



present...

7TH ANNUAL FOOD PROCESSORS SAFETY CONFERENCE/EXPO

in Partnership with the Midwest Food Processors Association

FEBRUARY 15-16, 2012 | KALAHARI RESORT | WISCONSIN DELLS, WI

Seminars and Expo are February 15; Professional Development Course offered February 16

CONFERENCE OVERVIEW

A tremendous opportunity for safety and health conscious individuals to gather and learn from experts and peers how to best address today's safety, health and compliance issues. The hottest topics affecting industrial safety will be covered. The 30 minutes to 1.5 hour session formats allow time for a thorough understanding of each subject, in addition to questions and answers. Register for the Food Processing Safety Conference today. Space is limited!

- *This conference provides attendees the tools and practical applications needed to solve their toughest food processing safety issues.*
- *During the conference, we will be showcasing numerous "Best Practices" — designed to address the role of safety and health in the field of food processing.*

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A Division of WMC Foundation
501 E. Washington Avenue
Madison, WI 53703
WISCONSIN SAFETY COUNCIL
WSC 

7TH ANNUAL FOOD PROCESSORS SAFETY CONFERENCE/EXPO

AGENDA (7:45 A.M.–3:30 P.M.) • WEDNESDAY, FEBRUARY 15

WEDNESDAY, FEBRUARY 15

7:45–8:00 a.m.

Registration & Continental Breakfast with Exhibitors

8:00–8:15 a.m. Welcome

Nick George, President
Midwest Food Processors Association, Inc.



Janie Ritter, Director
Wisconsin Safety Council

8:15–9:00 a.m.

Keynote Session: “OSHA Update”
Leslie Ptak, Compliance Assistance Specialist
U.S. Department of Labor-OSHA

Presentation will cover the Agency’s priorities and areas of emphasis for the fiscal year. Existing and new emphasis programs, and outreach initiatives will be discussed, as well as items on the regulatory agenda.

9:00–9:30 a.m. Networking Break with Exhibitors

9:30–10:30 a.m.

“Understanding and Respecting the Hazardous Properties of Combustible Dusts”

Mark Knezovich, MS, Industrial Hygienist
U.S. Department of Labor-OSHA

This presentation will review the fundamentals associated with combustible dust hazards in all industries, highlighting the food processing industry. Topics will include review of important definitions and concepts associated with combustible dusts, description of primary and secondary explosion hazard scenarios, explanation of available control methodologies, and discussion on necessary program elements for combustible dust hazards such as housekeeping and hazard communication.

10:30–10:45 a.m. Networking Break with Exhibitors

10:45–11:45 a.m.

“A Recipe for Succeeding in Worker’s Compensation Cases: How to Avoid Common Mistakes”



Bill Sachse, Attorney
Peterson, Johnson & Murray, S.C.

An experienced worker’s compensation defense lawyer will explain the common mistakes employers make before and after worker’s compensation injuries are reported to help you reduce costs.

11:45 a.m.–12:45 p.m. Lunch with Exhibitors

12:45–2:00 p.m.

“Peeling Back the FSMA with a Fresh Look at 5-S and Other Lean Initiatives”



Todd Guenther, Safety Consultant

This session will look at ways leaders and managers can effectively identify and target different compliance issues related to the Food Safety Modernization Act (FSMA) at the same time creating lean initiatives utilizing 5-S and 6-S lean initiative strategies. We will address how managers can understand and communicate the value of FSMA compliance while looking at different scenarios and case studies where similar food processors have effectively qualified and measured their culture of organization and safety within the workplace... how to create team-centric communication with the ability to focus, inform, educate and motivate employee awareness. Case studies will show how similar companies have addressed the issue of maintenance, organization and safety; group discussion will also center around environmental awareness.

2:00–2:15 p.m. Networking Break with Exhibitors

2:15–3:30 p.m.

