SHOW GUIDE

OCTOBER 19–22
2020

www.FoodSafetySummit.com

#FoodSafetySummit

Solutions for TODAY, Planning for TOMORROW

A VIRTUAL EXPERIENCE
The New Standard in Surface Sanitizers

PURELL® Foodservice Surface Sanitizer can be used on everything from restroom door handles to appliance knobs, tabletops to cutting boards — all the hot spots where germs can be found.

**RAPID KILL TIME**
Eliminates norovirus in 30 seconds, hepatitis A and human coronavirus* in 60 seconds.

**MULTI-SURFACE PERFORMANCE**
Proven effective across a variety of hard and soft surfaces.

**FORMULATED FOR FOOD-CONTACT SURFACES**
No rinse required.

**WORRY FREE**
No handwashing required. No precautionary statements. Fragrance free.

**READY TO USE**
No mixing required. The right concentration every time for consistent performance.

We’re proud to be the 2020 Food Safety Summit Gold Sponsor. Visit our virtual booth to learn more about our newest innovations.

*Coronavirus Disease 2019 (COVID-19) is caused by SARS-CoV-2. PURELL® Surface Sanitizer and Disinfectant Sprays kill similar viruses and therefore can be used against SARS-CoV-2 when used in accordance with the directions for use against Hepatitis A Virus on hard, non-porous surfaces. Refer to the CDC website at https://www.cdc.gov/coronavirus/index.html for additional information.
Hello and welcome to the Virtual Food Safety Summit Show Guide!

The Food Safety Summit & Food Safety Strategies team, as well as the Educational Advisory Board, are pleased to offer the Summit as an accessible virtual experience for all to enjoy safely. By reimagining the Food Safety Summit, we’ve been able to provide the same unrivaled educational programming that our attendees count on to keep them up-to-date on the latest technology and techniques in food safety, and do so without the need to travel!

There’s no doubt that 2020 has been a difficult year for everyone, but keeping the food supply safe for consumers remains essential – perhaps now more so than ever before. Our hope is that this new format will open up participation in the food safety community to professionals throughout the supply chain who otherwise may be facing travel restrictions at the moment. This new platform will also enable attendees to engage with exhibitors and each other in safe, virtual networking spaces where the community can connect and interact.

Enclosed in the following pages you’ll find more information about our valued exhibitors and sponsors, who offer attendees highly effective food safety solutions, the latest technology, and the expertise to guide attendees to the right solutions to fit your business needs! To explore the virtual exhibit hall and Community Hub, simply visit www.FoodSafetySummit.com and click the link to log into the virtual portal. Then follow the instructions on screen to log in and you’ll be taken to the virtual lobby where you can click to enter the exhibit hall, educational sessions, Community Hub, and NSF Awards.

The virtual portal is live now, so you can log in to explore and network with the community! If you need to revisit any sessions after the show, the portal will remain available on demand through April 2021.

Sincerely,

Chris Luke
Publisher
Food Safety Strategies
Food safety should not feel like stumbling around in the dark. Our reliable, accurate, and confidential testing services can help you navigate.
**MONDAY, OCT. 19, 2020**

9:00am – 12:00pm CT
- S1: COVID-19: The New Normal for the Food Industry

12:00pm – 2:30pm CT
- EXHIBIT HALL OPEN
  Tech Tent and Solutions Stage Presentations

2:30pm – 3:30pm CT
- S2: Food Safety Challenges of a Changing World
- S3: Difficult to Detect Organisms: Management in the Face of Uncertainty
- S4: How to Control Allergens – Bring Your Concerns and Leave with Solutions

3:30pm – 4:30pm CT
- S5: How Hep A Prepared Us for COVID and May Help End this Hep A Outbreak
- S6: Novel Processing Technologies – Validation, Application, Regulation
- S7: Developing Easy to Implement Food Safety Disaster Plans

4:30pm – 5:30pm CT
- NETWORKING EVENTS
- S8: Community Networking: Foodservice/Retail
- S9: Community Networking: Processors/Manufacturing
- State of the Industry in Food Safety

**WEDNESDAY, OCT. 21, 2020**

9:00am – 11:00am CT
- S14: Indoor Farming – Review of the Safety of Hydroponic Products
- S15: Risk Communications with Consumers During Outbreaks: A Research-Based Approach
- S16: Kick FEAR to the Curb with Knowledge and Best Practices around COVID-19

11:00am – 12:00pm CT
- EXHIBIT HALL OPEN
  Tech Tent and Solutions Stage Presentations

2:30pm – 3:30pm CT
- S11: Supply Chain Traceability: Collaboration, Momentum and Food Protection
- S12: Foodborne Outbreaks in the News
- S13: Don’t Be Labeled for Having Bad Labels

**TUESDAY, OCT. 20, 2020**

9:00am – 11:00am CT
- S10: What Am I Getting Into? Suppliers & Co-Packers Linked to Food Safety

11:00am – 12:00pm CT
- KEYNOTE PRESENTATION
  Back to Basics: Consumer-Focused Food Safety
- NSF Food Safety Leadership Awards

12:00pm – 2:30pm CT
- EXHIBIT HALL OPEN
  Tech Tent and Solutions Stage Presentations

**THURSDAY, OCT. 22, 2020**

9:00am – 5:00pm CT
- CERTIFICATION COURSE
  Intentional Adulteration: Conducting Vulnerability Assessment (registered users only)

9:00am – 11:00am CT
- S24: Practice Improves Performance - Internal Audits for Food Processors

11:00am – 12:00pm CT
- GENERAL SESSION: Foodborne Illness Outbreak Mock Criminal Trial – A View from the Jury Box

12:00pm – 2:30pm
- EXHIBIT HALL OPEN
  Tech Tent and Solutions Stage Presentations

**Visit www.FoodSafetySummit.com for detailed descriptions of each session!**
Subject Matter Experts offer solutions you can use today

MONDAY, OCT. 19

12:00pm – 12:30pm  Innovating EHEC Testing: New Biomarkers Answer the Challenge
Collaborative research has lead to a major breakthrough in innovation for the accurate and reliable detection of EHEC with never before seen accuracy. Hear a compelling conversation with bioMerieux Sr. Scientist Dr. Vik Dutta and Dr. Patrick Fach of ASNES as they discuss the power of new biomarkers, backed with real-world data, and how they deliver cutting-edge advancements to your operation.

