

## AGENDA

### Tuesday, April 2nd

7:00 am Badge & Materials Pick Up  
Salon A, B, C, Foyer

#### 8:00 am **General Session** **Salon A, B, C**

8:00 am Part 1: Welcome/Introductions/Overview  
*Karl Thorson, General Mills*

8:30 am Part 2: Understanding Risk  
*Joe Stout, Commercial Food Sanitation, LLC*  
*Doug McQueen, Kellogg Company*

9:15 am Break

9:30 am Part 3: Early Management  
*Greg Marconnet, Mead & Hunt*

10:30 am Part 4: Sanitary Design Principles—Equipment  
*R. Mark Davis, PepsiCo*  
*Rocky Olmstead, Precision Food Innovations*

11:30 am Lunch  
Atrium Main Lobby

#### 12:30 pm **General Session** **Salon A, B, C**

12:30 pm Part 4 Continued: Sanitary Design Principles—Equipment  
*R. Mark Davis, PepsiCo*

1:45 pm Break

2:00 pm Part 5A: Sanitary Design Principles—Facility  
*Jan Innvaer, JDI Group*  
*Ryan Hinnenkamp, General Mills*  
*Tom Scanlan, Indue*

3:30 pm Break

3:45 pm Part 6: Sanitary Design Principles—Construction (Demolition and Installation)  
*Aleck Colby, Kellogg Company*

5:00 pm **Networking Happy Hour**  
**Salon A, B, C, Foyer**

6:00 pm End

### Wednesday, April 3rd

#### 8:00 am **General Session** **Salon A, B, C**

8:00 am Part 7: Sanitary Design Principles—Maintenance & Reliability  
*Greg Marconnet, Mead & Hunt*

9:00 am Break

9:15 am Part 8: Sanitation and SSOP Development  
*Duane Grassmann, Nestlé USA & Canada*

11:15 am Wrap-Up and Debrief  
*Karl Thorson, General Mills*

Noon Interactive Lunch & Learn  
*Don Harvin, Harvin AR*

1:00 pm Small Group Discussion

2:00 pm End