OSHA Compliance: What is Needed, What is Not



Dave Anderson, President
Anderson 360 Solutions

This presentation will help you gain an understanding of the basics of OSHA compliance and learn how to avoid the top most common compliance mistakes. In addition, we will help define “what is needed and what is not” when it comes to OSHA compliance and inspections. The three keys we will cover for OSHA safety compliance: **Training** - OSHA imposes training and education requirements for almost all standards. To determine the training needed for your company it is vital to do a hazard assessment or self-audit. It also is crucial to document the employees training and conduct regular supplemental training. **Written programs** - many of OSHA’s standards require you to create a written program. One example is a company safety manual. This is a comprehensive reference for all your company’s policies and procedures on how to work safely. **Remaining current** - it is not enough to just have training programs and written policies. They must be current, utilized, reviewed, and updated as necessary. A company with an out-of-date program is viewed by OSHA the same as a company without a program.

This Conference will offer Best Practices Compliance Solutions to address the following:

- Food processing employers in Wisconsin have paid out approximately \$8,595,538 annually for the last 5 years in compensation benefits for lost wages to employees suffering from occupational injuries or illnesses.
- 2 to 3 individuals employed in a food processing industry in the State of Wisconsin (74 nationwide) have perished each year for the last 5 years due to occupational injuries or illnesses.
- In the past five years, food processing industries have been listed as having some of the highest incident rates of disorders associated with repeated trauma.

Your industry – Food Processing – was targeted by the Occupational Safety and Health Administration for these very reasons. If you are committed to a safe workplace and the reduction of injuries and illnesses — you must attend this conference.



PROFESSIONAL DEVELOPMENT COURSE: (8:00 A.M.–3:30 P.M.) • THURSDAY, FEBRUARY 16 “SAFETY IN A CHANGING WORKPLACE (SAFETY R.O.C.K.S!)”

DATE & LOCATION

February 16, 2012
Kalahari Resort & Waterpark
1305 Kalahari Drive
Wisconsin Dells, WI 53965
(877) 254-5466 or (608) 254-5466
www.kalahariresorts.com

SCHEDULE

8:00 a.m.–8:30 a.m. Registration and Networking

8:30 a.m.–3:30 p.m. Professional Development Course with Lunch

COURSE OVERVIEW

This program will address new ideas for complementing your safety program in a way that truly opens new doors for thinking outside the typical banner, poster and sign. Conducting emergency exercises helps test associate responsibilities during an incident scenario and takes safety beyond the training room into a virtual situation. This program will challenge participants to think beyond “That’s the way we’ve always done it...”. How can a culture of safety lead to increased profits, reduced injuries, highly motivated employees and at the same time cross generational and cultural boundaries? This full-day, professional development course will discuss concepts, strategies and practices of companies who have integrated safety and overcome obstacles related to human behavior. Together we’ll explore various examples where custom and stock solutions have been applied around the country in facilities just like yours, for people just like you.

- Part 1) “Safety In A Changing Workplace”
- Part 2) “The Ripple Effect - Creating A Dynamic Safety Culture”
- Part 3) “Incorporating Safety within A Lean Initiative – (also known as 5-S...)”
- Part 4) “Strategies, Solutions and Case Studies”.

WHO SHOULD ATTEND

All levels of management, safety practitioners, safety committee members, and individuals responsible for safety programs. Plus supervisors, lead personnel, foremen and others who are involved with food safety processes in business, industry, government, schools and other organizations.

INSTRUCTOR



Todd Guenther, Safety Consultant

Todd Guenther has worked in and around the field of industrial safety providing distribution, manufacturing and marketing experience; conducting site surveys and collecting research on human behavior for the past 18 years. Within that time, he has conducted countless on-site training and surveys as well as research human behavior as it relates to safety in the workplace and at home. His professional teaching style, attention to detail and personal experience offers a refreshing, down-to-earth delivery. An award winning speaker, Todd’s energy and humor will leave your audience participants challenged, inspired and encouraged to set goals, break through self-imposed barriers and create practical and positive change both within the workplace and at home. Todd’s hobbies include writing, fishing, hiking, camping, golf, community theatre, travel, woodworking, radio and spending time with his son. He resides near actual mermaids in Weeki Wachee, Florida.

