perspective</b> <b>Mr. Anil Nair, Kraft Foods</b>		
		5:10 PM	<b>Discussion</b>		

**Day 2**  
**Wednesday, 22 February 2012**

Al Multaqa Hall		Abu Dhabi A Room		Abu Dhabi B Room	
<b>Symposium 3( S-3) Foodborne Disease Surveillance – National and International Perspectives</b>		<b>Technical Sessions - 1 (TS-1)</b>		<b>Symposium 4( S-4) Safety of Dairy Products</b>	
<b>Session Chair: Dr. Vincent Hegarty</b>					
8:30 AM	<b>“Foodborne Disease Investigation and Surveillance System in Dubai - updates ”</b> Dr. Fatma Al Attar, Dubai Health Authority & Ms. Asia Al Raeesi, Dubai Municipality	9:00 AM	<b>“Effects of High Pressure Processing (HPP) on Food Safety and Quality”</b> Dr. Rabih Kamleh, American University of Beirut, Lebanon	8:30 AM	<b>“Incidence of Aflatoxin M1 in Milk in Jordan”</b> Dr. Sharaf S. Omar, Al-Balqa' Applied University, Jordan
9:00 AM	<b>“Foodborne Disease Outbreaks –Lessons Learned”</b> Dr. Patrick Wall, University College of Dublin, Ireland	9:30 AM	<b>“Allergen Thresholds: Risk Based Approach to Allergen Management”</b> Dr Brett Jeffrey, MARS Global	9:00 AM	<b>“Dairy Australia and Dairy Food Safety Victoria: Innovation in Food Safety in Australia's Dairy Industry”</b> Mr. Peter Myers, Dairy Australia, Australia
9:30 AM	<b>“Case Studies and Current Thinking on Foodborne Outbreak Investigations: CDC Perspective”</b> Dr. Ian Williams, CDC, USA Dr. Donald Sharp, CDC, USA	10:00 AM	<b>“Evaluation of the Efficacy of a Commercial Heat Shock Method for Reduction of Vibrio vulnificus and Vibrio parahaemolyticus in Gulf Coast Oysters “</b>  Mr. Abdallah Al –dakeelallah, North Carolina State University /Saudi food and Drug Authority	9:30 AM	<b>“Survival of Escherichia coli O157:H7 During the Manufacture and Storage of Fruit Yogurt”</b> Dr. Reyad Obaid, University of Sharjah, UAE
10:30AM	Break	10:30AM	Break	9:45 AM	<b>Microbiological Risk Assessment - A Dairy Industry Perspective</b> Dr. Anett Winkler, Kraft Foods, UK
10:30AM		10:30AM		10:30AM	Break

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<b>Symposium 3 ( S-3) Foodborne Disease Surveillance – National and International Perspectives</b>		<b>Symposium 5 ( S-5) Microbiological Testing</b>		<b>Symposium 6 ( S-6) Microorganisms in Food Session Chair: Dr. Ewen C Todd</b>	
11:00 AM	<b>“Abu Dhabi Perspective in Handling Foodborne Disease Surveillance and the E-notification System”</b> Dr. Farida Al Hosani, Health Authority- Abu Dhabi	11:00 AM	<b>“Worldwide Circulation of Foodborne Viruses: What about Virus Prevention, Detection Methods and GHP for Foodborne Virus Control?”</b> Dr. Fabienne Loisy-Hamon, CEERAM, France	11:00 AM	<b>Microbiological Criteria – Regulatory &amp; Industry Standards</b> Dr. Ahmet Anbarci, Kraft Foods, Germany
11:30 AM	<b>“Foodborne Disease Surveillance- Lebanon Experience”</b> Dr. Nada Ghosn, Ministry of Public Health, Lebanon	12:00 PM	<b>“Phylogenetic and Pulsed-Field Gel Electrophoresis Characterization of E. coli in Street foods in Ghana”</b> Mr. Courage Kosi Setsoafia Saba University of Madrid	11:30 AM	<b>“Risk assessment and management tools including, sources of contamination, detection, growth and survival of STEC, <i>Listeria Monocytogenes</i> and <i>Salmonella</i> in soft cheeses”</b> Dr. Moez Sanaa, ANSES, French Risk Assessment Agency
12:00 PM	<b>“WHO Global Initiatives for Prevention and Control of Foodborne Diseases”</b> Dr Awa Aidara-Kane, World Health organisation, Geneva	12:20 PM	<b>“Detection and Prevention of <i>Listeria Monocytogenes</i> in Food”</b> Hamid Mohammed Ibrahim, Dubai Central Laboratory	12:00 PM	<b>“Poultry Production and Food Safety: An International Perspective”</b> Dr. Walid Alali, University of Georgia, USA
12:30 PM	<b>“Role of Pulsenet in Laboratory Based Foodborne Disease Surveillance”</b> Dr. Peter Gerner-Smidt CDC, USA			12:30 PM	<b>“Seafood Quality and Safety in Sultanate of Oman”</b> Ms. Moza Abdullah Ahmed Al-Busaidi, Ministry of Agriculture and Fisheries Wealth, Sultanate of Oman
1:00 PM	Break	1:00 PM	Break	1:00 PM	Break