12:30pm – 1:00pm  How to Pass the Pest Control Portion of Your Food Safety Audit
You can’t afford to fail the pest control portion of your third-party audit—especially since it can account for up to 20% of your total audit score. Join Frank Meek, BCE, and Technical Services Manager for Orkin, as he discusses the importance of a strong IPM program and thorough documentation that will help prepare your food processing facility for the most stringent audit standards.

1:30pm – 2:00pm  Traceability Advancements in Grain Supply Chain Management
Join Jeff Fjelstul and Brett Andricks as they discuss how agriculture is delivering traceability back to the farm. Growers create the food supply for the world and traceability is an increasingly vital part of the equation. It promotes food safety and adds value to the grains produced.

2:00pm – 2:30pm  Compass Group: Opening Doors and Breaking Down Barriers with FoodLogiQ Connect
When you’re the largest contract foodservice company in the world, managing over 3,000 suppliers and tens of thousands of products can be a mammoth undertaking. Kevin List will share Compass Group’s technology journey from the use of a manual supplier management system to FoodLogiQ Connect. Learn how Connect has transformed QA's relationship with FoodBuy — the company’s purchasing arm — and streamlined their processes for a seamless supplier onboarding.

TUESDAY, OCT. 20

12:00pm – 12:30pm  Why a 3PL? Your Final Defense for Quality Control
Learn how to protect your product, even after it has left your facility.

12:30pm – 1:00pm  Preparing for Blockchain in A New Era of Smarter Food Safety
Establish a foundational understanding of how blockchain works.
• Discuss the business case for blockchain traceability for food processors.
• Provide overview of current blockchain landscape including key players, solutions being developed for food supply chains, and possible regulatory concerns.
• Discuss the barriers to blockchain adoption.
• Outline practical steps suppliers/manufacturers/operators can take to prepare for blockchain.

2:00pm – 2:30pm  How to Go Paperless & Automate FSQA with a Plant Management Platform Safety Chain
From supplier, customer, and GFSI requirements; to quality checks, SPC, and OEE - your plants generate massive amounts of valuable data every hour that can improve yield, maximize productivity and ensure compliance - but only if you can find it. Join us to learn how SafetyChain unlocks the power of this data for 1,500+ food, beverage, and CPG manufacturing facilities. From mobile and automated data collection, to analytics and executive dashboards, see what digital plant management can look like for your facilities.

WEDNESDAY, OCT. 21

12:00pm – 12:30pm  The Importance of Proper Set Up and Validation
Validation of product inspection devices is a requirement in many Food Safety Management programs, and it begins with ensuring the device is properly set up and fit for purpose. There are many factors to consider including understanding the technologies capabilities and limitations, the design and method of the validation process, and determining exactly what will be validated. We will discuss these consideration among others in this informative session.
WEDNESDAY, OCT. 21

1:00pm – 1:30pm  Environmental Monitoring Tools to Measure Microbiology Control in the Food Industry

Environmental monitoring in a food manufacturing environment includes viable air sampling as well as surface sampling. Viable air sampling measures organisms in the air or compressed gasses and surface sampling measures ATP on a surface or liquid. We discuss how both pieces of information offer different but valuable information that can be used to support a robust HACCP plan.

1:30pm – 2:00pm  How Active Packaging Technology Can Revolutionize the Food Safety Risk in Fresh Cut Food

There are many steps in the supply chain where food can become contaminated by pathogens, making it exceedingly difficult for food processors to mitigate the risk of distributing food that could potentially cause foodborne illnesses. As a leader in food protection solutions, Aptar Food + Beverage has developed a game changing, fully-integrated food safety solution that is 99.9% effective against bacteria, fungi and viruses that threaten the safety of fresh cut produce. Join this presentation to learn how this groundbreaking technology works, the data behind it, and the possibilities it holds for revolutionizing food safety.

2:00pm – 2:30pm  ISTOBAL Introduces the HW’INTRAWASH, A Fleet Cleaning + Sanitizing System for Trailer Interiors

ISTOBAL will be introducing the internationally patented ISTOBAL HW’INTRAWASH. The HW’INTRAWASH was designed out of the growing need to automate cleaning and sanitizing the inside of refrigerated trailers and box containers. The HW’INTRAWASH will assist in maintaining a consistent FSMA compliant clean across your whole fleet at a lower cost and with better efficiency than a manual trailer washout.

12:30pm – 1:00pm  Mobile and Advanced Sugar Testing Solutions in Food & Beverage

Sugar testing is becoming more critical for the food and beverage industry due to the increasing demand of accuracy, speed, and reliability. Join us to dive into the analytical methods currently available to further your knowledge in the technical features and applications for sugar analysis. From in processing testing, quality control, research and development, to third-party testing labs, find out what is the best solution for your organization.

THURSDAY, OCT. 22

12:00 pm – 12:30 pm  Antimicrobial Surface Products 101 – Practical Knowledge for Retail Foodservice Professionals

Since the beginning of the COVID-19 pandemic, there has been an incredible increase in the use of antimicrobial surface products like sanitizers and disinfectants. Alongside this increased use of has come added confusion on these products. This session seeks to provide a base level of knowledge for retail foodservice professionals regarding antimicrobial surface products, including an overview of the regulatory landscape, general best practices, and practical advice for use of these products.