Please bring a food product from your company which will be donated to the local food pantry.



Food donated at past Food Processors Conference.

PROGRAM SPONSORS



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FEBRUARY 15-16, 2012 | KALAHARI RESORT | WISCONSIN DELLS, WI

DATE & LOCATION

February 15-16, 2012

Kalahari Resort & Convention Center
1305 Kalahari Drive • Wisconsin Dells, WI 53965
(877) 254-5466 or (608) 254-5466 • www.kalahariresorts.com

SCHEDULE

February 15 – Conference and Expo

7:45 a.m.–8:00 a.m. Registration/Continental Breakfast
8:00 a.m.–3:30 p.m. Conference with Exhibitors

February 16 – Professional Development Course

8:00 a.m. Registration/Continental Breakfast
8:30 a.m.–3:30 p.m. Safety R.O.C.K.S.!

WHO SHOULD ATTEND

Anyone interested in occupational safety and health issues in the Food Processing Industry including: safety, health and compliance professionals, personnel with a wide range of responsibilities, such as human resource managers, plant managers, production staff, supervisors and safety committee members.

WHY ATTEND

Gain knowledge in the continually growing and exciting field of safety, health and environment; network with other professionals; benefit from the vast experience of the professionals instructing this program; learn the skills needed to effectively and successfully perform your responsibilities.

LEARN, NETWORK AND GROW: UNIQUE NETWORKING OPPORTUNITIES

Many attendees cited networking opportunities as the key benefit and reason to attend. At WSC conferences, attendees have plenty of opportunities to make long-lasting and helpful contacts. At the same time, the networking opportunities will foster the peer-learning through the exchange of practical experiences and viewpoints.

LODGING

The WSC has reserved a block of rooms at the Kalahari Resort. Please reference “WSC” when making your reservation to receive the special room rate of \$104.00 single/double occupancy by calling (877) 254-5466. Rooms will be released to the general public on January 15, 2012.

TEAM DISCOUNT

We encourage group participation by providing the following special discount rate. Organizations that register three or more employees will receive a 10% discount on each full conference fee when paid by a single check and accompanied by all completed registration forms.

MEMBERSHIP

For Wisconsin Safety Council/National Safety Council membership information, call WSC (800) 236-3400. For WMC membership, call (608) 258-3400.

EXHIBITOR INFORMATION

Exhibitors will be displaying related products and services during the conference. As an attendee, you will have the opportunity to view and ask questions about the wide range of items that can help your organization with all your safety and health needs. If you are interested in being an exhibitor, please contact Theresa Stewart at (800) 236-3400 or tstewart@wisafetycouncil.org for availability and pricing.

Please bring a food product from your company which will be donated to the local food pantry.

REGISTRATION FORM

Online registration available at www.wisafetycouncil.org. Please type, print or attach your business card.

Fax to (608)258-3413 - or- mail to WSC, PO Box 352, Madison, WI 53701-0352

Name _____ Title _____

Company _____

Street Address _____ Zip +4 _____

PO Box _____ Zip +4 _____

City _____ State _____

Telephone _____ Fax _____

E-mail Address _____

Special needs and/or dietary requests: _____

Please exclude my email from the attendee listing handout.

TOTAL \$ _____

Paying By:

Check (Payable to: WMC Foundation, Fed. ID #39-1394068)

Credit Card (Bill my: Visa MasterCard American Express)

Card Number _____ Exp. Date _____

Cardholder's Name (print) _____

Signature _____

Registration FEES (please check one) (12FD):
Conference Special (Conference and Professional Development Course):
 \$295 Member \$380 Non-Member
Conference ONLY (2/15): \$150 Member \$199 Non-Member
Professional Development Course ONLY (2/16):
 \$185 Member *Circle Member Type:* WMC WSC NSC MWFPFA
 \$225 Non-Member