

**AGENDA**  
**HACCP PLAN REASSESSMENT SEMINARS**  
**FOR *E. coli* O157:H7 IN BEEF OPERATIONS**  
**February 12-13, 19-20, 2008**

- 1:00/6:00 p.m. Welcome and Introductions  
*Jeff Sindelar, University of Wisconsin-Madison*
- 1:05/6:05 Overview of *E. coli* O157:H7  
*Steve Ingham, University of Wisconsin-Madison*
- 1:25/6:25 Current Regulations/Guidelines for *E. coli* O157:H7  
*Jeff Sindelar, University of Wisconsin-Madison*
- 1:35/6:35 Common Methods to Control *E. coli* O157:H7  
*Jeff Sindelar, University of Wisconsin-Madison*
- 2:00/7:00 Scenarios and Best Practices for Beef Operations to  
Address *E. coli* O157:H7  
*Jeff Sindelar, University of Wisconsin-Madison*
- 2:45/7:45 BREAK
- 3:00/8:00 VIDEO: Antimicrobial Spray Treatments for Red Meat  
Carcasses Processed in Very Small Meat Establishments
- 3:15/8:15 How to Reassess Your HACCP Plans to Meet the Notice  
*Jeff Sindelar, University of Wisconsin-Madison*
- 3:45/8:45 Wisconsin DATCP Meat Safety Bureau Expectations of  
Wisconsin Meat Plants Relative to *E. coli* O157:H7  
*Bureau of Meat Safety and Inspection, WI DATCP*
- 4:15/9:15 Questions/Comments Session
- 4:30/9:30 p.m. ADJOURN