12:30pm – 1:00pm  Preparing Cold Supply Chains for the New Era of Smarter Food Safety: Setting the Groundwork for Technology Adoption

The New Era of Smarter Food Safety is challenging food manufacturers, distributors, restaurants, and retailers to think differently about their cold supply chain. By implementing next-generation technologies that allow for real-time insights, organizations actively move from a position of reaction to prevention. This change will enable companies to improve food safety, reduce waste, and save money. This session will cover:

- Best practices in setting the groundwork for the successful implementation of state of the art technologies within the cold supply chain
- How organizations are utilizing real-time supply chain temperature monitoring to take a Preventative Controls approach to supply chain management
- Technology’s ability to increase transparency, accountability, food safety, and quality by exceeding industry standards.
**TECH TENT presentations**
Get your hands on the latest technologies and newest tools

**MONDAY, OCT. 19**
1:00pm – 1:30pm  
See online platform for iNECTA presentation information

**TUESDAY, OCT. 20**
1:00pm – 1:30pm  
**FSMA 204 and Traceability: What You Need to Know and What You Can Start Doing Now**
Learn more about the proposed traceability rule for FSMA Section 204 and how the drafted legislation may apply to your own food safety, data and product tracing programs. The new rule will push the industry beyond “one-up, one-back” traceability and is heavily informed by the New Era of Smarter Food Safety initiative. Get familiar with proposed compliance dates and requirements for Critical Tracking Events (CTEs) and Key Data Elements (KDEs). The session will also cover how to get started and grow your tech-enabled traceability program using FoodLogiQ’s Track + Trace product.

1:30pm – 2:00pm  
**Automated Cooling Logs & Behavioral Based Inspections**
Our demonstration of the RiskLimiter Inspection Suite will give you a peak into the future of food safety inspection software. By bringing automation to processes such as cooling logs & interval checklist inspections, our mobile applications & online dashboard will help to improve overall food safety efforts as they do for our 2,500 food service clients across the world.

**THURSDAY, OCT. 22**
1:00pm – 1:30pm  
**Pathogens in Poultry: Lower Your Risk Using New Process Control Methods**
The poultry industry faces two critical challenges: maintaining high quality standards and minimizing the risk of pathogens. The presence of key pathogens like Campylobacter and Salmonella in product batches can lead to recalls, impacting brand reputation and causing severe losses.

With current regional emphases on the reduction of pathogens in poultry processing, the need for improved process control tools is mission critical. In our webcast you’ll learn:

- The current regional requirements to lower Campylobacter and Salmonella
- How to optimize your pathogen testing methods with a new solution that will simplify and accelerate the simultaneous detection of Campylobacter and Salmonella and the quantification of Campylobacter in poultry samples
- The benefits of new testing tools vs. current methods.

**Engage with our Exhibitors and Sponsors and their content to be entered into a drawing to win prizes!**

Gain points by visiting our premium sponsors and other participating exhibitors, attend a solutions stage or tech tent presentation during exhibit hall hours and visit the Community Hub.

Collect enough points and you’ll be entered into a drawing to win of these great prizes!

- **1ST PRIZE** $250 Visa Gift Card
- **2ND PRIZE** $150 Visa Gift Card
- **3RD PRIZE** Full Conference Pass to 2021 Food Safety Summit
- **4TH PRIZE** Full Conference Pass to 2021 Food Safety Summit

**HALL HOURS**
**MONDAY, OCT. 19 – THURSDAY, OCT. 22**
12:00pm – 2:30pm CST
CONNECTING AT EVERY LEVEL.

BUSINESS SOLUTIONS THAT MOVE AG FORWARD.

Grain Discovery and Supply Chain Management

AGI SureTrack offers an efficient way to source, secure and trace crop characteristics required for business.

The AGI SureTrack hardware and software solutions deliver supply chain insight and management tools that will help develop grower networks and more consistently purchase the quality grains in demand.

Learn more about AGI SureTrack, visit AGISURETRACK.COM
Stay connected at our virtual booth

Showcasing analytical chemistry and microbiology solutions for your food and beverage quality and safety testing

Solutions stage presentations:

• **Wednesday October 21, CST**
  1 pm-1:30 pm
  Environmental Monitoring Tools to Measure Microbiology Control

• **Thursday October 22, CST**
  12:30 pm-1 pm
  Mobile and Advanced Sugar Testing Solutions

SigmaAldrich.com/food
**EDUCATION: RESEARCH, ASSOCIATIONS**

International Association for Food Protection (IAFP)
2900 100th Street, Suite 309
Des Moines, IA 50322
(515) 276-3344 • https://www.foodprotection.org/

IAFP is an international Member-based association focused on protecting the global food supply. Membership benefits include free access to the IAFP Report and Food Protection Trends Online. Network with 4,500+ Members around the world through our Online Membership Directory, plus receive special registration rates to attend leading global food safety meetings. IAFP also publishes the Journal of Food Protection, internationally recognized as the leading publication in food microbiology. Visit our booth for more information.

Michigan State University Online Food Safety Program
1129 Farm Lane, B51
East Lansing, MI 48824
(517) 884-2080 • https://www.foodsafety.msu.edu/

Michigan State University’s Online Food Safety program strives to educate professionals on how to make global food systems safe and supports individuals as they advance in food safety-related careers. The program consists of an online Master of Science in Food Safety degree, online non-credit continuing education courses, and an on-campus executive education program. With the rapid changes in the food industry, it’s more important than ever to pursue an advance degree in food safety. Who will keep food safe? Spartans Will.

**ENVIRONMENTAL MONITORING: TECH, DATA COLLECTION**

Emerson
33 Reeds Gap Road, Middlefield, CT 06455
(860) 349-3473 • https://www.cooper-atkins.com

The global perishable supply chain is complex with many handoff points. Our core technologies, coupled with our cold chain expertise, help retailers, restaurants, growers, suppliers, shippers and exporters mitigate food waste while helping ensure only the freshest and safest products reach consumers. Our cold chain solutions provide visibility into in-transit cargo shipments, help enable streamlined supply chains and promote better quality and safety decisions.

Graphic Controls Data Recording
400 Exchange St, Buffalo, NY 14204
(800) 669-1535 • https://www.graphiccontrols.com

Since 1909 Graphic Controls has been manufacturing precision products for industrial monitoring applications. From oil and gas recording in the 1950’s to modern day digital well-logging, Graphic Controls Data Recording by Nissha continues to focus on cutting edge recording systems for facilities monitoring and transportation, including automated remote temperature monitoring solutions for food safety & quality.

