

Thermal Processing of RTE Meat Products

**Ohio 4-H Center
The Ohio State University
Columbus, Ohio**

April 24-26, 2018

Microbiology and Safety of Cooked Meats – Dr. Peter Taormina, ETNA Food Safety Consulting, Cincinnati, OH

Validation of Lethality during an Industrial Microwave Bacon Cooking Process – Dr. Peter Taormina, ETNA Food Safety Consulting, Cincinnati, OH

Overview of Heat & Mass Transfer – Dr. Dennis Heldman, Ohio State University

Computing Salmonella Lethality for a Thermal Process – Dr. Dennis Heldman, Ohio State University

Salmonella Compliance Guidelines for Establishments that Produce Ready-to-Eat Products - Dr. Meryl Silverman, and Dr. Tim Mohr, FSIS, USDA

The Use of Cooling Models – Dr. Tim Mohr, Science Staff, FSIS, USDA

HACCP System Validation - Dr. Meryl Silverman, Risk, Innovations, and Management Staff, Office of Policy and Program Development ([OPPD](#)), FSIS, USDA

Fundamentals of Continuous Thermal Processing – Dr. Don Burge, Applied Food Solutions LLC, St. Cloud, MN

Food Safety Beyond Guidelines and Regulations – Dr. Don Burge, Applied Food Solutions LLC, St. Cloud, MN

The Third P – Dr. Don Burge, Applied Food Solutions LLC, St. Cloud, MN

Advanced Thermal and Non-Thermal Methods for Pasteurization and Sterilization, Dr. V.M. (Bala) Balasubramaniam, Ohio State University

In-Package Pasteurization of Ready-to-Eat Meat Products – Bob Hanson,
HansonTech, Hudson, WI

**Oven Validation and Process Lethality - Temperature Measurement on the
Plant Floor – Bob Hanson, HansonTech, Hudson, WI**

Safer, Better, Faster – How Cooking Really Works - Bob Hanson,
HansonTech, Hudson, WI

Mechanics of Chilling RTE Meat Products – Bob Hanson, HansonTech,
Hudson, WI

**Processing Interventions to Prevent *L. monocytogenes* Growth – Dr. Lynn
Knipe, Ohio State University**