

rfa WEBCAST JANUARY 15, 2025

“HOW TO HANDLE A USDA-FSIS NR”



Date and Time:

Wednesday, January 15, from 2:00 p.m.- 3:00 p.m. Eastern Time
(1:00 p.m.-2:00 p.m. CT, 12:00 p.m.-1:00 p.m. MT, 11:00 p.m.- 12:00 p.m. PT)

Overview:

Navigating regulatory compliance sometimes involves needing to reply to regulatory inspection outcomes. Failure to provide an adequate rebuttal to a USDA-FSIS Non-Compliance Report (NR) can lead to increased inspectional scrutiny, potential for product recalls, and/or increased risk of human illness. This fireside chat session by

two seasoned experts, will address learnings from past and recent events, provide pointers on how to prepare and defend positions, and offer considerations for appeals.

Presenter(s):

Brian McFarlane, Senior Director of Technical Services, Eurofins Scientific

Brian McFarlane has worked in the red meat industry for nearly 30 years. He obtained an Animal Science degree at Michigan State University then a master's degree at Kansas State University in Meat Color Science. He started his career with IBP in 1996, transitioned to Tyson Foods under acquisition, and then relocated to Colorado with JBS in 2017, where he served as the VP of Food Safety and Quality Assurance. In 2020, he joined Colorado State as an affiliate staff member in Animal Science. In 2024, he left JBS and works with a variety of companies, he assists companies with regulatory, technical, and operational problems, offers scientific consulting, and is helping new companies bring innovative technologies to the food industry and turn innovation into reality.

His personal goal is bringing sustainable new and innovative technologies to the meat industry. “It is our responsibility to leave the industry in a better position than when we started in it. There is always a better way!”

John Scanga, Chief Scientific Officer, Eurofins Laboratories North American Meat Division

Dr. John Scanga received his Ph.D. in Animal Sciences from Colorado State University in Fort Collins, CO. He and his wife Chauna and their sons Sam and Ian reside in Ault CO and operate a diversified farming operation.

His experience includes being an Associate Professor in the Center for Meat Safety and Quality at Colorado State University, Vice President of Technical Services for IEH Laboratories, Technical Consultant at Elanco Animal Health, and Vice President of Quality Assurance, Technical Services, and Live Animal Procurement at Meyer Natural Foods.

John currently is the Chief Scientific Officer for Eurofins Laboratories North American Meat Division, supporting customers with pragmatic food safety solutions, process validations, and operational improvements.

How does the webcast work?

It's easy and convenient! It is a virtual seminar that you can "attend" and participate in right from your office. Webcasts are provided at **NO COST** to RFA members!

The RFA webcast will include live audio along with a slide presentation on the web. You just need a phone connection for the audio and an Internet connection.

To get the most out of a webcast, it is recommended that you have no more than five people at any one computer connection. If you have multiple locations, please register each location separately.

**Register now for this live, interactive Webcast
that you can join from your office!**

How to attend this meeting?

To register to attend the meeting, just send an email to Meg at info@refrigeratedfoods.org.

Once you have registered for the meeting, you will receive an email message inviting you to attend the webcast with instructions on how to attend. This message will provide the information that you need to join the meeting.

Register now!

Registration should be received no later than January 13, 2025. Confirmations will not be sent until you are successfully registered.

If you have questions about the meeting, please contact Meg Levin at meg@refrigeratedfoods.org