McCloud Services
1635 N Lancaster Road, South Elgin, IL 60177
(800) 332-7805 • https://www.mccloudservices.com/

McCloud Services is a leader in integrated pest management solutions, protecting more than half of the largest food-related brands in the US. Our highly-trained and experienced service specialists, food safety professionals, and entomologists use an ongoing, flexible approach designed to meet each client’s specific needs. Our mission is to protect our customer’s health, property, food, and environment while providing the highest level of safety for our employees and the general public.

OneEvent Technologies

A single event can change your life, and livelihood. Are you correctly monitoring the health of your food preparation and food storage environment? Does your cooler monitoring consist of employees manually checking food temperatures and logging them in a notebook or on a clipboard? Not only can OneEvent automate monitoring, you can better manage your resources and responsibilities. Monitoring temperatures to achieve regulatory compliance and creating exported temperature logs is just the beginning of the value provided. Aside from helping maintain optimal temperatures, OneEvent’s patented analytics and IoT Technology turn your data into actionable information. Plus, our cooler monitoring system can empower you to predict and prevent issues that could be catastrophic to your food supply and food service equipment.
For over 70 years, Nelson-Jameson has been a single-source food, dairy, and beverage plant supplier, with a diverse product line including:

- Process Equipment
- Sanitary Pipes, Valves & Fittings
- Process Repair Parts
- Safety
- Material Handling
- Sanitary Maintenance & Janitorial
- Building & Facilities Maintenance
- Lab Equipment
- Lab Supplies
- Bulk Packaging
- Ingredients
- Cleaning Chemicals

Visit our Booth for More Information.
PathSensors is a leading biotechnology solutions and environmental testing company. Using CANARY technology, we develop systems that provide high-speed, high-sensitivity pathogen detection to users working in plant health, food safety, biodefense, and emerging disease. Our mission is to make the world a safer place by detecting pathogens that cause sickness and death.

JBS Logistics & Warehousing
Since 1986, JBS has provided food-grade supply chain solutions as an asset-based 3PL. We are the driving force behind our customers’ success. 800,000 SF of Food-grade Storage, 180,000 SF of Temperature-conditioned (55-60 degrees) ambient storage. Warehouse Division includes fulfillment, assembly, kitting, and distribution. Trucking Division on Truckload and Volume LTL to and from the Chicago-land area. Brokerage Department provides efficient solutions for shippers all over the Continental US. Supply Chain optimization and consulting services.

EQUIPMENT: INSPECT/DETECT, PROCESS, PACKAGE, LAB

Aptar Food + Beverage - Food Protection
Aptar Food + Beverage – Food Protection manufactures premium packaging systems and processing equipment. The company applies its unique packaging science to develop advanced packaging systems that help extend freshness and enhance safety for fresh-cut fruits, vegetables and seafood. The company’s newest groundbreaking technology, InvisiShield™, offers an antimicrobial packaging solution that integrates into sealed packages to protect fresh-cut produce from bacteria, fungi and viruses. Other offerings include trays, pouches, containers, slicing equipment, lidding film, and tray sealing technology.

METTLER TOLEDO Product Inspection is the leading worldwide manufacturer of food safety inspection equipment including Safeline metal detection and x-ray inspection systems, CI-Vision vision systems, Hi-Speed checkweighing systems, and PCE serialization solutions. Our product offering ranges from the simplest entry level inspection systems to the most technologically advanced systems with complex material handling requirements for packaged, bulk or liquid products. As the inspection industry leader, the METTLER TOLEDO commitment to food safety and regulatory compliance education and support has been unwavering. Our four free guides to setting up product inspection programs in your plant are the definitive guides in the industry and are always in high demand.

INFICON is one of the world’s leading developers, producers and suppliers of instruments for leak detection. With a dominate market position within the RAC, Automotive, Semiconductor and Research industries, INFICON is now taking its many years of experience in leak testing and has created the Contura S400 Leak Detector; providing the food and packaging industry with a unique solution for ensuring package seal and integrity by detecting leaks in MAP and other flexible packages.

OSP (Primark America Corporation)
We are offering the Clear Linerless Label and the applicator to secure and add multiple value for package.
NSF OFFERS A FULL RANGE OF FOOD SAFETY & QUALITY SERVICES

VISIT OUR VIRTUAL BOOTH TO FIND OUT MORE

Supporting your business with local understanding and global reach

> GFSI benchmarked certifications*
> FSMA compliance services
> Food safety audits
> Restaurant/retail audit
> Customized audit programs
> Animal wellness/welfare solutions
> Sustainability services
> Training & education

foodsaftetysolutions@nsf.org  |  www.nsf.org/info/foodsaftetys

*Use of NSF consulting services or attending NSF training sessions does not provide an advantage, nor is it linked in any way to the granting of certification.
Pall Corporation
25 Harbor Park Drive,
Port Washington, NY 11050

Pall Corporation is a global filtration, separation and purification leader providing solutions to meet the critical fluid management needs of customers across the broad spectrum of life sciences and industry. We work with our customers to advance health, safety and environmentally responsible technologies. Pall Food and Beverage provides products and services to ensure product quality and maintain process reliability in beverage and food production. Our solutions also assist in consumer protection, the reduction of operating costs and waste minimization.

Rytec Corporation
W223N16601 Cedar Pkwy,
Jackson, WI 53037
888-GO-RYTEC • https://www.rytecdoors.com

For over 35 years, Rytec has been focused exclusively on design, innovation and manufacturing of high-performance doors. Market-leading companies across a variety of industries rely on Rytec for outstanding quality, performance and reliability.

Zebra Pen
242 Raritan Center Parkway,
Edison, NJ 08837
800-247-7170 • https://www.zebrapen.com

Zebra Pen Corporation is a New Jersey based subsidiary of Zen Pen Japan; a 100+ year old international manufacturer and marketer of high quality writing instruments. For over a century, the Zebra Pen brand has been synonymous with excellence in writing. Our product offering includes ballpoint and gel pens, mechanical pencils and highlighters, brush pens, and plenty of other classic and creative options that meet the needs of the personal or professional writer or creator. Allow us to help you find your Path to Enlightened Writing.