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Al Multaqa Hall		Abu Dhabi A Room		Abu Dhabi B Room	
<b>Symposium 7( S-7) Food Safety – National and International Perspectives</b>		<b>Symposium 8( S-8) Safety of Animal Products</b>		<b>Symposium 9( S-9) IAFP Symposium - Managing Food Safety Session Chair: Mr. David Lloyd</b>	
2:00 PM	<b>“Emerging Issues in Food Safety, the Approach of a Major Food Manufacturer”</b> Dr. Pascal Zbinden , Nestle, Switzerland	2:30 PM	<b>“European Union Risk Evaluation Process on Safety of Chemical Additives used in Animal Nutrition”</b> Prof. Sulhattin Yasar, Suleyman Demirel University, Turkey	2:00 PM	<b>“Managing Food Safety – Changes and Challenges”</b> Dr. Carol Wallace, University of Central Lancashire, UK
2:30 PM	<b>“Safe Food– A Consumer’s Perspective”</b> Dr. Mary Brennan, New Castle University			2:30 PM	<b>Food Safety from Paddock to Plate – A CEO’s Perspective”</b> Mr. Aidan Coleman, Bega Cheese, Australia
3:00 PM	<b>“The Linkages in the Food Chain Network between Food Security, Quality and Safety”</b> Dr. V. Prakash, Distinguished Scientist of CSIR, India	3:00 PM	<b>“Surveillance of E. coli O157 during (2006 - 2007, 2008 , and 2009 years) in Chilled Mince Meat sold in Abu Dhabi”</b> Dr Anwar Saad, Abu Dhabi Food Control, UAE	3:00 PM	<b>“Food Safety Culture in a Multi-Cultural Society”</b> Dr. Joanne Taylor, University of Salford, UK and Higher Colleges of Technology, UAE
3:30 PM	<b>“Ensuring the Safety of the Food supply While Facilitating International Trade.”</b> Dr. Isabel Walls, President, IAFP	3:15 PM	<b>Preview of Environmental Assessment Training to Investigate Foodborne Illness – Video Demonstration</b> Ms. Carol Selman, CDC, Atlanta	3:30 PM	<b>“Promoting Food Safety Culture in Your Organisation”</b> Dr. Ben Chapman, North Carolina State University
4:10 PM	<b>Closing Remarks</b> Dr. Vincent Hegarty				

# POST CONFERENCE WORKSHOPS

23-Feb -2012 (8:30 Am to 4:30 PM)

## Workshop A

### HACCP Master Class: Strengthen your HACCP Plans

#### Instructors:

Dr Carol Wallace, Principal Lecturer, Food Safety Management, University of Central Lancashire, UK

Ms. Erica Sheward, Senior Lecturer in Environmental Health (Food Safety), University of Central Lancashire, UK

Mr. David Lloyd, Cardiff Metropolitan University

## Workshop B

### Microbial Risk Assessment and Mitigation Workshop towards a Quantitative HACCP Approach

#### Instructors:

Dr. Moez SANAA , ANSES, French Risk Assessment Agency

Dr. Ewen Todd, MSU, USA

## Workshop C

### Global Standards for Food Safety – Auditing Techniques

#### Instructor:

Dr Gordon Hayburn

Technical Director (Agri-Foods), QMI-SAI Global, Toronto, Canada

## Workshop D

### Person in Charge-Plan and Control of Food safety in Retail Food Operations

#### Instructors:

Dr. O Peter Snyder

Hospitality Institute of Management, Minnesota

Dr. Ben Chapman, North Carolina State University

**-The End-**