FACILITIES MGMT: BIRD/PEST CONTROL, INFRASTRUCTURE

Copesan - Specialists in Pest Solutions
W175N5711 Technology Drive,
Menomonee Falls, WI 53051
800-267-3726 • https://www.copesan.com/

Copesan is an alliance of regional pest management providers serving national accounts, offering the benefits of centralized account management and local service expertise. We place a priority on food safety with a risk-based program designed to protect your brand, supported by our RapidTrax® eLogbook – paperless electronic recording and reporting designed with third-party audit agency feedback, meeting all regulatory requirements including FSMA.

FSS Inc.
16950 Westfield Park Rd, Westfield, IN 46074
317-896-9300 • https://www.fumigationzone.com/

FSS, Inc. is a progressive pest management company. Specializing in food safety pest management strategies, fumigation, decontamination and product sales. We employ the latest in remote monitoring technology and the best in class customer service and satisfaction. Our 100% digital platform exceeds expectations for quality and transparency. FSS uses VeriCuda, a software solution that makes affordable GMP site inspections a reality. The software trends and tracks your GMP observations visually with image capture and follow up recommendations. We are one provider with many solutions for your IPM, Fumigation and Decontamination problems. Inquire with us today!

IFC
13420 W. 99th Street, Lenexa, KS 66215
(913) 397-1180 • https://www.indfumco.com/

IFC is a national provider of pest management and sanitation solutions exclusive to the food industry. The knowledge and expertise we have gained comes from working directly with the food and commodity industries since 1937. IFC has developed a market-leading reputation for providing consistent, reliable and high quality service to our clients. We maintain this reputation by focusing our efforts on sustaining the highest standards of quality, safety, honesty and integrity in all areas of our business.
HEAT-FUSED BRUSH FIBER
Eliminates premature fiber fall-out and areas for contaminants to collect.

PROFESSIONAL CLEANING TOOLS
Engineered to exceed the rigorous demands and hygienic concerns of today’s food manufacturing industries. Color-coded brooms and brushes made with high-grade materials for superior strength and reliability.

Shop Online Now, at PERFEX.COM

1-800-848-8483
**EXHIBITORS by CATEGORY**

<table>
<thead>
<tr>
<th>Company</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LobbyGuard, a Raptor Technologies Company</strong></td>
<td>(888) 231-7487 • <a href="https://lobbyguard.com/food-processing-and-manufacturing">https://lobbyguard.com/food-processing-and-manufacturing</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LobbyGuard</strong>, a Raptor Technologies® company, is a leading provider of automated visitor management solutions. By screening, monitoring, and recording the details of every visitor, LobbyGuard helps food companies secure their workplaces, keep food safe, ensure compliance and audit readiness, and respond to COVID-19. The system helps companies mitigate COVID-19 exposure risk, control facility access, facilitate contact tracing, and comply with OSHA's reporting guidelines. LobbyGuard offers an array of hardware and software options to fit any food industry facility. Today LobbyGuard systems screen more than 1,000,000 visitors each week.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Silikal America</strong></td>
<td>609 Fertilla Street, Carrollton, GA 30117 888-830-1404 • <a href="http://www.silikalamericain.com/">http://www.silikalamericain.com/</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A Silikal floor is an impermeable surface; this makes it both hygienic and durable. The floor remains non-porous, seamless and pin-hole free. There are no areas to harbor dirt or bacteria. This means that when you clean a Silikal floor, it is clean and remains cleanable for many years to come. The durability of a Silikal floor is unmatched by any other poured, tile or sheet good floor system. Not to mention a Silikal floor cures fast, in less than an hour it is fully functional.Expect more from your floor.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Orkin Pest Control</strong></td>
<td>Orkin services thousands of food processing facilities across North America. We understand that pests and pathogens must be kept far away from your products to help prevent foodborne illnesses, using minimally invasive pest control treatments. Orkin's Food Safety Precision Protection® protocols are based on extensive research and offer a pest management program designed specifically for the highly regulated food processing industry and meets or exceeds the requirements of every major auditor. It comes complete with Orkin Gold Medal QA®, a system of comprehensive documentation and audit support anytime you need it. As a U.S. Department of Homeland Security-designated essential service provider, Orkin is here to stand behind your business in whatever ways possible.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Rose Pest Solutions</strong></td>
<td>414 Frontage Rd, Northfield, IL 60093 1-800-GOT-PESTS <a href="http://www.rosepestcontrol.com">http://www.rosepestcontrol.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rose Pest Solutions is America's oldest, most experienced pest management company since 1860. Rose protects health, homes, businesses and the environment from pest threats of all types.Our business keeps you in business with an Integrated Pest Management Partnership and Sanitation Solutions to ensure health and safety for everyone. Owned and operated by the Dold family for three generations, Rose Pest Solutions is a highly-respected leader in the industry. Rose is known not only for how they treat pests, but for how well they treat their customers. With 9 locations in the Midwest and a staff of over 100, Rose Pest Solutions is here for all your commercial pest needs.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### MEDIA/PUBLICATIONS

**Food Quality & Safety**

Our mission is to advise all levels of quality and safety decision makers in food manufacturing, food service/retail, agriculture, and regulatory and research institutions on strategic and tactical approaches required in a rapidly changing food quality and safety market by examining current products, technologies, and philosophies. Launched in 1994 as Food Quality, Food Quality and Safety magazine has remained a catalyst that unites industry professionals.

**Food Safety Magazine**

1945 W. Mountain Street, Glendale, CA 91201 (818) 842-4777 • https://www.foodsafetymagazine.com

Food Safety Magazine is a bimonthly publication serving food safety/quality professionals worldwide. Issues feature contributions from industry leaders discussing: regulations, technologies, trends & management strategies to assure food safety & quality. Also, the popular podcast Food Safety Matters offers episodes that feature news & trends, followed by a conversation with a food safety professional sharing their experiences and insights. Visit our booth to begin your free subscription & learn more about Food Safety Matters.

**Quality Assurance & Food Safety Magazine**

5811 Canal Rd, Valley View, OH 44125 (216) 393-0300 • https://www.qualityassurancemag.com/

QA Magazine, a bi-monthly publication from GIE Media, provides digital and print publications for the food and beverage processing industry with a specific focus on food safety, quality, and defense across the global supply chain. Through practical insights and analysis of plant processes, practices, regulation, and current issues, the QA Media family—including our print publication, Website and e-newsletters—addresses the growing market need for targeted information in these key areas.
STEEL F-701 ALL METAL Ballpoint Retractable Pen

Because food safety matters. Make it happen.

All metal construction ensures metal and x-ray detectability.

Is your pen up for the task? Made of metal, inside and out, STEEL F-701 ALL METAL Pen is **x-ray and metal detectable**, even when disassembled. Strong and reliable, this pen is highly durable and helps you commit to your everyday safety and quality standards, with style. Don’t settle for ordinary. Choose Different.

ZebraPen.com
SANITATION & HYGIENE: FACILITY & PERSONNEL

Biomist, Inc.
573 North Wolf Road, Wheeling, IL 60090
(847) 850-5530 • https://www.biomistinc.com

Biomist manufactures non-flammable alcohol vapor technologies that safely clean and sanitize production equipment and surroundings. The penetrating mist reaches into cracks and crevices to kill pathogens where they hide, then evaporates leaving surfaces dry and ready for use. Perfect for transition areas and water-sensitive equipment, significant savings are achieved through reduced application time, labor and chemical consumption. Biomist is quickly becoming the method of choice among industry professionals, please visit our booth to learn more!

Carboline Company
2150 Schuetz Road, St. Louis, MO 63146
(314) 644-1000 • https://www.carboline.com

Carboline Company is a St. Louis-based coatings manufacturer with global reach. Founded in 1947, Carboline produces high-quality performance coatings, linings and fireproofing products in manufacturing facilities around the world. Our Plasite product line contains a variety of robust chemical resistant linings that are compliant with FDA 21 CFR 175.300 for direct food contact. The Carbocrete flooring line provides ultimate protection, antimicrobial properties, resistance to thermal shock, and moisture vapor transmission. Sanitile systems are capable of transforming ordinary walls and ceilings of concrete, brick, masonry and drywall into attractive and functional, “tile-like” surfaces.

DYSON
1330 W Fulton St, Floor 5, Chicago, IL 60607
888-397-6622 • https://www.dyson.com/commercial/overview

Dyson is a global technology company focused on transforming product categories via radical and iconic reinventions. Dyson Airblade™ hand dryers come in four models to fit a range of environments, and help you save on costs, restroom space, CO2 emissions, and mess. All Dyson Airblade™ hand dryers undergo rigorous testing to be proven hygienic. The Dyson Airblade V and dB hand dryers have NSF P335 certification and Dyson Airblade dB and Wash+Dry have HACCP industry certification for use in food preparation environments. In October 2019, Dyson launched the Dyson Airblade 9kJ hand dryer showcasing a completely unique design and cutting-edge technology, while using low energy and offering an alternative to single-use paper towels.

Elite Automation & Robotic dba Klenlite

KlenLITE was created by a custom automation and OEM equipment manufacturing firm Elite Automation, having over 40+ years of experience in the industry. KlenLITE was designed as a way to kill pathogens on conveyor belts as they are some of the dirtiest places consumers place their groceries on. It was well into development for grocery stores when the rise of the world-wide pandemic, COVID-19 hit, accelerating it’s launch. With the rise of COVID-19, it is now more important than ever to keep employees and customers safe! The KlenLITE ensures safe checkout and ensures consumers are not passing germs to one another on the conveyor belt. Using UVGI technology, KlenLITE kills 99.9 percent of viruses, bacteria, and other harmful pathogens, and also reduces the need for employee operation, excess waste, toxins, and money spent on supplies.

ISTOBAL
1100 Page St., Bristol, VA 24201
(800) 336-8795 • https://us.istobal.com

With over 65 years’ experience, ISTOBAL harnesses innovation and technology to provide superior products and services to both the truck and car wash sectors. ISTOBAL now offers a revolutionary new fleet cleaning and sanitizing system for trailer and box container interiors, the ISTOBAL HW’INTRAWASH. Easy to install and simple to use, the ISTOBAL HW’INTRAWASH can clean the interior of a 53’ trailer in as little as 3 minutes, and clean and sanitize with a standard 5-minute program. Ask us how we can help standardize and simplify your food safety management program!

Nelson-Jameson, Inc.
3200 S Central Ave, Marshfield, WI 54449
(800) 826-8302 • https://www.nelson-jameson.com/

Since 1947, Nelson-Jameson has been a trusted source of food processing supplies. We represent over 850 vendors and distribute over 55,000 products in the broad categories of: Processing & Flow Control, Safety, Sanitation & Janitorial, Production & Material Handling, Building & Facility Maintenance, Laboratory & QA/QC, and Packaging & Ingredients. Our products are backed by expert staff who can provide you with the direction you need when choosing safe, quality products for your processing plant.
PathSpot Technologies
85 Broad St. New York, NY 10004
(718) 942-5402 • https://pathspot.com
One of Time Magazine’s Best Inventions of 2019, PathSpot partners with organizations to keep their team members and customers safe. Founded by biomedical engineers, Christine Schindler and Dutch Waanders, PathSpot’s mission is to prevent the spread of illness by identifying risk. The company’s flagship product, the PathSpot Hand Scanner, uses light-based technology to scan employee hands for harmful contamination that spreads foodborne illnesses. PathSpot also collects data so teams can pinpoint risk and uphold the highest level of sanitation.

Perfex Corporation
32 Case Street, Poland, NY 13431
1-800-848-8483 • https://perfex.com
Worlds leading manufacturer of innovative cleaning tools for today’s controlled environments. With over ninety-years’ experience, our knowledge of the cleaning industry is unparalleled. Perfex has pioneered both heat-fused brush ware for the hygienic food industry and TruCLEAN disinfection systems for the pharmaceutical industry. Our color-coded brooms and brushes are now available in eight colors to easily isolate work areas and prevent cross contamination within your facility. Color code your plant to avoid product contamination and possible recalls. Our cleanroom specific TruCLEAN product line remains as the leading equipment brand for critical cleaning professionals worldwide. TruCLEAN disinfection systems are compatible with gamma, ethylene oxide, and autoclave sterilization. Perfex cleaning tools are used in diverse industries across the globe such as pharmaceutical, medical device, life sciences, food processing, industrial sanitation, and janitorial maintenance.

PURELL
One Gojo Plaza, Suite 500, Akron, OH 44311
(330) 255-6000 • https://www.gojo.com/foodservice
The PURELL® brand is trusted to provide effective protection from germs. For more than 30 years PURELL® products have adhered to high standards of product formulation and production, a commitment that extends to our innovations for the foodservice industry. The PURELL SOLUTION™ for Foodservice is a complete set of products scientifically formulated to provide safe, effective germ kill on surfaces and hands, from a brand employees and guests know and trust.
Controlant
1592 Union Street, Suite 237, San Francisco, CA 94123
(855) 44-CONTROL • https://controlant.com
Controlant develops real-time temperature monitoring and product movement traceability solutions that help protect customers and businesses from food safety and quality issues. We help food brands and logistics providers maintain complete visibility and control over their temperature-sensitive and perishable products while in transit and during storage. Our pay-as-you-go solution—Cold Chain as a Service (ChaaS)—includes real-time IoT data loggers, cloud-enabled software delivering critical analytics and insights, and cost-reducing operational services. Through our partnership, we reduce complexity, increase efficiency and collaboration, and drive a sustainable and intelligent food supply chain. Know at all times, in real-time, the temperature and location of your products. Proactively respond to temperature alerts, product delays, and other quality issues. Maintain accurate digital records for compliance. Improve supplier and partner relationships. No longer rely on third parties for critical supply chain data. Mitigate supply chain risk through analytics and insights. To learn more or to try a pilot, visit controlant.com.

Document Compliance Network
30470 SW Parkway Ave, Wilsonville, OR 97070
(503) 307-9140 • https://www.documentcompliance.com
Document Compliance Network is a cloud-based software that digitizes, automates and tracks the collection, storage and distribution of documents. It automatically reaches out to suppliers, requesting any expiring or missing documentation. It automates sending documents to customers and tracks shipment specific and internal regulatory documentation.

FoodLogiQ
2655 Meridian Parkway, Durham, NC 27713
(866) 492-4468 • https://www.foodlogiq.com
FoodLogiQ® is a leading SaaS provider of food safety compliance, traceability, recall management and supply chain transparency solutions. Our technology enables supplier management, food safety compliance, quality incident management, recall management and whole chain traceability – all on a single platform built exclusively for the food industry.

IFS
300 Park Blvd, Suite 350, Itasca, IL 60143
IFS develops and delivers enterprise software for customers around the world who manufacture and distribute goods, build and maintain assets, and manage service-focused operations. The industry expertise of our people and solutions, together with a commitment to delivering value to every one of our customers, has made IFS a recognized leader and the most recommended supplier in our sector. Our team of 4,000 employees and growing ecosystem of partners support more than 10,000 customers around the world challenge the status quo and realize their competitive advantage. Learn more about how our enterprise software solutions can help your business today at ifs.com.

iNECTA
iNECTA Food ERP is the all-in-one Cloud software solution for manufacturers, packers, shippers and traders of all thing’s food. Manage every aspect of your business, from supply chain, inventory, reporting, warehousing, transportation management and more. iNECTA Food is for businesses in the Seafood, Meat, Manufactured Food Products, Beverage and related industries.

rfxcel Corporation
5385 Reno Corporate Drive, Suite 200
Reno, NV 89511
(925) 824-0300 • https://rfxcel.com/
rfxcel’s food traceability solutions increase food safety by reducing the risk of contamination, reducing food waste with better control of shelf life, increasing auditable quality controls, and creating proactive management. Understand your product journey (upstream and downstream) to increase sales via improved product availability and reliable, on-time delivery. Our award-winning solutions will trace your ingredients and finished goods, improve your processes, and increase inventory accuracy, ensuring a secure supply chain, a stronger brand, and satisfied, engaged customers.
RiskLimiter by Gleason Technology
941 Menoher Blvd, Johnstown, PA 15905
1(800) 336-7558 • https://www.risklimiter.com

RiskLimiter works with the foodservice industry in providing a digital inspection platform for anything inspected. Our digital food safety platform & behavioral-based software has been trusted to reduce risk and improve efficiencies for nearly 20 years among thousands of retail outlets. No matter your operations, the RiskLimiter Inspection Suite has a solution to improve your operations. Don’t miss our Tech Tent Presentation where we discuss our latest solution, the Kitchen Application, which automates temperature logging for cooking, cooling, and time as public health control logs.

SafetyChain Software
7599 Redwood Blvd #205, Novato, CA 94945
888-235-7540 • https://safetychain.com

SafetyChain is the #1 Plant Management Platform purpose-built to improve yield, maximize productivity, and ensure compliance standards for food, beverage, & CPG facilities. With fully integrated tools for production (OEE & SPC), safety and quality (QMS), and supplier compliance, our configurable cloud-based software drives real-time visibility and control to optimize performance across all of your manufacturing locations.

TESTING: ALLERGENS, PATHOGENS, ENVIRON, MICROBIO

bioMerieux, Inc.
100 Rodolphe Street,
Durham, NC 27712
1-800-634-7656 • https://www.biomerieux-usa.com

bioMerieux is the world leader in food microbiology testing focusing on rapid results for quality indicator enumeration and pathogen detection, and sterility testing. We also offer a full suite of LEAN approaches to laboratory efficiency including culture media preparation, sample preparation, spoilage / sterility testing and identification.

ELISA Technologies
2501 NW 66th Ct.,
Gainesville, FL 32653
(352) 337-3929
https://www.elisa-tek.com

For nearly 30 years, ELISA Technologies kits have set the standard for meat speciation; our full service, ISO accredited, testing facility specializes in meat speciation, allergens, mycotoxins, and veterinary drugs. Our EZ Gluten rapid test established PTM certification for gluten tests, detecting gluten across wheat strains and food products down to 10 ppm. Our new rapid pork tests (EZ Pork) pave the way for reliable, cost-effective, on-site detection of porcine residues.

Food Safety Net Services
199 W. Rhapsody Dr,
San Antonio, TX 78216
(888) 525-9788 • https://www.fsns.com

Food Safety Net Services (FSNS), is a national network of ISO 17025 accredited testing laboratories open 24/7, 365 days a year. FSNS provides expert technical resources that assist companies with implementing food safety and quality programs that deliver critical information needed to continually improve process controls.

Micro Essential Laboratory
4224 Avenue H, Brooklyn, NY 11210
(718) 338-3618 • https://www.microessentiallab.com

Micro Essential has been a market leader in pH, sanitizer, and disinfectant testing technologies, serving the food service and hospitality industries since 1934. Our focus on customer satisfaction and product quality ensure your regulatory compliance and protect both your customers and your brand.

MilliporeSigma
400 Summit Drive,
Burlington, MA 01803
(800) 645-5476 • http://sigmaaldrich.com/food

MilliporeSigma is the U.S. life science business of Merck KGaA, Darmstadt, Germany. With 19,000 employees and 72 manufacturing sites, our portfolio spans more than 300,000 products enabling scientific discovery, improving quality of life for patients, and helping to meet global challenges including a mission to advance safety and analysis in food and beverage production. We have extensive food and beverage safety testing solutions and regulatory expertise in analytical chemistry, microbiology, laboratory water, and microbial contaminant biomonitoring and pathogen cell culture.
Safe Sterilization USA
138 Sylvania Place, South Plainfield, NJ 07080
(732) 484-1130 • https://www.safesterilizationusa.com

SSUSA has created a proprietary method of dry ingredient killstep without radiation or chemical intervention. Works with many vegetables, spices, herbs, botanicals, pulses, alternate flours, seeds, proteins and more. Perfect for organic, gluten free or low allergen foods. Also providing pasteurization, blanching, roasting and drying services. Capable of > 5 log reduction for pathogens. Offering locations on both the East and West Coasts for convenience. GMP/NSF/SQF/Kosher certifications.

Serim Research Corporation
3506 Reedy Drive, Elkhart, IN 46514
(800) 542-4670 • https://www.serim.com

Serim® Research is a leading manufacturer of specialized test strip technology. We develop and manufacture products for multiple industries including food safety, healthcare and the military. Our MONITOR™ and GUARDIAN™ product lines offer numerous options for testing chlorine and QAC sanitizers/disinfectants and many water quality parameters including: pH and water hardness. More information about our products can be found at: https://serim.com/food-safety-and-sanitizer. Serim has been your Test Strip Specialist for over 30 years.

Training & Consulting: Risk Mgmt, Audits, Certs

BD Food Safety Consultants LLC
600 W 5th Ave, Suite B, Naperville, IL 60563
(815) 641-6404 • http://www.bdfoodsafety.com

BD Food Safety Consultants LLC was founded to help food manufacturers acquire proper certifications and training in order to put safe food on the market. As a registered Safe Quality Food (SQF) Consultants, we offer consulting in preparation to GFSI Audits, as well as training & certification courses for Hazard Analysis of Critical Control Points (HACCP), Preventive Controls For Human Food (PCQi), Foreign Supplier Verification Program (FSVP) and Internal Auditor. BD Food Safety Consultants developed a Learning Management System (LMS) with pre-loaded content that is in compliance with GFSI and FSMA (PCFHF) employee training requirements. We offer our services nationwide with 2 office locations - Chicagoland / Naperville, IL and Atlanta, GA

DNV GL
1400 Ravello Dr., Katy, TX 77449
(281) 396-1000 • http://www.dnvglcert.com

DNV GL is one of the world’s leading certification bodies. We help customers worldwide to achieve excellence in food safety and quality, environmental management, supply chain management and product sustainability. We combine technical, digital and industry expertise to empower companies’ decisions and actions. Working with our customers, we build sustainable business performance and create stakeholder trust. With origins stretching back to 1864 and operations in more than 100 countries, our experts are dedicated to helping customers make the world safer, smarter and greener.

Gluten Intolerance Group of North America
31214 124th Ave SE, Auburn, WA 98092
253-833-6655 • https://www.gluten.org

The Gluten Intolerance Group of North America is a 501(c)3 nonprofit organization that operates the GFCO product certification program, and the GFFS food service process validation program.

NSF International
789 N. Dixboro Road, Ann Arbor, MI 48105
734-769-0109 • https://www.nsf.org

NSF International protects and improves global human health. Manufacturers, regulators and consumers look to us to facilitate the development of public health standards and provide certifications that help protect food, water, consumer products and the environment. Our extensive suite of food safety and quality services spans every link from farm to fork including certification, testing, training, auditing and regulatory compliance. NSF International has been helping businesses in the agriculture, processing, food equipment, restaurant and retail industries to navigate the food safety and regulatory environment for more than 75 years.

Perry Johnson Registrars Food Safety Inc.
755 W. Big Beaver, Ste 1390, Troy, MI 48084
(226) 972-1969 • https://www.pjrfsi.com

Perry Johnson Registrars Food Safety Inc.” (PJRFSI) is a Global Assurance Certification Body who provides audit, training and risk management services to virtually every industry. PJRFSI services clients around the world managing risk within their organization and that of their supply chain. We are a fully accredited body, offering services for globally recognized accredited 3rd party standards such as GFSI & ISO as well as 2nd party programs including GMP, GDP, Cannabis, Organic and Global Gap to name a few. We also offer customer specific audit programs to mitigate risk within your supply chain such as food safety, quality and brand protection. With over 11,000 clients globally across 50 countries, we are well suited to meet your needs.
Solutions for TODAY, Planning for TOMORROW

**SAVE THE DATE**

**MAY 10–13 2021**

ROSEMONT | IL
Donald E. Stephens Convention Center

Join Us Online AND In Person!

www.FoodSafetySummit.com
www.FoodSafetyStrategies.com | #FoodSafetySummit